RULES AND REGULATIONS

TEAMS
[SENIOR AND JUNIOR]

EVENTS

HOT KITCHEN
(‘ITALIAN TASTE’ RESTAURANT)

COLD DISPLAY
(CULINARY ART AND PASTRY ART)

HOT KITCHEN AND COLD DISPLAY
(COMBINED)
RULES AND REGULATIONS

Teams Senior and Junior

HOT KITCHEN EVENT (‘ITALIAN TASTE’ RESTAURANT)
COLD DISPLAY EVENT (CULINARY ART AND PASTRY ART)
HOT KITCHEN AND COLD DISPLAY EVENT (COMBINED)

THE ITALIAN CUISINE CHAMPIONSHIPS 2020 – 5th Edition of the cuisine exhibition open to all chefs, professionals and students, that are current members of FIC working in Italy and/or abroad.

The event is an official competition organized by the Italian Cooks Federation and recognised by WorldChef – World Association of Chefs Societies.

TO ENROL IN THE COMPETITION YOU MUST

BE A 2020 MEMBER OF FIC

For any information regarding the 2020 Italian Cuisine Championships please look at our website www.fic.it or contact us via mail: concorsi@fic.it

For technical questions linked to the presentation of the work during the event please write to: infocampionati@fic.it
GENERAL RULES

DATES AND TIMES
The 2020 Italian Culinary Championships will take place between Saturday 15th February and Tuesday 18th February 2020. For Teams the events will take place on Saturday 15th, Sunday 16th, Monday 17th and Tuesday 18th February 2020.

THE EVENT IS OPEN DAILY
For the teams competing the opening time is at 6.30 am until the end of the award ceremony.
For visitors on Saturday, Sunday and Monday opening time is at 10.00 am until 7:00 pm. On Tuesday 10.00 until 6.00 pm.
Daily Awards Ceremony
The daily Awards Ceremony will be held on the centre stage and approximately start from 5.30 pm.

CLOSING CEREMONY
The closing ceremony with the awarding of the 'Italian champions', followed by the giving of (only) the gold medals will be held on Tuesday the 18th February immediately after the daily award ceremony.

CONTACTS
Italian Cooks Federation Office
Piazza delle Crociate, 15 – 00162 Roma
Tel: 064402178 – 06 44202209 – fax 0644246203
Email: concorsi@fic.it

INFORMATION
For general or enrolment information please write to Valeria at concorsi@fic.it
For technical information or information about the work that will be presented during the competition please write to: infocampionati@fic.it
All the questions regarding the technical part and the work that will be presented during the competition will be collected by the FIC admin office, divided into categories and each week the answers will be published under the FAQ section of the FIC website www.fic.it keeping the questions anonymous.

The subject of the email will need to include the following information:
Name, Surname/Team + Category reference, programme and association.
Emails will be collected but not answered directly, therefore the competitors will need to refer to the FAQ section on the website before they send an email asking a question as the answer they are looking for might already be on the website www.fic.it

AGE OF COMPETITORS
Senior: You must be 25 years old by the start of the competition – 15th February 2020.

ACCREDITATION AND IMPORTANT STEPS TO TAKE ONCE YOU HAVE ENTERED THE FAIR
• 6.30 am - Arrival at the fair, accreditation at the FIC admin desk and collection of entrance number and position.
• For some competitors the above step could be brought forward to the night before (Fic reserves the right to communicate this to the competitors in advance).
• Collection of the official FIC Italian cuisine Championships 2020 jacket from the FIC store.
• Walk towards the assigned post to meet the jury group.

DRESS CODE AND BASIC CONDITIONS OF THE COMPETITORS
All competitors will receive from FIC, free of charge, only one official chef jacket for the Italian championships 2020 even if
competing in more events.

**Competitors will need to indicate their size for the chef jacket on the enrolment form.**

The Championships chef jacket can be collected from the **FIC store** after the accreditation process inside the fair. All competitors are obliged to wear, during the event and the award ceremony, the official Italian cuisine Championships 2020 chef’s jacket, black trousers, black shoes and white chef’s hat. It is forbidden to wear earrings, trainers, watches, jewellery and any other item according to the HACCP rules and FIC code of ethics; therefore, whoever does not comply with the dress code will not be allowed to compete or be part of the awards ceremony. The competitors are obliged to collect their prize dressed according to the dress code.

**HELPER /ASSISTANT DRESS CODE**

The assistant/helper cannot wear the white chef’s jacket but must wear a t-shirt, a hat (supplied free by the organising body) and an apron.

**HOT KITCHEN TEAM**

In each team there must be:

- Hot kitchen event: nr.5 chefs (1 team leader + 3 chefs + 1 pastry chef) + 1 compulsory junior chef; nr.3 assistants (1 helper + 2 exclusively unloading and reloading); nr.1 General Manager (exclusively for calling orders). For the hot kitchen event the general manager can collaborate only and exclusively at the time of the of the service positioning himself/herself at the Pass outside the kitchen for the call of the orders (aboyeur).
- Total number of people: nr.10

**HOT KITCHEN EVENT TEAM HELPER/ASSISTANTS**

During the event only one helper is allowed inside the kitchens, helpers can be replaced during the day only with the authorization of the jury, all helpers can enter the kitchens at the end of the service. External collaborators, apart from the ones approved as mentioned in the regulation, who in any way can interfere in the competition are not allowed in the kitchens. The jury will penalise the team by taking 5% off the score if other people intervene in addition to those registered to operate in the laboratories.

The 3 assistants (helpers) can only load and unload materials; from the beginning of the event only one (1) assistant can remain in the Box for the washing and reorganization of the laboratories and the instruments used. They cannot manipulate any food and cannot assist during the service. Assistants can change hands during the competition only after a judge has given their permission. All the guidelines for personal hygiene and the guidelines provided within the exhibition spaces must be respected.

**COLD DISPLAY TEAM**

In each team there must be:

- Cold Display event: n. 5 chefs + n.1 compulsory junior chef (only the 6 chefs on the team can set up the cold table); n.3 assistants (exclusively for unloading and loading); n. 1 General manager, exclusively for overseeing everything.
- Total number of people: n.10

**COLD DISPLAY TEAM HELPERS/ ASSISTANTS**

The helpers can transport and remove crates or containers, they absolutely cannot touch the food so they will not be able to place the dishes on the table. They must always wear different jackets and hats. No external assistants that could interfere in the competition are allowed, except for the ones previously approved as stated in the regulations. The jury will penalise by taking away 5% of the score from each team where other non-registered people are seen helping with the preparation for the cold display table.
TEAMS ALLOWED TO COMPETE IN EACH CATEGORY
Teams representing Regional, Provincial or Foreign delegations recognised by FIC and WORLCHEF and other Italian teams. At the time of registration, the regional official teams take precedence over all the other teams if the registration takes place before the 15th November 2019; Each day there will be 4 teams (Senior or Junior) competing.

PARTICIPATION PRIORITY
The Regional Teams that compete in the combination and hot kitchen competition that have enrolled by the 8th December 2019 will have priority over teams of the foreign delegations, the provincial associations and local teams.

REGISTRATION, BOOKING AND FEES
By taking part in the Championships, the competitors accept the rules and their conditions. Registration must be completed by completing the online form on the FIC site (www.fic.it).
For organisational reasons, the names of the 10 members of the team must be communicated at the time of registration.

DEADLINE FOR REGISTRATION OF TEAMS 05/01/2020
Registration for the competition must be completed using the methods described in this regulation by the 5th January 2020 (subject to availability) and is intended as acceptance of the terms and conditions of the event.

CONFIRMATION OF PARTICIPATION
The organising body reserves the right to increase or decrease the number of teams that can be accepted according to logistical and organizational needs. Confirmation of participation will be given by the 7th January 2020.
Not accepting these guidelines will lead to disqualification.
The rules and regulations regarding senior competitors also apply to junior ones.
Each competitor enrolled in this category must be able to show the president of the jury a form of I.D. to prove their age. If competitors can’t prove their age, if asked, they will be disqualified from the competition.

PAYMENT OF REGISTRATION FEES
Participation fees are set as follows:
Teams combined (Hot Kitchen + Cold display): €500.00
Hot Kitchen: €300.00
Cold Display: €300.00
Deposit (only for the hot contest): Teams are required to pay a deposit of €300.00 which will be returned later by bank transfer.
If a team is not able to attend the competition and doesn’t inform the organising body before the 5th January 2020, the deposit will be retained together with the registration fee.

PAYMENT OF REGISTRATION FEE
Payment of the registration fee must be made by bank transfer:
payable to FEDERAZIONE ITALIANA CUOCHI
UBI BANCA - Branch 5681 - V.le delle Provincie, 34 - 00162 Rome
IBAN - IT89K031110321200000001542
SWIFT - BLOPIT22 (only for foreign bank transfers)
Purpose of the payment: Name and surname / Team + ref. Category, Program and Association.

The entry form must be completed on-line and proof of payment must be attached in the specific section provided. The organising body will inform and confirm the participants (Individual and Teams), the regional unions, the province associations or foreign delegations/teams about the enrolment to the Championships with an automated response by the 17th January 2020.

Please note: Registration forms submitted without proof of payment will not be considered.
WHAT IS INCLUDED IN THE REGISTRATION FEE?
For Teams: Access with own means of transport inside the fair for the time needed to load and unload materials (a deposit of €100 is needed to be given to the fair and will be returned when you exit), entry to the fair for 8 competitors/assistants and 2 people accompanying, certificate of attendance. In the event the Championships are cancelled, or the registration form is not accepted, the fee will be returned in full. Complementary Italian Cuisine Championships chef jacket.

PARKING
On-site car parking – fees apply.

'CASA FIC'
The organising body is pleased to host all the members of the team for 1 dinner at 'Casa FIC' – Hotel Sporting, Viale Amerigo Vespucci, 20 – Rimini.

RIGHTS OF THE ORGANISING BODY
The organising body reserves all rights to the recipes used, all photos and film taken of any food preparation.

PHOTOGRAPHY RIGHTS
The organising body (as well as the press officially invited) has the right to photograph, film, publish (for example on the 'il Cuoco' magazine, social media or other) or the photos and/or videos of the participants.

PHOTO POINT
After tidying up the kitchen, the team must go to the photo point wearing the official uniform including the hat, their dishes with aspic and its registration code. The violation of this point is punished by the president of the jury with 5% deduction of accumulated points.

RIGHTS OF THE ORGANISING BODY IN CASE OF CHANGES
The organising body reserves the right to cancel the event, postpone or modify the length or opening times of the competition or any other type of technical changes.

RESPONSIBILITY
The organizing body accepts no responsibility for any damage or loss of plates, silverware or any other valuable used during the competition. The organising body will take no responsibility for personal belongings on show or any other valuables. The competitors are responsible for their own equipment.

LABORATORIES AND EQUIPMENT FOR HOT KITCHEN EVENT
The organising body will make an open kitchen with standard basic facilities and equipment available to the hot kitchen competitors. The equipment included is as follows: porcelain dishes, cookware and mini equipment. It will be the responsibility of the organising body to publish on the website www.fic.it, about two months before the competition, the open kitchens and the list of equipment made available to competitors.

It is advisable to think and create recipes based on the 'Standard' equipment made available by the organizing body within the laboratories. The laboratories are NOT equipped with special equipment (moulds, piping bags, icing piping bag nozzles, aprons, kitchen towels, etc) or special plates or porcelain which every competitor will need to get independently.

It is possible to ask for additional equipment, while stock lasts, by showing your identity document and a deposit of €50.00. The organising body cannot guarantee extra equipment other than that made available in the laboratories for all the teams or competitors. The equipment must be returned to the person in charge at the end of the demonstration. Any shortages will be charged to the competitors.

RIGHT OF THE ORGANISING BODY REGARDING EXTRA EQUIPMENT
The organising body reserves the right not to guarantee extra equipment other than that made available in the laboratories.
for all teams or competitors.

COMPETITORS' PERSONAL EQUIPMENT
It will be possible to bring into the laboratories, with the exception of equipment already present, 1 electric scanbox and a maximum number of 6 pieces of 220V electrical equipment that must not go against the equipment provided by the FIC partners. Competitors who decide to bring extra equipment, even non-electric from home must consider that the latter must not conflict with the FIC partners.

NIGHT LABORATORY AVAILABLE TO COMPETITORS
The night before the event a fully equipped laboratory will be made available to all competitors in order to finish or complete the cold components (opening times will be communicated by the organising body according to the requests). The competitors are responsible for what happens in the laboratory. Federation inspectors could carry out surprise site inspections to verify: the good progress of the work, that the competitors are respecting normal rules of good behaviour, cleanliness of the station given and good cohabitation with colleagues. Competitors who do not leave the laboratory facilities clean will be penalized in their scores and in serious circumstances they may be removed from the competition.

Note: In the laboratory, during the night, there will be available a manager designated by the organising body to assist the competitors and supervise the good progress of work. Two months before the competition the organising body will publish on the website www.fic.it the laboratories and the list of materials made available to competitors. The organising body can't guarantee extra equipment to the one already provided in the laboratories for all the teams and individual competitors. During the night it will not be possible to use the equipment that is stored in the warehouse; therefore, the competitors will have to get organised independently and get their own in order to complete their work. The laboratories DO NOT have special equipment (moulds, piping bags, icing piping bag nozzles, aprons, kitchen towels, etc) or special plates or porcelain which every competitor will need to get independently. The equipment available in the laboratory must be returned to the person in charge at the end of the preparation. Any shortages will be charged to the competitors responsible.

RECIPES
Before the event, each competitor must deliver to the president of the jury a copy of the recipe that will be prepared for four people accompanied by a photo of it. The recipe must be written by filling out the form that can be downloaded from www.fic.it and accompanied by a photo of the dish; everything must be sent by email to concorsi@fic.it by the 15th January 2020.

HACCP PLAN / ALLERGEN LIST
Each team or single competitor must provide the person in charge, designated by the jury, with the HACCP self-control food administration plan. Failure to submit the appropriate form will result in the consequent exclusion of the team. Each team has the obligation to present a self-control HACCP plan and list of allergens. The form to be filled out together with the list of allergens to be delivered to the judges on the day of the competition can be downloadable online at www.fic.it. The allergen list will have to be displayed together with the display dishes.

RAW MATERIAL
Raw materials for the display, the decorations and the service are the responsibility of the teams and must strictly comply with the HACCP rules for their transport and certify them in the self-control plan. Raw materials are not allowed in the original packaging with trademarks or logos. Teams taking part in the hot kitchen event and the cold display event will have to provide all ingredients needed to complete the recipe. Food previously prepared and brought into the competition must be packaged and labelled for traceability according to health and hygiene regulations. No food, other than that introduced into the kitchen and checked by the jury in the morning, can be brought into the kitchens during the competition. Each food introduced during the event will incur 3
penalty points on the total score.

**PLATES FOR THE HOT KITCHEN EVENT**
The menu will be served on the plates provided by the organising body. (The organising body will publish the plates made available a month before the event on the FIC website www.fic.it)

**PLATES FOR THE HOT KITCHEN DISPLAY**
The three dishes that will be displayed (one for each course) are for advertising purposes only and must be identical to those that will be served.
The dishes with aspic can be prepared the previous evening in the kitchens made available for the cold display. Upon request the kitchens can be kept open during the night. The times will be communicated by the organising body according to the requests.

**PLATES FOR THE COLD DISPLAY**
The organising body will not provide plates for the cold display event.

**FOOD WITH ASPIC**
The display dishes are merely produced for advertising/displaying purposes and therefore need to be previously prepared with aspic according to the criteria mentioned in the regulations.

**INTERNATIONAL JURY**
The international jury is composed of WorldChef accredited professional judges, joined by collaborators and event commis-sioners. By taking part in the Championships, the competitors accept the rules and their conditions. Every day, representa-tives of the jury will be available to competitors for questions about their programme. The judges’ decision is final and unappealable.

**FEEDBACK**
The feedback, only for the dishes with aspic, will be communicated before the awards ceremony by two members of the jury.
HOT KITCHEN (Senior and Junior Teams)

Each team must present a menu composed of 3 courses: Starter – Main course – Dessert for 35 (thirty-five) people plus 10 (ten) for the jury and 1 (one) with aspic for display.

The food must be served on a plate in single portions.

The dishes with aspic can be prepared the night before in the kitchens provided by the organising body. The kitchens, on request, can be kept open all night.

The three plates to display (one for each course), are made for advertising purposes and must be identical to the ones that will be served.

The allergen list will have to be displayed together with the display dishes.

In the hot kitchen team event, all preparations must be made in the laboratories within the fair during the assigned times.

COMPOSITION OF THE MENU

Teams will have to prepare a three-course menu for 45 people: Starter, main course, Dessert.

- **Starter**: 50% must be hot/warm, the remaining part can be cold; the total weight of each portion must be about 120/150 gr.
- **Main Course**: Hot preparation with a portion weight of about 220/250gr
- **Dessert**: Preparation with different consistencies, temperatures, with fruit and sauces; the total weight of each portion must be about 100/120gr

EXPENSES CONTRIBUTION FROM THE ORGANISING BODY

Each team will be given a contribution to the expenses with a maximum of €420 by giving the organising body the orders of the dishes served.

COMPETITION TIMES

- 6.30 entry to the fair
- 7.00 team meets the jury
- 8.00 beginning of the event
- 11.30 display of the dishes
- 13.00 beginning of service
- 14.45 end of service
- 15.45 end of cleaning of kitchens

WHAT IS ALLOWED

- Peeled, washed but not cut vegetables, turned or portioned, except for vegetables with seeds that will be removed.
- Washed and peeled salads but not mixed.
- Boneless meat but not portioned. Bones can be brought already cut into small pieces.
- Gutted and decapitated fish but not filleted (except for large-sized fish such as tuna -amberjack, etc...)
- Scalded but not shelled crustaceans and molluscs.
- Ready broths and stocks but not reduced or seasoned.
- Sponge cake, raw and cooked puff pastry, biscuits, meringues, uncut or portioned. Unsweetened fruit purees, fruit peeled but not cut or turned, dried shelled fruits.
- Decorations, sugar, chocolate, waffles must be worked on sight.
- Food is not allowed in the original packaging with trademarks or logos.
- Long rest doughs will have to be proven.

SCORES

**MIS EN PLACE AND CLEANLINESS**

Ability to organise one’s work; respect of execution times; ability to prepare and rearrange equipment; compliance with established schedules and programmes; cleaning and order during the processing phases; compliance with hygiene standards, correct storage of food needed for the next day.
PROFESSIONAL PREPARATION  25 points
Proper handling and storage of food; correct cooking of foods (meat, fish, vegetables, etc); correct use of weights and portions; effectiveness of the techniques used; correct menu setting and use of terminology.

SERVICE      5 points
Clean and tidy arrangement of food in the plate without artificial seals; use of effective packaging techniques that do not involve unnecessary loss of time; use of sober and suitable plates and porcelain to enhance the food they contain; ability to respect the times set for the service.

AESTHETIC APPEARANCE  10 points
Aesthetic appearance and chromatic impact pleasant and elegant, must be of good presentation, harmony of colours, right palatability, which invites tasting, correct elaboration of the display dishes.

TASTE       50 points
Pleasant taste and in harmony with the type of food used; correct use of condiments.
Half points will not be awarded.

Total 100 points

SCORES AND AWARDS
The score is thus assigned and distributed:
• 100 points gold medal with diploma and mention
• 99.99 to 90.00 points gold medal with diploma.
• 89.99 to 80.00 points silver medal with diploma.
• 79.99 to 70.00 points bronze medal with diploma.
• 69.99 to 60.00 points Diploma.
COLD DISPLAY (CULINARY AND PASTRY ART)
(SENIOR AND JUNIOR TEAMS)

PROGRAMMES
The teams that will compete in the cold display event will present the following programme divided into two parts:
Cold display – Culinary Art
Pastry – Pastry art

PREPARATION OF THE LABELS
The team has to present their programme with a label printed in Italian and English, describing in detail every single programme and with the name of the dish.

PROGRAMME FOR TEAMS
Cold display (Culinary art)
a) N.4 (four) different types of finger food for 6 people:
   2 (two) presented hot but served cold (tot. 12 pieces)
   2 (two) presented cold and served cold (tot 12 pieces)
   Total 24 pieces
   Plus, a presentation dish that represents the 4 qualities (tot 4 pieces)
   • Each finger food piece must weigh between 10 and 20gr and must be eaten in one mouthful.
   • Each finger food must be edible and not artificial.
   • They can be served on/in porcelain, glass, cups, spoons or appropriate crockery, to be able to eat them in one bite with one hand.
   • It can be served with sauce included.
   • A separate presentation dish will contain the two qualities presented (4 pieces).
b) 1 (one) festive dish for 8 (eight) people and an individual dish to show the quality and quantity per portion of the dish.
   The festive dish is composed of:
   • Three main components, each component with a side dish or garnish.
   • The final part of the three components must be left whole on the tray, while the 8 portions must be sliced and placed near the pieces of the 'pièce'.
   • The festive dish must be paired with a salad and at least 2 sauces or chutneys, but all served separately outside the tray.
   • Bread and butter will not be judged.
   • The presentation of the elements on the festive tray should not be confused with finger food.
   • Plates, bowls or similar items are not allowed on the festive dish.
   • The festive dish must be transported at once, it can have various levels inside it.
c) N. 3 different starters for 1 person
   N. 1 hot starter with hot components, presented cold
   N. 2 cold starters, all cold components, presented cold
d) N. 1 gastronomic menu for 1 person
   The menu must be composed of 5 courses (dessert included).
PROGRAMME FOR PASTRY TEAM (PASTRY ART)

a) N. 4 (four) different desserts served as single portions in plates
   N.1 (one) dessert with main ingredient chocolate
   N. 1(one) dessert served on a plate with fruit as the main ingredient
   N. 2 (two) dessert – free choice

b) N.1 (one) tray choosing from pralines, petit-four or fine biscuits
   N.4 (four) different varieties for 6 people = 24 pieces (the weight of each individual piece can vary between 6/14g)
   N.1 (one) single dish with a selection of each piece produced for the jury check.

PROGRAMMES
The Regional, provincial or local teams must produce at least 4 programmes out of the 6 proposed, for example nr 3 kitchen programmes and nr.1 pastry programme.

RAW MATERIALS
The teams are responsible for providing their own raw materials for the presentation and decorations. The competitors have to comply with HACCP rules and regulation for the transport of the raw materials.

SCORING CRITERIA
Presentation and Innovation  25 points
Composition                25 points
Professional Preparation   25 points
Service                    25 points
Total possible score        100 points

EXHIBITION TABLE
The exhibition area for each team is about 320x320cm, with a neutral and washable cover to the floor.
In the general interest of safety in the exhibition rooms, it is not permitted to dismantle or replace the tables provided with one’s own. A 220Volt 16 A power supply will be available near the display table (it is advisable to bring your own electrical extension lead that complies with current safety laws).
The decoration of the table is permitted and is the responsibility of the competitors.
The risers for the dishes must not be larger than the plate itself.
It is strictly forbidden to use stuffed or live animals as a centre piece.

DAILY EXHIBITION OF THE WORK
The single programmes will be exhibited only once in a single day. The showpieces too can be exhibited in the competition just one day.

TITLES
Programmes and recipes must be named and marked with the title of each plate and the name of the exhibitor. The organising body reserves the right to remove non-compliant programmes.

JURY ASSESSMENT
The work must be displayed by 10.00 am and will be removed after the awards ceremony.
Each programme is authenticated by the jury.
All the programmes are assessed individually using the 100 points system. No half points will be awarded. The violation of the rules and regulations and of the times set will be punished by the jury with 5% deduction from the accumulated points.
The points are divided as follows:
70% culinary art and 30% pastry art.
SCORES AND AWARDS
The score is thus assigned and distributed:
• 100 points gold medal with diploma and mention.
• 99.99 to 90.00 points gold medal with diploma.
• 89.99 to 80.00 points silver medal with diploma.
• 79.99 to 70.00 points bronze medal with diploma.
• 69.99 to 60.00 points diploma.
HOT KITCHEN AND COLD DISPLAY COMBINED
[SENIOR AND JUNIOR TEAMS]
The team members for the combined cold display event must be the same as for the hot Kitchen.

THE HOT KITCHEN TEAMS' EVENT + COLD DISPLAY TEAMS' EVENT (CULINARY AND PASTRY ART)
The two events will happen on different days.

SCORES AND AWARDS
The score is thus assigned and distributed:
- 100 points gold medal with diploma and mention.
- 99.99 to 90.00 points gold medal with diploma.
- 89.99 to 80.00 points silver medal with diploma.
- 79.99 to 70.00 points bronze medal with diploma.
- 69.99 to 60.00 points diploma.

Each programme will have its individual awards ceremony: Hot Kitchen, cold Display and pastry.

The sum of the total points in each category will determine the winning team which will become the Italian Champions of Cold display, hot kitchen and combined 2020.

MEDALS AWARDED
1st place – gold medal
2nd place – silver medal
3rd place – bronze medal

CLOSING CEREMONY
Prizes awarded for best team in the competition cup 2020:

Team Culinary art 2020 gold
Team culinary art 2020 silver
Team Culinary art 2020 bronze

The 10 members of the teams will receive a medal and a diploma according to the sum of the total scores of the kitchen programmes and the pastry programme.