

ENTRIES: Competitors can send registration forms by e-mail at iccse19@chefsclub.gr.

CLOSING DATE: The closing date for all entries is the 15th of **February 2019**. Regarding the different categories of participation, a priority order will be considered, taking into account the submission date of the participation application form.

The organizer reserves the right to cancel any category, limit the number of entries, extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.

ENTRY FEES

<i>ART CLASS</i>	30,00 €
<i>DISPLAY CLASS</i>	30,00 €
<i>PROFESSIONAL CLASS</i>	30,00 €
<i>STUDENT CLASS</i>	30,00 €
<i>STUDENT CHEF OF THE YEAR</i>	70,00 €
<i>CHEF OF THE YEAR</i>	70,00 €
<i>BEST SCHOOL OF THE YEAR</i> <i>(Different for any place)</i>	100,00 €
<i>STUDENT PASTRY CHEF OF THE YEAR</i>	50,00 €
<i>TEAM GRAND PRIX</i>	100,00 €

METHOD OF PAYMENT

Bank transfer

All payments to be subscribed to the following account:

Bank: National bank of Greece

Account number: 223/480299-39

IBAN: GR 5601102230000022348029939

SWIFT-BIC: ETHNGRAA

Beneficiary: LESCHI ARCHIMAGEIRON ZACHAROPLASTON VOREIOY ELLADOS, OLYMPIOS ZEUS

For deposit from abroad 4€ + free of local bank

Please send the confirmation of payment by e-mail at iccse19@chefsclub.gr.

ENTRANCE FEE: will not be refunded if the competition is cancelled for reasons beyond the organizer's control, or if competitors withdraw entries. This is to cover administration costs.

AWARD OF PRIZES:

Awards will be made to the standard achieved. Where this is not reached no award will be made.

GOLD AWARD WITH MEDAL	(90-100points)
SILVER AWARD WITH MEDAL	(80-89 points)
BRONZE AWARD WITH MEDAL	(70-79 points)
CERTIFICATE OR MERIT	(60-69 points)

Top Class Trophy school winner, according to the number of medals

Top Class Trophy Chef of the Year

Top Class Trophy School of the Year

Top Class Trophy Student of the year

Top Class Trophy Team Grand Prix

Top Class Trophy Student Pastry of the Year

The above Trophies will be given in higher scores for each category.

General Rules for Competitors

- This competition is OPEN to all **Professional** Chefs from Culinary Industries such as Hotels, Restaurants & Food Catering outlets, students from Culinary School. Students of public and private schools should provide a school attendance certificate.
- The organizer reserves the right to redefine, modify or add to any of the above rules and conditions and their interpretation of these is final.
- The organizer is entitled to cancel or postpone the salon, or alter the duration, timing or schedule of the event.
- The organizer shall not, under any circumstances, be responsible for the loss or damage of any exhibits, goods and dishes or personnel belongings. However, reasonable precautions will be taken to avoid loss or damage.
- All exhibitors and competitors at the 11th Culinary Competition of South Europe assign all rights concerning menus, recipes, videos, photographs, sound recording, advertisement etc. to North Greece Chefs Association.
- All competitors and assistants **MUST** wear a clear chef's uniform (no jeans allowed) with headgear when setting up, and during the award presentation ceremony (it will be taken into account by the judges).
- Registration: (1) hour prior to the competition. Identification: Hotel and Restaurant logos, including logos on uniforms are **NOT PERMITTED**, only when after judging has adjourned, the competitors Establishment may display Company Logos etc., for Public Relation purposes.
- In the cases of non-compliance, during the competition, with the general rules and regulations or of any related problems, which had not been foreseen by the regulations, the Organizing Committee is the only body responsible to take care of these relevant items and find the appropriate solutions.
- The Organizer has the right to stop and disqualify any teams that are unruly or misbehave themselves before, during or after the competition, with consent of Chief Judge.
- Whilst all reasonable care will be taken for the security and safety of the dishes and equipment, the Organizer will not accept responsibility for any loss of or damage to the exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display.
- All exhibits must be registered before display. It is strictly forbidden to show any logo, denomination or advertisement which might identify the enterprise or the contender. The corresponding exhibit should be delivered to the coordinator of the presentation.
- All exhibits must be set up in the exhibition hall display area between **09.00 am to 11.00 am** on the day of the judging (**DISPLAY DAYS are 1 - 3 MARCH**). No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins. For all display exhibits, a theme or name must be given to the exhibits. Everything must be **edible**.
- All exhibits of perishable nature must be removed as specified by the committee, failing to do so, the committee shall have the authority to disperse, remove or destroy any exhibit not removed by the exhibitor.

**TIME FOR CLEARING THE EXHIBITS WILL BE ON MONDAY THE 4th OF MARCH
at 17:00 HRS, OR AFTER THE AWARD CEREMONY.**

- Competitors who wish to seek Judges' comments on their exhibits should meet with the Chief Judge on the competing floor as soon as overall judging is over. Once the rosette awards are placed by the displays (approximately 1 hour), no more comment will be given by Judges.

PENALTIES

In case of non-conformity with the general rules and regulations, the Judges are allowed to apply penalties varying from a minimum of -1 to a maximum of -10 points. Facts that constitute reasons for penalties:

- Absence of clean uniform, space and accessories, during the work and at the end of the day.
- Lack of respect for time limits.
- Absence of time respect concerning the time for presentation. If repeated and without reason.
- Concerning the artistic part, different sizes from those provided by the regulation will be considered as a violation of the composition.
- Unacceptable behavior towards Judges.
- Unacceptable behavior towards other groups.
- For each minute there will be a penalty of one point, while ten minutes late results in disqualification.

- The members of the Jury are well known professionals in gastronomic arts, either from Greece and/or abroad. The mark score attributed by each Member of the Jury is personal and the total score will be calculated by the Chief Judge. Panel of Judges Decision is final and binding.
- All perishable exhibits will be judged on the day of entry. Competitors must refrain from talking to the judges during and prior to the event.
- One of the main criteria for judging of all dishes is the ingredient and method card. These should be professionally presented with a brief description of the ingredients and cooking methods.
- All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.
- Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
- Results will be displayed in the central area as soon as possible after judging is completed. Competitors are then encouraged to seek the advice and guidance of the judges. Please advise the Office if your details are incorrect.
- Silver, Bronze Medals and Merit certificates will be given every day. Special Awards and Gold Medals will be presented during the Prizegiving Ceremony. Competitors receiving awards during the prize-giving ceremony must be dressed in full whites.

HOT COOKING CLASSES A-

Hot Cooking Presentations by Professional Chefs

A1 SEAFOOD FISH OR COMBINATION (Freshwater & Saltwater fresh fish)

To prepare and present within 40 minutes, one main course dish for 2 persons with either **FISH or SEAFOOD or a combination of two**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A2 POULTRY HOT DISH (Domestic & game birds meat)

To prepare and present within 40 minutes, one main course dish for 2 persons with **POULTRY**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A3 RESTAURANT DESSERT

To prepare and present within 40 minutes 1(one) cold or hot dessert for 2(two persons). **Dessert** must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

A4 GREEK MODERN CUISINE (Open to Greek chefs only)

To prepare 1 main course menu within 40 minutes (2 portion)

Taste must be authentic in Greek taste, cooking method, cooking techniques and presentation must be modern.

present. The menu must include Protein, Carbohydrate, Vegetable and Sauce.

To be serve in 2 main course plate (28cm to 32cm)

A5 TWO TO TANGO

Two chefs from the same establishment prepare within 50 Minutes.

1 x Cold Appetizer x 2 portion, 1 x Hot Main Course x 2 portion, (Total 4 plates) dishes must be presented individually, freestyle, with appropriate starches and garnish.

1 (ONE) plate for display & 1 (ONE) plate for judging.

Hot Cooking Presentations by Students of Public & Private Schools

B1 FISH DISH SEAFOOD FISH OR COMBINATION (Freshwater & Saltwater fresh fish)

To prepare and present within 45 minutes, one main course dish for 2 persons with **FISH or SEAFOOD or a combination of two**, MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

B2 RISOTTO DISH

To prepare and present within 35 minutes.

Risotto dish must be presented in 2 (Two) Individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B3 PASTA DISH (FRESH)

To prepare and present within 45 minutes.

Pasta Dish must be presented in 2 (Two) Individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B4 VEGETERIAN

To prepare and present within 45 minutes for 2(two persons) a **Vegetarian** (lacto-ovo) dish, it must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

NOTE: The menu should be balanced both, in composition and nutrition. Description to be supplied.

B5 PORK DISH

To prepare and present within 45 minutes, one main course dish with **Pork** in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging

B6 TRADITIONAL GREEK DISH (ONLY GREEK STUDENTS)

Prepare and present within 45 minutes, one traditional dish for 2 persons following traditional Greek recipes and using local produces.

1 (ONE) plate for display & 1 (ONE) plate for judging

B7 LAMB

To prepare and present within 45 minutes, one main course dish for 2 persons with **LAMB**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging

Hot Cooking Presentations by Students of Public & Private Schools

B8 RESTAURANT DESSERT

To prepare and present within 45 minutes, 1(one) cold or hot dessert for 2 (two persons)

Dessert must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B9 SALAD WITH COMBINATION

To prepare and present within 30 minutes (1) salad for 2 persons

Basic fresh salad with proteins is requested, Natural products should be used, Lettuces can be brought in cleaned, and no pre-cooked items will be allowed.

A minimum of 4 cooking tasks are required in this salad combination and minimum of two basic cooking methods are required in this salad combination

Salad must be presented in 2 (Two) individual plates.

1 (ONE) plate for display & 1 (ONE) plate for judging

B10 Two to Tango

Two chefs from the same establishment prepare within 50 Minutes, 1 x Cold Appetizer x 2 portion, 1 x Hot Main Course x 2 portion, (Total 4 plates) dishes must be presented individually, freestyle, with appropriate starches and garnish.

1 (One) plate for display and 1 (One) plate for judging.

HOT COOKING PRACTICAL (Professionals and Students)

*Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.

***Competitors are required to place their recipes by the side of the competitors' dish or exhibit on the day of the competition.**

*All contenders should be present one (1) hour before the contest starts and notify their presence to the Secretariat.

*On the competition place, contender can find a kitchen equipped with 4 (four) hotplates, electric oven, work bench, scullery with water main, dustbin and cold chamber. Any additional equipment (machinery, kitchen utensils, cooking utensils, knives, etc.) should be brought in by the competitor.

**Competitors must bring their own plates. (28cm to 32cm)*

*The organizers will not be responsible for loss or breakage of competitors' belongings.

*** Notes for pre-preparation for the hot cooking competition:**

Salads – cleaned, washed, not mixed or cut.

Crustaceans should be raw or boiled, but not peeled.

Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.).

Pastry sponge, biscuit, meringue – can be brought in, but not cut.

It has to be used as ingredient for a further use in the receipt.

Basic pastry recipes can be brought in weighed out, but no further processing.

Fruit pulps – fruit purees may be brought in, but not as a finished sauce.

Decor elements – 100% must be made in the kitchen.

Vegetables/ Fruits – Can be peeled, cut, but not cooked.

Pastas & Dough – Can be prepared but not cooked.

Sorbet /ice cream- Can be brought into competition.

Meat/lamb/Beef/Chicken/Pork – Can be portioned and marinated but not cooked and stuffed.

Fish/Seafood/Shellfish – Can be cleaned, but not filleted portioned or cooked.

Mousses – Minced items allowed (preparation need to be made in the competition).

Everything on the plates must be **edible**.

JUDGING CRITERIA FOR HOT COOKING CLASSES A&B

Mise-En-Place

0 - 10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation

0 - 25 Points

Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Working skill and kitchen organization. Service

0 - 5 Points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation

0 - 10 Points

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizer appearance.

Taste

0 - 50 Points

The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

Total Possible Points Achieve

100 Points

LIVE COMPETITION CLASSES L-

Live Competition for Professionals & Students

LP1 FRUIT AND VEGETABLE CARVING

A practical vegetable carving class. The competitors carve minimum of 4 fruits and/or Vegetables. Display area not to exceed 80 cm x 80cm base. Time allowed is two 3 hours. All materials, knives and carving tools are to be supplied by the competitors. Theme Free Style.

LS2 FRUIT AND VEGETABLE CARVING

A practical vegetable carving class. The competitors carve minimum of 4 fruits and/or Vegetables. Display area not to exceed 80 cm x 80 cm base. Time allowed is two 3 hours. All materials, knives and carving tools are to be supplied by the competitors. Theme Free Style.

JUDGING CRITERIA

Degree of difficulty	0 - 20 Points
Artistic achievement	0 - 40 Points
Work involved	0 - 20 Points
Fine detailed carving	0 - 10 Points
Clean overall presentation	0 - 10 Points

Note

Competitors are expected to report 50 minutes before the contest.

Competitors are expected to bring their own working tools, fresh fruits and vegetables.

Frames, tableware and other decorative elements are prohibited.

Any type of base and support to the artwork is permitted.

**P1 BEST CHEF STUDENT OF THE YEAR GRAND PRIX-
PREPARATION OF A MAIN DISH**

(Main Course - Protein - Black Box/Mystery basket)

To prepare and present, within 1 hour, 1 main course dish for 2 persons. Competitors may present dishes in any preferred format. Total 2 individual servings as main course is required. This category is to test chef's skill and speed in creating a dish. Chefs are to bring their own fresh store items and dry store items. The protein will not be revealed until the day of the competition.

The protein could be seafood, red meat or poultry - a similar system to black box or mystery basket. Every participant will be given the same protein and no pre-prepared items are allowed in kitchen.

It is mandatory to use a minimum of 1 or more of Provil's (food company) vegetable broth powder, smoked paprika, smoked oil, pesto sundried tomatoes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

**P2 BEST SCHOOL OF THE YEAR- PREPARATION OF A 3 COURSE MENU
APPETIZER - MAIN COURSE - DESSERT**

Open to teams of 3 Student Chefs

Each team to provide a 3-course menu (STARTER - MAIN COURSE - DESSERT) of their own choice, for 2 persons, to be prepared, cooked and presented within 2 hours from commencement - no limitations on costs. All products and equipment must be brought in by teams. The teams may engage the assistance of a kitchen porter during this event.

Prepare two plates each for every course. The dishes will be presented in course sequence.

1 (ONE) plate each for display & 1 (ONE) plate each for judging.

Dishes must be served as following:

After 45 minutes the appetizers.

After 90 minutes the main course.

Before 120 minutes over, serve the desserts.

TEAM COOKING CLASSES P- Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

P3 CHEF OF THE YEAR GRAND PRIX

(Main Course - Protein - Black Box/Mystery basket)

To prepare and present, within 1 hour, 1 main course dish for 2 persons. Competitors may present dishes in any preferred format.

Total 2 individual servings as main course is required. This category is to test chef's skill and speed in creating a dish. Chefs are to bring their own fresh store items and dry store items.

The protein will not be revealed until the day of the competition.

The protein could be seafood, red meat or poultry - a similar system to black box or mystery basket. Every participant will be given the same protein and no pre-prepared items are allowed in kitchen.

1 (ONE) plate for display & 1 (ONE) plate for judging.

P4 STUDENT PASTRY CHEF OF THE YEAR

In eighty minutes, it will be allowed to prepare, cook and present 1 cold dessert and 1 hot dessert for 2 persons.

All equipment and products have to be provided by the competitors.

Must be presented in 4 (four) individual plates.

2 (Two) plates for display & 2 (Plates) plates for judging.

TEAM COOKING CLASSES P- Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

P5 TEAM OF THE YEAR (TEAM OF TWO CHEFS) “GREEK MACEDONIAN CUISINE”

A FREE STYLE 3 type of Hot & cold edible Menu spreads for 3 persons within 2 hours.

Competitors must be used rice, honey, olive oil, olives, mussels and wine (this provide from the Organizers)

3 menus need to be individual portion and must have at least one ingredient (each menu) from the sponsors

1 hot or cold appetizer, salad or a combination in one dish

1 hot soup

1 main course (Seafood, Fish, Meat, Poultry, Game or a Combination of it)

You also provide the same dishes in 20 small portions like tapas or finger food

Open to teams from hotels, restaurants, culinary institutions, airlines and catering organizations

- Team of 2 Cooks – No age limit
- All team must wear chef uniform to compete, Chef White Jacket, Black Pants, Black Shoes and Aprons
- Team to report 30 minutes before the competition
- Team to bring own ingredients and small kitchen equipment.
- Buffet wares and plate wares are provided by organizers.
- All ingredients (Fresh water Protein/ Fruits /Herbs / vegetables) must be produced / farmed in Greece
- 2 set of recipes needed in the kitchen
- Standard kitchen equipment will be provided by the organizer
- Deduct 1 point for each minute late with 10 minutes late disqualify

Compete Ingredient Guideline

- Salads – cleaned, washed not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut must be raw
- Fish – gutted, scaled but NOT filleted
- Shells should be raw in their shells, but cleaned
- Crustaceans must be raw
- Stocks – basic stock, not reduced, not seasoned not additional items (garlic, wines etc.)
- Fruit pulps – fruit pulps purees may be brought in but not a finished sauce
- Decor elements – 100% has to be made in the kitchen
- Teams violating these rules will be penalized up to 10% point's deduction from their final score.

Points table for the medals in this class

100 – 90 points Gold medal with certificate

89 – 80 points Silver medal with certificate

79 – 70 points Bronze medal with certificate

69 – 60 points Diploma certificate

JUDGING CRITERIA

Material brought / Mise en place

0-10 points

Clear arrangement of materials, clean working place, proper working position, clean work clothes, correct utilization of working time.

Correct Professional Preparation and Hygiene

0-30 points

Correct basic preparation of food, corresponding to today's modern culinary art.

Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.

Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable

Proper working technique and attention paid to hygiene during preparation of food.

Presentation / Innovation

0-10 points

Ingredients and side dishes must be in harmony.

Points are granted for excellent combination, simplicity and originality in composition.

Clean arrangement, with no artificial garnishes and no time-consuming arrangements.

Exemplary plating to ensure an appetizing appearance is required.

Taste & Texture

0-50 points

The typical taste of the food should be preserved.

It must have appropriate taste and seasoning.

In quality, flavor and color, the dish should conform to today's standards of nutritional values.

D1 VEGETABLE FRUIT CARVING/CHEESE CARVING

To bring in already prepared one display of fruit and/or vegetables and/or cheese carving, no supports are permitted. Any type of base and support to the artwork is permitted. Display area 80 x 80cm. Toothpicks and wooden skewers (timbers) are permitted but should not be visible. Theme Free Style. Height limits are 75 cm.

D2 OPEN SHOWPIECE

Sculpture or showpiece must be presented on max space 80 x 80cm. The exhibits can be made from, marzipan, sugar, chocolate, pastillage, bread dough or any other edible food products. It is not permissible to take some supporting structures, frames or glazing. A limited use of colorants is allowed. Height limits are not over 1 meter.

D3 WEDDING CAKE

To exhibit a three-tier wedding cake within a maximum area of display" (80 cm) x (80cm). Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or other appropriate materials may be used. One layer will be tested by the judges. Height limits are 1 meter.

JUDGING CRITERIA

Theme **0 - 30 points**

The theme chosen must be in perfect harmony with the food displayed.

Artistic Expression **0 - 30 Points**

Novelty in expression and aesthetic, visual impact on the viewer; the perfect composition.

Creativity **0 - 40 Points**

The originality of concept and design with creative spirit. Use of different carving techniques.

C1 SHOW PLATTER OF MEAT -POULTRY -LAMB (6 PERSONS)

To display one platter for 6 PERSONS with the appropriate garnish.

One separate plate of one portion with garnish must be displayed to view actual portion.

Table space allocated: 80 cm x 80 cm.

C2 FINGER FOOD (4 PERSONS)

To prepare 6 different finger food, tapas, each kind to have 4 portions (24 pieces). 3 are to be hot but displayed cold and 3 cold displayed Cold. Can be on one platter or individually plated.

Table space allocated: 80 cm x 80 cm.

Name of each tapas and ingredient listing.

C3 SHOW PLATTER OF FISH (6 PERSONS)

To display one platter for SIX PERSONS with the appropriate garnish. One separate plate of one portion with garnish must be displayed to view actual portion.

Table space allocated: 80 cm x 80 cm.

Ingredient list required.

C4 DESSERTS RESTAURANT

To display a total of four different types of desserts. Two hot but displayed Cold, two cold displayed cold. Displayed cold, each portion for one person, suitable for a la carte service. Showpieces are allowed: but will not be judged.

Table space allocated: 80cm x 80 cm.

C5 PETIT FOURS

5 varieties, 6 of each.

Six pieces of each variety (30 pieces total) plus 1 extra piece of each variety on a separate small platter for judges tasting.

The remaining 30 pieces should be displayed by a variety on appropriate serving ware: silver, mirror, crystal, china etc.

Each petit four variety should be proportionate in size to the others. The maximum weight should not exceed **25 grams**.

Garnishes must reflect a variety of techniques: sugar, marzipan, chocolate, tulip etc.

Table space allocated: 80cm x 80 cm.

JUDGING CRITERIA

Composition

0 - 40 Points

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

Degree of Difficulty / Creativity

0 - 10 Points

Judgement is primarily based on the artistic work, but also on the degree of difficulty and effort expended. All components must be "hand-made" from raw ingredients. Deductions will result from the use of commercially made products such as: pastry shells, bacon bits, pre-stuffed meats, processed vegetables, chateau potatoes, coined carrots etc.

Correct Preparation

0 - 15 Points

Appropriate culinary preparation free of unnecessary ingredients.

Dishes conceived hot but exhibited cold and cold dishes must be glazed with aspic (for preservation purpose only).

Presentation and Portion Size

0 - 15 Points

The mix on the plates must be appropriate to the dish and number of persons. The main and side dishes must be served in perfect harmony.

Practical Up-To-Date Serving

0 - 20 Points

Clean and without time consuming arrangements.