

PROPOSITIONS

Category G

PROPOSITIONS FOR THE PARTICIPANTS

- a) Participant prepares 3 courses menu for 2 persons
(one plate for jury, one plate as an exhibit)
 - hot appetizer (fish and sea food)
 - main course (cattle meat or domestic poultry)
 - dessert
- b) Participant provides all necessary groceries for the meal preparation and 3 copies of the recipe
- c) Participant provides all necessary working tools
knives, pots, plates, scoops, etc)
- d) Participant may provide already prepared basic sauces, washed and peeled fruits and vegetables, cleaned fish etc.
- e) Participant has **60** minutes available for following actions:
 - 5 minutes to prepare the working place
 - 50 minutes for the preparation
 - 5 minutes for cleaning the working place

While working, participant must take care about proper way of food preparation.

Participant must take care about the relations between different food displayed on the plate and to harmonize them with modern trends

A jury will evaluate the work of the participants in following criteria:

- a) **Taste- 40 points**
Combination of taste and smell
- b) **Presentation and appearance of meal - 30 points**
Visual presentation and originality, creativity,
and innovations in meal preparations
- c) **Professional preparation- 20 points**
Proper food preparation and
proper working place usage, cooking methods, job organization
- d) **Working surface and working habits - 10 points**

The fee will be paid at the spot while getting accreditations.

Applications should be addressed to gastroclub@t-com.me, no later than 01.04.20

