Annex no 1 - **THE COOK CONTEST**

1. For the first stage of the contest the recipe and a photo of a cold appetizer, served in single portions, must be submitted **by 7 February 2025.**
2. The list of participants qualified for the stationary part will be announced on **14 February 2025**, on the school website www.zsg1.pl under the ‘XXVI MKSG’ tab.
3. Every participant qualified for the stationary part prepares two meals:

* mandatory meal – using ingredients provided by the organizer
* hors-d'oeuvre /cold appetizer/ with turkey meat (any culinary element) and radishes.

1. The time to complete the mandatory meal and the cold appetizer is 180 minutes.
2. The competition participant must:

* Submit the mandatory exercise for evaluation by the technical jury.
* Serve **two single portions** of the cold appetizer for evaluation by the tasting jury, and **at least five portions** in a multi-portion dish (the multi-portion appetizer will be presented on the banquet table).
* **The organizer provides two 32 cm plates for serving single portions; the participant must use their own tableware for the multi-portion dish.**

1. The organizer will provide dish tags on the banquet table **only** for those participants who will submit their recipes on time. **Using personal dish tags is not allowed.**
2. Assessment and score rules **(maximum 130 points):**
   1. **technical jury assessment (0 – 60 points) includes:**

* preparation of the working stand (mise en place)  0 - 5 points,
* work organization  0-10 points,
* production hygene 0 -10 points,
* use of ingredients (turkey meat, radishes), raw material management (waste handling) 0-10 points
* correct application of culinary techniques   0 -10 points,
* mandatory meal assessment (correct use of culinary techniques) 0 - 10 points,
* evaluation of the working stand after work 0 -5 points.
  1. **degustation jury assessment (0 – 60 points) for the cold appetizer 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,
* **presentation to the jury immediately after the dish is made (presentation time: 2 minutes) 10 points**
* taste and aroma of the dish 0 – 20 points,
* texture of the separate ingredients  0- 5 points,
* Choice of ingredients and additions 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 raw material storage.
2. The kitchen will be available for the participants at 8.30a.m. after the drawing of the stands.

1. The contest starts with **the mandatory meal preparation ( time limit: 30 minutes)**
2. The participant must leave the workng stand after completing the task and the evaluation of the working stand by the technical jury.
3. The cold appetizer must contain turkey meat and radishes.
4. All ingredients listed in the recipe must be used to prepare the cold appetizer.
5. The organizer will provide the equipment for the compulsory task and the basic gastronomic equipment (a four-burner gas stove with an electric oven, 1 unit per 2 participants, a refrigerator with a freezer, cutting boards, bowls, knives, pans, pots, frying pans, whisks, etc.).
6. **All products and decorative elements needed for the cold appetizer must be brought by the participants.**
7. **The use of ready-made decorative elements and semi-finished products is not allowed.**

Participants must prepare everything on-site. In case of using ready-made elements or semi-finished products, the technical jury will **disqualify** the participant.

They may serve the dish, but it will not be judged.

1. The participant **must serve** the competition dish **within 180 minutes**. After this time, the participant must leave the working stand. If the dish is not finished in time, points will be deducted (1 minute delay - minus 2 points for work organization).

For further information about the competition, please contact Magdalena Nosek at 506 65 49 94.

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