

Carving (vegetables)

1. Final task assignment

The theme will be the Olympic Games.

Contestants will create an assembly of decorated, carved and sculpted fruits and vegetables to make an artistic and tasty presentation table for two people.

2. Allocated time: 4 hours 00 minutes

The contest duration is 4 hours 00 minutes.

3. Requirements

Module 1. Make two smoothies served in two high glasses (tumbler type).

Contestant will have to put on the top or on the rim of the glasses a decoration in harmony with the cocktail. For example, if the base of the cocktail is kiwi fruit, it will be a decoration with kiwi fruit.

- ✓ The decorations must be one of the fruits.
- ✓ Vegetables are forbidden in this preparation.
- ✓ Wastefulness will be severely punished.
- ✓ The hygienic norms must be respected.
- ✓ The fruits are at the expense and discretion of the candidate.

Module 2. Make on a white plate a presentation of fruits cut and assembled to visualize an Olympic sport.

The plate must be entirely edible, so if there are any decorations, they must be eaten (fruit skin).

- ✓ Mandatory fruits are pitaya, mango, kiwi, pineapple.
- ✓ Other possible fruits are at the discretion of the candidate and are not limited.
- ✓ Wastefulness will be severely punished.

Module 3. Create a centerpiece in the shape of a bowl or basket carved or engraved with a decoration or several decorations depending on the Olympic theme.

- ✓ The decoration must cover 3/4 of the fruit.
- ✓ Fruit of the centerpiece is a pumpkin (two possibilities: butternut or squash of Provence).
- ✓ The decoration must be visible on the whole circumference of the pumpkin.
- ✓ No other fruits possible.

Module 4. Fill the preparation carved in module 3 with vegetables for aperitif ready to eat.

This could be simple vegetable sticks to sculpted flowers but still edible and raw as part of an appetizer tray.

- ✓ The mandatory vegetables are fennel, daikon, cucumber, cauliflower (4 different ones).
- ✓ Other possible vegetables are at the discretion of the candidate (4 more will be required).
- ✓ The number of vegetables must be eight different.
- ✓ Wastefulness will be severely punished.
- ✓ The hygienic standards must be respected.
- ✓ If the contestant let the skin on the vegetable, it must be washed and edible.

Module 5. Dressing on a round serving table and topping.

- ✓ The table and the tablecloth will be identical for all contestants.
- ✓ The contestant may bring decorations of his choice to complete his table (cutlery, various dishes or small decoration going with the theme).

Professional skills in organizing work by modules.

- ✓ Take possession of the workplace, according to the draw number.
- ✓ Check the inventory of the material declared in the infrastructure list.
- ✓ Unpack the toolbox, show it to the judges, get permission for any specific material related to possible disability compensation.
- ✓ Check the quality and availability of vegetables and fruits in the basket.
- ✓ Prepare the workplace (inventory, vegetables, fruit).
- ✓ Unpack and put in special places the pre-prepared decorations for the composition (fabric, mirrors, supports, etc.).
- ✓ Check the form's availability and sanitary condition.
- ✓ 15 minutes before the start, take note of the safety precautions and sign the protocols.
- ✓ Start the work at the signal given by the main judge.
- ✓ In the allotted time, carve the required elements, use the required fruits and vegetables, and collect the gift basket.
- ✓ 15 minutes before the end, start cleaning and tidying the workplace.
- ✓ At the end of the allotted time, hand over the workplace to the technical judge and leave the competition area.
- ✓ On the table, there must be a composition of fruits and vegetables according to the instructions given.
- ✓ Name plate, contestant's number, photo of the composition must be on the banquet table.
- ✓ Contestants should create the best combination between theme, ideas, highly artistic execution of all details, contents, and colors of the composition. The composition must show various types of carving, cutting, and cutting techniques. Contestants will use the vegetables and fruits provided by the organization.
- ✓ The cut-outs and sculptures will be created and arranged in composition directly in the competition area in front of the judges and spectators.

Basic conditions:

- ✓ Carve main elements from vegetables and fruits directly in the competition area in front of judges and spectators.

- ✓ Carve or engrave a pumpkin composition on an Olympic theme.
- ✓ Contestant must use all basic vegetables and fruits.
- ✓ In order to decorate the table, contestants may use some foliage.
- ✓ It is forbidden to use any dyes.
- ✓ Contestants are not allowed to make rough sketches or finished products in advance.
- ✓ Contestants are allowed to bring decorations for their compositions.
- ✓ Inventory and tools are carried to the competition venue upon agreement with organizers, everything mentioned in the infrastructure list is prohibited from bringing in the toolbox.
- ✓ Participation is allowed only in professional clothing (cook's jacket, pants, apron, hat, clogs).

4. Procedure

Day -1 (March 23rd): The day before the contest, contestants will be met by the judges at the competition stand. There will be a briefing on the organization of the competition and the safety rules, and a draw will be drawn to assign each contestant a workplace.

Day 1 (March 24th): Contestants have 4 hours to complete the task assignment.

5. Scoring criteria

N°	Items to be evaluated	O/S	Scoring scale
Module 1			18
01	Making the smoothie <i>Réalisation du smoothie</i>	O	4
02	Originality of the smoothie and its decoration <i>Originalité du smoothie et de son décors</i>	S	6
03	Hold of the decoration on the glass (system used) <i>La tenue du décor sur le verre (système utilisé)</i>	O	5
04	Correct execution of the decoration on the glass (cleanliness of the cup) <i>Exécution correcte du décor réalisé sur le verre (propreté de la coupe)</i>	S	3
Module 2			23
05	Product selection and harmony <i>Choix et harmonie des produits</i>	O	3
06	Safety precautions for carving products <i>Précautions à prendre pour tailler les fruits</i>	O	2
07	Visibility of the carved Olympic sport <i>Visibilité du sport olympique sculpté</i>	O	6
08	Cleanliness of the plate and checking for peelings or leftover fruits and vegetables <i>Propreté de l'assiette et vérification des épluchures ou des fruits et légumes restant</i>	O	2

09	Realism and complexity of the pattern <i>Réalisme et complexité du motif</i>	O	5
10	Visual quality of the plate <i>Qualité visuelle de l'assiette</i>	O	5
Module 3			20
11	Mechanical or manual processing of a carved basket <i>Traitement mécanique ou manuel d'un panier sculpté</i>	O	4
12	Safety measures for the work with the fruit carved in basket <i>Mesures de sécurité du travail avec le fruit à sculpter en panier</i>	O	2
13	Respect of the theme <i>Respect du thème</i>	O	5
14	Correct and high quality execution of the carving: (cleanliness, depth, volume, proportions, filling, identity of the motif) <i>Exécution correcte et de haute qualité de la sculpture (propreté, profondeur, volume, proportions, remplissage, identité du motif)</i>	O	5
15	Complicated elements in the process of carving the fruit or vegetable (inscription, insignia, more than 3 different patterns or carvings) <i>Éléments compliqués dans le processus de sculpture du fruit ou légume (inscription, insigne, plus de 3 motifs ou sculptures différents)</i>	S	4
Module 4			24
16	Harmony of the table - cleanliness <i>Harmonie de la table - propreté</i>	S	24
Module 5			15
17	Visibility of the imposed theme <i>Visibilité du thème imposé</i>	O	15
TOTAL POINTS			100