

PROPOSITIONS for SP category

Every team prepares:

A) Finger food 2 kinds for 4 persons
(1hot and 1cold)

B,C) 3 course menu

Cold platter -Fish (freshwater and saltwater) and seafood
Main course - domestic and wild animals meat
Dessert - chocolate and orange

D) Culinary ornamental decoration

Use of reinforcement tools is allowed. The use of molds is not allowed.
Size of exhibits shall not exceed the following dimensions
Length 25cm * Width 25cm * Height 50cm

Host provides signs for the exhibit item
Participant in handling food exhibits approach application.
Separated exhibits will be marked by following criteria

PROPOSITIONS FOR VALUATIONS IN FOLLOWING CATEGORIES A,B,C

Presentation/ innovation, 0-25 points

containment, whether it stimulates appetite
taste, elegance in presentation
presentation style (modern style ...)

2) Composition, 0-25 points:

whether it complied with a good balance of food
relation between vitamins, carbohydrates
proteins, oils, colour harmony and coherence

3) Proper professional preparation, 0-25 points:

Proper food preparation
(mechanical and thermal processing of food), *
in compliance with the modern culinary art

All necessary supplies and materials competitor provides by himself
For the entire presentation of meals competitor ensure necessary dishes and slabs.

Organizer provides covered disjunctive table on which competitor dispose his exhibition and properly mark them with signs and decorate table as his desire.

Participant will prepare or finalize his exhibits on the spot or submit already prepared exhibits.
Exhibit exposure

Participant has available table 80cmX160cm

Participants will be provided by appropriate awards and prizes 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*

The registration fee will be paid on the spot on receiving accreditation and competitive list.

Arranging/serving, 0-25 points:

4) cleanliness in serving, without artificial decorations
appropriate decoration,
the possibility of practical application
(time for serving)

Applications should be addressed to gastroclub@t-com.me not longer than 01.04.2014.