

Rules & Regulations

5th International Culinary Contest

Taste of Hospitality 2019

Malopolska School of Hospitality

in Myślenice

5 April 2019

Theme: Suska sechlonska – dried smoked plum

Dates and the place of the contest:

1st stage- school eliminations

2nd stage – confirmation of participation in the contest, sending the suggestions for the dishes as well as appointing the members of the teams - **till 8th March 2019**

3rd stage – the announcement of the short-list for the final – **15th March 2019**

4th stage – the final in Tytus Chalubinski Malopolska School of Hospitality in Myślenice, 18 Zdrojowa Street, Myślenice 32-400 – **5th April 2019**

1. Aims of the contest:

- promoting and preserving regional and traditional products of Malopolska Province,
- protecting culinary cultural heritage of the region,
- broadening the knowledge on regional and traditional products,

- developing professional skills and interests of students,
- evaluating one's own professional skills,
- promoting diversity of dishes as well as culinary traditions,
- integrating schools of the same educational profile,
- strengthening corporation between educational institutions,
- reinforcing corporation between companies connected with food business and culinary schools,
- arousing creativity and initiative,
- developing the sense of beauty and aesthetic

THE THEME OF THE CONTEST IN 2019: "Suska sechłńska – dried smoked plum"

Lesser Poland is the region in which traditions still play an important role. This is where folk customs are still alive, old varieties of plants and animal breeds have been preserved, and food is produced in the traditional way. The Lesser Poland Voivodeship is looking for an opportunity to increase the value of these products which contribute to the creation of diversity and are a part of the cultural wealth of the Lesser Poland countryside. "Suska sechłńska" is a type of dried and smoked plum. In the local dialect "suska" means dried, whereas "sechłńska" comes from the name of the village - Sechna in Małopolskie voivodship (Lesser Poland), from which the tradition of drying originates. As legend has it, the idea of drying plums began with an anonymous parish priest who ordered his parishioners to plant plum trees as atonement for their sins. The followers were willing to do so, but when the fruit were ripe, they began to bootleg slivovitz (plum brandy), and consequently abuse it cheerfully. This, obviously, wasn't what the priest meant and therefore he made people dry the fruit with smoke, which prevented them from processing the fruit into alcohol.

"Suska sechłńska" has a flexible, fleshy pulp and wrinkled, sticky peel of dark navy to black colour. It is characterized by a slightly sweet taste with a smoky aftertaste and aroma.

On 9 October 2010 "Suska sechłńska" was registered as a product of the protected geographical indication (PGI) mark. The geographical area in which "suska sechłńska" is produced is located within the administrative boundaries of four municipalities of Małopolskie voivodship (Lesser Poland): Laskowa, Iwkowa, Łososina Dolna and Żegocina.

2. Eligibility

- a) the contest is aimed at students of vocational culinary schools and specific faculties:
- basic vocational school – a cook
 - technical school – a food and catering technician

- b) students' application should be submitted by their teachers, each school can appoint one team of **2 participants**
- c) in order to take part in the contest it is required to send the "Application form", "Image consent and release form" (attachment no. 1) and "Culinary suggestion" (attachment no. 2),

3. Stages of contest

The contest is divided into four stages:

1st stage – school eliminations will be held in schools (the date should be set by the school itself). The method used to determine the representatives is left to the individual schools)

2nd stage – sending written application of participation in the contest **till 8th March 2019**

3rd stage – the announcement of 12 teams qualified to the final stage, the information will be sent to schools **till 15 March 2019**

Each school team should send the following documents to this e-mail address: konkursy@zsp.edu.pl, Tytus Chalubinski Malopolska School of Hospitality in Myślenice, 18 Zdrojowa Street, Myślenice 32-400

* "Application form" and "Image consent and release form/Participants Agreement" (attachment no. 1) in English

* „Culinary suggestion” (attachment no. 2) in English

Applications and culinary suggestions will be accepted in an electronic version. The application form should be signed, scanned and sent as an appendix (JPG. PDF), whereas culinary suggestion should be sent as an editable version (DOC / DOCX / ODF). The topic of the email should be – **Taste of Hospitality 2019.**

In addition to that, each team is asked to prepare a short (approximately 5-minute-long) oral presentation about the dish which is going to be prepared e.g. the source of inspiration or the recipe, whether it was modified (if so how it was done), why it has been chosen. The participants will be asked to present it to the jury.

4th stage – the final, April 5th, 2019, preparation and presentation of the dishes - this particular stage will be held in the culinary classrooms of Tytus Chalubinski Malopolska School of Hospitality in Myślenice, 18 Zdrojowa Street, Myślenice 32-400

4. The course of the contest

- before the start of the contest all participant will undergo initial briefing,
- the finalists should have valid sanitary documents as well as kitchen uniforms defined by the rules of hygiene,
- the culinary classrooms will be available to the participants during the final stage of the contest ,
- the organiser provides participants with the following equipment: 2 burner gas stoves - 2 pieces, a sink with the running water (hot and cold), a one-meter-long benchtop, as well as small kitchen equipment necessary to prepare the dishes. In addition to that, all participants will have the access to: convection steam ovens - 3 pieces, a microwave, meat grinders - 3 pieces, a blender, kitchen torches to caramelize sugar - 2 pieces, a confectionary mixer, hand mixers - 2 pieces, a grill plate, fridges and a freezer. There is also a shock freezer and a flambé trolley, a thermomix, pressure cookers – 3 pieces,
- participants should bring plates, pedestal plates, platters and other dishes necessary to present and serve the dishes. Participants are also allowed to use some basic kitchen utensils such as knives, carving knives, cutters etc.,
- the teams will start their culinary struggles in 10-minute intervals,
- participants will be able to use their workspace 5 minutes before the beginning of the contest in order to prepare the kitchen utensils and products and to get familiar with the equipment,
- the finalists are expected to prepare two dishes; in each dish they are obliged to use the ingredient which represents the theme of the contest: **“Suska sechlonska – dried smoked plum”**

Organizers provide participants with Suska sechlonska plums in quantities specified in the recipe,

- the time for preparation of the dishes - **150 minutes**,
- each team prepares 4 portions of a starter as well as 4 portions of the main course

(two of them are evaluated by the jury, one is used for presentation on the main table and the last one is for the participant), the participants should buy all the necessary products on their own.

- it is not allowed to use: semi-finished products, decorations which are artificial or prepared in advance, ready-made sauces (fond, mayonnaise and ketchup are allowed to use only as the base), dishes or some parts of them prepared in advance, ready-made stuffing, formed pieces of meat, vegetables or dough.

5. Evaluation of the dishes

- all stages of the contest will be held under the supervision of a professional jury, convened by the organisers of the contest,
- dishes will be evaluated by two independent panels (technical and tasting), total points given by the panels will determine the winner,
- criteria of evaluation:

points given by the technical panel (0 - 50 points) include:

- choice of the dish (5 points),
- the recipe (5 points),
- choice of ingredients (5points)
- organisation of a workspace and organization of work (10 points.),
- EHS regulations (5points),
- choice of methods and techniques (10 points),
- organisation of time (10 points).

points given by the tasting panel (0 - 50 points) include:

- dish composition (10 points),

- the way of serving (10 points.),
- creativity (10 points.),
- organoleptic evaluation - taste, smell, look (15 points.).
- presentation of the dish (5 points).

total number of points for two dishes - 200 points

6. Prizes

- for taking the 1st, 2nd and 3rd place in the competition participants will get a diploma and a prize, whereas the School which is represented by the winner will get the cup – "**Taste of Hospitality 2019**"

The organizer reserves the right to award additional prizes.

7. Copyright notice & disclaimer of liability

- As a qualifier/participant of Culinary Competition, one's hereby grant permission to the organiser, based on adequate consideration, to publish, copyright, and otherwise use for the organiser's purposes of promoting the competition, participant's name, likeness, image, speech, and biographical information of and related to participant in any manner or medium. Participant hereby grants the organiser the permission and right to use or authorize the use of the submitted materials or any portions thereof in all markets, manner, formats and media, whether now known or hereafter developed, throughout the world, in perpetuity.
- All recipes entered into the Culinary Competition become the property of the organiser. By entering, contestants grant permission to the organiser and the Culinary Competition partners to publish and/or use in any way the materials submitted, including the recipes, names and photos of the competitors and the teachers
- Neither the event organiser nor its partners, will be responsible for any injury, loss or damage that may occur to the Contestant or the Contestant's property from any cause



whatsoever. It is the Contestant's responsibility to protect machinery and contestant space so that no injury will result to the public, visitors, guests, or persons or property. All property of the Contestant is understood to remain in the Contestant's care, custody and control in transit to, from, or within the confines of the contest Area subject to the Rules and Regulations. The Contestant, upon signing the Competitor's Agreement, expressly releases, holds, keeps and saves harmless and indemnifies the forgoing names, organizations and committees and individuals from all claims for such loss, damage, or injury. Contestants are advised to carry insurance to cover any of the above.

8. Final resolutions

- the organiser is responsible for the organisation and the course of the contest,
- the jury convened by the organiser is responsible for the supervision and the objective and fair evaluation of the dishes,
- results confirmed by the jury are definitive,
- the application forms should be sent to the email address given by the organiser: konkursy@zsp.edu.pl, Tytus Chalubinski Malopolska School of Hospitality in Myślenice, 18 Zdrojowa Street, Myślenice 32-400,
- the organiser reserves the right to decide about final applications approval
- the organiser will not take the responsibility for participants and their teachers' own kitchen equipment, dishes or personal belongings,
- the organiser reserves the right to publish participants' personal data, names of dishes, recipes, as well as pictures taken during the contest, including the pictures of participants and the competing dishes, regardless to the place taken in the contest.
- the organiser reserves the right to make changes to these rules. Any matters not specifically covered herein are subject to decision by the organiser. The organiser reserves the right to make such changes, amendments and additions to these rules as considered advisable for the proper conduct of the contest with the provision that all Contestants will be advised of any such changes.