

REGIONAL, MILITARY, INSTITUTIONAL TEAMS CONDITIONS OF PARTICIPATION

August 7th, 2019 – Orlando World Center Marriott

Awards Ceremony – the announcement of medals and awards of the day take place at 4:30PM on center stage.

Team composition:

- Five (5) chefs including team captain and pastry chef.

Program requirements - All regional teams are to prepare the following two-part program:

One (1) program culinary art

One (1) program pastry art

Program requirements – Culinary art

a) Finger food

- weight should be 10 g - 20 g each
- to be eaten in one bite
- should be served on china, glass, cups, spoons or any other appropriate service ware. No extra cutlery is allowed
- can be served with dipping sauce
- two (2) x different kinds prepared cold, served for six (6) persons
- two (2) x different kinds prepared hot, served cold for six (6) persons
- one (1) separate plate with one (1) piece of each for presentation

b) Cold buffet platter

- one (1) cold festive buffet platter for eight (8) persons and one (1) plate to give to the jury for the optical effect of portion size
- three (3) main items with one (1) garnish for each main item
- the end pieces have to be placed on the platter close to the representing slices
- the festive buffet platter has to be served with a salad and at least two (2) sauces or chutneys on the side. Salad is not a garnish and has to be served separately A bowl/dish for serving salad/sauce/chutney must be presented a part
- bread and butter will not be judged
- garnishes should not be mistaken for finger food
- no plates, bowls or similar items are allowed on the platter
- the festive buffet platter must be displayed in a classic style (one unit)

c) Starters

- one (1) hot starter (appetizer) where all components have to be hot, presented cold
- two (2) different cold starters (appetizer) where all components have to be cold, presented cold
- all served as single portion

d) Five (5) course fine dining gastronomic menu for one (1) person, dessert included

Program requirements – Pastry art

a) Four (4) different individual plated desserts for one (1) person

- one (1) with chocolate as the main ingredient
- one (1) with fruit as the main ingredient
- two (2) are the teams' own choice

- b) Display of sweet biscuits, chocolates, petit fours or friandises.
- For six (6) persons x four (4) sorts = 24 pieces. Weighting 6 g to 14 g each
 - One (1) plate with one (1) of each for examination
- c) Display of a Pastry Showpiece - Chocolate, Cooked Sugar, Pastillage, Tallow and Marzipan (**OPTIONAL – Will be judged separately**)
- Mandatory requirement for all Regional Cold Table Display
 - Base may not exceed 30" x 30."
 - No height restrictions
 - Competitors may use a basic non-edible base or platter to mount or display the centerpiece on.
 - No internal structures are allowed.
 - The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium.
 - Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars.
 - All chocolate work should be properly tempered and the correct thickness.
 - Present smooth, properly-sanded pastillage work, free of visible cracks and seams.
 - Present sugar work having the proper shine, thickness and harmonious coloring.
 - Demonstrate a variety of techniques.

Teams not completing their tasks within the allowed time will have up to 10 points penalty deduction by the lead judge from their final mark.

Labeling - the plates and exhibition items have to be uniformly labelled in order to designate them properly (names of dishes and team). The organizer has the right to remove plates that do not fulfil the standard requirements of culinary art.

Material costs – all cost of products utilized for the exhibition items and decorations are at the expense of the regional teams.

Judging points – Culinary art

Presentation and innovation:	30 points
Composition:	30 points
Correct professional preparation, Skills, techniques:	30 points
Serving arrangements:	10 points
TOTAL:	100 points

Judging points – Pastry art

Presentation and innovation:	30 points
Composition:	30 points
Correct professional preparation, Skills, techniques:	30 points
Serving arrangements:	10 points
TOTAL:	100 points

Sub-totals

Culinary Art	100 points
Pastry Art	100 points

Total 200 / 2 = 100 points

Awards:

100 points gold medal with diploma and distinction

99,99 – 90,00 points gold medal with diploma

89,99 – 80,00 points silver medal with diploma

79,99 – 70,00 points bronze medal with diploma

69,99 – 60,00 points diploma

59,99 – 0 points confirmation of participation

American Classic Cup Award - will be awarded to the Regional Team with the highest score.

Team Trophy Award - will be awarded to the Regional Team with the second highest score.