



Pre task assignment

COOKING TEAM 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 (appetizers / main courses / desserts).

The preparations should be made for 4 people.

During the competition 3 following servings shall be prepared:

- ✓ **A hot starter** - Vegetable soup, salted oatmeal and dried fruit biscuit (when serving, make a presentation).
- ✓ **A Hot Main Course** - Stuffed chicken leg, "unpeeled potato wedges" on the side (when serving, pour the sauce of the participant's choice and make a presentation).
- ✓ **A Dessert** - éclair with custard (when serving the éclair, use a natural topping and a sweet sauce of the contestant's choice as decoration and make a presentation).
- ✓ **One Pastry** - Vegan Chocolate Cake: one entremet (1 piece) for 4 people.

2. Allocated time: 3 hours 30 minutes

The contest duration is 3 hours 30 minutes.

3. Requirements

All meals are original and are developed based on contestants' flow charts with an indication of an output for 1 and 3 servings, with sanitary standards and rules being observed. The products processing and cooking process shall be handled economically and properly.

What is allowed?

- ✓ Contestants are allowed to bring herbs and spices but put them on a common table.
- ✓ Inventory, tools, and equipment shall be brought to the contest venue subject to prior agreement with organizers. None of the items that are on the infrastructure list are allowed to be brought in the toolbox.
- ✓ Fifteen minutes before the start of the competition, contestants may get the products ready: clean, wash, check the weight, make sure all the ordered products are available, break an egg and separate the white from the yolk. Accompanying person is allowed.

What is not allowed?

- ✓ Contestants are not allowed to make semi-products in advance.
- ✓ Contestants are NOT allowed to bring pre-made decorative elements to decorate the meals.

- ✓ Defective inventory and equipment, which will compromise safety and can cause fire is not allowed.
- ✓ Accompanying persons are not allowed to work instead of contestant, touch his/her inventory, transfer, rearrange, dispose items used, use scales, handle the products.
- ✓ The use of additional inedible accessories and auxiliary equipment on plates when serving is not allowed.
- ✓ It is prohibited to violate the presentation ethics, to behave in a manner that will cause an unpleasant or disgraceful associative feeling.

Distribution of tasks in the team

The team will distribute the time to complete the modules between themselves independently and will implement the process according to a pre-arranged time management plan. The serving will take place simultaneously, within a time range of 10 minutes before the end of the cooking process and 5 minutes after (15 minutes).

4. Procedure

Day-1 (March 23rd): One day before the competition, contestants will be met by judges at the contest stand. Briefing will be given as to the contest procedure, and safety rules, contestants will familiarize themselves with the equipment, a short training will be provided, lots will be drawn to assign a workplace to each contestant.

Day 1 (March 24th): Contestants have 3 hours 30 minutes to complete the task assignment. Fifteen minutes before the start, they will prepare the work box and unpack the toolbox, 15 minutes after the end of the serving will be allocated for cleaning of the box and putting it to proper trim prior to hand it over to judges.

5. Scoring criteria

N°	Items to be Evaluated	Scoring scale
Module N°1 dish – Hot starter		25/100
01	Module N°1 Dish – Compliance with competition rules	2
02	Module N°1 Dish – Compliance with sanitary standards and safety rules when engaged in the process and teamwork	3
03	Module N°1 Dish – Process execution	5
04	Module N°1 Dish – Presentation and serving	5
05	Module N°1 Dish – Tasting	10
Module N°2 Dish – Hot main course		25/100
06	Module N°2 Dish – Compliance with competition rules	2
07	Module N°2 Dish – Compliance with sanitary standards and safety rules when engaged in the process and teamwork	3
08	Module N°2 Dish – Process execution	5
09	Module N°2 Dish – Presentation and serving	5
10	Module N°2 Dish – Tasting	10
Module N°3 Dish – Dessert		25/100
11	Module N°3 Dish – Compliance with competition rules	2
12	Module N°3 Dish – Compliance with sanitary standards and safety rules when engaged in the process and teamwork	3
13	Module N°3 Dish – Process execution	5
14	Module N°3 Dish – Presentation and serving	5
15	Module v3 Dish – Tasting	10
Module N°4 Dish – Pastry		25/100
16	Module N°4 Dish – Compliance with competition rules	2
17	Module N°4 Dish – Compliance with sanitary standards and safety rules when engaged in the process and teamwork	3
18	Module N°4 Dish – Process execution	5
19	Module N°4 Dish - Presentation and serving	5
20	Module N°4 Dish - Tasting	10
TOTAL POINT		100




6. Food List




Maximum quantities available for each team.






Dry Goods	1kg Sugar 0.5 Kg Powdered Sugar 1kg Plain Flour 1kg Strong Flour 0.25l Olive Oil 0.5l Rapeseed Oil 0.2l Wine Vinegar 5% 0.1 Kg Tomato Paste 0.5 Kg Dark chocolate 70% 0.2 Kg White chocolate 35%
Refrigerated Goods	1l Whole Milk 1l Heavy Cream 36% 0.750 kg Unsalted Butter 10 Eggs 0.25 Kg Natural Yoghurt 0.2 Kg Cream Cheese 0.2 Kg Sour Cream
Spices	0.1 Kg Table Salt 0.05 Kg Ground White Pepper 0.25 Kg Ground Nutmeg 0.025 Kg Cayenne Pepper 0.05 Kg Ground Sweet Paprika 2 x Vanilla Pods 0.025 Kg Ground Cinnamon 0.05 Kg Cinnamon Sticks 0.025 Kg Black Sesame Seeds 0.025 Kg White Sesame Seeds 0.025 Kg Star Anise 0.025 Kg Quatre Epice 0.025 Kg Ground Cumin 0.025 Kg Ground Coriander 0.025 Kg Garam Masala 0.025 Kg Ground Chill Powder 0.025 Kg Turmeric Powder
Alcohol	0.5l Dry White Wine 0.5l Red Wine 0.1 Bottle Port Wine 0.1 Bottle Rum 0.1 Bottle Cognac







Vegetal	0.25 Kg Button Mushrooms 0.5 Kg Cauliflower 0.25 Kg Brown Onions 0.05 Kg Whole Garlic Bulbs 0.5 Kg Leeks 0.5 Kg Carrots 0.5 Kg Celery 0.25 Kg Fennel Bulbs 1 Kg Large Baking Potatoes 0.5 Kg Spinach 0.5 Kg Tomatoes, Celeriac 0.25 Kg Cucumbers 1 Bunch Chives 1 Bunch Parsley 1 Bunch Rosemary 1 Bunch Thyme 1 Bunch Mint 1 Bunch Basil
Fruit & Nuts	0.5 Kg Cooking Apples 0.5 Kg Granny Smith Apples 0.25 Kg Lemons 0.25 Kg Oranges 0.25 Kg Limes 0.25 Kg Frozen Raspberries 0.25 Kg Ground Almonds 0.25 Kg Flaked Almonds 0.25 Kg Shelled & Peeled Pistachios 0.25 Kg Whole Hazelnuts 0.25 Kg Oatmeal
Meat and Meat Products	0.25 Kg Smoked Bacon (Skinless Piece) 4 chicken leg 0.5 Kg Chicken meat 0.25 Kg pork strainer 0.25 Kg Cooked Ham Piece
Miscellaneous	0.005 l Vanilla Extract 0.005 Kg Agar Agar 0.05 Kg Gelatin Sheets 0.1 Kg Corn flour 0.1 Kg Arrowroot 0.15 Kg Honey 0.01 Kg Bicarbonate of Soda 0.1 Kg Semolina 0.025 Kg Dijon Mustard 0.1 Kg Isomalt inverted Sugar 0.050 Kg Chicken Stock Powder



7. List of equipment










LIST OF THE PROVIDED EQUIPMENT FOR EACH TEAM (2 CONTESTANTS)					
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</p> <p>Rated voltage, 380 V</p> <p>Current frequency, 50 Hz</p> <p>Number of levels – 6</p> <p>Distance between levels, 80 mm</p> <p>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 cooking equipment for		<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 Temperature range from 1 to 10 ° C Volume: 455 l Cooling is dynamic, door is transparent Voltage: 220 V Power consumption: 0.205 kW/h Width: 670 mm Depth: 670 mm Height: 1980 mm Net Weight: 92 kg Gross Weight: 104 kg Color: white</p>	pcs.	1/2
05	Induction stove		<p>Or an alternative GEMPLUX GL-CIC27 induction stove Overall dimensions 317x385x88 mm Weight: 4.8 kg Control type: touchscreen with LCD display Power: 2700 W</p>	pcs.	3
06	Planetary mixer		<p>Or an alternative GEMPLUX GL-SM10GR planetary mixer Overall dimensions – 437x200x421 mm Weight: 11.7 kg Bowl volume: 10 l 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	pcs.	3
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.	18
04	Bath with table - 1 600-1350.750-1-02 (VMS-1/600 with shoulders)		Or an alternative 1 sectional washbasin. Dimensions: 1350x750x870 mm 1 piece is installed at the storage area	pcs.	4
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	pcs.	12

EQUIPMENT PER BOX PER TEAM (OF 2 PEOPLE)					
This list specifies the inventory and utensils provided by organizers					
01	Food storage container		As required for the convection steamer	pcs.	4
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					
For one team					
01	Round plate, deep		Porcelain, white, unprinted	pcs.	3
02	Round plate		Porcelain, white, unprinted, min. diameter – 28 cm, max. diameter – 32cm.	pcs.	6
03	Round plate		Porcelain, white, unprinted, min. diameter – 12 cm, max. diameter – 18 cm.	pcs.	3




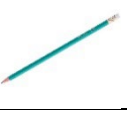





EXPENDABLE MATERIALS PER TEAM					
N°	Equipment	Photo	Technical specifications	Unit	Qty
01	Food wrap		Material: polyethylene Width – 45 cm Min. length (m): 300 Min. thickness (µm): 7.5 Ingredients: primary Net weight: 0.92 kg	pcs.	1
02	Parchment roll		Baking paper, 38 cm x 8 m	pcs.	1
03	Foil roll		Food aluminum foil, 11 µm x 300 mm x 10 m	pcs.	1
04	Pastry bag, disposable		S: 24x17cm or M:31x22cm	pcs.	5
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





PROHIBITED EXPENDABLE MATERIALS AND EQUIPMENT	
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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

EQUIPMENT PER JUDGE (if necessary)				
Item	Photo	Technical specifications	Unit	Qty
Office desk		Riva writing desk (maple, 1400x720x750 mm)	pcs.	3
Office chair for visitors		Dimensions: 55x80 cm	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
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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		