



Annex no 1 - THE COOK CONTEST

1. For the firststage of the contest a participantisobliged to send the recipe and one photo of the cold snack with rabbitmeat.
2. Everyparticipantqualified for the contestpreparestwomeals:
 - **mandatorymeal** – rabbitcarcasspartition (carcassisprovided by the organizer)
 - **hors-d'oeuvre /coldsnacks/ with rabbitmeat**
3. Time limit for preparing the mealsis 180 minutes.
4. Participants of the contestserve:
 - **mandatorymeal for the tasting jury**
 - **coldsnacks : 2 portions for the tasting jury and atleast 5 portions in a multi-portiondish (afterassessment the sampleswill be sent to the banquettable).**
5. Assessment and scorerule(**maximum: 120 points**)
 - a. **technical jury assessment (0 – 60 points) includes:**
 - organization of the working stand 0 - 5 points;
 - workorganization 0-10 points;
 - hygiene of production 0 -10 points;
 - use of raw materials (waste management) 0-10 points;
 - the rightapplication of culinarytechniques 0 -10 points;
 - mandatorymealassessment (rabbitcarcasspartition) 0 - 10 points;
 - evaluation of the working stand afterwork 0 -5 points.
 - b. **degustation jury assessment (0 – 60 points) for the cold snack includes:**
 - composition of the dish 0 -10 points;
 - method of servingmeals 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 separateingredients 0- 5 points
 - the choice of the ingredients with regard to the topic of the contest 0-5 points
6. Participantshave 20 minutes to preparetheirworking stand. Then theyleave the kitchen and the technical jury assesses the stand and the protection of raw materials. The kitchenwill be open for the participantsafter 8.30 afterhavingdrawn the stands.
7. Participantswill be allowed to enter the kitchen in threesaccording to the drawnnumbers in 10-minute-time intervals. The firstthreeparticipantsenterat 9.00.
8. A participantleaveshisworking stand aftercompleting the task and the evaluation of the working stand by the technical jury.
9. Allraw materials from the recipemust be used in cold snack production.
10. The conteststarts with mandatorymealpreparation (time:30 minutes)
11. The organizerwillprovidetheequipment for the compulsorytask and basicgastronomicquipment (gasstove with 4 gasburners and with electricoven - 1 spit/2 students, electric grill, handmixer, stainlesssteeltable, fridge with freezer, cuttingboards, bowls, knives, saucepans, pots, fryingpans, whisks etc.)
12. The organizerguaranteedishtags on the banquettableonly for thoseparticipantswhowilldeliver the recipe on time. Using otherdishtagsis not acceptable.
13. All the products and elements for decorationnecessary for preparing the snack must be brought by the participants.

Furtherinformationabout the cookcontest
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