INTERNATIONAL ABILYMPICS HELSINKI 2027

Technical Description

Fruit and Vegetable Carving

Skill 28

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1 Skill Overview

1.1 Skill Name and Category

Fruit and Vegetable Carving, Food

1.2 Number of Competitors

This is an individual Skill Competition with one competitor.

1.3 Competition Time

The total competition time is 5 hours and is divided into the following modules:

- Module A: Fruit-carved flower basket for table decoration – 3 hours.
- Module B: Decorative fruit carving for an appetiser plate – 1 hour.
- Module C: Decorative fruit carving for a main course plate – 1 hour.

1.4 Description of the Skill

Fruit and Vegetable Carving is the artistic craft of carving and arranging raw fruits and vegetables into a decorative composition based on a given theme. Competitors are expected to create a harmonious and visually striking display, demonstrating a high level of detail in both composition and colour. The skill requires creativity, precision, and mastery of carving techniques, as well as an eye for balance and aesthetics. Successful arrangements reflect both technical excellence and artistic interpretation of the theme.

2 Task Assignment Overview

2.1 Task Assignment Description and Familiarisation Session

The Task Assignment is the main competition task used to assess the competitors' skills. It defines what the competitors must complete during the competition and forms the basis for all assessments. The final result is evaluated only on the finished work produced during the official competition time.

A familiarisation session is organised on C-1. During this session, competitors may enter the workshop, see the workspace, check the available tools and materials, and ask questions about procedures or practical arrangements. Competitors are not allowed to practise, start, or rehearse any part of the Task Assignment during this session.

2.2 Task Assignment Structure

The competition consists of three modules:

Module A: Fruit-Carved Flower Basket for Table Decoration

Competition time: 3 hours

Competitors create an artistic fruit and vegetable carving display that follows the assigned competition theme. The work must meet the specified size requirements, use the mandatory fruits and vegetables, and incorporate a visually balanced design that can be appreciated from all angles.

Only edible materials may be used as visible decorative elements. Competitors must use the provided ingredients efficiently and minimise waste.

The finished display must be no wider than 45 cm and between 25 cm and 40 cm tall, including the base.

Module B: Decorative Fruit Carving for an Appetiser Plate

Competition time: 1 hour

Competitors create a fruit carving decoration for an appetiser plate that follows the assigned competition theme. The decoration must enhance the dish's visual presentation without overpowering it and must be appropriate for its intended use.

Competitors must use the designated fruits, minimise waste, and ensure that all materials are edible and prepared according to food safety and hygiene requirements.

The finished carving must measure 5–8 cm in width and 5–7 cm in height and must be appropriately proportioned to the appetiser plate.

Module C: Decorative Fruit Carving for a Main Course Plate

Competition time: 1 hour

Competitors create a fruit and vegetable carving to complement a main course plate while following the assigned competition theme. The carving must function as a garnish and maintain visual harmony with the main food components.

Competitors must use the designated ingredients, minimise waste, and ensure that all materials are edible and prepared according to food safety and hygiene requirements.

The carving must occupy no more than 15–20% of the total plate area and must not become the dominant visual element on the plate.

Competitors must also explain the symbolism and story behind their design, including how the chosen shapes, patterns, and composition reflect the assigned theme.

The Task Assignment defines the competition theme and detailed requirements for each module.

2.3 Task Assignment Technical Requirements

Competitors must be able to:

- use carving knives and specialised tools proficiently to create detailed patterns, floral motifs, three-dimensional figures, and ornamental designs;
- conceptualise and execute original compositions that demonstrate balance, proportion, harmony, and cultural expression;
- understand the characteristics, textures, colours, and durability of different fruits and vegetables and select appropriate materials for specific carving techniques;
- produce clean cuts, smooth surfaces, precise details, and structurally stable carved pieces;
- follow appropriate food-handling practices, maintain equipment hygiene, and comply with occupational safety requirements throughout the competition;
- plan and carry out the work efficiently to complete all required tasks within the allocated competition time.

The Task Assignment defines the technical requirements for the current competition, including the required ingredients, theme, dimensions, and any additional techniques or requirements.

3 Materials and Equipment

3.1 Materials and Equipment Provided by the Competition Organiser

The Organiser provides the materials, tools, and equipment listed below.

Images are for reference only. They do not indicate a specific brand or model unless otherwise stated in the specifications. Quantities are per competitor unless otherwise stated.

Items will be available at the competitor's workstation or in the designated competition area, as appropriate. Where exact brands, models, or task-specific material details are not specified, these may be confirmed before the competition or defined in the Task Assignment, as appropriate.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Cutting board		Minimum 40 × 60 cm	1
02	Trash bin		15–18 L	1
03	Spray bottle			1
04	Plastic box for vegetables			1
05	Storage box with locks and handle		390 × 290 × 180 mm, 15.3 L	1

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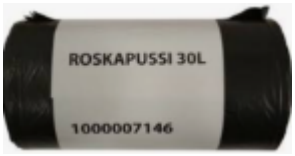
No.	Equipment / Material	Picture	Specifications	Quantity
				
06	Large chef's knife			1
07	Disposable PVC tablecloth, green		120 × 180 cm	1
08	Paper towels			1
09	Garbage bags		30 L	1
10	Silicone gloves			4pairs
11	Wooden skewers			1 pack

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No.	Equipment / Material	Picture	Specifications	Quantity
12	Wooden toothpicks			1 pack
13	Cling film			1 pack
14	Worktable		2 m wide, professional working height	1
15	Chair			1
16	White main course plate		26 cm diameter	1
17	White appetiser plates		21 cm diameter	2
18	Presentation table		Height: 75 cm; width: 75–90 cm; length: 120–150 cm	1
19	Tray for the carved fruit basket		35 × 45 cm	1
20	Fruits and vegetables		As specified in the Task Assignment	Sufficient quantity

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3.2 Materials and Equipment Supplied by Competitors

Competitors may bring only the materials, tools, and equipment listed below. Personal tools and equipment must fit within a toolbox or tool case suitable for checked luggage, with a maximum total weight of 23 kg, including the toolbox or case. This requirement does not apply to clothing, footwear, personal protective equipment (PPE), or equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

Images are for reference only. They do not indicate a specific brand or model unless the specifications state otherwise. Quantities are per competitor unless otherwise stated.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Carving knife set		Competitor's choice	Competitor's choice
02	Large knife		Competitor's choice	Competitor's choice
03	Fruit and vegetable carving tools		Competitor's choice	Competitor's choice
04	Peeler		Competitor's choice	Competitor's choice
05	Pulp removal spoon		Competitor's choice	Competitor's choice

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06	Carving/ sculpture tool set		Competitor’s choice	Competitor’s choice
07	Triangular carving loop		Competitor’s choice	Competitor’s choice
9	Cut-resistant gloves		Food-safe and suitable for food handling. Optional; competitor’s choice	1
10	Apron		Suitable for the competition	1
11	Safety shoes		Sports shoes or trainers are not permitted	1 pair
12	Professional kitchen clothing		Suitable for the competition	1 set

3.3 Prohibited Materials and Equipment

Competitors may use only the materials, tools, and equipment listed in Sections 3.1 and 3.2, unless otherwise authorised by the Skill Manager or Chief Judge. This restriction does not apply to clothing, footwear, or personal protective equipment (PPE) required in Section 4.1, or to equipment required due to the competitor’s condition or special needs and agreed in advance with the Organiser.

All other materials, tools, and equipment are not permitted.

4 Skill-Specific Requirements

4.1 Skill-Specific Requirements

The Skill-Specific Requirements below apply to this Skill Competition and must be followed in addition to the Abilympics Competition Rules. The Skill Manager or Chief Judge may provide additional instructions, as needed, to ensure the competition is conducted safely and fairly.

Topic	Skill-Specific Requirements
Materials and tools provided by the Organiser	Competitors must check all materials, tools, and equipment provided by the Organiser before the competition begins. If anything is missing, damaged, or defective, competitors must immediately inform the Judges. No replacements will be provided after competition time has commenced, unless authorised by the Judges. If equipment provided by the Organiser fails and the failure is confirmed not to have been caused by the competitor, the Chief Judge may grant additional time. Fruits and vegetables must not be pre-cut, pre-carved, marked, or otherwise prepared before competition time begins, unless specifically permitted in the Task Assignment.
Use of personal tools	Competitors may bring and use only the personal tools and equipment listed in Section 3.2. All knives and carving tools must be clean, food-safe, and suitable for food preparation. This restriction does not apply to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser. Competitors may not borrow or share personal tools or equipment with other competitors during competition time.
Personal protective equipment (PPE)	Competitors must provide and use their own food-safe, powder-free gloves, apron, and safety shoes. Competitors may use cut-resistant gloves if preferred. Sports shoes or trainers are not permitted.
Clothing / Uniform	Competitors must provide and wear their own professional kitchen clothing, apron, and safety shoes suitable for the competition. Food-safe, powder-free gloves are provided by the Organiser and must be used where required. Long hair must be appropriately covered or secured. Clothing must not display large commercial logos or promotional branding. Small, non-distracting brand marks are permitted.
Sideline coaching	Competitors must remain at their workstations or within the designated competition area during competition time, unless authorised to leave by the Judges. Competitors may not communicate

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Topic	Skill-Specific Requirements
	with other competitors or members of the public during competition time. Competitors may communicate with Judges, Interpreters, personal assistants, and other authorised persons when required. The role and permitted involvement of a personal assistant must be agreed in advance with the Organiser based on the competitor's condition or special needs.
Use of technology	Competitors may not use personal laptops, tablets, mobile phones, smartwatches, or other personal communication or electronic devices during competition time. Competitors must store such devices away and may access them only during the lunch break or at the end of the competition day. This restriction does not apply to devices required due to the competitor's condition or special needs and agreed in advance with the Organiser. Judges and Interpreters may use devices required for their official duties only as agreed by the Skill Manager and the Chief Judge. The Skill Manager and the Chief Judge may use devices required for competition management and will specify any additional restrictions or permitted device use within the competition area.

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5 Assessment Framework

5.1 Assessment Principles

All Abilympics Skill Competitions are marked out of 100 points.

Points are divided between criteria that reflect the required skills and expected outcomes.

Two methods of assessment are used:

- **Measurement**: objective, factual scoring (e.g., size, accuracy).
- **Judgement**: expert evaluation of quality, technique, and artistic choices.

5.2 Assessment Areas

Detailed marking criteria and scoring are provided in the Task Assignment.

Assessment focuses on the following key areas:

Assessment Area	Points
Module A: Fruit-Carved Flower Basket for Table Decoration	50
Module B: Decorative Fruit Carving for an Appetiser Plate	25
Module C: Decorative Fruit Carving for a Main Course Plate	25
Total points	**100**

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