

Cooking team work

1. Final task assignment

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) – afternoon : 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	O/S	Scoring scale
Module 1 - Hot starter Entrée chaude			25
01	Compliance with competition rules <i>Respect des règles du concours</i>	O	2
02	Compliance with sanitary standards and safety rules when engaged in the process and teamwork <i>Respect des normes sanitaires et des règles de sécurité lorsqu'ils sont engagés dans le processus et le travail d'équipe</i>	S	3
03	Process execution <i>Exécution du processus</i>	S	5
04	Presentation and serving <i>Présentation et service</i>	S	5
05	Tasting <i>Dégustation</i>	S	10
Module 2 - Hot main course Plat chaud			25
06	Compliance with competition rules <i>Respect des règles du concours</i>	O	2
07	Compliance with sanitary standards and safety rules when engaged in the process and teamwork <i>Respect des normes sanitaires et des règles de sécurité lors de l'engagement dans le processus et le travail d'équipe</i>	S	3
08	Process execution <i>Exécution du processus</i>	S	5
09	Presentation and serving <i>Présentation et service</i>	S	5
10	Tasting <i>Dégustation</i>	S	10
Module 3 - Dessert			25
11	Compliance with competition rules <i>Respect des règles du concours</i>	O	2
12	Compliance with sanitary standards and safety rules when engaged in the process and teamwork <i>Respect des normes sanitaires et des règles de sécurité lorsqu'ils sont engagés dans le processus et le travail d'équipe</i>	S	3

13	Process execution <i>Exécution du processus</i>	S	5
14	Presentation and serving <i>Présentation et service</i>	S	5
15	Tasting <i>Dégustation</i>	S	10
Module 4 - Pastry Pâtisserie			25
16	Compliance with competition rules <i>Respect des règles du concours</i>	O	2
17	Compliance with sanitary standards and safety rules when engaged in the process and teamwork <i>Respect des normes sanitaires et des règles de sécurité lorsqu'ils sont engagés dans le processus et le travail d'équipe</i>	S	3
18	Process execution <i>Exécution du processus</i>	S	5
19	Presentation and serving <i>Présentation et service</i>	S	5
20	Tasting <i>Dégustation</i>	S	10
TOTAL POINTS			100