



# INTERNATIONAL CONTEST FOR YOUNG CHEFS REGULATIONS

## "BE CREATIVE"

### **I. General organization matters.**

- 1.1. The contest is organized by Gastronomy and Hotel Industry Schools in Bytom.
- 1.2. The contest will be held in Gastronomy and Hotel Industry Schools on 8th March, 2013.

### **II. Terms of participation.**

- 2.1. Both students of gastronomy schools from abroad and students of Gastronomy and Hotel Industry Schools (ZSGH) are invited to participate in the contest.
- 2.2. The participants comprise teams of two people.
- 2.3. It is indispensable to sign up (for the contest) on the form by 4<sup>th</sup> February, 2013. The forms need to be forwarded to Beata Ochmańczyk: [beta@zsgh.bytom.pl](mailto:beta@zsgh.bytom.pl)
- 2.4. The form must be typed, with clear names and surnames.
- 2.5. Signing up for the contest is an explicit approval of the contest regulations.

### **III. Organizational rules.**

- 3.1. Competing teams are provided with the same products set ("THE BLACK BOX") necessary to complete the contest tasks.
- 3.2. A specific equipment which is necessary in order to make dishes should be arranged independently by every team.
- 3.3. The dishes will be served on the same tableware prepared by ZSGH in Bytom.
- 3.4. If more than 9 teams sign up, the administrator / organizer reserves the right to the appointment of selection jury members, the task of whose will be selecting teams which are accepted to participate in the contest on the basis of application forms.
- 3.5. Information about accepted teams will be provided for the contestants at [zsgh.bytom.pl](http://zsgh.bytom.pl) by 7<sup>th</sup> February 2013.
- 3.6. The participants are not allowed to use mobile phones during the contest. In case of a team disregarding this rule their further participation is terminated.

### **IV. Execution of the contest – rules.**

- 4.1. The presented dish will be regarded as work prepared just for the contest and will not be remade from other contests of the kind.
- 4.2. Each team will be required to prepare 4 portions of appetizer ( from the products contestants choose from "THE BLACK BOX") and 4 portions of the main course as well as the recipes.
- 4.3. Writing the recipes and technological preparation must not take more than 150 minutes counting from unpacking „THE BLACK BOX” by the participants. Every 5 minutes of delay equals 15 penalty points taken off the overall score given by the technical Jury. Losing over 60 penalty points disqualifies the team.
- 4.4. Each team will get 10 minutes before the beginning of the contest for placing the kitchen tools and getting accustomed with the working place (tables, cookers, basic gastronomic equipment)
- 4.5. The teams will be evaluated by 2 independent Juries: technical and professional:

The technical jury will be evaluating:  
the preparation of the post and the cleanliness at work  
the application of the products  
the technology of the preparation of the dishes

The professional jury will be evaluating:  
the appearance and the arrangements  
the selection of the ingredients  
the flavour of the dishes  
the originality of the recipe

Assessment criteria:

- mise en place 15 points
- choice of the meal and the recipe 20 points
- work technique 20 points
- arrangement of the meal 20 points
- taste 40 points

4.6. Before the competition, there will be a discharge of all the participants with the leader of the Jury (drawing of the posts and the order of the performance of the particular teams, the discussion of the rules of the evaluation).

4.7. The readymade dishes will be presented to the audience.

4.8. All the dishes must consist of edible products, which also concerns a decoration.

4.9. All the teams show up for the official presentation at 9.00 in the morning in the conference room. The beginning of the contest will take place at 11.00 on 8th March, 2013.

**V. Additional assumptions**

5.1 The organizer of the contest reserves the right for the publication of the recipes and the photographs of the dishes regardless of the evaluation.

5.2 All the work should be inventive and rich in the form and content, served professionally at the high level of creativity.

