



4th Balkan Culinary Cup 28 and 29.11.2015.



November, 2015

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INFORMATION ABOUT COMPETITION

All professional chefs and pastry chefs from all countries of the Balkan region, Europe and the World have the right to participate in this championship.

Each competitor can participate in one or more categories according to personal preference. The participation in each competing category is paid separately.

The competitor who will represent Serbia, in the category Golden Balkan Chef, will be selected by the Culinary Federation of Serbia.

The available categories within this competition are as follows:

Category D - Art class – culinary art

Category A– Individual presentations

Category P- Individual practical competitions (live in a box)

Category GBC-The Best Balkan Chef

Category GBT-The Best Balkan Team

ART CLASS – Art works

Category D1- CHOCOLATE FIGURES

The sculpture or the displayed work must be presented within a maximum space of 80x80cm. Glaze, as well as the use of artificial thickeners, supporters or frames, is forbidden. The use of food colors is allowed.

Category D2 – WORKS IN MARZIPAN

The sculpture or the displayed work must be presented within a maximum space of 40x40cm. Glaze, as well as the use of artificial thickeners, supporters or frames, is forbidden. Limited use of food colors for shading and accentuation of individual parts is allowed.

Category D3 – FRUIT AND VEGETABLES ART WORK

The choice of work from carved fruit is upon competitor's preference. The sculpture or displayed work needs to be presented within a maximum space of 80x80cm. Composition which includes different types of fruit and vegetables within one work is allowed. The use of toothpicks and small wooden fixators is allowed. The use of frames, as well as different decorative elements is forbidden.

Category D4 – SUGAR WORKS

Sugar work can be presented in the form chosen by the competitor (figure, still life, abstraction). It is desirable that the exhibition work is prepared with the use of at least two work techniques (sugar mold, pulling sugar or blown sugar). The exhibited work must be presented within a maximum space of 80x80cm.

Category D5- Decorations made of sugar - SUGAR FLOWERS

A completely edible bouquet of sugar flowers must be prepared as a composition made of four different types of flowers. The bouquet has to contain at least three samples per type of flower. The manner of presentation of this exhibition work and the size of presentation space is not limited in any way.

Category D6- TRADITIONAL BREAD AND PASTRY

The exhibited work must contain at least four types of bread or savory pastry. The exhibition theme work is chosen by competitors. The use of edible and natural decorative elements is allowed (cereal grains and ears, dried plants and flowers, textile and wood). The exhibition work must be presented within a maximum space of 80x80cm.

Category D7- Kid's single piece cakes

Cakes (8- single piece cakes + one piece for evaluation)

The competitor is obliged to display the recipe. The organizer will provide the exhibition space, 80x160 cm.

Category D8- Kid's cake

The displayed work contains three levels of crust and crème and must be presented with kids' motifs and decorations. Desired

dimensions for displayed work is 80x80 cm. the height of the cake is limited. All parts of the cake must be edible.

The cake must be decorated with hand-made elements. All elements of decoration including the lower part must be made of edible products. Decoration can be made of cooked sugar, pasta, chocolate etc. The use of holders for sugar flowers made in pulled craft sugar technique is allowed.

One slice of cake must be set aside for the judges. All elements which support the chosen theme and the harmony of the cake are allowed.

Category D9- Banquet plate for 6 persons

The competitor's task is to prepare 1 banquet plate for 6 persons + 1 restaurant plate for the judges (meat, birds, game, fish or seafood) + 4 different portions of cold appetizers, served separately. All elements have to be jellied. The competitor is obliged to display the recipe. The organizer of the competition will provide an exhibition space dimensions 80x160 cm.

Category D10- Finger food for 6 persons

The competitor's task is to prepare finger food for 6 persons, which will contain 3 types of cold and 3 types of hot bite-size snacks, served as cold (a total number of 36 bite-size snacks) + 1 restaurant plate per each type for the judges. All elements have to be jellied. The competitor is obliged to display the recipe. The organizer of the competition will provide an exhibition space dimensions 80x160 cm.

Category D11- National dish

In this category the ETNO houses, associations, and groups will take part and they will present traditional appetizers, main courses, deserts, bread and pastries. The organizer will provide exhibition space which will protect food from consummation until judges evaluate it.

INDIVIDUAL PRESENTATIONS

Category A2- Airline catering meal

Airline catering meal

Appetizer or salad 120g, main course of 250g and 100g desert. All air travel meals are made one day earlier so they could be adopted to the conditions in a plane. All meals must be served in a container which is modified for air travel. Each competitor will be given two sets of containers for each serving of their menu. The meal will be made in two identical parts, one for the exhibition table and the other for the judges. The stacked tray must not be higher than 7cm.

Appetizer

Notes:

All kinds of appetizers and salads can be made. The salad mustn't be seasoned (dressing on the side).

Main course

Notes:

Meat or fish...(central food item) 100g, sauce 30g, side dish and vegetables 120g.

Desert

Notes:

It must be compliant with the appetizer and main course. Airline meals mustn't contain pork, peanuts and all known allergens.

Duration of category is limited to 90 minutes.

INDIVIDUAL PRACTICAL WORK

Individual practical competitions include preparation of one dish in 2 identical copies which are served separately.

The competitors are obliged to provide all necessary ingredients and utensils which are not provided by the organizer. The plates for serving of dishes will be provided by the competitor.

The number of competitors who participate in each category is limited.

Category P1- PASTA DISH

The competitor's task is to prepare a pasta dish in two identical copies which are served separately within 60 minutes. The pasta can be pre-mixed but not done or molded.

(45 minutes – preparation and serving of the dish, 15 minutes – cleaning and dismantling the work space)

Category P2- FISH DISH

Competitor's task is to prepare a fish dish in two identical copies which are served individually, within 60 minutes.

(45 minutes – preparation and serving of the dish, 15 minutes – cleaning and dismantling the work space)

Category P3- MODERN DISH

Competitor's task is to prepare a modern dish of his/her own choice in two identical copies which are served individually, within 60 minutes.

(45 minutes – preparation and serving of the dish, 15 minutes – cleaning and dismantling the work space)

Category P4- TRADITIONAL DISH

Competitor's task is to prepare a traditional dish in two identical copies which are served individually, within 60 minutes.

(45 minutes – preparation and serving of the dish, 15 minutes – cleaning and dismantling the work space)

Category P5- RESTAURANT DESSERT

Competitor's task is to prepare a restaurant dessert in two identical copies which are served individually, within 60 minutes. All preparation techniques are allowed.

(45 minutes – preparation and serving of the dish, 15 minutes – cleaning and dismantling the work space)

Individual practical junior competitions imply preparation of one dish in 2 identical copies which are served individually. The competitors are obliged to provide all necessary ingredients and utensils which are not provided by the organizer. The plates for serving of dishes will be provided by the competitor.

GOLDEN BALKAN CHEF

The competition in this category is only for individual competitors from the countries which belong to the Balkan region.

The competing countries are:

Serbia, Montenegro, Croatia, Bosnia and Herzegovina, Bulgaria, Albania, Greece, Macedonia, Slovenia, Turkey, Romania and Cyprus and other world countries.

Category GBC - GOLDEN BALKAN CHEF

The task of each competitor is to prepare a set menu, which is comprised of three dishes, in two identical copies (2 x appetizer, 2 x main course, 2 x dessert), within 90 minutes.

One copy of the menu is served on the presentation table, and the other copy of the menu is served in front of the competition kitchen for the judges' evaluation. The competitor needs to provide the ingredients and serving plates for this competing category.

Each competitor is obligated to deliver the judges description of the menu with all norms and work techniques described at least one hour before the competition starts.

TEAM CATEGORIES

Category GBT- GOLDEN BALCAN TIM

A team of three (3) competitors will prepare a three-course meal in two (2) identical copies (one copy for the judges, and one copy for the exhibition table), within 90 minutes.

For this category, the organizer will provide ingredients which will be given to participants immediately before the beginning of competition. Bringing other ingredients, which are not provided by organizer, into the competition box is not allowed.

Each team captain will be given a deadline of 20 minutes at the beginning of competition to deliver a complete menu in English language, which will be prepared from the ingredients provided for his/her use. All utensils (in the form of serving plates, mixers, blenders, etc.) for this category will be provided by the competing teams.

The team will be judged according to the balance of the ingredients which have been used in the menu, preparation skills and on the rules of practice. The team can use services provided by the steward who is not a team member and who must not touch or assist in processing of the ingredients, or provide any form of help in preparation of the menu.

For all participants who want to apply for a grand prix, it is mandatory to make a cold dish or finger food.

All national teams are obliged to delegate their representatives who will do The Airline Meal category.

JUDGING CRITERIA

JUDGING CRITERIA FOR CATEGORIES A,P

Presentation and innovation	0 – 25 points
Artistic impression / composition	0 – 25 points
Correct / professional preparation	0 – 25 points
Arrangement and serving	0 – 25 points

JUDGING CRITERIA FOR CATEGORY D

Complexity / severity of the work	0 –25 points
Mastership /demonstration / message	0 –25 points
Creativity and artistic impression	0 –25 points
Presentation	0 –25 points

JUDGING CRITERIA FOR PRACTICAL COMPETITIONS

Taste	0 – 50 points
Presentation	0 – 10 points
Professional preparation	0 – 10 points
Work hygiene and work techniques	0 – 30 points

AWARDS

Score list for awards:

- 100–90 points – GOLD MEDAL
- 89–80 points – SILVER MEDAL
- 79–70 points – BRONZE MEDAL
- 69–60 points – FOURTH PLACE - MERIT

All the awards will be awarded at the end of the event, at the central closing event of the competition.

ORGANISATIONAL COMMITTEE

Culinary Federation of Serbia

- The Culinary Association of Serbia
- Serbian Chefs Association
- The Association of Catering and Tourism Staff of Niche

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Applications for the competition in all categories should be sent to:

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