Annex no 1 - **THE COOK CONTEST**

1. For the first stage of the contest a participant is obliged to send the recipe (attachment no 1) and one photo of the cold snack.
2. Every participant qualified for the contest prepares two meals:
* mandatory meal – from products provided by the organizer
* hors-d'oeuvre /cold snacks/ with either beef, pork, or veal meat
1. The time limit for preparing the mandatory meal and cold snacks is 180 minutes.
2. Every participant in the contest serves:
* mandatory meal for the technical jury,
* cold snacks: 2 portions for the tasting jury and at least 5 portions in a multi-portion dish

      (after assessment the samples will be sent to the banquet table).

1. The organizer guarantees dish tags on the banquet table only for those participants who will deliver the recipe on time. Using other dish tags is not acceptable.
2. Assessment and score rules **(maximum 120 points):**
	1. **technical jury assessment (0 – 60 points) includes:**
* organization of the working stands  0 - 5 points,
* work organization  0-10 points,
* hygiene of  production  0 -10 points,
* use of raw materials (waste management)  0-10 points,
* the right application of culinary techniques   0 -10 points,
* mandatory meal assessment (selection of raw materials, production technique, grinding method) 0 - 10 points,
* evaluation of the working stand after work 0 -5 points.
	1. **degustation jury assessment (0 – 60 points) for the cold snack includes**
* composition of  the dish  0 -10 points,
* method of serving meals   0 - 5 points,
* portion size – proportions  0-5 points,
* creativity  0 - 10 points,
* taste and aroma of the dish 0 – 20 points,
* texture of the separate ingredients  0- 5 points,
* the choice of the ingredients concerning the topic of the contest  0-5 points
1. Participants have 20 minutes to prepare their working stand. Then they leave the kitchen and the technical jury assesses the stand and the protection of raw materials.
2. The kitchen will be open for the participants at 8.30 after having drawn the stands.
3. The contest starts with mandatory meal preparation ( time: 30 minutes)
4. A participant leaves his working stand after completing the task and the evaluation of the working stand by the technical jury.
5. All raw materials from the recipe must be used in cold snack production.
6. The organizer will provide equipment for the compulsory task and basic gastronomic equipment (gas stove with 4 gas burners and with electric oven - 1 spit/2 students,  fridge with freezer, cutting boards, bowls, knives, saucepans, pots, frying pans, whisks, etc.)
7. All the products and decorative elements necessary for preparing the snack are provided by the participants on their own.

Further information about the cook contest provided by Ms Magdalena Nosek (tel. 506 65 49 94).

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