



FIRST INTERNATIONAL
CULINARY MASTER CUP
SARAJEVO 2014



PRVI INTERNACIONALNI
KULINARSKI MASTER KUP
SARAJEVO 2014



Challenge will be organized in two days.

Exhibition - 1st Day

As homework, all the teams (candidates) have to prepare cold display.

1. Finger food display (4x4) for types for 4 persons, or four course menu for one person (no desserts), and
2. Pettit fours display (4x4) for types for 4 persons, or
One festive cake, with artistic decoration on the top.

Hot cooking - 1st and 2nd Day

Teams has to prepare in 3 hours cooking competition 3 course menu for 12 people.

The competitor must produce three-course meal. Each course for 12 people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert. The time limit for cooking will be three hours. Each contestant will have the same time to prepare their dishes but will start at five-minute intervals thus allowing good judging practices.

1. Main ingredient for starter is red trout (can be supplied by organizer)
2. Main ingredient for main course is veal file (can be supplied by organizer)
3. Main ingredient for desert is chocolate (can be supplied by organizer)

Plates for hot cooking

The plates are white in color and will be supplied by organizer. No other tableware or glassware is allowed.

Ingredients for hot cooking

Ingredients will not be supplied by organizer.

Judging Criteria

For final score, judges will count results from display and hot cooking session together.

Display classes

Composition	Degree of Difficulty/Creativity	Correct Preparation	Presentation Portion Size	Practical Serving	Total Points
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<i>0 - 40 Points</i>	<i>0 - 10 Points</i>	<i>0 – 15 Points</i>	<i>0 – 15 Points</i>	<i>0 – 20 Points</i>	<i>Max 100</i>
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Hot cooking

Mise-en-Place	Correct Preparation	Creativity / Presentation	Service	Taste	Total Points
<i>0 - 10 Points</i>	<i>0 - 25 Points</i>	<i>0 – 15 Points</i>	<i>0 – 15 Points</i>	<i>0 – 20 Points</i>	<i>Max 100</i>

All judges will be responsible for all aspects of the competition, including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, and supervision of the assistant, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition.

They will then proceed with the tasting process. One proctor judge will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

PRIZES AND AWARDS

Team awards

1st PLACE Grand Prix Winner (best result in total for hot + cold) – team will be awarded with gold Trophy, Gold Medal and Certificate

2nd PLACE – team will be awarded with Silver Medal and Certificate

3rd PLACE – team will be awarded with Bronze Medal and Certificate

Individual awards

1st place Display Category for chefs- Gold Medal and Certificate

1st place Display Category for pastry chefs- Gold Medal and Certificate

2nd place Display Category for chefs - Silver Medal and Certificate

2nd place Display Category for pastry chefs - Silver Medal and Certificate

3rd place Display Category for chefs – Bronze Medal and Certificate

3rd place Display Category for pastry chefs - Bronze Medal and Certificate

Below this criteria, every team will be awarded with DIPLOMA for Participating in Competition.