



OPEN FIRE KETTLE

The competitor must prepare 20 portions of dish: **Ljubljana stew** using traditional recipe or a modern (own) version in a kettle on open fire (gas cooker) under the following conditions:

- The organizer will provide 18 dag poultry meat /person; other ingredients should be provided by the competitor
- The competitor may bring vegetables and other ingredients to use for the dish
- The organizer will provide the gas cooker and the kettle, other equipment must be provided by the competitor
- The organizer will provide safe working place for preparation of the dish
- The dish must be ready in 90 minutes
- The organizer will take care for selling the portions
- The organizer will provide the water for cleaning hands.

JUDGING CRITERIA

1. THE APPEARANCE AND PREPRATATION OF MISE EN PLACE (0 – 10 points)

- a) Personal appearance (white chef suit, black pants, white chef's hat, protective shoes)
- b) cleanliness and orderliness of the workspace
- c) documentation in order

2. PREPARATION AND PROFFESIONAL WORK (0 – 25 points)

- d) methods of preparation (mechanical and thermal methods of preparing the dish)
- e) economical consumption of ingredients
- f) organization of work

3. ANIMATION (0 – 10 points)

- g) decoration, aesthetics, appearance of the working area
- h) creativity and innovations

4. SERVING THE DISH (0 – 5 points)

- a) cleanliness and orderliness of the workspace
- b) the temperature of the dish and the serving plate
- c) the organization of the service

5. JUDGING THE DISH – THE TASTE (0 – 50 points)

- d) taste of the dish from the kettle (innovative aspect, deviation from the original recipe)

TOTAL **100 points**

The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

The competitor should wear his/her working uniform of the company/institution where he/she works.

Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.



**TURISTIČNO
GOSTINSKA
ZBORNICA
SLOVENIJE**



The competitor must hand the recipe (three copies) for the judges personally before the competition starts. The recipe has to be sent to the head judge by 28th October 2019.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: friday, 27. september 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

Srečko KOKLIČ
srecko.koklic@tgzs.si, 051 273 000

For all additional information please contact the head judge:

Dušan KRIVEC
dusan.krivec1963@gmail.com, 031 378 925