

Cooking individual 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 (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' toolbox 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.

Composition of the groups

Group 1: 8 contestants	Group 2: 8 contestants
Italy, 1 contestant	France, 2 contestants
Kazakhstan, 2 contestants	Azerbaïdjan, 1 contestant
Chinese Taipei, 2 contestants	Pakistan, 1 contestant
Nepal, 1 contestant	Korea, 1 contestant
Finland, 2 contestants	Mongolia, 1 contestant
	Malaysia, 1 contestant
	China, 1 contestant

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	O/S	Scoring scale
Day 1 <i>Jour 1</i>			30
01	Personal hygiene - Special clothing compliance and cleanliness <i>Hygiène personnelle - Conformité et propreté des vêtements spéciaux</i>	O	1
02	Personal hygiene - Hands (including usage of gloves) <i>Hygiène personnelle - Mains (y compris l'utilisation de gants)</i>	O	1
03	Personal hygiene - Finger Sampling, bad habits <i>Hygiène personnelle - Prélèvement au doigt, mauvaises habitudes</i>	O	1
04	Safety compliance <i>Conformité à la sécurité</i>	O	1
05	Workplace hygiene - Clean floor <i>Hygiène du lieu de travail - Sol propre</i>	O	1
06	Workplace hygiene – Refrigerator - Clean and tidy <i>Hygiène du lieu de travail – Réfrigérateur - Propre et rangé</i>	O	1
07	Workplace hygiene - Work surfaces - Clean and tidy <i>Hygiène du lieu de travail - Plans de travail - Propre et rangé</i>	O	1
08	Wastefulness <i>Gaspillage</i>	O	1
09	Correct using of colored cutting boards <i>Utilisation correcte des planches à découper colorées</i>	O	1
10	Correct using of separate waste bins <i>Utilisation correcte de poubelles séparées</i>	O	1
11	Cooking skills <i>Compétences culinaires</i>	S	5
12	Organizational skills <i>Compétences organisationnelles</i>	S	5
13	Competence in working with product <i>Compétence dans le travail avec le produit</i>	S	5
14	Competence in using technological equipment, and a knife <i>Compétence dans l'utilisation d'équipements technologiques et d'un couteau</i>	S	5
Day 2 <i>Jour 2</i>			70

01	Personal hygiene - Special clothing compliance and cleanliness <i>Hygiène personnelle - Conformité et propreté des vêtements spéciaux</i>	O	1
02	Personal hygiene - Hands (including usage of gloves) <i>Hygiène personnelle - Mains (y compris l'utilisation de gants)</i>	O	1
03	Personal hygiene - Finger Sampling, bad habits <i>Hygiène personnelle - Prélèvement au doigt, mauvaises habitudes</i>	O	1
04	Safety compliance <i>Conformité à la sécurité</i>	O	1
05	Workplace hygiene - Clean floor <i>Hygiène du lieu de travail - Sol propre</i>	O	1
06	Workplace hygiene – Refrigerator - Clean and tidy <i>Hygiène du lieu de travail – Réfrigérateur - Propre et rangé</i>	O	1
07	Workplace hygiene - Work surfaces - Clean and tidy <i>Hygiène du lieu de travail - Plans de travail - Propre et rangé</i>	O	1
08	Wastefulness <i>Gasillage</i>	O	1
09	Correct using of colored cutting boards <i>Utilisation correcte des planches à découper colorées</i>	O	1
10	Correct using of separate waste bins <i>Utilisation correcte de poubelles séparées</i>	O	1
11	Day 2 - Serving time - correct serving time (CST) ± 1 minute from predefined <i>Heure de service - heure de service correcte (CST) ± 1 minute de prédéfini</i>	O	4
12	Day 2 - Dish serving temperature measured at the edge of the plate <i>Température de service du plat mesurée au bord de l'assiette</i>	O	4
13	Day 2 - Proper serving of the dish <i>Servir correctement le plat</i>	O	4
14	Day 2 - Correspondence of the prepared dish weight <i>Correspondance du poids du plat préparé</i>	O	4
15	Plate cleanliness <i>Propreté des assiettes</i>	O	4
16	Cooking skills <i>Compétences culinaires</i>	S	5
17	Organizational skills <i>Compétences organisationnelles</i>	S	5
18	Competence in working with product <i>Compétence dans le travail avec le produit</i>	S	5

19	Competence in using technological equipment, and a knife <i>Compétence dans l'utilisation d'équipements technologiques et d'un couteau</i>	S	5
20	Presentation: style and creativity <i>Présentation : style et créativité</i>	S	5
21	Taste - Taste and flavor overall balance <i>Goût - Équilibre global du goût et de la saveur</i>	S	5
22	The texture (consistency) of each component of the dish <i>La texture (consistance) de chaque composant du plat</i>	S	5
23	Taste of each component individually <i>Goût de chaque composant individuellement</i>	S	5
TOTAL POINTS			100