



# GENERAL PARTICIPATION CONDITIONS

- 1) The 12th edition of our exhibition is open to all restaurant affiliates located in Italy or otherwise.
- 2) The venue is also valid as 11th edition of FIC National Championship.
- 3) The exhibition has:
  - a "WARM COOKING COMPETITION" (Category: K) open to team and to individual exhibitors;
  - a "COLD COOKING COMPETITION" (Categories: A, B, C) open to team and to individual exhibitors;
  - an "ARTISTIC COMPETITION" (Categories: D1 and D2) open to team and to individual exhibitors.

## 2 - DATES AND HOURS OF OPENING

- 4) The exhibition dates are from 4 to 8 March 2012, on the occasion of the 32th edition of the "Mostra Convegno Tirreno CT". The exhibition will take place in Marina di Carrara (MS).
- 5) The exhibition is open every day to visitors from 10:00 to 19:00 and open to participants at 06:00.
- 6) The organization can decide to cancel or to change the dates and times of the exhibition

## 3 - REGULATIONS FOR PARTICIPANTS

- 7) The exhibition is open to the following participants:

a) TEAMS which are representing an organization or association which is officially recognized by the WACS.  
Teams must consist of:

- one head chef
- two cooks
- one pastry chef
- one optional team manager

- b) INDIVIDUAL SENIOR competitors, over 23 years old
- c) INDIVIDUAL JUNIOR competitors, under 23 years old including those born up to 1987).  
The organisation will decide all participant's day exposition.

8) The official entry form must be completed and submitted to the following address:  
**TIRRENO TRADE S.R.L.**  
**CENTRO DIREZIONALE OLIDOR via Dorsale,9 - scala 9/c - Int.29**  
**54100 MASSA (MS) TEL. +39.(0)585/79.17.70 - FAX. +39.(0)585/79.17.81**  
**e-mail: info@tirrenotrade.it**

- 9) The registration prices are the following:

### TEAMS

- a) Warm Cooking Competition + Cold Cooking Competition € 300.00 entry fee per team;
  - b) Only Warm Cooking Competition € 300.00 entry fee per team;
  - c) Only Cold Competition € 300.00 entry fee per team.
- CLOSING DATE FEBRUARY 25 th 2012**

- d) Warm Cooking Competition € 80.00 entry fee per person (senior and junior);
- e) Cold and Artistic Competition € 80.00 entry fee for each program (senior and junior).

**CLOSING DATE FEBRUARY 25 th 2012**  
the subscription fee is to be sent to the organization through postal  
**Tirreno Trade S.r.l. via Dorsale, 9 - Scala 9/c - Int.29**  
**54100 MASSA - ITALY**

A copy of the receipt of payment must be enclosed with the request of enrolment. Applications lacking receipt of payment of subscription fee or deposit will not be accepted for enrolment.

- 10) Registration fees include parking inside the complex (for cars, vans, etc.), free entry passes for each participant and a participation diploma.
- 11) The organization will confirm admission and the exhibition dates for each entry form.
- 12) Registration fees will be refunded in case of cancellation of the exhibition or denial of application.
- 13) The organization reserves the right to use all recipes, photos and films regarding the competition.
- 14) The organization does not accept any responsibility for theft or property damage.

## 5 - WARM COOKING COMPETITION

- 15) This competition is open to TEAMS and to INDIVIDUAL EXHIBITORS.
- 16) For each team and for each individual participant in the warm cooking competition the organization will provide a kitchen which can be viewed by the public, and service staff. In case of damage, a penalty will be applied.
- 17) The kitchen is not equipped with specialized equipment. All unique apparatus must be supplied by each team or each individual exhibitor.
- 18) Each team and each individual participant, must give to the head of the jury, a copy of the recipes presented in the competition, filled for four or six helpings (eventual photo included).

### TEAMS

19) The teams enrolled in Warm Cooking and in Cold Cooking will be first granted over the teams that just enrolled Cold Cooking. 10 Regional teams, 5 Regional Teams and 5 Under 23 Teams. The Organisation will change the number of the Teams in base of her own organisational demands.

20) All teams must prepare and present one menu that consists of three courses, including a dessert for 50 (fifty) people, 10 (ten) for judges, and 1 presentation. All presentations must be carried out in "single portion dishes".

21) The three dishes for presentation (one for every course), will not be assessed, and they could be prepared before, outside the fair complex.

22) For the teams in the warm cooking competition, the arrangement of the preparations, must be made in the laboratories in the Trade Fair. Teams can use materials already cleaned and portioned but the use of cooked or pre-paked materials is not admitted. It is permitted the use of pre-paked food which would take long time to be processed such as beef-stock or marinated food. Also the show case dish can't be prepared before the competition.

23) The teams taking part in the competition have to provide all the necessary ingredients including wine. For this reason, the organization will refund € 12,00 for meal sold, with a minimum granted refund of 50 meals (excluding the jury) and a maximum refund of € 600,00 for each team.

24) The time table is:

the kitchens are available and open at 07.00 a.m.  
meeting with the Jury and work begins at 07.30-08.00 a.m.  
presentations of dishes in the show-case at 11.00 a.m.  
service begins at 12.30 p.m.  
service ends at 14.30 p.m.

### INDIVIDUALS SENIOR

25) The Warm Cooking Competition includes the following programme:

**K1 PROGRAM** on the theme single Mediterranean cuisine dish (recipe can be modified).

**K2 PROGRAM** on the theme original traditional Italian recipe (authentic recipe).

**K3 PROGRAM** on the theme hot dessert on plate

26) Each participant have to present a portion of the recipe that will be prepared and in front of the jury prepare 2 portions.

27) The presentation must be carried out in "single portion dishes".

28) For the individual participants in the warm cooking competition the arrangement of the preparations, must be made in the Trade Fair Complex Laboratories. It is permitted the use of already cleaned and portioned materials and the use of pre-paked food which would take long time to be processed (beefstock, marinated food...). Also the show-case dish can't be prepared before.

29) Each participant himself must see to the material he needs to prepare the dishes for the competition.

30) The time table is:

the kitchens are available at 07.00 a.m.

meeting with the Jury and planning of the day timetable at 08.00

each individual exhibitor has 45 minutes at his disposal (preparation included).

### INDIVIDUALI JUNIOR

31) The same rules as for the Individual Senior Warm Cooking Competition apply.

32) On request of the head of the jury, each competitor enrolled in this category must show a valid identification document proving the his/her age. Failure to do so will result in exclusion from the competition.

33) EVALUATION CRITERIA FOR THE "WARM COOKING COMPETITION" - K prog.

➔ **mise-en-place and cleanliness, points 0-25:** capability to organize your work, the utilization and reorganization of the kitchen utensils, recognition of the rules of the exhibition, punctuality, technique.

➔ **professional Preparation, points 0-25:** utilization and conservation of food, respect of hygienic norms, correct cooking methods in relation to the food (fish, meat, vegetables, etc.), correct use of the portions.

➔ **presentation and Placement, points 0-25:** placement of the food in a clean and orderly manner without artificial decorations, efficient use of time for presentation, elegance of presentation.

➔ **appearance and Flavor, points 0-25:** elegant contrast of color, good flavor and harmonic relationship, correct use of condiments, correct preparation of the three exhibition dishes.  
• half points will not be given.

## 6 - COLD COOKING COMPETITION

34) This competition is open to TEAMS and to INDIVIDUALS EXHIBITORS.

35) The Cold competition consist of the following categories: Category A (Cookery), Category B (Cookery), Category C (Patisserie).

36) Cold competition entries must be exhibited on the assigned date from 08:00 to 18:00.

37) All dishes are to be prepared before but can be assembled upon arrival.

### TEAMS

38) Each team must present at least, four programmes (one for every member of the team; an additional fifth program can be shown). You could choose it, from the "Cold Cooking Competition"(cat. A, B, C) and from the "Artistic Competition"(cat. D1, D2). You can also replay twice the programs from the "Cold Cooking Competition"; so you can present two different programmes of cat. A, or two different programmes of cat. B.

39) Exhibition place for each Team: a table of 3.00 m. x 3.00 m. The table does not have a tablecloth.

40) "A CATEGORY" consists of :

- **Finger food** how platters (**theme numb. One cold**) (a special food which must be eaten with your own finger) 2 cold finger food for 6 person and 1 single portion dish for the presentation (each finger food can weight 10-20 gr)
- **Finger food** how platters (**theme numb. two warm**) (a special food which must be eaten with your own fingers) appetizers and? nacks, prepared for five people, separated helpings, with four (4) different kinds of finger food (= 20 pieces), warm made and cold presented.
- N.B. chose only one between these theme number one, and theme number two.
- A(1) **main dish** show platter for eight people, cold presented.
- Four (4) **different starters** individually prepared, for one person, one of the e four starters must be prepared twice, and must be brought to the jury for tasting.
- N.B. in the A category, in addition to the programme, a single dish for each person must be prepared as an optic effect and the portions could clearly be visible.

41) "B CATEGORY" consists of :

- A(1) **vegetarian menu** 3 dish, made by ,with dessert, ovo-lacto-vegetarian

- A (1) **menu** for one person with five courses warm cooked, cold presented.

- Four (4) **main-course** or one person different and new, individually served, warm cooked, cold presented.

- N.B. only two themes among the three proposed, must be presented.

42) "C CATEGORY" consists of:

- A(1) **show piece** minimum 60 cm. tall, theme and material are free.

- A (1) **platter** with sweet biscuits, or chocolates, or tea cookies, or cheese canap, or friandise, five different kinds for six people, in addition with further piece for each variety, must be separately presented to the jury for the tasting.

- Four different **desserts** prepared warm or cold end displayed cold for one person, individually served. One of the four different desserts for one person, must be prepared twice for tasting by the jury. The dessert has to be given directly to the jury. ATTENTION: all exhibited pieces must be prepared with edible materials

### INDIVIDUALI SENIOR

43) The same rules as for the Teams Cold Cooking Competition apply. Each participant, can exhibit one or more program, if these are individually registered.

44) Exhibition place for each Individual Exhibitor: 1.00 m. x 2.00 m. The table does not have a tablecloth.

### INDIVIDUALI JUNIOR

45) The same rules as for the Teams Cold Cooking Competition apply. Each participant, can exhibit one or more program, if these are individually registered.

46) On request of the head of the jury, each competitor enrolled in this category must show a valid identification document proving the his/her age. Failure to do so will result in exclusion from the competition.

47) EVALUATION CRITERIA FOR THE "COLD COOKING COMPETITION" A category

- Presentation and Innovation, points 0-25: includes a refined tasty and elegant presentation, in modern style.

- Composition, points 0-25 should be harmonized in both: colors and shape, practical and digestible.

- Correct Professional Preparation, points 0-25: basic and correct food preparation, according to the modern and actual culinary art.

- Presentation and Service, points 0-25: clean order and exemplary presentation, disposed in dishes as to guarantee a practical service.

- Half points will not be given.

48) EVALUATION CRITERIA FOR THE "COLD COOKING COMPETITION" B category

- Presentation and Innovation, points 0-25: includes a refined tasty and elegant presentation, in modern style.

- Composition, points 0-25 well balanced materials, with right proportions of vitamins, carbohydrates, fat and fibers, in harmony with colors, taster and at the same time practical and digestible.

- Correct Professional Preparation, points 0-25: basic and correct food preparation, according to the modern and actual culinary art.

- Presentation and Service, points 0-25: clean order and exemplary presentation, disposed in dishes as to guarantee a practical service.

- Half points will not be given

49) EVALUATION CRITERIA FOR THE "COLD COOKING COMPETITION" C category

- Presentation and Innovation, points 0-25: includes a refined tasty and elegant presentation, in modern style.

- Composition, points 0-25 well balanced materials, with right proportions of vitamins, carbohydrates, fat and fibers, in harmony with colors, taster and at the same time practical and digestible.

- Correct Professional Preparation, points 0-25: basic and correct food preparation, according to the modern and actual culinary art.

- Presentation and Service, points 0-25: clean order and exemplary presentation, disposed in dishes as to guarantee a practical service.

- Half points will not be given.

## 7 - ARTISTIC COMPETITION

50) This competition is open to TEAMS and to SINGLE EXHIBITORS.

51) The "Artistic Competition", consists of the following categories:  
**D1 Category** (artistic cooking); **D2 Category** (patisserie). While in category A, B, C, nutritional and economic factors play a main role, category D is about show and artistry. The exhibition in this category, which will be presented in a separate area within the competition, should demonstrate the difference between cookery and culinary art. The artistic competition entries must be with edible materials. Toxic paints and sprays, artificial materials and decorations are not allowed, with the exception of those items designed to lend support to the structure etc. The use of moulds is not allowed.

52) The dishes for this category will be shown, from 8.00 a.m. and returned at 18.00 p.m.

53) The works of art are to be prepared before but can be assembled upon arrival.

54) Exhibition place for each Individual Exhibitor: 1.00 m. x 2.00 m. The Table does not have a tablecloth.

55) "D1 CATEGORY" consists of:

- Cold food decorations and showpieces made out of margarine, ice, salt, fruit or vegetables cut into decorative shapes and forms, etc.

56) "D2 CATEGORY" consists of:

- Ornamental sugarwork can be icing, pulled or blown sugar into forms and lacework, painting with chocolate, ornamental chocolate work, chocolate cut into decorative shapes and forms, creations made of nougat, pastillage, gum paste, objects modeled in marzipan, and decorative cakes.

### TEAMS

57) Each artistic piece (cat. D1 and D2) entered by each team must be exhibited on the table assigned to that team.

### INDIVIDUALI SENIOR

58) Each participant, can exhibit one or more program, if these are individually registered.

59) Exhibition place for each Individual Exhibitor: 1.00 m. x 2.00 m. The Table does not have a tablecloth.

### INDIVIDUALI JUNIOR

60) The same rules as for the Individual Senior Artistic Competition apply.

61) On request of the head of the jury, each competitor enrolled in this category must show a valid identification document proving the his/her age. Failure to do so will result in exclusion from the competition.

62) EVALUATION CRITERIA FOR THE ARTISTIC COMPETITION 1 - D2cat.s

- **Level of Difficulty, points 0-25:** professional ability, originality, the degree of difficulty involved in the creation.
- **Mastery of Food/Performance, points 0-25:** technical utilization, final presentation, assessed according to the materials used
- **Creativity and Artistic Ability, points 0-25:** visual effect, general impression, and an overall positive result.
- **Advertising Effects and Sales Promotion, points 0-25** use of edible material, practicality for use in a shop window or as a centerpiece.
- Half points will not be given.

## 8 - JURY

63) The members of the jury are international experts and designated by FIC (Italian Cooks Federation).

64) The jury consists of a panel of several judges.

65) The jury operates everyday at the following hours:

ore 08,00 - 14,30	estimation of the programmes in competition
ore 14,30 - 15,00	verdicts deliberation
ore 16,00 - 16,30	presentation of awards and medals
ore 16,30 - 17,00	jury is at your disposal

66) The jury will award points based on the regulations.

67) The decisions of the jury are final and without appeal.

## 9 - HONORS AND AWARDS -

68) The competition has the following honors:

### NATIONAL CHAMPIONSHIP - 2012

### INTERNATIONAL TROPHY OF ITALY - 2012

they will be given following these criteria:

TEAM AWARDS 2012		
 	NATIONAL CHAMPION + INTERNAZIONALE OF ITALY TROPHY	Given to the best team score in the <b>combination result</b> [Hot Cooking Comp. + Cold Cooking Comp.].
 	NATIONAL CHAMPION IN MEDITERRANEAN HOT COOKING + INTERNATIONAL TROPHY OF ITALY	Given to the best team score in the <b>Hot Cooking Competition</b> .
 	NATIONAL CHAMPION IN ARTISTIC COLD COOKING + INTERNATIONAL TROPHY OF ITALY	Given to the best team score in the <b>Cold Cooking Competition</b> .

INDIVIDUAL AWARDS 2012		
 	NATIONAL CHAMPION OF MEDITERRANEAN HOT COOKING + INTERNAZIONALE OF ITALY TROPHY	Given to the best individual senior exhibit score in the <b>K programs</b> .
 	NATIONAL CHAMPION OF COLD COOKING + INTERNATIONAL TROPHY OF ITALY	Given to the best individual senior exhibit score, in the Cold Cooking Competition, <b>categories A and B</b> .
 	NATIONAL CHAMPION OF ARTISTIC COOKING + INTERNATIONAL TROPHY OF ITALY	Given to the best individual senior exhibit score, in the Artistic Competition, <b>category D1</b> .
 	NATIONAL CHAMPION OF PASTRY + INTERNATIONAL TROPHY OF ITALY	Given to the best individual senior exhibit score in <b>categories C and D2</b> .

### INTERNATIONAL OF ITALY MEDALS

and DIPLOMA will be given following these criteria:

100 points	Gold Medal with distinction and certificate
90-99 points	Gold Medal
80-89 points	Silver Medal
70-79 points	Bronze Medal
01-69 points	diploma

69) The awards and medals are presented based on the verdict of the judges.

70) At the end of each day, diplomas and medals will be presented until 16.00 p.m., where the participants must take part in official uniform.

71) The NATIONAL CHAMPION TITLE 2012 AND INTERNATIONAL TROPHY OF ITALY 2012, will be assigned only at the end of the event, after the vision and the estimation of all the preparations in competition.

## 10 - INTERNATIONAL RULES

72) The criteria used in this competition for judging are the standard rules implemented in other "International Competitions".

- All the dishes presented in the **Cold and Artistic cooking competition** must be accompanied with the name of the plate indicated
- The name of the plates should not be abstract and should provide a logical description of the dish
- In quality, flavor, and color the ingredients and trimmings should harmonize with the main piece of a dish and conform with today's standards of nutritional values.
- An effective and perfectly digestible culinary preparation.
- The jury is allowed to disqualify the entries in the **Warm, Cold, and Artistic cooking competition**.
- The dishes must be appropriate to the dish and the number of people.
- The festive dish, shown in the **Cold cooking competition, A category**, must have at least 3 main pieces with 3 matching garnishes.
- In the **Warm cooking competition** you cannot display the food on a platter. Each plate must be prepared individually.
- Platters and plates of dishes which are prepared warm but displayed cold, must be filled with jelly.
- The food served on platters and plates which is prepared warm but displayed cold must be glazed with jelly.
- All non-edible items, such as bases or any similar things cannot be used. (However, croutons are not considered as such.)

- Use paper only under food that has been deep-fat fried.
- The border of the plates cannot be covered as they have an unhygienic appearance.
- Correct basic preparation of food according to today's modern culinary art.
- The food should provide a natural and appetizing look.
- In the **Cold cooking competition**, the portion should fill approximately half of an à-la-carte menu.
- Artificial binders may be used for creams, etc.
- Vegetables, which are not exactly cut or formed into shapes lead to a reduction of points.
- Meat and vegetable juices must add character to the plates.
- If fruits garnishes should be used in small pieces, thin slices, etc.
- Meats should be cut cleanly and correctly. Roasted red meats must be prepared à point, in other words, rosy pink, so that no red meat juice can flow out while the meat is coated with jelly.
- Meat slices should not be arranged as they fall after cutting and they should be arranged with their cut side to the spectator.
- More gelatin can be used for the jelly than usual for the **Cold and Artistic cooking competitions**.
- Water-clear fish-jelly should be used for fish and meat-jelly should be used for the other meats.
- To keep side dishes or garnishes, they should not be cooked completely soft but glazed with jelly instead in the **Cold and Artistic cooking competitions**.
- Jelly-tears on meat on side-dishes have to be removed.
- Eggs presented in the Cold or Artistic competition must be displayed on glass, porcelain or on a jelly-mirror.
- Clean and exact arrangement exemplary plating in order to make a practical service possible.
- The jury will take account of the culinary customs and practices of the participating nations.
- All the entries must coincide with the theme of the relative competition.
- The showpieces to the platter with sweet biscuits or chocolates, etc. in **C category** should be in proportion to the size of the dessert and placed on the same platter if possible. Only natural raw materials should be used for making a showpiece, for example sugar, caramel, chocolate, marzipan, etc. A few exceptions of non-edible materials are permitted such as wire for the handle of a basket made of pulled sugar or the stems of gum paste of pastillage flowers. However, basically non-food materials should be avoided as much as possible. The jury will award points based on the regulations of category C. The showpieces must be harmonic with food presented. Showpieces for sweet biscuits, chocolate (candies), petits-fours, cheese fours, friandises and snacks allow the same requirements to the product presented. For example. Cheese fours, snacks: showpieces made from salt dough, pasta dough, bread dough, etc.; Petits-fours, friandises: showpieces made from couverture, caramel, gelatin sugar; Sweet biscuit: marzipan etc.; Chocolate (candies): showpieces made from couverture etc.
- The creams (for example Bavarian Cream) presented in the **Cold cooking competition, C category**, should not deviate from the original recipe, but made more stable and longer-lasting by adding gelatine and sugar. If necessary, the dessert with wine jelly or other materials etc. Under no circumstances recipes, consisting only of sugar, milk, color, and gelatin, will be permitted. A high number of points will be deducted, if this is found to be the case.
- The mousse (for example Cream Mousse or fruit mousse) presented in the Cold cooking competition, C category, should not deviate from the original recipe, but should be made longer lasting and more stable by adding chocolate, sugar, gelatin or carrageen (stabilizer). Under no circumstances recipes, consisting only of sugar, milk, color, and gelatin, will be permitted. A high number of points will be deducted, if this is found to be the case.
- The warm desserts (for example soufflés and puddings) presented in the **Cold competition, C category**, can be given more stability and made longer-lasting by adding more sugar, nuts, almond, cake crumbs or cream powder to the original recipe. Carrageen also helps. To give more stability and make fruit desserts longer-lasting more sugar and flour can be added. The cream puffs made with beer, wine, etc. can be given more stability and made longer-lasting by adding more sugar and flour. Under no circumstances desserts prepared warm and displayed cold should differ totally from the original presentation and recipe.
- The frozen desserts (for example ice-cream, sorbet, parfait) presented in the Cold cooking competition, C category, must be made as naturally as possible. It is advisable to utilize a milk based cream, eggs, sugar and vegetable fat cream when preparing ice-cream. Sorbets and lightly colored parfaits should be made with a hard vegetable fat, but without eggs.
- The jellies presented in the **Cold cooking competition, C category**, should not deviate from the original recipe. They can be made to last longer by adding more gelatin and sugar. Soaked fruits are better if treated with sugar first. Under no circumstances should only eggs, sugar, color and gelatin be used.
- The foaming sauces (sabayon) presented in the **Cold cooking competition, C category**, should not deviate from the original recipe but can be given more stability by adding carrageen. It will be longer-lasting is a sugar emulsifier is also added.
- The fruit sauces presented in the **Cold cooking competition, C category**, should be made up of at least 1/3 of fruit puree and should not deviate from the original recipe. It can be given more stability and will last longer by adding glucose, glycerin, gelatin etc. Under no circumstances it is permitted to present a sauce without fruit puree.
- The cream sauces presented in the **Cold cooking competition, C category**, should not deviate from the original recipe but can be given more stability and made long-lasting by adding more sugar, gelatin, glycerine, glucose or carrageen.
- The pralines presented in the **Cold cooking competition, category C**, must be composed of an assortment prepared with different techniques including piped, spread and cut centers and not only molded.
- The petit-fours presented in the **Cold cooking competition, C category**, must be 5 types with different fillings. The biscuits have to be made from 5 different types of pastry dough. The cheese fours presented must also include 5 different types for example, short crust pastry, choux pastry and puff pastry.
- The cakes presented in the **Cold cooking competition, C category**, must represent a theme (wedding, anniversary, etc.) and one slice of the cake must be cut. The filling and sponge may not deviate from the original recipe unless the cake is made with ice-cream. In this case the same recommendations apply as frozen desserts. Only edible materials should be used to decorate, for example no gum paste is allowed etc.

a)The following ideas are highly recommended.

- Originality
  - Harmonizing meat with garnishes
  - Practical portion size
  - Proper color, texture, and flavor
  - Presenting a natural appetizing look
  - The food presented in the Cold competition should be glazed with jelly in order to maintain its appearance
  - All entries must be marked correctly on the display table as well as on the registration form. Please be sure that each of your entries has the correct label
  - The decoration on the table in the Cold competition is not part of the entries' judgement, but a tastefully decorated and attractive table contributes to a good impression, which the exhibitor would like to make
  - Punctual preparation of all entries at the appointed time
- b)Essential things to avoid
- use of inedible materials
  - overloading of platters
  - molded sculptures
  - additional labeling of the exhibits by advertisement prior to the judgement
  - use of plastic flowers or ornaments
  - use of tarnished silver dishes
  - use of unsuitable dishes (not suitable for the service)
  - decorating with parsley, watercress, or other ordinary methods
  - birds in plumage touching food
  - placing food on the edge of the plate or platter
  - excessive use of food colors
  - presenting warm food on mirrors

## 73) Tips and pieces of advice:

a)The following ideas are highly recommended.

- Originality
  - Harmonizing meat with garnishes
  - Practical portion size
  - Proper color, texture, and flavor
  - Presenting a natural appetizing look
  - The food presented in the Cold competition should be glazed with jelly in order to maintain its appearance
  - All entries must be marked correctly on the display table as well as on the registration form. Please be sure that each of your entries has the correct label
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  - Punctual preparation of all entries at the appointed time
- a)Essential things to avoid
- use of inedible materials
  - overloading of platters
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  - additional labeling of the exhibits by advertisement prior to the judgement
  - use of plastic flowers or ornaments
  - use of tarnished silver dishes
  - use of unsuitable dishes (not suitable for the service)
  - decorating with parsley, watercress, or other ordinary methods
  - birds in plumage touching food
  - placing food on the edge of the plate or platter
  - excessive use of food colors
  - presenting warm food on mirrors