

# RULEBOOK

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## Croatian Chefs Association



## Croatian Culinary Cup

September 25th-28th





The Croatian Chefs Association (CCA) is a non-profit organization with over 20 years of dedicated service to the betterment of Croatian gastronomy, both at home and across the globe. Since its establishment, our mission has been to promote culinary excellence, elevate the standards of the profession, and represent Croatia's rich culinary heritage on the world stage. We take pride in fostering collaboration among chefs, culinary students, and industry professionals, working together to shape the future of Croatian cuisine.

The Croatian Chefs Association is committed to:

Promoting Culinary Excellence - We aim to continually raise the standards of Croatian cuisine, ensuring it remains competitive and innovative, while preserving traditional techniques and flavors.

Supporting Education and Professional Development - Through partnerships with culinary schools and educational programs, we provide opportunities for young chefs to grow and develop their skills.

Representing Croatia Internationally - We work to build global recognition of Croatian cuisine by participating in international events and fostering collaborations with chefs and associations from around the world.

The Days of Croatian Culinary Arts is a multi-day event that showcases the best of Croatia's culinary talent. This prestigious gathering includes the \*Kamelija Cup\*, a competition where the country's most talented culinary students demonstrate their skills and creativity. In addition, there are exclusive competitions reserved for professional Croatian chefs, where they can display their expertise in a competitive yet supportive environment.

For the first time ever, we are thrilled to announce the inclusion of an Continental competition in collaboration with Worldchefs, which will welcome competitors from across the globe, further solidifying Croatia's place on the international culinary map.

This year's Days of Croatian Culinary Arts will take place in the capital city of Zagreb. For more information, follow our updates on our official website at [<https://www.kuhar.hr/>](<https://www.kuhar.hr/>), Facebook at [<https://www.facebook.com/hrvatski.kuharskisavez/>](<https://www.facebook.com/hrvatski.kuharskisavez/>), and Instagram at [[https://www.instagram.com/hrvatski\\_kuharski\\_savez/](https://www.instagram.com/hrvatski_kuharski_savez/)]([https://www.instagram.com/hrvatski\\_kuharski\\_savez/](https://www.instagram.com/hrvatski_kuharski_savez/)).

We warmly invite everyone with a passion for Croatian cuisine to join us in our efforts to elevate and promote our rich culinary tradition. Whether you're a professional chef, culinary student, or simply an enthusiast, your contribution and participation are welcome!

#### Contact Details

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## RULEBOOK – CROATIAN CULINARY DAYS 2025

### GENERAL INFORMATION

Croatian Culinary Days will take place from September 25th to 28th, 2025, at the Zagreb Fair, as part of the Horeca Ambienta Fair.

This event will showcase all aspects of the hospitality and service industry, covering hotel and restaurant equipment, food and beverage supplies, furnishings and accessories, food service and catering equipment, housekeeping products, hospitality, and retail technologies.

Date: **September 26th - 28th, 2025**

Location: **Avenija Dubrovnik 15, 10020, Zagreb, Pavilion: 8**

Working Hours: **10:00 - 20:00**

Judging and Preparation Start Time: from 08:00



### Contact Information:

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# CROATIAN CULINARY CUP

## Young Culinary Competition:

- Class 1. Poultry Main Course Category (YP1)
- Class 2. Beef Main Course Category (YP2)
- Class 3. Fish / Seafood Main Course Category (YP3)
- Class 4. Vegan Main Course Category (YP4)

## Adult Culinary Competition:

- Class 5. Poultry Main Course Category (SP1)
- Class 6. Beef Main Course Category (SP2)
- Class 7. Seafood Main Course Category (SP3)
- Class 8. Vegan Main Course Category (SP4)

## Showpiece Artistic Display:

- Class 9. Fruit and Vegetable Carving Showpiece (SA1)
- Class 10. Open Showpiece (SA2)

## Practical Artistic Carving:

- Class 11. Practical Fruit and Vegetable Carving (PC1)

## Pastry:

- Class 12. Hot and Cold Dessert (P1)
- Class 13. Dessert Platter (P2)
- Class 14. Restaurant Dessert (P3)

## Team:

- Class 15. Practical Team Competition (T1)
- Class 16. Practical Team Grand Prix (Black Box) (T2)

## Heritage Competition:

- Class 17. - Individual (H1)
- Class 18. - Team (H2)





# GENERAL RULES AND TERMS FOR PARTICIPATION

**1.** An individual competitor can participate in as many competition classes as he / she wishes but is restricted to one entry in any one competition class. Individual Practical. Hot Cooking classes can accept only ONE entry per competitor from this combined group of classes, except for competitors who are vying for the Best Chef Award.

**2.** No change of classes will be allowed. Each competitor is required to notify the organizer if he / she wishes to cancel participation. At the competition, absentees without written pre-notification to the organizer will have their future registrations denied. Empty spaces at display tables are unsightly and each non-attendance at the popular Individual Challenge Practical Hot Cooking means one other chef could have the opportunity to participate.

**3.** It is competitors' responsibility to advise the organizer should they change employers or contact details to avoid having their registration withdrawn from the competition without notice. Companies registering and paying for competitors have the right to replace staff that leave their employment. Staff that have left the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered up to four (02) weeks prior the competition, should the competitor leave his / her employment before the competition.



4. Competitors registering for more than one class need to register with the organizer on site only once (on the day of their last class) to collect their Certificate of Participation.

Uncollected certificates will be disposed three (03) weeks after the competition.

5. For Culinary or Patisserie Art Display competition classes, the competition display areas within the event halls will be opened to competitors from 9.00 am (no earlier), and for judging at 12.00 am. All packing / exhibit debris must be removed from the event hall before judging begins.

6. Competitors and their assistants are strictly not allowed to leave their belongings at the exhibition venue or use onsite furniture for lounging during the set-up and judging hours.

7. Competitors for Hot Cooking competitions must be present 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a cooking station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered as no-shows and will be disqualified.

8. Registration fees will not be refunded if the competition is cancelled for reasons beyond the organizer's control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitution of competitors may be accepted up to four (04) weeks before the competition.



### **Class 1: Poultry Main Course Category (YP1)**

- Competitors must prepare and serve one (1) poultry-based main course (using poultry either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 2: Beef Main Course Category (YP2)**

- Competitors must prepare and serve one (1) beef-based main course (using beef either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 3: Fish / Seafood Main Course Category (YP3)**

- Competitors must prepare and serve one (1) fish or seafood-based main course (using fish or seafood either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 4: Vegan Main Course Category (YP4)**

- Competitors must prepare and serve one (1) vegan main course (using vegan ingredients either alone or in combination).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 5: Poultry Main Course Category (SP1)**

- Competitors must prepare and serve one (1) poultry-based main course (using poultry either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 6: Beef Main Course Category (SP2)**

- Competitors must prepare and serve one (1) beef-based main course (using beef either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 7: Seafood Main Course Category (SP3)**

- Competitors must prepare and serve one (1) seafood-based main course (using fish or seafood either alone or in combination with other ingredients).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.



### **Class 8: Vegan Main Course Category (SP4)**

- Competitors must prepare and serve one (1) vegan main course (using only plant-based ingredients, either alone or in combination).
- The dish should be presented in a contemporary style.
- It must be accompanied by appropriate side dishes.
- The dish must be prepared and served for three (3) people.
- Time limit: 60 minutes.





### **Class 9. Fruit and Vegetable Carving Showpiece (SA1)**

- Competitors must present a showpiece created entirely from fruits and/or vegetables.
- The showpiece must be edible and carved by hand, showcasing creativity, precision, and technical skill.
- The use of artificial decorations or non-edible materials is strictly prohibited.
- Frames and supports may be used internally, but they must not be visible in the final display.
- Maximum dimensions allowed:
  - Width: 90 cm
  - Depth: 75 cm
  - Height: 75 cm (including base or socle)

#### **Additional Notes:**

- The showpiece should reflect a high level of artistry and craftsmanship, focusing on originality and clean execution.
- Pre-carved or machine-assisted elements are not allowed.
- The judging committee reserves the right to disqualify any entry that does not comply with these rules or includes non-edible materials.

### **Class 10: Open Showpiece**

- Only showpieces made entirely from edible food materials will be accepted for judging.
- Frames and wire supports are permitted but must not be visible in the final presentation.
- The maximum dimensions allowed are:
  - Width: 90 cm
  - Depth: 75 cm
  - Height: 75 cm (including base or socle)
- The use of frames and internal supports is permitted.
- Styrofoam may be used only as a basic support structure (e.g., a round cylinder to form a body base).
- Pre-molded or pre-carved detailed Styrofoam or similar materials are strictly prohibited.
- Showpieces that appear to be excessively aided by pre-formed structures or molding may be disqualified or excluded from judging at the discretion of the judging committee.



## Class 11: Practical Fruit and Vegetable Carving (PC1)

- Duration: 120 minutes
- Theme: Freestyle – open to the competitor's artistic interpretation
- Competitors must create a hand-carved design using their own selection of fruits and/or vegetables.
- All work must be done entirely by hand during the competition.
- No power tools are allowed – only manual hand tools and equipment brought by the competitor may be used.
- Pre-cleaned and peeled materials are permitted, but pre-sliced or pre-carved items will result in immediate disqualification.
- Each competitor will be provided with a standard buffet table as their workstation.

### Pastry - Rules

## Class 12: Hot and Cold Dessert (P1)

- Duration: 4 hours (240 minutes)
- Theme: Freestyle – no specific theme required
- Competitors must prepare and present:
  - One (1) hot dessert
  - One (1) cold dessert
- Submission timing:
  - The hot dessert must be presented after 3 hours (180 minutes)
  - The cold dessert must be presented 1 hour later, i.e., at the end of the 4th hour (240 minutes)
- Each dessert must be served on three (3) individual plates, suitable for one person per plate
- Dishes should reflect modern culinary trends, with a focus on flavor, texture, technical skill, and presentation



### Class 13: Dessert Platter (P2)

- Duration: 1 hour (60 minutes)
- The platter is brought in fully prepared – no on-site preparation is allowed.
- The competitor is responsible for setting up their own display, which may include porcelain, mirrors, or other suitable presentation surfaces.

#### Requirements:

- The platter must contain four (4) different individual miniature desserts:
  - These may include mignon, praline, small cakes, or similar high-end pastry items.
- One portion consists of four (4) different mini desserts.
- The total display must consist of 24 individual portions, intended to serve six (6) people.
- Each individual piece must weigh between 6 and 14 grams.

#### Additional Display Requirement:

- In addition to the platter, the competitor must also present two (2) separate plates, each containing 8 pieces (a selection of the mini desserts).
  - These plates are intended for judging and tasting purposes.

### Class 14: Restaurant Dessert (P3)

- Duration: 60 minutes
- Competitors must prepare and serve two (2) identical plated desserts, which can be either hot or cold.
- One (1) plate is intended for judging, and one (1) for display/demonstration.
- The dessert must reflect a modern restaurant-style presentation, demonstrating technical skill, creativity, and balance of flavor and texture.

#### Main Ingredients:

- The dessert must prominently feature the following three key ingredients:
  - Cream cheese
  - Plum
  - Almond

These ingredients should be clearly recognizable in the composition and flavor profile of the dessert.



## Class 15: Practical Team Competition (T1)

- Team Composition: Each team must consist of 3 participants.
- Duration: 60 minutes
- Dishes: Teams must prepare and serve the following three (3) dishes:
  - Appetizer
  - Main Course
  - Dessert
- Quantity: Each dish must be prepared in 3 servings (one for each team member).
- Participant Responsibilities: Teams must bring their own ingredients and equipment to use during the competition.
- Special Note: The best performing teams from the countries competing in this category (maximum of 6 countries) will be selected to compete in the Grand Prix in the Black Box challenge.



## Class 16: Senior Grand Prix Country Team (T2)

- Team Composition: Each team must consist of 3 participants.
- Duration: 90 minutes
- Dishes: Teams must prepare and serve the following three (3) dishes:
  - Appetizer
  - Main Course
  - Dessert
- Quantity: Each dish must be prepared in 3 servings (one for each team member).

### Special Notes:

- Black Box: All ingredients for the competition will be provided in a black box, and teams will be required to use these ingredients to create their dishes.
- Menu Design: After receiving the black box, participants will be given 10 minutes to design a menu and present it to the judges.
- Participant Responsibilities: Teams must bring their own equipment to use during the competition.

**Prize:** This competition includes a prize for the winning team.



## Class 17: Heritage Competition – Individual (H1)

- Theme: Grilled Dish using minced meat
- Duration: 60 minutes
- Description: Participants must prepare a traditional dish from their country that involves grilling and uses minced meat as the main ingredient.
- The dish should reflect the heritage and culinary traditions of the competitor's home country.
- Competitors are required to prepare three (3) identical plates, showcasing their dish.
- Side Dish: Participants can choose a side dish of their choice to accompany the main grilled dish, allowing for creativity while maintaining a focus on traditional flavors and presentation.
- Presentation: The dish should be presented authentically, representing traditional grilling techniques and cultural significance.
- Note: The dish must be prepared on-site, and competitors are encouraged to bring their own ingredients and equipment.



## Class 18: Heritage Competition - Team (H2)

- Team Composition: Each team must consist of 2 participants.
- Duration: 60 minutes
- Theme: Platter for 6 people
- The platter can feature dishes made from poultry, fish, meat, or vegan ingredients, depending on the team's choice.
- Teams must prepare a platter that serves 6 people, showcasing their skills and creativity in plating and presentation.
- Presentation: One display plate (show plate) must be presented to the judges, representing the final dish in a visually appealing and refined manner.
- The platter should highlight traditional flavors, techniques, and cultural significance, while also being presented in a modern and artistic style.





## General Rules for the Heritage Competition

### Objective of the Heritage Competition:

The goal of the Heritage Competition is to allow participants to showcase their skills in preparing traditional dishes, with an emphasis on cultural heritage and gastronomic traditions of their country or region. Participants are required to prepare a dish that reflects authentic cooking techniques, ingredients, and flavors typical of their homeland, using grilling as the primary cooking method.

### Ingredients and Preparation:

#### 1. Meat and Marinade:

- Meat marinades can be prepared in advance before the competition begins. Participants are allowed to bring a pre-made marinade, but all other preparation steps must be done on-site.
- The meat can be boneless and cleaned, which makes the preparation easier, but all other processes, including marinating, seasoning, and final grilling, must be done during the competition time.
- Portioning of meat (if necessary) can also be done ahead of time, but all final preparations, including grilling and plating, must be done during the competition.

#### 2. Side Dish of Choice:

- Participants have the freedom to choose their side dish, which may be either traditional or modern, but it must align with the theme of the competition and reflect the culinary heritage or authentic gastronomic practices of the country. The side dish should complement the main grilled dish and be prepared and presented at the same time.

### Dish Preparation:

- All preparation processes, except those mentioned above, must be carried out on-site and within the given time frame.
- Grilling must be done with respect to traditional techniques, but participants are also free to incorporate modern approaches to cooking and presentation.
- The dish must be completed and served on time, with a strong focus on flavor quality, visual appeal, and authenticity.



## Practical Culinary

**Notes on the Practical Cookery Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.**

The preparation, production, and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website.

Competitors are to avoid the use of single-use plastics; acceptable items are reusable, recyclable, compostable, biodegradable items for ingredient containers, etc., reusable tasting spoons to be used.

There is a point penalty deduction for wastage or over-production.

Timing is closely monitored.

There is a 1-point penalty deduction for every 2 minutes that the meal is overdue.

All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.

Failure to bring food items in a hygienic manner will result in disqualification.

All dishes are to be served in a style equal to today's modern presentation trends.

Portion sizes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.

Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.

Competitors must bring with them all the necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).

Competitors must ensure they read the latest food safety guidelines from Worldchefs.

Competitors are to provide their own pots, pans, tools, and utensils.

All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.

The following types of pre-preparation can be made for practical classes:

EXPLANATION (what foods are permitted to be brought into the kitchen)

1. Salads - cleaned, washed, not mixed or cut,
2. Vegetables - cleaned, peeled, washed, not cut, must be raw,
3. Fish may be scaled, not filleted, and the bones cut up,
4. Meat may be de-boned, and the bones cut up,
5. Stocks - basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges,
6. Pastry sponge, biscuit, meringue, basic doughs - can be brought in but not cut,
7. Fruit pulps - fruit purees may be brought in but not as a finished sauce,
8. Decor elements - 100% must be made in the kitchen.

No pre-cooking, poaching, marinating, etc. is allowed.

No ready-made products are allowed.

Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.

Two copies of the recipes - typewritten - are always required.



## Teams

### General Notes for Team Cookery Classes

These notes apply to all team-based cookery classes and must be read in conjunction with the individual class descriptions for:

#### Team Composition

- Each team must consist of the required number of participants as stated in the specific class brief (e.g., 2 or 3 members).
- All members must actively participate in the preparation and presentation of the dishes.

#### Hygiene and Safety

- All teams must strictly adhere to international hygiene and food safety standards throughout the competition.
- Any violations of hygiene protocols may result in penalties or disqualification.
- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10mins late for the competition.

#### Workstation and Mise en Place

- Competing teams are responsible for organizing their own workstations, including:
  - Arrangement of equipment and tools
  - Full mise en place required for both the culinary and pastry components
- Teams must ensure they arrive fully prepared to work efficiently and cleanly within their designated competition time.

#### Additional Notes

- Teams must work collaboratively and demonstrate clear communication and planning during the competition.
- Timing, cleanliness, organization, and teamwork are all considered part of the judging criteria in addition to taste and presentation.
- Judges may inspect team workstations during or after the contest to assess hygiene, efficiency, and organization.



## FOOD INGREDIENTS

### Compete Ingredient Guideline (for mise en place)

- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) BUT must be raw
- Fruit purees are permitted but must not be a finished item
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- The use of transglutaminase ( Meat glue) is not permitted
- Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell
- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.
- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavoured.
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macaroons or macarons need to be baked on premise, the mixture may be brought in
- Decor elements 100% made on site
- No titanium dioxide – no metallic powder no artificial food colours are permitted
- Do not use gold or silver leaf
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed



## KITCHEN EQUIPMENT

Each competition kitchen would be equipped with the following items:

- 1 x combi oven
- 4 x induction burners
- 1 x salamander grill
- 1 x sink
- 1 x fridge (to share)
- 1 x freezer (to share)
- 1 x chock freezer (to share)

Competitors are required to use the equipment provided by the organizer or sponsors, unless otherwise stated. Please note that items provided may be subject to change. Competitors will be notified of such changes, if any, via email by the organizer.

Each competitor is advised to provide / bring in the following items, if required, for the competition:

- Pots and pans
- Kitchen utensils
- Hot boxes or trolleys

Any additional equipment to be brought in by competitors must be approved by the judging committee prior to the competition.

Competitors are required to inform to the organizer in writing, and include proper description of the equipment they wish to bring in, including information such as brand, model name/number and all essential equipment specification by 5 may 2023. It is each competitor's responsibility to ensure that the electrical load onsite is not strained, causing a power failure or interruption that may affect other competitors.





## COMPETITION SCHEDULE

The Practical Hot Cooking programs begin at 10.00 am and ends at 07.00 pm daily

All competitors are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time.

Competitors who are not present at the scheduled time will be considered no-show and will be disqualified.

Each competitor should complete their programmed 10 minutes prior the time limit.

Your entry must not be completed with more than 10 minutes before the stipulated completion time.

Competitors violating this rule will be penalized up to 10% point's deduction from their final score.

One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10mins late for the competition.



## JUDGING CRITERIA

### Judging Criteria

- Material brought / mise en place 5 points
  - Clear arrangement of materials
  - Correct amount of items brought in
  - Proper working technique
  - Correct utilization of working time
- Hygiene & Food Waste 10 points
  - Clean hygienic work techniques
  - Workflow been adhere too and followed
  - Clear benches not cluttered
  - Correct storage of food items
  - Temperature control on food items – hot and cold
  - Control on excess and food waste
  - Limitation on plastic waste
- Corrects Professional Preparation 15 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
  - Review of all food waste including excess items.
  - Review of team work or the time to make items or serve them.
- Innovation 5 points
  - The introduction of a new technique or significantly improving and existing dish
  - New style of dishing presentation that enhances to customer or judge's expectation.
  - allow chefs or team to create a WOW factor.
  - Scoring will start for zero (0) and go up to 5 marks
  - Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.

## JUDGING CRITERIA

### Service 5points

- Correct number of plates must be presented.
- The meals, should be practical, transportable
- Meals must be presented on time OR points will be deducted

### •Presentation /Innovation 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 consumingarrangements
- Exemplary plating to ensure an appetizing appearance is required

### •Taste & Texture 50 points

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

### Points table for the medals in this class

- 100 – 90 points Gold medal with certificate
- 89 – 80 pointsSilver medal with certificate
- 79– 70 points Bronze medal with certificate
- 69 – 60 points Diploma with certificate

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

Judging will be performed as per the WorldChefs guidelines and judges will take into account the cleanliness and condition of the kitchen after each team completes their programe. Hygiene will be paramount in all areas. Judges will be monitoring matters relating to food waste and plastic waste. It is important to reduce the use of disposable plastic materials and packaging. Teams are advised to use dishwasher-safe plastic containers for food storage and minimise the use of vacuum plastic bags. Violation of the rules will result in loss of points from "Correct Professional Preparation". Points will be deducted for "Food Waste" if there is more than 10% of leftover at the end of the competition.

## VENUE & ENTRY FEES

### Young Chef Competition

- Individual Entry Fee (per category): €30
- To compete for the Best Young Chef award, participants must register in both of the following categories:
  - Class 2: Beef Main Course Category (YP2)
  - Class 3: Fish / Seafood Main Course Category (YP3)
- Special Package Fee for both required categories: €50
- Age Limit: Competitors must be born in 2001 or later.

### Adult Culinary Competition

- Individual Entry Fee (per category): €50
- To compete for the Best Adult Chef award, participants must register in all three of the following categories:
  - Class 6: Beef Main Course Category (SP2)
  - Class 7: Seafood Main Course Category (SP3)
  - Class 8: Vegan Main Course Category (SP4)
- Package Fee for all three required categories: €120

### Pastry Competition

- Individual Entry Fee (per category): €50
- To compete for the Best Pastry Chef award, participants must register in all three of the following categories:
  - Class 12: Hot and Cold Dessert (P1)
  - Class 13: Dessert Platter (P2)
  - Class 14: Restaurant Dessert (P3)
- Package Fee for all three required categories: €120

### Team Competitions

- Class 15: Practical Team Competition (T1) – Free Entry
- Class 16: Practical Team Grand Prix (Black Box) (T2) – Free Entry

Both team competitions are free of charge. Prizes will be organized and awarded by the Croatian Chefs Association.

### Heritage Competition

- Class 17: Individual Heritage Competition (H1) – Entry Fee: €40
- Class 18: Heritage Team Competition (H2) – Entry Fee: €60 per team

### Additional Information

- Registration Deadline: All applications must be submitted no later than August 15th.
- After this date, the official competition schedule will be created and distributed to participants.
- Accommodation: Information regarding accommodation options will be announced at a later date.

## WORLDCHEFS FOOD SAFETY REGULATIONS

The following information is to be read in conjunction with the WORLDCHEFS's Competition Guidelines.

NOTES: Tasting judges do not share plates, 1x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person

### THE FIVE KEYS TO WORLDCHEFS FOOD SAFETY IN COMPETITIONS

The core messages of the Five Keys to Safer Food are:

- (1) keep clean;
- (2) separate raw and cooked;
- (3) cook correctly;
- (4) keep food at safe temperatures, and
- (5) selection of safe raw materials to produce the items.

1. Keep Clean (It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick)

- a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- b. Fruits and vegetables need to be washed and packed in appropriate containers.
- c. The kitchen area needs to be spotless as it is a showcase of our profession.
- d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
- e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

2. Separate Raw and Cooked (Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)

All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.

- b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at  $<5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ).
- c. Various packed and labelled dry items can be stored on the same tray.
- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.



### 3. Cook Correctly

(Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:

- i. Name of item being cooked
- ii. Temperature of item prior to cooking
- iii. Length of time during which the items were subjected to heat
- iv. The actual temperature upon cooking
- v. Time at which the cooking process was completed

b. Blanched items should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.

c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

### 4. Keep Food at a Safe Temperature

Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

5. a. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.

b. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).

c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests

d. Cooked food can be served à la minute to avoid this.

e. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.

f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.

g. All food items to be refrigerated or kept in the freezer must be covered and

6. Selection of Safe Raw materials (Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables)
  - a. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
  - b. Fruits and vegetables should be checked for worms, grubs and mould.
  - c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
  - d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
  - e. e. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

#### DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale colored ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewelry is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

#### PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be overpowering.
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

## GENERAL RULES TO FOLLOW

Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.

2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chopsticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise en place, that may be used later, should be kept separately, not mixed together, labelled, and stored at  $<5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ).
15. Hand paper towels to be used for work surface bench and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor

## Hand Washing:

It is a 30 second process which must take place;

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour
- e. After handling raw proteins
- f. When each task is finished
- g. After mise-en-place has been set
- h. Before service
- i. After visiting the washroom
- j. After handling rubbish
- k. At all times upon returning to the kitchen.

Sanitizing: Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

- a. All work surfaces must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches must need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition.

## Gloves:

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
- c. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- d. f. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
- e. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items, unless the food items will not receive any heat treatment.
- f. Gloves need to be changed;
- i. If you start to use other equipment after touching proteins
- ii. Before starting service
- iii. Regularly during service

Rubbish:

- a. Small bins are permitted on the work bench.
- b. Neither the small table bins nor the main kitchen bin may overflow.
- c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
- d. Bins should be empty at the start of service
- e. Cleaned and washed at the end of service
- f. Sinks must be used for washing and not to hold dirty pots and rubbish.
- g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.

Team Spacing: Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable

Glass policy:

- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

Food efficiency (leftovers):

- a. In some circumstances, some food excess is unavoidable, but this must be controlled. It is how you manage it that will be noted.
- b. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
- c. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
- d. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
- e. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
- f. Such left over food will be reviewed by the kitchen jury before it is taken away.
- g. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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Who's is admissible to participate

- Open to chefs and Culinary Students from hotels, restaurants, culinary institutions, airlines and catering organizations
- Junior Chef – 25 years old and below (As of the 1<sup>st</sup> Jan of that competition year )
- Competitors must be of a minimum age

Legal working age ( 16 years of age ) unless a special Schoolchallenge

Worldchefs Hygiene and Food Waste guidelines

[https://worldchefs.org/wp-content/uploads/Hygiene\\_Rules-1.pdf](https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf)

Worldchefs Best Practices

<https://worldchefs.org/wp-content/uploads/Worldchefs-best-practices.pdf>

Worldchefs Code of Conduct

<https://worldchefs.org/wp-content/uploads/JuryCodeOfConduct-1.pdf>