

İSTANBUL INTERNATIONAL GASTRONOMY FESTIVAL

4th EDITION

14 - 18 February 2007

Rules

1. ENTRIES: Competitors must complete an entry form for each entry and forward it to the Administrator.

2. ENTRY FEE: All entry fees must be included with the application for the classes.

3. CLOSING DATE: The closing date for all entries is **1st of January 2007**. Entry in some classes may be limited – it is in the competitors' interests to apply promptly.

4. PRACTICAL CLASSES: All entries for practical classes must be accompanied by brief description of work, in English.

5. PROFESSIONAL HONESTY: It is responsibility of competitors to be able to assure the Judges that all work is their own making.

6. DELIVERY OF EXHIBITS: All exhibits must be presented by the time stated, on the day specified. Competitors must arrange for their entries to be placed for judging in the position allocated. Late presentations are liable **NOT** to be judged.

7. PRACTICAL COMPETITORS: Competitors for practical classes must register their attendance at the Practical Salon Office at least one hour prior to the starting time for the class. They must work on the station allocated at registration.

8. COMPETITORS' COLD EXHIBITS: All cold exhibits must be registered before display. Two labels will be issued, one to be attached to the top visual side of each entry. The second label will be attached underneath the exhibit.

9. SECURITY OF DISHES: Whilst all reasonable care will be taken for the security of the dishes and equipment, the organizing committee will not be responsible for any losses or damages to exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure dishes for display. It is the individual's responsibility to cover this personal risk.

10. REMOVAL OF DISHES: All exhibits must be removed at the time stated and not before. The organizers have the right to remove and destroy exhibits remaining after such time. The organizers may remove any exhibits deemed to be unhygienic or below standard.

11. JUDGING: All perishable exhibits will be judged on the day of entry. Canvassing of judges will disqualify a competitor.

12. JUDGES: Judges will be briefed to mark up competitors who, in their opinion, show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks, including butchery and filleting of fish, in the time allocated for that class.

The Jury and Awards Committee acknowledges that some mis-en-place will be required. Except where that class criteria permits the following items only will be allowed:

- a. Washed and peeled vegetables.
- b. Meat and fish glazes
- c. Basic stock and sauces
- d. Uncooked prepared pastry

13. RESULTS: 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.

14. COMPLETION OF TIME: All competitors, at the completion of time, will be requested to stand back from the work units. Remember that unless otherwise stated, the Judges may penalize competitors for what could be considered excessive advanced preparation waste or late presentation.

15. AWARD OF PRIZES: Awards will be made to the standard achieved. Where this is not reached no award will be made.

GOLD AWARD	- 90 % or more
SILVER AWARD	- 75 % or more
BRONZE AWARD	- 65 % or more
CERTIFICATE OR MERIT	- 55 % or more

16. PRIZE GIVING CEREMONY: All competitors receiving Special Awards and Gold Medals will be presented during the Prizegiving Ceremony. You are requested to be dressed in chefs' whites. Silver, Bronze Medals and Merit Certificates should be collected from the Administration Office, p.m. daily.

17. CLASS TEAM BUFFET DISPLAY: Class Team Buffet Display is to be ready for judging by 09:00 hours on the day of exhibiting. Teams will be notified of their day of entry.

18. PRACTICAL KITCHEN WORK AREA: Marks could be forfeited for areas not left hygienic on completion of competitions.

19. EXHIBITS: All exhibits that have been judged in previous competitions cannot participate in this festival.

20. CHEQUES AND POSTAL ORDERS: All cheques and postal orders are to be addressed and payable to ***EKÍN PROMOTION & ORGANIZATION LTD.***

21. FOOD PROCESSORS: Each Station in the Practical Theatre is **NOT** equipped with a Food processor or other portable equipment.

22. ALL LARDER OR KITCHEN EXHIBITS must have a menu with the brief description of the display in English.

23. ALL PLATED DISPLAY CLASSES are required to display within a 76 cm maximum width.

24. INGREDIENTS and EQUIPMENT: **Unless stated, competitors supply their own ingredients and portable equipment.**

25. No poultry or feathered game is allowed to be used in any class.

26. No plumage is allowed to any display.

JUDGING CRITERION

Judging in the Culinary World is not a mystic art, it is built on understanding of a subject, making use of the substance within a laid down criteria. Because the obvious is so frequently overlooked the basic is always worth remembering. How many heading or marks you mark from is a matter for much discussion, in general the wider the number of headings the more subjective the marks become. In working with three lead headings you cover the necessary requisite to justify the given mark. Within a competition the competitor is given the criteria. This will also allow the judges to be positive and constructive in feedback to the competitor.

Marks are Awarded or Lost for many reasons:

WORKMANSHIP *The amount of advanced preparation
Working methods and work flow
Hygiene practices
Skill in preparation
Degree of difficulty
Volume of waste
Cooking methods
Quality of ingredients
Time management
Use of equipment*

COMPOSITION *Correct in degree to the dish
Nutritional Value
Use of ingredients
Combination of ingredients
Originality
Textures
Correct in practical skill
Portion size for course
Repeated substances
Value of garnish to dish*

**PRESENTATION
AND TASTE** *Menu terminology
Use of non-edible substance
Combination of flavours
Taste and flavours
Visual impact
Practicality
Comply with menu
Hygienic in presentation
Correct temperature
Customer perception*

ISTANBUL INTERNATIONAL GASTRONOMY FESTIVAL

4th EDITION 2007

TURKISH GOLDEN CHEF OF THE YEAR – SP 7 (OPEN TO TURKISH CHEFS ONLY)

Sponsored by ..

Two hours will be allowed to prepare, cook and present a three-course meal for two covers. The budget for this competition will not exceed (for 2 covers) 30 Euros. This Entry must be accompanied by a written recipe, which includes the following information:

- a. Brief menu description in English
- b. Ingredients
- c. Total costs of ingredients

Entry fee 15 Euros.

TURKISH GOLDEN PATISSIER OF THE YEAR– SP 8 (OPEN TO TURKISH CHEFS ONLY)

Sponsored by..

A Competition in two parts;

Part 1: The Patisserie to display 4 different individual plated cold sweets. These to be displayed to a nominated table, the same day given as the practical section of the competition, a brief menu required to each section in English.

Part 2: Time allowed 90 minutes.

To display 2 plated portions of an individual hot desert.

To prepare and decorate a 30 cm. Gateau with a coating of ganache or fondant icing. Decoration to include any of the following mediums; biscuits, marzipan, chocolate, boiled sugar. The competitor may bring any style of base sponge or japonaise, pre-made. All other filling/decoration or coating to be prepared on station. The Gateau to be presented, decorated for 12 individual portions. Fruit if used must be glazed. One portion to be cut and presented, plated for tasting.

Entry fee 15 Euros.

TURKISH JUNIOR CHEF OF THE YEAR – JP 7 (OPEN TO TURKISH CHEFS ONLY)

Sponsored by...

75 minutes will be allowed to prepare cook and present a Starter and a main Course for 2 covers of the competitor's choice. A written recipe to be supplied. Competitors for this competition must be 23 years old or under on the **1st February 2007**.

Entry fee 15 Euros.

Special Awards

Special awards may be given to outstanding works within the category

<i>Kitchen Larder</i>	<i>Patisserie Works</i>	<i>Practical Theatre</i>	<i>Art Works</i>	<i>Junior Competitor</i>	<i>Hygiene</i>	<i>Parade de' Chef</i>
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OPEN TEAM BUFFET

Class TTC 1 - Team Cold Buffet Senior – Not Tasted

Sponsored by ...

Open to individual teams, access being limited (8 teams only). Preference will be given to National Teams if over subscribed. Teams to consist of six (6) persons, four (4) chefs, one (1) pastry chef, plus one (1) junior chef. Maximum area of display '183 cm X 254 cm'. The buffet to be in three (3) sections, and must include the following:

Section 1:

A selection of four (4) finger foods for four (4) persons, (sixteen (16) pieces), intended hot, served cold.
One (1) Cold Buffet Platter of Fish, for six (6) persons.
Four (4) different individual Plated Appetizers.

Section 2:

One (1) Cold Buffet Platter of Meats for six (6) persons.
One (1) Vegetarian Restaurant Platter, intended hot, served cold, for two (2) persons.
Four (4) different Individual Plated Main Course Plates.

Section 3:

One (1) Banqueting Dessert Platter for six (6) persons.
Four (4) Different Plated Restaurant Desserts.
Four (4) Types of Petit-Fours for four (4) covers, (16 pieces).

The display may follow a theme if desired; it must be able to be viewed from all sides. Table enhancements are allowed, but note, elaborate centre-pieces or decoration do not increase Judges' marks. Teams to be advised of their entry, you may request preference day on your entry application. Buffets will be displayed for one (1) day only.

Entry fee 40 Euros plus 50 Euros deposit, per team.

Note 1: 50 Euros deposit fee will be returnable on presentation of the buffet.

Note 2: Awards will be given to the team for each section.

PRACTICAL TEAM CLASSES SENIOR & JUNIOR

Class SPT 1 - Chef's Team Grand Prix

Sponsored by

A team of three (3) Chefs to prepare, cook and present in ninety (90) minutes a three (3) course meal for two (2) covers. A complete set of ingredients will be provided, but not given to the competitors until the commencement of the competition. No other ingredients are to be used other than those provided. Each team leader is to submit to the judges a written menu (in English) numbered with your working station within 20 minutes of commencement of the competition. Teams to provide their own small equipment.

Teams will be judged on the effective use of ingredients, balance of menu, originality, together with culinary skills. A Chef de Plongeur may be used but is not part of the team (not to wear chef's clothing).

Entry fee 40 Euros per team.

Class SPT 2 - Practical Team Competition

Sponsored by...

Each team to provide three (3) course menu of their own choice for two (2) covers, to be prepared, cooked and presented in seventy-five (75) minutes from commencement, no cost limit. No advanced preparation will be allowed (other than Rule 12). Menus for this selection to be submitted with the entry form. Each team to consist of three (3) chefs.

A Chef's Plongeur can be used during the competition, but is not part of the team (not to wear chef's clothing). Presentation to be in menu order at the competitors' choice after forty-five (45) minutes.

Entry fee 30 Euros per team.

Class SPT 3 - Cook and Serve

Sponsored by...

Open to all teams, hotels and restaurants. Each team to consist of two (2) chefs and one (1) waiter. 70 minutes will be allowed to prepare, cook and serve, a three (3) course meal for two (2) covers, plus one (1) for judging and one (1) for display (total four (4) portions). Menu to be competitors' choice. Coffee and wine must be served within time allowed. Flambé may be used. Teams are to supply their own ingredients and equipment. Advanced preparation should be avoided.

Entry fee 30 Euros per team.

Class JPT 1 - Practical Team Junior

Sponsored by....

Open to teams of three (3) chefs under the age of 23 years on the 1st of February 2007. Each team to provide a three (3) course menu of their own choices for two (2) covers, to be prepared, cooked and presented within 75 minutes from commencement, no limitation on cost. No advanced preparation, (Rule 12 applies). Menu to be displayed to the judges.

A Chef's Plongeur can be used during the competition, but is not part of the team (not to wear chef's clothing).

Entry fee 25 Euros per team.

Class BBT 1 – Parade de Chefs Banquet Team

(Open only to Hotels, Restaurants and Licensed Catering Companies in Turkey)

Sponsored by....

Teams to compete in a working kitchen and give service to public restaurant.

Each team to consist of 3 chefs-3 front of house waiters.

Each team will be required to prepare, cook, present and serve a 3 course plated meal for 32 covers, plus 2 for judging and 1 for display (total 35 covers).

The meal produced will be served to the visitors.

An agreed food-cost allowance will be paid to all teams.

Service to be restaurant style, menus to be in English and approved by the Salon Director. Two kitchens will operate daily, you will be informed in advance of your allocated days.

First course; can be hot or cold (soup not allowed),

Main course; of your choice all vegetable and garnish to be incorporated to the plate.

Sweet course; can be hot or cold, individually plated.

Canapes or petit fours if served, carry no marks.

Ready made bread rolls may be served.

One plate of each course to be presented cold (glazed) with the menu before service.

All small equipment and utensils to be self provided.

Ingredients:

Ingredients to be supplied by the team.

Teams may access the kitchen at 07:30 hours to prepare. Start 08:30, service 12:30 onward. Mis-en-place ONLY stocks, glace, peeled vegetables, filleted fish, butchered meat and pre-made sponge is allowed. All ingredients may be weighed out in advance.

Kitchen equipment will be checked at the end of service, marks can be lost for areas lacking a high standard.

A Chef's Plongeur can be used during the competition, but is not part of the team (not to wear chefs clothing).

They are not to arrange or carry foods.

Teams responsibilities:

1. Tables to be for 4 covers.
2. Table clothes for each table
3. Plates, each team bring their own
4. As with cutlery, glassware, napkins, table dressings

Note 1: Wine (white/red) will be supplied by sponsors.

Entry fee 40 Euros per team.

DISPLAY SECTION-INDIVIDUAL-PREMIER CLASS-SENIOR CLASS

SECTION SNT-NOT TASTED

Class SNT 1-Works in Pastillage

A decorative piece of pastillage work within a maximum area of display 2' 6" (76 cm) x 2'6" (76cm) including base. This piece must be purely artistic or functional in construction. No external supports are allowed. Judges are allowed to break any part of the exhibit to make sure that the exhibit is made of pastillage.

Entry fee 10 Euros.

Class SNT 2-Works in Fat

A decorative work in fat with a maximum area of display 2' 6" (76 cm) x 2'6"(76cm). No external supports are allowed. The use of coloring is permitted.

Entry fee 10 Euros.

Class SNT 3-Works in Chocolate

An Exhibition of chocolate work with a maximum area of display 2' 6" (76 cm). No varnish, no external supports are allowed.

Entry fee 10 Euros.

Class SNT 4 - Works in Marzipan

An exhibit in marzipan work of the competitor's choice. No varnish or external supports are allowed. Maximum size 51 cm X 51 cm.

Entry fee 10 Euros.

Class SNT 5 - Decorated Celebration Cake, (Sugar Paste or Rolled Fondant).

A celebration cake, any shape, coated with sugar paste or rolled fondant with no limitation in measurements. Dummies will be permitted. Decorative work to be competitor's choice.

Entry fee 10 Euros.

Class SNT 6 - Decorated Celebration Cake (Royal Icing)

A celebration cake, any shape, coated with royal icing only. Dummies will be permitted.

Entry fee 10 Euros.

Class SNT 7 - Wedding Cake

To exhibit a three-tier wedding cake within a maximum area of display 2'6" (76cm) x 2'6" (76cm). Dummies will be permitted.

Entry fee 10 Euros.

Class SNT 8 - Miniatures

A miniature exhibit using pastillage and/or royal icing. The dimensions including base or stand must not exceed 6" (152mm) and should fit within 6 1/8" (156mm) cube. No artificial stamens or taped wire allowed.

Entry fee 10 Euros.

Class SNT 9 - Works in Cooked Sugar

A decorative exhibit of sugar work within a maximum display area 76 cm.

Entry fee 10 Euros.

Class SNT 10 - Floral Sugarcraft

An edible floral spray bouquet or arrangement featuring four (4) varieties with a minimum of three (3) flowers of each type. Flowers should be presented on a suitable background which may be a container, plaque or board. Artificial stamens and wires permitted.

Entry fee 10 Euros.

Class SNT 11 – Miniature Sugar Flowers

A miniature exhibit of sugar flowers and foliage to competitors choice to fit within a total display area of 5" (125 mm) cube.

Entry fee 10 Euros.

Class SNT 12 – Novelty Cake

An imaginative creation, predominantly a cake in appearance. All decoration to be edible. Maximum size 46cm X 46cm.

Entry fee 10 Euros.

Class SNT 13 – Ice Carving Display

Ice carving of any subject, to be displayed within a base area of 75 cm X 100 cm. You are required to supply your own ice melt tray or suitable container. No added substance to be used in presentation decoration. Free standing battery lighting only may be used to enhance presentation.

Entry fee 10 Euros.

Class SNT 14 – Traditional Bread

To display a variety of traditional bread products (to be tasted).

Entry fee 10 Euros.

Class SNT 15 – Festival Bread

To display a minimum of 3 different styles of festival bread plaques with 6 pairs of assorted bread products. (to be tasted)

Entry fee 10 Euros.

Class TTC 1 – Team Cold Buffet Senior

For details please see the page 5.

Entry fee 40 Euros.

SECTION SCD - NOT TASTED

Class SCD 1 - Hors d'Oeuvres or Finger Foods

Six varieties for six covers (36) to competitor's choice, two (2) to be intended hot, served cold.

Entry fee 10 Euros.

Class SCD 2 - A Show Platter of Fish

To present a fish dish, minimum six (6) persons, decorated glazed and garnished.

Entry fee 10 Euros.

Class SCD 4 - A Show Platter of Meat

A dish of pork, veal, beef or lamb, minimum six (6) portions, decorated, glazed and garnished.

Entry fee 10 Euros.

Class SCD 5 – Restaurant Plated Sweets

Four (4) different individual sweets. Must include one (1) cold intended hot.

Entry fee 10 Euros.

Class SCD 6 - Petit Fours

A display of friandises or sweetmeats, thirty-six (36) pieces in all. Display to contain six (6) different varieties, six (6) pieces of each. Contrast is essential in variety and textures. A side plate with one (1) of each variety required for tasting.

Entry fee 10 Euros.

Class SCD 7 - Restaurant Plates - Starters.

Four (4) different individual plated starters, must include one (1) terrine. A suitable setting jelly may be used to enhance presentation.

Entry fee 10 Euros.

Class SCD 8 - A Show Platter of Salmon

To present a portioned salmon dish, minimum six (6) portions suitably decorated, glazed and garnished.

Entry fee 10 Euros.

Class SCD 9 - Restaurant Plates - Main Course. Cold Intended Hot.

Four (4) different individual plated main course portions, using any of the following meat/fish/ offal. Suitably accompanied, glazing may be used to enhance the presentation.

Entry fee 10 Euros.

Class SCD 10 - A Four-Course Gourmet Meal

To display a four (4) course plated meal for one (1) person. A suitable glazing may be used to enhance the presentation.

Entry fee 10 Euros.

Class SCD 11 - Restaurant Platter Fish

One (1) restaurant fish platter for two (2) persons of competitor's choice, intended hot, displayed cold. A further portion to be plated to show balance and proportions size. A suitable glazing may be used to enhance presentation.

Entry fee 10 Euros.

Class SCD12 - Restaurant Platter of Meat

One (1) restaurant platter of meat for two (2) persons, intended hot, displayed cold. A further portion to be plated to show balance and proportion size. A suitable glazing may be used to enhance presentation.

Entry fee 10 Euros.

Class SCD 13 - Restaurant Platter – Vegetarian

One (1) restaurant vegetarian platter, or dish for (two) 2 persons of the competitor's choice, intended hot, displayed cold. A further portion to be plated. A suitable glazing may be used to enhance presentation.

Entry fee 10 Euros.

Class SCD 14 - Restaurant Platter of Crustacean

One (1) restaurant platter of crustacean for two (2) persons, intended hot, displayed cold. A further portion to be plated to show balance and proportion size. A suitable glazing may be used to enhance presentation.

Entry fee 10 Euros.

DISPLAY SECTION - INDIVIDUAL – JUNIOR

SECTION JNT - NOT TASTED

Class JNT 1 - Works in Pastillage

A decorative piece of pastillage work within a maximum area of display 2'6" (76 cm) x 2'6" (76cm) including base. This piece must be purely artistic in construction, No external supports are allowed. Judges are allowed to break any part of the exhibit to make sure that the exhibit is made of Pastillage.

Entry fee 10 Euros.

Class JNT 2 - Works in Fat

A decorative work in fat with a maximum area of display 2'6" (76cm) x 2'6" (76cm). No external supports are allowed. The use of coloring is permitted.

Entry fee 10 Euros.

Class JNT 3 - Works in Chocolate

An exhibition of chocolate work within a maximum area of display 2'6" (76cm) x 2'6" (76cm). No varnish or external supports are allowed.

Entry fee 10 Euros.

Class JNT 4 - Works in Marzipan

Works in marzipan with a maximum area of display 1'8" (46cm) x 1'8" (46cm). Paint work only permitted to highlight and must not predominate. No varnish or external supports are allowed.

Entry fee 10 Euros.

Class JNT 5 - Decorated Celebration Cake

A celebration cake coated with sugar paste or rolled fondant with no limitation in measurement. Dummies will be permitted. Decorative work may include royal icing, sugar paste, rolled fondant, pastillage or moulded flowers. Artificial decorations will not be permitted.

Entry fee 10 Euros.

Class JNT 6 - Miniature Sugar Flowers

A miniature exhibit of sugar flowers and foliage to competitor's choice to fit within a total display area of 5" (125 mm) cube.

Entry fee 10 Euros.

SECTION JCD - NOT TASTED

Class JCD 1 - Plated Terrine

To display three (3) different individual plated terrines, one (1) to be of fruits or vegetarian, suitably garnished and glazed. No poultry or game allowed.

Entry fee 10 Euros.

Class JCD 2 - A Show Platter Fish

To present a fish dish, minimum six (6) portions, suitably decorated, glazed and garnished.

Entry fee 10 Euros.

Class JCD 4 - A Show Platter of Meat

A dish of pork, veal, beef or lamb, minimum of six (6) portions decorated, glazed and garnished,

Entry fee 10 Euros.

Class JCD 5 - Restaurant Plates Main Course.

Four (4) different individual plated main course portions, garnished, intended hot, display cold. A suitable glazing may be used to enhance the presentation. No poultry or game allowed.

Entry fee 10 Euros.

Class JCD 6 - Restaurant Plated Sweets

Four (4) different individual sweets, one (1) intended hot, displayed cold.

Entry fee 10 Euros.

Class JCD 7 - Restaurant Plated Fish Course

Four (4) different individual fish course plates, displayed cold, two (2) to be intended hot. Glazing may be used to enhance presentation.

Entry fee 10 Euros.

Class JCD 8 - Three Course Gourmet Meal

A three (3) course meal intended hot, served cold. No soups allowed. Glazing may be used to enhance presentation.

Entry fee 10 Euros.

PRACTICAL CLASSES - JUNIOR

OPEN TO PERSONS WHO ARE 23 YEARS OR UNDER ON 1ST FEBRUARY 2007

Class JP 1 - Fish

Thirty (30) minutes will be allowed to prepare, cook and present a dish for two covers of competitor's choice.
Entry fee 10 Euros.

Class JP 2 - Vegetarian Dish

Thirty (30) minutes to produce two plated portions of a main course meal. Competitor to supply all ingredients.
Entry fee 10 Euros.

Class JP 3 - Pasta

Twenty-five (25) minutes will be allowed to prepare, cook and present two (2) portions of a pasta dish of competitor's choice. Mis-en-Place will be allowed but no prepared sauces.
Entry fee 10 Euros.

Class JP 4 - Cuisine Modern

Thirty (30) minutes will be allowed to prepare, cook and present two plated main course portions using only fresh ingredients.
Entry fee 10 Euros.

Class JP 5 - Restaurant Plated Sweet

Thirty (30) minutes will be allowed to prepare and present a hot or cold desert for two covers of competitor's choice. Competitors to provide all ingredients.
Entry fee 10 Euros.

Class JP 7 – Turkish Chef of the Year, Junior / Sponsored by Unilever foodsolutions

For details please see Page 3

Class JP 8 – Junior Novice Pastry (Culinary or Gastronomy Students can apply)

To produce and present with in (45) minutes, A Lemon Merinque Flan using Pate a Sucre (Sweet Pastry) to be of minimum size 20cm. To be presented plated whole. All Ingredients may be pre weighed before arrival. A list of ingredients with work method to be shown proof of age with a mentors written confirmation to be supplied.

Open only to persons age 20 years or under on the 1st February 2007, who have not been employed full time in the catering Industry.

Entry fee 10 Euros.

Class JP 9 – Junior Novice Main Course Dish (Culinary or Gastronomy Students can apply)

To produce and present plated with in (45) minutes a Main Course Meal for (2) covers with supporting vegetables. All Ingredients to be of your choice (no chicken and games allowed). Rule 12 will apply. A description of the dish with work methods to be shown proof of age with a mentors written confirmation to be supplied.

Open only to persons age 20 years or under on the 1st February 2007, who have not been employed full time in the catering Industry.

Entry fee 10 Euros.

PRACTICAL CLASSES – SENIOR

Class SP 1 - Original Gourmet Entree

Forty-five (45) minutes will be allowed to prepare and cook an original Gourmet Entree dish for two (2) covers. No preparation of any kind is permitted.

Entry fee 10 Euros.

Class SP 2 - Cuisine Modern

Thirty (30) minutes will be allowed to prepare, cook and present two (2) plated portions (main course) using only fresh ingredients. No flour permitted. Special emphasis will be placed on originality, colour and imaginative presentation,

Entry fee 10 Euros.

Class SP 3 - Lamb Dish

Thirty (30) minutes will be allowed to prepare, cook and present two (2) plated portions, using a Rack of Lamb. Competitors to provide all ingredients.

Entry fee 10 Euros.

Class SP 4 - Original Fish Dish

To prepare, cook and present within thirty (30) minutes, an original fish dish to competitor's own choice for two (2) covers. Advanced preparation kept to a minimum. Recipes to be submitted with application form.

Entry fee 10 Euros.

Class SP 5 - Mushroom Class

Twenty-five (25) minutes will be allowed to prepare and present a mushroom dish for two (2) covers of competitor's choice. Competitors to provide all ingredients.

Entry fee 10 Euros.

Class SP 6 - Pasta Dish (Senior Practical)

Twenty-five (25) minutes will be allowed to prepare, cook and present a pasta dish for two (2) covers, to competitor's own choice, uncooked pasta (manufactured or fresh) will be the only advanced preparation allowed.

Entry fee 10 Euros.

Class SP 7 - Turkish Golden Chef of the Year (For Turkish Chefs only)

For details, please see page 3.

Class SP 8 - Turkish Golden Patisserie of the Year (For Turkish Patisseries only)

For details, please see page 3.

Class SP 9 - An Original Turkish Dish Practical – (For Turkish Chefs Only)

Forty-five (45) minutes will be allowed to prepare, cook and present an original dish for two (2) covers. This entry must be accompanied by a written recipe, which includes the following:

- a) Brief description of dish,
- b) Ingredients
- c) Method of recipe

This recipe must be original and the Organizers reserve the right to publish this recipe in the future.

Entry fee 10 Euros.

Class SP 10 – Mediterranean Dish

Thirty (30) minutes will be allowed to prepare, cook and present a Mediterranean dish to competitor's choice for two (2) covers. This entry must be accompanied by a written recipe, which includes the ingredients and method of the recipe. The recipe will become the property of the Organizers.

Entry fee 10 Euros.

Class SP 11 - Vegetable Carving

A practical vegetable carving class to competitors choice using vegetables and fruits. Display area not to exceed 76cm x 76cm base. Time allowed is two (2) hours. All materials, knives and carving tools are to be supplied by the competitors.

Note: Competitors for this competition will be advised of the day of entry of this competition, which will be on a daily basis throughout the show.

Entry fee 10 Euros.

Class SP 12 – Asian Cuisine

Thirty (30) minutes will be allowed to prepare, cook and present a Asian (Chinese/Indian/Thai/Japanese) dish to competitor's choice for two (2) covers. This entry must be accompanied by a written recipe, which includes the ingredients and method of the recipe. The recipe will become the property of the Organizers.

Note: This class is open to all ages.

Entry fee 10 Euros.

Class SP 13 - Ethnic Dish - Main Course

Forty (40) minutes will be allowed to prepare, cook and present an Ethnic Main Course Dish for two (2) covers.

Entry fee 10 Euros.

Class SP 14 - Restaurant Plated Sweet

Thirty (30) minutes will be allowed to prepare and present a hot or cold dessert for two covers of competitor's choice. Competitor's to provide all ingredients.

Class SP 15 - Modern Turkish Cuisine

Open to chefs working in Turkey only. To prepare cook and present a main course meal for two (2) plated covers in a modern style. Preference should be given to National and local Organic Products (Poultry and Game may not be used) cost of ingredient is not a consideration. Rule 12 will apply, The Menu to be displayed with ingredients listed.

Entry fee 10 Euros.

Class SP 16 – Crêpe Cuisine

Open to chefs or front of house staff. Twenty (20) minutes to produce two portions of a savoury or sweet crepe dish. Crepes and mis-en-place allowed.

Entry fee 10 Euros.