

## PROPOSITION for the team competition

**Every team prepares exhibits in following categories A, B, C i D:**

### **Category A)**

- a) **1 cold gala platter for 8 persons**  
(prepared cold, served cold)  
**1 plate where will be displayed portion for 1 person**

- a1) **4 Appetizers**  
2 cold appetizers, served cold  
2 hot appetizers, served cold

### **Category B)**

- b) **5 course menu for 1 person including dessert**  
2 nd course has to be clear soup with condiments
- b1) **2 vegetarian main courses**  
(prepared hot, served cold)

### **Category C)**

- c) **3 kinds of sweets (petitie fours, prallins) for 4 persons**  
and a plate with one piece of all kinds of sweets for the jury
- c1) **4kinds of dessert -for 1 person**

### **PROPOSITIONS FOR VALUATIONS IN FOLOWING CATEGORIES A,B,C**

- 1) **Presentation/ inovation, 0-25 points**  
containment, wheither it stimulates  
appetite taste,ellegance inpresentation style (modern style..)
- 2) **Composition, 0-25 points:**  
whether it complied with a good balance of food  
relation between vitamins, carbo hydrates  
proteins, oils, colour harmony and coherence
- 3) **Proper professional preparation, 0-25 points**  
Proper food preparation  
(mechanical and termal processing of food)  
in comliance with the modern culinary art
- 4) **Arranging/serving, 0-25points:**  
cleanliness in serving, without artifical decorations  
appropriate decoration,  
the possibility of practical application  
(time for serving)

### **Kategorija D)**

- d) **Culinary ornamental decoration (figures and motives**  
prepered in:margarine, ice, salt, dough, fruits, vegetable  
**or**  
**Pastry ornamental decoration (figures and motives form sel**  
prepared in : butter, chocolate, sugar, ice, marcipane...etc

### **PROPOSITIONS FOR VALUATIONS IN CATEGORY D**

#### **1. Creativity, innovation and artistic impression**

- a) stage and artistic impression
- b) complete composition compliance

#### **2. Level of requirements**

- a) expertise
- b) exhibits for displaing originality
- c) difficulty degree in displaning exhibits

#### **3.production**

- a)whether edible foods and processed correctly
- b)whether proper food preparation tecniques are used
- c)whether foods are used in acordance with the standar

Participants will be provided by appropriate awards and priz according to the number of points scored

- \*bronze medal, from 70 to 79 points
- \* silver medal, from 80 to 89 points
- \* golden medal, from 90 to 100 points

### **BASIC PROPOSITIONS**

- \*Organizer provides covered disjunctive table  
a participant decorates the table in his own way,  
shedules the exibits and marks them properly
- \*Participant will prepare or finalize his exhibits on the spot  
or submit already prepared exhibits
- \*To desplay exhibits

**Participant has available table 360cm\*320cm**





