



Nomination:

## **Gourmet Butcher**

### **Competitors:**

1. The competition is open for 2 participants from each educational institution. Sequential number for completing the competition tasks will be drawn at the start of the competition.
2. Participants must comply with the requirements of work safety and fire protection rules.

### **Tasks of the competition: Competition consist from two parts:**

**Task 1:** Prepare 5 semi-products of chicken (minced or chopped), each semi-product for 2 servings on a dishes. The product and filling is up to participant's choice. Semi product, decor must be prepared during the competition. "A black box" will offer some products, which should be used during the preparing of semi- products.

**Task 2:** One of the semi-products (2 servings) must be prepared ready. One portion for the jury for tasting, the other for the exhibition.

Total time for the task: 200 minutes, including presentation 10 minutes.

- Before the presentation the participants must submit 3 copies of the recipes in English to the jury panel. The material includes product name, author's name and surname, represented school, a technical sheet of the product, and a description of the preparation. It is advised to use with photos to illustrate the preparation process. It is advised to use and letterhead of the school and/or school logo. Each copy must be prepared in presentable format up to participants choice.
- List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 10th of March by e-mail: [march@rtrit.lv](mailto:march@rtrit.lv)
- During the preparation, the jury experts will ask professional questions about technology, tools and materials used.

### **Evaluation criteria:**

	Description of criteria	Points
1.	Miss-en-place and cleanness	0 – 15
2.	Fluency and competence in preparation	0 – 40
3.	Realization of the recipe with smaller waste	0 – 40
4.	Appearance, originality	0- 25
5.	Tidying, food and work safety, hygiene regulations	0 – 30
6.	Presentation (in English)	0 – 30
7.	Sustainable use of products, zero waste principal usage.	0 – 20
	Maximum points	200

*The Evaluation criteria continue on next page..*



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One winner may be determined in each of the three positions. If there are participants with the same number of points, then the jury prefers participant with a higher score in the third evaluation criteria “ Realization of the recipe with smaller waste”, if there is still an equal number of points, the jury takes into account the points of the evaluation criteria for - Sustainable use of products, zero waste principal usage.

**Each competitor will be provided:** *Basic materials for the manufacture of semi-products:*

Chicken ~ 2,5kg (without head, gutted chicken)
Eggs
Oil
Greens
Salt
Black pepper
Breadcrumbs
Cheese
Fat – butter 80% or margarine
Rice
Wheat flour 405
Various spices – paprika, fennel seed, coriander, cardamom seed, white pepper, thyme, black pepper, chipotle, curry
Potatoes
Sweet cream, 35% fat
Dried fruits (plums, apricots)
Apples
Canned pineapples
Lemon
Orange
Sriracha chilli sauce- non GMO, gluten free, vegan

*Participants are allowed to bring some spices or other ingredients.*

*Please see also next page..*



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EQUIPMENT				
1.	Metal work table	for each participant	pcs	1
2.	Plastic cutting board	for each participant	pcs	1
3.	Separate table for presentation of the finished products	for each participant; Size ~80x80cm	pcs	1
4.	Rubber gloves	Size – S, M, L and XL	pcs	
5.	Paper towels		pcs	
6.	Various plastic and aluminium containers		pcs	
7.	Meat boxes	Various sizes	pcs	
8.	Meat grinder		pcs	2
9.	Convection oven		pcs	1
10.	Baking trays		pcs	4
11.	Refrigerator		pcs	4
12.	Freezer		pcs	4
13.	Electric scales	5g – 15 kg	pcs	4
14.	Electric stove	With 4 hotplates	pcs	2
15.	Plate heater	For 12 plates	pcs	1
16.	Blender stationary		pcs	1
17.	Hand blender		pcs	2
18.	Thermomix		pcs	1
19.	Gastronomic slicer	Available in separate room	pcs	1
20.	Circulator		pcs	1
21.	Meat grinder		pcs	1
22.	Deep-fryer		pcs	2
23.	White square plates	Different sizes: 15x15 cm ,18x18 cm, 22x22 cm ,25x25 cm		

**Note: Each participant must have:**

1. Own work clothing
2. Disposable aprons or metal aprons
3. Handcuffs (metal gloves)
4. Hair/beard net
5. Knives



The competitors choose and supply raw materials for the filling (if needed) themselves, and, if necessary bring specific equipment. Each participant is allowed to use his own tools, including individual knives and spices.