East European Culinary Cup – Romania 2018
The most important culinary event in Romania!

Organizers
Asociația Culturală Euro Est Alternativ România
Professional Association Euro-Toques România
Masters of Flames Culinary Division

Host / Co-organizers
Center events “Lux Divina” Brașov

International professional organizations involved
Euro-Toques International
Disciples Escoffier International

Romanian authorities involved
National Authority for Tourism

Main Partener
Dacia Plant
PRESENTATION

ACEEA (Asociația Culturală Euro Est Alternativ), the most important professional Romanian organization, will organize the most important culinary event in Romania: East European Culinary Cup! The event will take place on 2nd and 3rd of June 2017 at Events Center “Lux Divina” from Brașov and will be certified by World Association of Chefs Societies and Euro-Toques International.

The project has the following components:

1. **Dracula’s Cup** – professional competition for juniors “Hot Main Course” category. The competition will be structured in 2 distinct categories: (J1) main course with beef meat and (J2) main course with poultry meat.

2. **Carpathian’s Cup** - professional competition for seniors “Hot Main Course” and “Cold Starter” categories. The competition will be structured in 10 distinct categories: (S1) main course with fish, (S2) main course with beef meat, (S3) main course with pork meat, (S4) main course with poultry meat, (S5) festive platter for 8 persons, (S6) finger food for 6 persons, (S7) 2 kinds of hot dishes, presented cold, (S8) 4 restaurant desserts, (S9) festive cake for 20 persons, (S10) traditional menu.

3. **Live Cooking Show** - gastro demos presented by World famous master chefs, TV stars, famous teachers and trainers of national teams worldwide.

4. **Seniors Master Class** - gastro demos presented by famous chefs who are working in restaurants classified in Michelin Guide from Europe and Asia.

5. **Gala Dinner Fine Dining** - Euro-Toques International president will coordinate Michelin Stars Chefs team to organize a special show: a festive Fine Dining dinner! Enrico Derflingher will complete a spectacular Gala Dinner.

6. **Wine Master Show** - Romansiansommeliers coordinated by Cornelia Toma, the well known teacher, and Roberto Pace, Italian sommelier, will present several sessions of tastings and wine presentations. Their most important moment will be the wine association with the menu proposed for Gala Dinner!

COMPETITION SCHEDULE

**Category S5 (professionals seniors) - cold festive platter**

Festive platter for 8 persons + 1 portion presented ‘à part’ with all components

A festive platter consists in 3 main courses from 3 different meats; each main course needs to have 1 garnish; the platter needs to have 2 salads for all 3 main dishes + 2 cold sauces. The final pieces will be placed, for the jury, on the festive platter + 1 portion presented ‘à part’ with all components. Bread and butter will be not presented. It will be judged decorations, Mise-en Place, dish with wine association.
**Recommendations:**

1. not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with colored patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard, unfinished wood.
2. accepted to be used as presentation support: silver plates/platters, not engraved China porcelain, stainless platters, glass plates/platters/bowls, mirrors, wood with glass, stone or polished finished.
3. working criteria: ingredients line and harmony; form and colour; main piece to be next to the other 8 slices (portions); balance between garnish, salad and main dish; ingredients not to be repeated from one dish to another; various cooking techniques; jelly with no visible bubbles and burrs; whenever it is possible the ingredients do not require treatment (coverage) with jelly.

**quantities/portion:**

- meat: max. 30g.
- garnish: max. 15g.
- salad: max. 10g.
- sauce: max. 10g.

**Category S6 (professionals seniors) - Finger Food (cold)**

Cold platter with 4 dishes for 6 persons + 1 portion presented ‘à part’ with all components

4 different kinds of entrée for 6 persons; presentation: on 1 single festive platter or individual on 6 separate plates/platters + 1 individual portion with all components for the judge. The dishes will be prepared hot and presented cold or cooked cold and presented cold. Bread and butter will be not presented. It will be judged decorations, Mise-en Place, dish with wine association.

**Recommendations:**

1. not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with colored patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard, unfinished wood.
2. accepted to be used as presentation support: silver plates/platters, not engraved China porcelain, stainless platters, glass plates/platters/bowls, mirrors, wood with glass, stone or polished finished.
3. working criteria: ingredients line and harmony; form and colour; various cooking techniques; jelly with no visible bubbles and burrs; the dishes should not be confused with the basic dishes (hot or cold); do avoid colors and working techniques repetition; balance between garnish; do create a difference between the form of the pieces; pieces creation with finesse.

**quantities:**

between 12 and 20 g. for each piece.

**Category S7 (professionals seniors) - 2 different hot dishes (soup + main course) 2 hot courses for 4 persons**

2 different hot courses (soup and main course) prepared hot and presented cold. Presentation individual on each platter or plate (4 platters with soup, 4 platters with main course); main courses need to have garnish, salad and sauce; salad and sauce may be presented next to the main course or separate in special bowls. It will be judged decorations, Mise-en Place, dish with wine association.
Recommendations:
1. not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with coloured patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard, unfinished wood.
2. accepted to be used as presentation support: porcelain, glass bowls, not engraved ceramics.
3. Working criteria: ingredients line and harmony; form and colour; various cooking techniques; jelly with no visible bubbles and burrs; the dishes should be not confused with the basic dishes (hot or cold); do avoid colors and working techniques repetition; balance between garnish; do create a difference between the form of the pieces; pieces creation with finesse.

quantities for main dish: meat: max. 80 g., garnish: max. 80 g., salad: max. 60 g., sauce: max. 50 g.,
quantities for soup: meat and vegetables: max. 30 g., liquid or cream: max. 80 g.

Category S8 (professionals seniors) - Restaurant dessert
- 4 desserts for 1 person

4 desserts for 1 person cooked and presented individual on each plate. Desserts may be cocked hot or cold but presented cold. The preparation must be as follows: 2 portions with chocolate, as main ingredient and 2 portions with fruit as main ingredient. It will be judged decorations, Mise-en Place, dish with wine association.

Recommendations:
1. not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with coloured patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard, unfinished wood.
2. accepted to be used as presentation support: porcelain, glass bowls, not engraved ceramics, glass or transparent plastic glasses, various special cups.
3. Working criteria: lines and harmony of ingredients; form and color; do use different types of cooking techniques; the dishes should be not confused with the cold or basic dishes; do avoid the repetition of colors and working techniques; do create a balance between the pieces; do create a difference between the form of the pieces; pieces creation with finesse; do not decorate the edge of the plateau; all decorations to be edible; edible gold ornaments to be used in a reasonable quantity; the glasses must offered the consumer an easily reach to the bottom of the serving glass; sauce can be presented separately from the desert.
quantities for each dessert: in total, all the ingredients for 1 portion do not exceed 100 g., sauce: max. 50 g. or 50% from the dessert.

Category S9 (professionals seniors) - Festive cake
Festive cake for 20 persons + 1 separated portion
Festive cake for 20 persons presented individual + 1 portion for the judge. The cake may contain: sugar, dough, fruit, marzipan, crème, chocolate, cocoa and other edible ingredient. It will be judged decorations, Mise-en Place, dish with wine association.

**Recommendations:**
1. Not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with coloured patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard, unfinished wood.
2. Accepted to be used as presentation support: silver plates/platters, not engraved China porcelain, stainless platters, glass platters/ serving plates/bowls, mirrors.
3. Working criteria: form and color; do use different types of cooking techniques; do create a balance between the ornamental pieces; pieces creation with finesse; do not decorate the edge of the platter; all decorations to be edible; edible gold ornaments to be used in a reasonable quantity;

**quantities for the cake:** cake with no ornaments: max. 2.000 g, ornaments: max 300 g, 1 portion individual presented: max. 100 g

**Category S10** (professionals seniors) - Traditional Menu

Traditional menu (local, regional, national) for 6 persons + 1 separated portion

Traditional menu local, regional or national with theme: one from holy celebrations as Easter or Christmas. Presentation: cold platter with a full menu: entree, main course and dessert for 6 person + 1 separated full portion for the judge. It will be judged decorations, Mise-en Place, dish with wine association.

**Recommendations:**
1. Not accepted to be used: metal / plastic bowls, iron forks or small plates, ceramic/porcelain plates with coloured patterns, unfinished glass, cutlery on the plate, textile or plastic ornaments, images or pictures, paper, cardboard.
2. Accepted to be used as presentation support: silver plates/platters, not engraved China porcelain, finished or polished stone; rustic wooden platters, traditional pots with models, clay pots.
3. Working criteria: lines and harmony of ingredients; form and color; to keep proportions among the garnishes, salad and main dishes; ingredients not to be repeated from one dish to another; do use different types of cooking techniques;

**quantities/portion:**
- entrée: 100 g.
- meat: max. 100 g., garnish: max. 80 g., salad: max. 50 g., sauce: max. 50 g.
- dessert: 60 g.

**Categories:** J1, J2, S1, S2, S3, S4 - Live Cooking Show

1 main dish for 2 persons (professionals juniors and seniors)
Competition rules:

1. The competitor will provide the ingredients by himself / herself to cook 1 main course for 2 persons: 1 for the judge, 1 for presentation.
2. Cooking time: 45 min.
3. Cooked recipe has to be for one main course with garnish, salad, sauce, NO bread.
4. The dish will be presented on ceramic/China porcelain platters.
5. After finishing the cook, the competitors have to clean and to prepare the cooking space for judging and presentation in 15 min. time. Otherwise, the competitors will lose points and can even be disqualified.

Kitchen facilities for the competition:

- Microwave oven
- Kitchen worktable
- 4-burner hob
- Refrigerator

Evaluation criteria, ranking, awards

Evaluation criteria for hot kitchen:

1. Workmanship max. 15 points
2. Composition max. 15 points
3. Originality max. 20 points
4. Hygiene max. 10 points
5. Taste/Presentation max. 40 points

Evaluation criteria for artistic presentation (cold presentation):

1. Workmanship max. 25 points
2. Creativity max. 25 points
3. Originality max. 25 points
4. General Presentation max. 25 points

Final evaluation

**100 points** - gold medal with distinction (all jury members must be convinced 100%)
**90 - 99 points** - gold medal (one or more medals according to WACS International Rules and Regulations)
**80 - 89 points** - silver medals (one or more medals according to WACS International Rules and Regulations)
**70 - 79 points** - bronze medals (one or more medals according to WACS International Rules and Regulations)
**60 - 69 points** - participation diploma (one or more medals according to the WACS International Rules and Regulations)

Associated awards:

1. **Decorations**: tablecloth, textile decorations, ornaments, candle holders, lights, printed menu design, ice buckets, useful accessories a.s.o.
2. **Mise en Place**: plates, tableware arrangement, napkins, glasses, use of table space for people (comfort space), dishes arrangement on the plates.
3. **Dishes association with wine**: association of each dish with wine.
Culinary competition for Professional juniors

A good opportunity to highlight young people will be the competition for the grand prize, “Dracula’s Cup”.

Around 40 young people from Romania, will be invite.

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