



Pre task assignment

COOKING INDIVIDUAL WORK

1. Summary

Contestants should prepare and present a complex menu using various techniques and professional equipment. Contestants shall demonstrate their cooking and pastry-making skills (main courses / desserts). The task consists of making 2 dishes for 4 covers.

During the competition 3 following servings shall be prepared:

✓ **DISH 1: whole rabbit to cook in two cookings, served with juice or sauce.**

Accompanied by at least 3 toppings:

- One based on fruit
- One based on lentils
- Another with endive

Serve the dish on a round white plate, diameter 30cm.

✓ **DISH 2: make a brioche-based dessert combined with “fromage blanc”.**

Other ingredients can be used depending on how the dessert is made.

This dessert can be served hot or cold.

Serve the dish on a white round plate, diameter 20cm.

2. Allocated time: 6 hours 00 minutes

The contest duration is 6 hours 00 minutes.

Day 1: 2h30 of preparation and 30 minutes of reinstallation of the station in an amplitude of 3 hours.

Day 2: 2h30 of preparation and 30 minutes of reinstallation of the station in an amplitude of 3 hours.

3. Requirements

- ✓ Candidates must respect health and safety rules.
- ✓ An inspection of the contestants' toolboxes will be carried out by the jury before the competition and any non-compliant item will be removed for the test.
- ✓ Candidates caught communicating with a member of the public or with a communication tool will be sanctioned. A penalty of 5 points out of 100 will be imposed on the first offence; a second offense will result in exclusion from the competition.
- ✓ Candidates must respect the 2.5 hours of preparation and not exceed the 30 minutes of repairing the position. Any overflow will result in a penalty.
- ✓ Following the implementation in module 1, your preparations will be grouped by candidate in large plastic bins and will be stored cold or not depending on the nature of the products.
- ✓ Bring a toolbox on wheels and a lock

4. Procedure

DAY -1 (March 23rd): The day before the competition, contestants will be welcomed on the stand by the jury. A briefing on the course of the event and safety will be organized. Due to the large number of registered candidates, the event will be organized in 2 groups.

Candidates from the same delegation must compete in the same group. A schedule will be given to each candidate to precisely indicate their intervention times.

The group that is not in competition will be able to register to go on an organized trip.

DAY 1 (March 24th): Intervention of group 1 in the morning for a duration of 3 hours, intervention of group 2 in the afternoon for a duration of 3 hours depending on the times that will be notified to contestants the day before the competition.


DAY 2 (March 25th): Intervention of group 2 in the morning for a duration of 3 hours, intervention of group 1 in the afternoon for a duration of 3 hours depending on the hours that will be notified to contestants the day before the competition.

5. Scoring criteria




N°	Items to be Evaluated	Scoring scale
01	Personal hygiene - Special clothing compliance and cleanliness	2
02	Personal hygiene - Hands (including usage of gloves)	2
03	Personal hygiene - Finger Sampling, bad habits	1
04	Safety compliance	2
05	Workplace hygiene - Clean floor	1
06	Workplace hygiene – Refrigerator - Clean and tidy	1
07	Workplace hygiene - Work surfaces - Clean and tidy	2
08	Wastefulness	1
09	Correct using of colored cutting boards	2
10	Correct using of separate waste bins	1
11	Serving time - correct serving time (CST) ± 1 minute from predefined	3
12	Dish serving temperature measured at the edge of the plate	3
13	Proper serving of the dish	3
14	Correspondence of the prepared dish weight	3
15	Plate cleanliness	3
16	Cooking skills	10*
17	Organizational skills	5*
18	Competence in working with product	10*
19	Competence in using technological equipment, and a knife	10*
20	Presentation: style and creativity	10*
21	Taste - Taste and flavor overall balance	5*
22	The texture (consistency) of each component of the dish	10*
23	Taste of each component individually	10*
TOTAL POINTS		100




* **Subjective criteria**






6. List of main products to cook







FAMILY	PRODUCTS
Poultry	Rabbit 
Dairy	Sweet butter Eggs Liquid cream 35% MG Milk White cheese Mascarpone
Grocery	Rapeseed oil Flour Type 55 Gelatin sheet 200 bloom Granulated sugar Dark chocolate Cover 64% cocoa Chopped almonds Puy green lentils Tomato paste Fine salt Coarse salt Ground white pepper Curry Badiane Liquid vanilla Blond breadcrumbs Baker's yeast
Fruits and vegetables	Endives White asparagus Raw red beet Broccoli Carrots Yellow carrots Cauliflower Spinach Turnips Onion Leek Celery branch Round tomatoes Potato Charlotte Mushrooms of Paris Shallots Oranges Pears conference Apples Granny Smith Kiwis
Cellar	Rum White wine Red wine



7. List of equipment


LIST OF THE PROVIDED EQUIPMENT FOR EACH CONTESTANT					
N°	Equipment	Photo	Technical specifications	Unit	Qty
01	Combined steamer of the 3rd generation APK6-1.1.- 03		<p>Or an alternative</p> <p>Overall dimensions (length × width × height): 810x890x855 mm</p> <p>Rated power consumption, 12.5 kW Rated voltage, 380 V</p> <p>Current frequency, 50 Hz Number of levels – 6</p> <p>Distance between levels, 80 mm Maximum size of GN 1/1 food storage containers</p> <p>Tray size (width × length), 600x400 mm</p> <p>Timer setting range, 10-120 min or continuously</p> <p>Temperature setting range in the chamber, ° C +50...+270</p> <p>Water pressure in the water supply network, kPa 200...600</p> <p>Maximum distributed load per level, 5 kg</p>	pcs.	1
02	Tray for cooking equipment		<p>Or an alternative</p> <p>PDT-L- 600. 700.960-02</p> <p>Dimensions: 600x700x960 mm</p> <p>AISI 304, dismountable, 7 pairs of guides for GN-1/1 (GN-1/2) containers, max. load on tabletop - 72 kg</p>	pcs.	1
03	Inventory storage rack		<p>Or an alternative</p> <p>STK-P-1000.600.1600-02 (STKN-1000/600-P) Rack</p> <p>Dimensions: 1000 (800) x600 x1600 mm</p>	pcs.	1










04	Refrigeration cabinet with glass door		<p>Or an alternative</p> <p>Temperature range from 1 to 10 ° C</p> <p>Volume: 455 l</p> <p>Cooling is dynamic, door is transparent</p> <p>Voltage: 220 V</p> <p>Power consumption: 0.205 kW/h Width: 670 mm</p> <p>Depth: 670 mm</p> <p>Height: 1980 mm Net Weight: 92 kg</p> <p>Gross Weight: 104 kg Color: white</p>	pcs.	1 for 2
05	Induction stove		<p>Or an alternative</p> <p>GEMPLUX GL-CIC27 induction stove</p> <p>Overall dimensions 317x385x88 mm</p> <p>Weight: 4.8 kg</p> <p>Control type: touchscreen with LCD display</p> <p>Power: 2700 W</p>	pcs.	3
06	Planetary mixer		<p>Or an alternative</p> <p>Planetary mixer Overall dimensions 437x200x421 mm</p> <p>Weight: 11.7 kg</p> <p>Bowl volume: 5 l</p> <p>Silver, with timer, removable bowl Power: 1.50 kW</p>	pcs.	1



CONTEST VENUE EQUIPMENT					
Equipment in the public area					
01	Freezer		Chest freezer, at least 250 liters. Or similar	pcs.	1
02	Microwave oven		Overall dimensions 483x422x281 mm Weight: 13.9 kg Internal volume 25 L Control type sensor Power 1.40 kW Network parameters 220/50/1 Grill no Body material stainless steel / painted steel Microwave output 1000 W		2 for all
03	Dressing tables, SR-B length 1500 mm		Or an alternative SR-B-1500.700-02 (SR-2/1500/700-E) Dimensions: 1500x700x870 mm These tables will be used by the teams (3 tables per team) for weighing and dish demonstration, will also be used as a common space for spices and for a microwave oven. 2 tables will be used for demonstration; 1 table will be used at the storage area	pcs.	1per candidate
04	Bath with table - 1600-1350.750-1-02 (VMS-1/600 with shoulders)		Or an alternative 1 sectional washbasin. Dimensions: 1350x750x870 mm 1 piece is installed at the storage area	pcs.	1per candidate
05	Scales		Or an alternative CAS SW-10 (DD) batch scales Maximum weight: 10 kg Accuracy readability: 5 g Voltage: 220 V Power: 0.25 kW Platform size: 241x192 mm Dimensions: 260x287x137 mm Weight: 2.7 kg Weight (with packaging) 3.7 kg 1 piece is installed at the storage area		1 for all

EQUIPMENT PER CONTESTANT					
This list specifies the inventory and utensils provided by organizers					
01	Food storage container		As required for the convection steamer	pcs.	1
02	Chopping boards		A set of chopping boards (6 pcs.) green – 1 pc; blue – 1 pc; brown – 1 pc; white – 1 pc; yellow – 1 pc; red – 1 pc.	set	1
03	Iron bowls		Set from 0.8 liter, diameter from 16 cm.	pcs.	6
04	Frying pan for induction stoves		Min. diameter - 24 cm. Luxstahl stainless steel frying pan 240/50, non-stick coating [C24131]	pcs.	2
05	Stew pan, 1.7 liter		Min. volume – 1 liter	pcs.	2
06	Stew pan, 2 liter		Min. volume – 2 liters	pcs.	2

TABLEWARE FOR PRESENTATION AND SERVING					
01	Sauce boat		Inox	pcs.	2
02	Round plate		Porcelain, white, unprinted, min. diameter – 28 cm, max. diameter – 32cm.	pcs.	4



EXPENDABLE MATERIALS					
N°	Equipment	Photo	Technical specifications	Unit	Qty
01	Food wrap			pcs.	4 for all








02	Parchment roll		Baking paper, 38 cm x 8 m	pcs.	1 for all
03	Foil roll		Food aluminum foil, 11 µm x 300 mm x 10 m	pcs.	1 for all
04	Pastry bag, disposable			pcs.	1 box for all
05	Paper towels		Durable double-layer white paper towels with color pattern 2 rolls per pack Composition: cellulose. Or similar	pack	2
06	Cotton towel		A piece of waffle towel, at least 2 meters.	pcs.	1
07	Disposable food containers, 500 ml		Disposable lidded food container 500 ml Material: polyethylene terephthalate. 10.8x 8.2x10.6 cm	pcs.	10
08	Disposable food containers, 300 ml		Disposable lidded food container 300 ml Material: polyethylene terephthalate. 136x150x45 mm	pcs.	10
09	Garbage bags		30 L	pcs.	8
10	Silicone gloves		disposable, size M, 250 pcs per package	pcs.	16
11	Handwash and equipment surface		Antiseptic 0.5 L with a spray nozzle Ingredients: isopropanol, quaternary ammonium compound, polyhexamethylene guanidine hydrochloride, components.	pcs.	2
12	hand dishwashing agent, 1 kg (concentrate)			pcs.	1
13	Disposable cup		Disposable plastic cup 200 ml	pcs.	6
14	Garbage bags, 200 L		Garbage bags, 200 L	pcs.	2
15	Tap		For hot and cold water Contestant's expendable materials	pcs.	6
16	Abrasive dishwashing sponge		Abrasive effect Size 130/90/08/40 mm	pcs.	15




17	Mirror surface cleaner (for all contestants)		500 ml For cleaning for all contestants	pcs.	2
18	Wall clock		Case material: wood, glass Glass: plastic Size: 31.5 cm diameter; 4.5 cm height	pcs.	4/10
19	Container		Disposable food container with lid 20 L Material: polyethylene terephthalate	pcs.	20

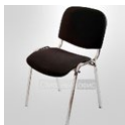



ADDITIONAL EQUIPMENT, TOOLS CONTESTANT MAY BRING ALONG					
01	Immersion heater		At the contestants' discretion	pce	1
02	Waffle iron		At the contestants' discretion	pce	1




PROHIBITED EXPENDABLE MATERIALS AND EQUIPMENT	
01	Contestant's equipment instead of that provided for the contest
02	Matches/lighters/burners
03	Smoke mini-shop
04	Smoker
05	Substitutive Inventory
06	Smartphone
07	Connected devices such as watch, earphones and so on
08	Cookeo, Thermomix, pressure cooker

EQUIPMENT PER JUDGE (if necessary)				
Item	Photo	Technical specifications	Unit	Qty
Table		1400x720x750 mm	pcs.	3
Office chair for visitors			pcs.	1
Computer/Laptop			pcs.	1/3
MFP		Equipment specifications will be at the contest organizer's discretion	pcs.	1/3
Extension cord		3-5 meters	pcs.	5/3
Mouse		At the contest organizers' discretion	pcs.	1/3
Keyboard		At the contest organizers' discretion	pcs.	1/3

EXPENDABLE MATERIALS PER JUDGE				
Equipment	Photo	Technical specifications	Unit	Qty
Top clip tablet		A4 Format Allows for recording without stable surface underneath	pcs.	1
Ballpoint blue		Ink color blue	pcs.	1
Ballpoint blue		Ink color red	pcs.	1
Pencil with eraser			pcs.	1
Writing paper		A4 Format	pack	1
Disposable cup		Disposable plastic cup 200 ml	pcs.	20
Glass for hot liquids		Disposable paper cup, 300 ml	pcs.	6

Tasting plate		Komus paper disposable plate, white, 170 mm, 100 pieces per pack	pcs.	6
Tasting spoon		Komus disposable dining spoon, Budget type, 165 mm, 100 pieces per pack.	pcs.	30
Small spoon		Komus disposable tea spoon, Standard type, 125 mm, 100 pieces per pack	pcs.	10

CONTESTANTS' ROOM					
N°	Item	Photo	Technical specifications	Unit	Qty
01	Office chair for visitors			pcs.	5
02	Hanger (rod)			pcs.	2
03	Coat hangers			pcs.	10
04	Wooden table			pcs.	1

COMMON VENUE INFRASTRUCTURE (if necessary)					
N°	Item	Photo	Technical specifications of equipment	Unit	Qty
01	Garbage containers		200 liters, lidded	pcs.	3
02	Disinfectant		Diamond Spray Disinfectant, 2 0.75 L	pcs.	2
03	Cotton towel		A piece of waffle towel, min. 2 meters	pcs.	4

ADDITIONAL VENUE REQUIREMENTS/COMMENTS					
N°	Item	Photo	Technical specifications	Unit	Qty
01	Number of electric outlets				

02	Number of cold and hot water connection points		Warm and cold		
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