



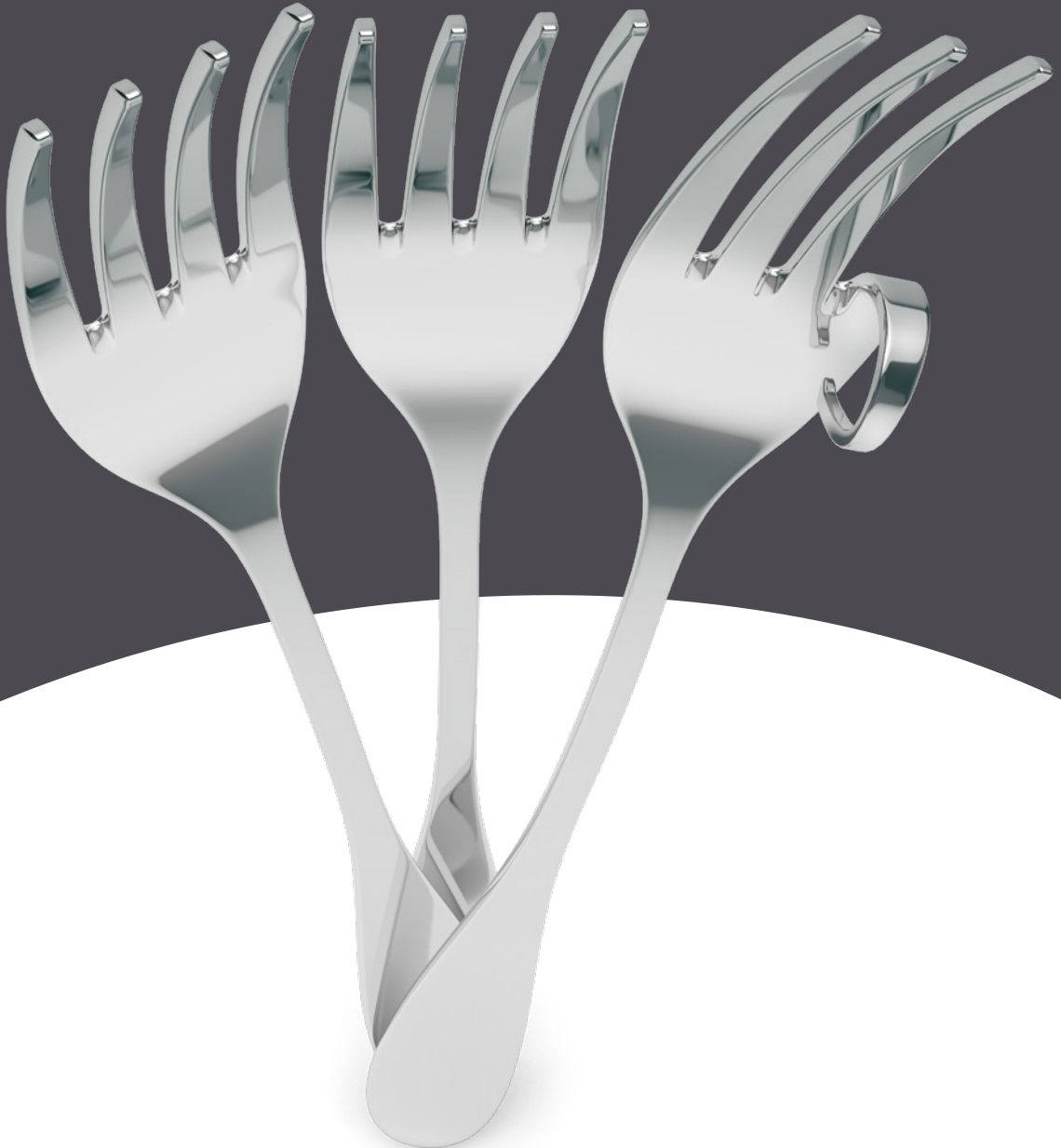
# 11th International

Culinary Competition of Southern Europe  
Thessaloniki, Greece

1 - 4 March 2019



Thessaloniki International Fair  
Pavillion 16



Organized by:



Co-Organized by:



Endorsed by:



Supported by:



## TEAM ENTRY FORM

Team Name \_\_\_\_\_  
 Country \_\_\_\_\_  
 Company, Association or School Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Post Code \_\_\_\_\_ Phone Number \_\_\_\_\_  
 E-mail Address \_\_\_\_\_

### Team Member's Name

1 First Name \_\_\_\_\_  
 Last Name \_\_\_\_\_  
 2 First Name \_\_\_\_\_  
 Last Name \_\_\_\_\_  
 3 First Name \_\_\_\_\_  
 Last Name \_\_\_\_\_

Please, fill dark space at the right of the table beside the categories in which you want to compete, with an X mark.

<b>PROFESSIONAL COMPETITION</b>	<b>P5</b> Team of the Year (Grand Prix)
<b>STUDENT COMPETITION</b>	<b>P2</b> School of the Year

## ENTRY FORM INDIVIDUAL

First Name \_\_\_\_\_  
 Last Name \_\_\_\_\_  
 Age \_\_\_\_\_ Country \_\_\_\_\_  
 Address \_\_\_\_\_  
 Post Code \_\_\_\_\_ Phone Number \_\_\_\_\_  
 E-mail Address \_\_\_\_\_  
 Mobile Number \_\_\_\_\_  
 Passport Number \_\_\_\_\_

Please, fill dark space at the right of the table beside the categories in which you want to compete, with an X mark.

<b>HOT PROFESSIONAL CHEF CLASSES</b>	<b>A1</b> Seafood fish or combination
	<b>A2</b> Poultry hot dish
	<b>A3</b> Restaurant dessert
	<b>A4</b> Greek modern cuisine
	<b>A5</b> Two to tango
	<b>P3</b> Chef of the Year (GRAND PRIX)
<b>HOT STUDENT CHEF CLASSES</b>	<b>B1</b> Fish dish, seafood fish or combination
	<b>B2</b> Risotto dish
	<b>B3</b> Pasta dish
	<b>B4</b> Vegetarian
	<b>B5</b> Pork dish
	<b>B6</b> Traditional Greek dish
	<b>B7</b> Lamb
	<b>B8</b> Restaurant dessert
	<b>B9</b> Salad with combination
	<b>B10</b> Two to tango
	<b>P1</b> Student Chef of the year
	<b>P4</b> Student Pastry Chef of the year
<b>LIVE COMPETITION (CARVING)</b>	<b>LP1</b> Fruit and vegetable carving (Professional)
	<b>LS2</b> Fruit and vegetable carving (Student)
<b>ART CLASSES</b>	<b>D1</b> Vegetable fruit carving / cheese carving
	<b>D2</b> Open showpiece
	<b>D3</b> Wedding Cake
<b>DISPLAY COLD CLASSES</b>	<b>C1</b> Show platter of Meat-Poultry-Lamb
	<b>C2</b> Finger Food
	<b>C3</b> Show platter of fish
	<b>C4</b> Desserts Restaurant
	<b>C5</b> Petit Fours



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Chefs Association of Northern Greece | [www.chefsclub.gr](http://www.chefsclub.gr) | e-mail: [info@chefsclub.gr](mailto:info@chefsclub.gr)

**Please send before 15<sup>th</sup> of February 2019  
 by e-mail at [iccse19@chefsclub.gr](mailto:iccse19@chefsclub.gr)**

### Method of payment of Participation Fees

All payments to be subscribed to the following account:

**Bank:** National Bank of Greece

**Account number:** 223/480299-39

**IBAN:** GR 5601 102230000022348029939

**SWIFT-BIC:** ETHNGRAA

**Beneficiary:** LESCHI ARCHIMAGEIRON ZACHAROPLASTON VOREIOY  
 ELLADOS, OLYMPIOS ZEUS

For deposit from abroad 4€ + free of local bank

Send the confirmation of payment by e-mail at [iccse19@chefsclub.gr](mailto:iccse19@chefsclub.gr)

**I declare that I have read and I fully accept  
 the General Competition Rules and Regulations.**

Date of application (DD/MM/YYYY):  -  -

Name:

Signature: .....