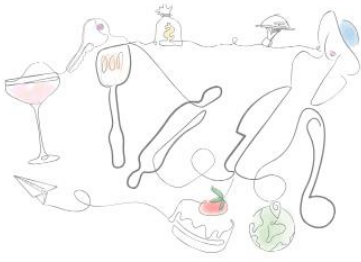




RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY



3rd INTERNATIONAL CONTEST FOR VET STUDENTS

Learn, Know, Do, Can, Show

26. - 28.03.2024

INDIVIDUAL LIVE CARVING COMPETITION

Competition process:

1. Competition is individual.
2. Sequential number for completing the competition tasks will be drawn at the start of the competition.
3. Contestants must comply with the requirements of work safety and fire protection rules. Competitors confirm their compliance with safety regulations by signature.
4. After completing the competition tasks, the participants must clean and tidy up their workplaces.

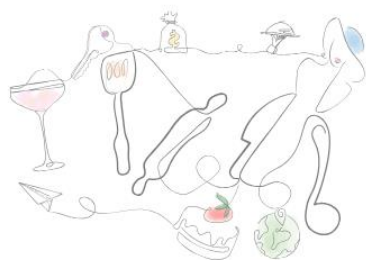
Tasks of the competition:

Rules:

1. Wear their full professional uniform during competition.
2. Have their own carving knives and tools.
3. Use a wide variety of techniques and show creativity.
4. Competitor is allowed to enter the competition area 20 minutes before the start of the competition to set-up their working and display area, to choose and take melon(s) for carving.
5. The participant must prepare a small space for the exposition. He/she uses racks, plates, etc. The entire composition must be made on one table
6. Each participant will receive entry card with the name. It must be placed on the working table during competition and with finished object.
7. Participants have one (1) hour to complete their composition. During these hours they must finish their carving, assemble composition, to clean working place, remove all waste and tools from table.



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Products offered by organizers:

- 1 Melons (Canary, Honeydew) for carving.
- 2 Organizer does not provide with carving tools**

Organizers provide participants with the following items for the contest space:

1. One working table (1500 x 600), one chair, waste bucket, 220 V outlet Type C, F
2. 1 Melons (Canary, Honeydew) for carving.
3. The participant will have cards with name and number on the table.
4. cutting boards, cleaning materials will be provided by the organizers

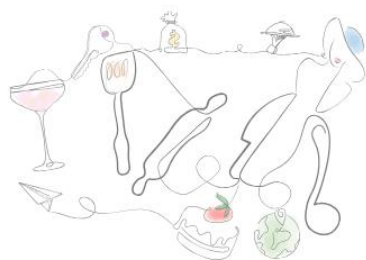
Evaluation criteria:

Technical skill and degree of difficulty (50 points)

Nr.	Description	Points	
1.	Degree of difficulty:use of various carving techniques.(one technic – 1 point)	(0-20)	
2.	Good symmetry on symmetrical elements	(0-10)	
3.	Clean cut, clean edges and borders on ornaments and reliefs	(0-5)	
4.	Good depth in the carving of flowers, ornaments and reliefs	(0-5)	
5.	Fine carving and small details	(0-5)	
6.	Showing masterful handling of the carving knives	(0-5)	
	Total:		



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Desing and composition (40 points)

Nr.	Description	Points
1.	The craving should excite and impress a spectator at first sight	(0-10)
2.	The craving has a clear focal point and is well balanced.	(0-10)
3.	Overall symetry of geometric forms and repeted elements.	(0-10)
4.	The craving has fine and interesting combinations.	(0-5)
5.	Is the feeling elegant and light, or heavy and bulky	(0-5)
Total:		

Hygiena (10 points)

Nr.	Description	Points
1.	Work place preparation, arrangement	(0-5)
2.	While working, competitors should maintain professional standard of cleanliness.	(0-3)
3.	No bad habits	(0-2)
Total:		

Total points:

Signatures:

Technical skills & degree of difficulty	Stuctural techniques,utilization, craftsmanship	50
Design,composition	Attention to details, finished apperance,proportion & symmetry	40
Hygiena		10
Total:		100

100.00 - 90.00 points = 1 place

89.99 - 80.00 points = 2 place

79.99 - 70.00 points = 3 place

69.99 - 30.00 points = Diploma of gratitude for participation