



10th International Culinary Competition of Southern Europe

Thessaloniki, Greece

3 - 6 March 2017



Thessaloniki International Fair
Pavillion 3



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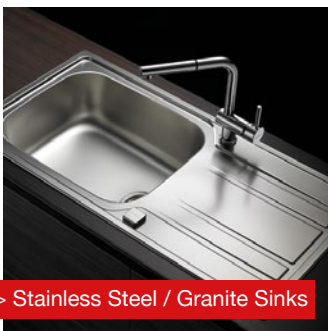


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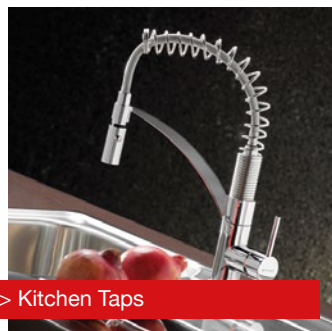


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Welcome message by the President of WACS



First of all I want to thank all my colleagues, friends and all who knowing me and my team for supporting our presidium bid in Greece/Thessaloniki which finally made me to become the new World president of our noble WORLDCHEFS Association/WACS.

It's a pleasure for me to run with Martin Kobald (SA) as Vice President, Cornelia Volino (CAN) as General Secretary, Uwe Micheel (UAE) Assistant Vice President Finance and K.K.Yau (MAL), special appointed Liaison Ambassador Asia on Presidents request.

Greece was for us the starting point to run the World organization for the coming 4 years and therefore it's a special meaningful and touchy way in writing these words.

Mr. Christos Gkotsis and Mr. George Mastrodimitris are very close to our hearts as they have supported the North Greece Chef Association a lot and as well the World Congress which was held in September 2016 in Thessaloniki.

The future will bring changes, open transparent communications, a growth of the entire organization and lots of friendship and camaraderie.

I hope you all enjoyed the event in Thessaloniki and now it's time for a new chapter of competitions and events.

The new edition of the North Greece Cooking Championship 2017.

All the participants and organizing committees are busy with preparing and I am delighted to have a chance to spread some words to all of you.

It is a great effort to participate in competitions, lots of time dedication and hard work inclusive training which finally, if executed right will bring the success.

I was doing lots of event globally, last year traveling 220 days and meeting culinary experts, chefs, young chefs and gastronomy associated people who are always coming up with new and modern ideas. Education plays a big role and I only can urge all of the people around the culinary world despite of the age to be modern, enthusiastic and always ready for a challenge in life.

Wishing all the participants, the organizing committee and all associated helpers that the North Greece Chefs Club will have a stunning event, the support of all the industry and the success they deserve to have. Let's step forward and deal with challenges ahead. It is also very important that we are all on board.

Best culinary regards,

Thomas A. Gugler

President WORLDCHEFS/WACS

Welcome message by the Hellenic Minister of Tourism



For every country, the gastronomy constitutes one of its great advantages to attract tourists.

For us the highlight of the Greek gastronomy forms an integral part of the strategy we follow regarding the thematic tourism, which aims to enrich the level of services offered, to strengthen the domestic tourist product and to promote the special traditional regions of Greece.

Our goal is Greece to be chosen as a tourist destination not only for its natural beauty but also for its distinctive nutritional habits and its unique products, which are internationally recognized.

The Greek diet, which is based on the Mediterranean, is bound to bring significant profits in tourism and culinary industry.

The Hellenic Ministry of Tourism is in constant contact and cooperation with all factors that make up the identity of gastronomy in our country. We recognize the efforts for the promotion of Greek cuisine and support actions which aim at the advanced education of young people who want to pursue a career in this field.

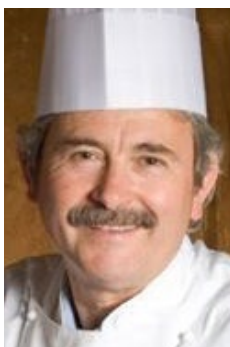
The uniqueness of Greek hospitality and gastronomy can bring people closer.

We welcome the 10th International Culinary Competition of Southern Europe 2017 with the hope to constitute a gastronomic celebration, which will not only attract specialized visitors from Greece and abroad, but will also promote our country globally.

Elena Kountoura

Hellenic Minister of Tourism

Welcome message by WACS Continental Director South-Europe



First of all I would like to congratulate the Chefs Association of Northern Greece for the great work done during the Worldchefs Congress. It is a great pleasure to wish you a great success for your competition, which is becoming an important event in the South Europe.

To the competitors I would like to say that participating in a competition it is not only for winning a medal, but it is a great opportunity for improving our profession, we show our ability and knowledge but we also take ideas from our colleagues.

The feedback from the judges it is also very constructive and an important moment to improve and avoid mistakes in the future. To the Judges best wishes for your good work, always showing competence, integrity and respect for all the work done by the competitors.

Keep Cooking, Keep Competing!

Domenico Maggi

Worldchefs Continental Director South-Europe

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Helexpo message



We welcome you to a "delicious" festival of gastronomy, that will host the creativity and new ideas of the professionals of the sector. The International Culinary Competition of Southeastern Europe, which TIF-HELEXPO co-organizes via Detrop, will be a meeting point for the new achievements in the industry, with international dimension.

Come and try this extraordinary gourmet experience, which shows clearly the development of the industry and the rich and multicultural tradition of our region.

Andreas Daroudis

Director of Exhibitions TIF-HELEXPO SA

Welcome message by the President of Chefs Association of Northern Greece



The Chefs Association of Northern Greece welcomes you and invites you to participate in the 10th International Culinary Competition of Southern Europe 2017, which constitutes an institution of gastronomy. The 10th International Culinary Competition of Southern Europe 2017 is a hallmark tradition of Chefs Association of Northern Greece and is a unique opportunity to improve competitiveness and enrich our tasting. We would like to thank the International Exhibition & Congress Centre of TIF Helexpo, as well as all the supporters who have contributed in the past events with great success and we look forward to our constant cooperation in order to boost this gastronomy event.

The Chefs' Association of Northern Greece promises to all attendants an inspirational, constructive and memorable 10th International Culinary Competition of Southern Europe 2017.

I wish to all competitors' Good luck and gain a wonderful experience. Take the chance to showcase your skills, while enjoying beautiful Thessaloniki!

George Mastrodimitris

President of the Chefs Association of Northern Greece

Welcome message by the President of the Organizing Committee



It is a great pleasure for us to host again the 10th International Culinary Competition of Southern Europe 2017 at Thessaloniki International Exhibition & Congress Centre in Thessaloniki, Greece.

The 10th International Culinary Competition of Southern Europe 2017 is supported by the World Association of Chefs Society (WACS). The competition includes 34 different categories that are based on the rules, regulations and judging criteria as specified by WACS.

We are very proud as certified judges from Greece and from all over the world are with us for the evaluation of competitors.

We would like to thank all the supporters and especially the members of Chefs Association of Northern Greece for their great help and contribution in this event.

We welcome all chefs to enjoy a memorable Culinary Competition in Thessaloniki.

I wish Good luck and big success to all competitors!

Christos Gkotsis

President of the Organizing Committee

Registration & Entry Fees

ENTRIES: Competitors can send registration forms by e-mail at iccse17@gmail.com

CLOSING DATE: The closing date for all entries is **20 February 2017**. With regard to different categories of participation a priority order will be considered, taking into account the submission date of the participation application form.

The organizer reserves the right to cancel any category or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.

ENTRY FEES

ART CLASS	30,00 €
DISPLAY CLASS	30,00 €
PROFESSIONAL CLASS	30,00 €
STUDENT CLASS	30,00 €
STUDENT CHEF OF YEAR	50,00 €
CHEF OF THE YEAR	70,00 €
BEST SCHOOL OF THE YEAR (Different for any place)	100,00 €
JUNIOR PASTRY OF THE YEAR	50,00 €
TEAM GRAND PRIX	100,00 €

METHOD OF PAYMENT

Bank transfer

All payments to be subscribed to the following account:

Bank: National Bank of Greece

Account number: 223/480299-39

IBAN: GR 5601102230000022348029939

SWIFT-BIC: ETHNGRAA

Beneficiary: LESCHI ARCHIMAGEIRON ZACHAROPLASTON VOREIOY ELLADOS, OLYMPIOS ZEUS

For deposit from abroad 4€ + free of local bank

Send the confirmation of payment by e-mail at iccse17@gmail.com

ENTRANCE FEE: will not be refunded if the competition is cancelled for reasons beyond the organizer's control, or if competitors withdraw entries. This is to cover administration costs.

Awards & Certificates

AWARD OF PRIZES

Awards will be made to the standard achieved. Where this is not reached no award will be made.

GOLD AWARD WITH DISTINCTION	(100 points)
GOLD AWARD WITH MEDAL	(90-99 points)
SILVER AWARD WITH MEDAL	(80-89 points)
BRONZE AWARD WITH MEDAL	(70-79 points)
CERTIFICATE OR MERIT	(60-69 points)

Top Class Trophy school winner, according to the number of medals

Top Class Trophy Chef of the Year

Top Class Trophy School of the Year

Top Class Trophy Student of the year

Top Class Trophy Team Grand Prix

Top Class Trophy Student Pastry of the Year

The above Trophies will be given in higher scores for each category.

General Rules for Competitors

- This competition is OPEN to all **Professional** Chefs from Culinary Industries such as Hotels Restaurants & Food Catering outlets, students from Culinary School. Students of public and private schools should provide a school attendance certificate.
- The organizer reserves the right to redefine, modify or add to any of the above rules and conditions and their interpretation of these is final.
- The organizer is entitled to cancel or postpone the salon, or alter the duration, timing or schedule of the event.
- The organizer shall not under any circumstances be responsible for the loss or damage of any exhibits, goods and dishes or personnel belongings. However, reasonable precautions will be taken to avoid loss or damage.
- All exhibitors and competitors at the 10th culinary competition of south Europe assign all rights concerning menus, recipes, videos, photographs, sound recording, advertisement etc. to North Greece Chefs Association.
- All competitors and assistants MUST wear a clear chef's uniform (no jeans allowed) with headgear when setting up, and during the award presentation ceremony (it will be taken into account by judges).
- In the case of non compliance, during the competition, with the general rules and regulations or of any related problems, which had not been foreseen by the regulations, the Organize Committee is the only body responsible to take care of these relevant items and find the appropriate solutions.
- The Organizer has the right to stop and disqualify any teams that are unruly or misbehave themselves before, during or after the competition, with consent of Chief Judge.
- Whilst all reasonable care will be taken for the security and safety of the dishes and equipment, the organizers will not accept responsibility for any loss of or damage to the exhibits, dishes, equipment or personal effects. Competitors are advised to suitable insure dishes for display.
- All exhibits must be registered before display. It is strictly forbidden to show any logo, denomination or advertisement which might identify the enterprise or the contender. The corresponding exhibit should be delivered to the coordinator of the presentation.
- All exhibits must be set up in the exhibition hall display area between **09.00 am to 11.00 am** on the day of the judging (**DISPLAY DAYS are 3 - 6 MARCH**). No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins. For all display exhibits, a theme or name must be given to the exhibits. Everything must be **edible**.
- All exhibits of perishable nature must be removed as specified by the committee, failing to do so, the committee shall have the authority to disperse, remove or destroy any exhibit not removed by the exhibitor.
TIME FOR CLEARING THE EXHIBITS WILL BE ON Monday 6st of MARCH at 17:00 HRS, OR AFTER THE AWARD CEREMONY.
- Competitors who wish to seek Judges' comments on their exhibits should meet with the Chief Judge on the competing floor as soon as overall judging is over. Once the rosette awards are placed by the displays (approximately 1 hour), no more comment will be given by Judges.

General Rules for Competitors

PENALTIES

In case of non conformity with the general rules and regulations, the Judges is allowed to apply penalties varying from a minimum of -1 to a maximum of -10 points.

- Absence of clean uniform, space and accessories, during the work and at the end of the day.
- Respect of time limits.
- Absence of time respect concerning the time for presentation. If repeated and without reason.
- Concerning the artistic part; sizes different from those provided by the regulation are a Violation of the composition.
- Unacceptable behavior towards judges.
- Unacceptable behavior towards other groups.
- After 3 minutes late for every One minute late we will cut one point cut.

Judging

- The members of the Jury are well known professionals in gastronomic arts, either from Greece and/or abroad. The mark score attributed by each Member of the Jury is personal and the total score will be calculated by the Chief Judge. Panel of Judges Decision is Final and binding.
- All perishable exhibits will be judged on the day of entry.
Competitors are to refrain from talking to the judges during and prior to the event.
- One of the main criteria for judging of all dishes is the ingredient and method card – these should be professionally presented with a brief description of the ingredients and cooking methods.
- All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.
- Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
- 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.
- Silver, Bronze Medals and Merit certificates will be given every day. Special Awards and Gold Medals will be presented during the Prizegiving Ceremony. Competitors receiving awards during the prize-giving ceremony must be dressed in full whites.

ART CLASSES D

Artistic Presentations by Professionals – Restaurants – Patisseries – Hotels – Catering – Public & Private Schools

D1 VEGETABLE FRUIT CARVING/CHEESE CARVING

To bring in already prepared one display of fruit and/or vegetables and/or cheese carving, no supports are permitted. Any type of base and support to the artwork is permitted. Display area 80 x 80cm. Toothpicks and wooden skewers (timbers) are permitted, but should not be visible. Theme Free Style. Height limits are 75 cm.

D2 OPEN SHOWPIECE

Sculpture or showpiece must be presented on max space 80 x 80cm. The exhibits can be made from, marzipan, sugar, chocolate, pastillage, bread dough or any other edible food products. It is not permissible to take some supporting structures, frames or glazing. A limited use of colorants is allowed. Height limits are not over 1 meter.

D3 WEDDING CAKE

To exhibit a three-tier wedding cake within a maximum area of display" (80 cm) x (80cm). Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or other appropriate materials may be used. One layer will be tested by the judges. Height limits are 1 meter.

JUDGING CRITERIA

Theme

0 – 30 points

The theme chosen must be in perfect harmony with the food displayed.

Artistic Expression

0 – 30 Points

Novelty in expression and aesthetic, visual impact on the viewer; the perfect composition.

Creativity

0 – 40 Points

The originality of concept and design with creative spirit. Use of different carving techniques.

DISPLAY CLASSES C

C1 SHOW PLATTER OF MEAT –POULTRY -LAMB (6 PERSONS)

To display one platter for 6 PERSONS with the appropriate garnish.

One separate plate of one portion with garnish must be displayed to view actual portion.

Table space allocated: 80 cm x 80 cm.

C2 FINGER FOOD (4 PERSONS)

To prepare 6 different finger food, tapas, each kind to have 4 portions (24 pieces). 3 are to be hot but displayed cold and 3 cold displayed Cold. Can be on one platter or individually plated. Table space allocated: 80 cm x 80 cm, Name of each tapas and ingredient listing.

C3 SHOW PLATTER OF FISH (6 PERSONS)

To display one platter for SIX PERSONS with the appropriate garnish. One separate plate of one portion with garnish must be displayed to view actual portion.

* Table space allocated: 80 cm x 80 cm

* Ingredient list required

C4 DESSERTS RESTAURANT

To display a total of four different types of desserts. Two hot but displayed Cold, two cold displayed cold. Displayed cold, each portion for one person, suitable for a la carte service. Showpieces are allowed: but will not be judged. Table space allocated: 80cm x 80 cm.

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C5 PETIT FOURS

5 varieties, 6 of each.

Six pieces of each variety (30 pieces total) plus 1 extra piece of each variety on a separate small platter for judges tasting.

The remaining 30 pieces should be displayed by a variety on appropriate serving ware: silver, mirror, crystal, china etc.

Each petit four variety should be proportionate in size to the others. The maximum weight should not exceed **25 grams**.

Garnishes must reflect a variety of techniques: sugar, marzipan, chocolate, tulip etc.

Table space allocated: 80cm x 80 cm.

DISPLAY CLASSES C

■ JUDGING CRITERIA

Composition

0 – 40 Points

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

Degree of Difficulty / Creativity

0 – 10 Points

Judgement is primarily based on the artistic work, but also on the degree of difficulty and effort expended.

All components must be "hand-made" from raw ingredients.

Deductions will result from the use of commercially made products such as: pastry shells, bacon bits, pre-stuffed meats, processed vegetables, chateau potatoes, coined carrots etc.

Correct Preparation

0 – 15 Points

Appropriate culinary preparation free of unnecessary ingredients.

Dishes conceived hot but exhibited cold and cold dishes must be glazed with aspic (for preservation purpose only).

Presentation and Portion Size

0 – 15 Points

The mix on the plates must be appropriate to the dish and number of persons.

The main and side dishes must be served in perfect harmony.

Practical Up-To-Date Serving

0 – 20 Points

Clean and without time consuming arrangements.

Exemplary plating to facilitate practical service.

Bases using inedible products are not allowed.

HOT COOKING CLASSES A

Hot Cooking Presentations by Professional Chefs

A1 BEEF CUTS

Prepare and present within 40 minutes, one main course dish for 2 persons with **BEEF**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A2 LAMB

To prepare and present within 40 minutes, one main course dish for 2 persons with **LAMB**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A3 SEAFOOD FISH OR COMBINATION (Freshwater & Saltwater fresh fish)

To prepare and present within 40 minutes, one main course dish for 2 persons with either **FISH or SEAFOOD or a combination of two**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A4 POULTRY HOT DISH (Domestic & game birds meat)

To prepare and present within 40 minutes, one main course dish for 2 persons with **POULTRY**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A5 PASTA FREE STYLE

To prepare and present within 30 minutes.

Pasta Dish must be presented on 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

HOT COOKING CLASSES A

Hot Cooking Presentations by Professional Chefs

A6 VEGETERIAN

To prepare and present within 40 minutes for 2(two persons) a **Vegetarian** (lacto–ovo) dish, it must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

NOTE: The menu should be balanced both, in composition and nutrition. Description to be supplied.

A7 RESTAURANT DESSERT

To prepare and present within 40 minutes 1(one) cold or hot dessert for 2(two persons). **Dessert** must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

A8 GREEK MODERN CUISINE (Open to Greek chefs only)

To prepare and present within 40 minutes, one main course dish for 2 persons in **Modern Greek** style. Any type of meat, seafood or vegetarian are encouraged, preference should be given to the use of National and regional Organic Products.

1 (ONE) plate for display & 1 (ONE) plate for judging.

A9 Two To Tango

Two chefs from the same establishment prepare within 50 Minutes.

1 x Cold Appetizer x 2 portion, 1 x Hot Main Course x 2 portion, (Total 4 plates) dishes must be presented individually, freestyle, with appropriate starches and garnish.

1 (ONE) plate for display & 1 (ONE) plate for judging.

HOT COOKING CLASSES B

Hot Cooking Presentations by Students of Public & Private Schools

B1 FISH DISH SEAFOOD FISH OR COMBINATION (Freshwater & Saltwater fresh fish)

To prepare and present within 45 minutes, one main course dish for 2 persons with **FISH or SEAFOOD or a combination of two**, MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging.

B2 RISOTTO DISH

To prepare and present within 35 minutes.

Risotto dish must be presented in 2 (Two) Individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B3 PASTA DISH (FRESH)

To prepare and present within 45 minutes.

Pasta Dish must be presented in 2 (Two) Individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B4 VEGETERIAN

To prepare and present within 45 minutes for 2(two persons) a **Vegetarian** (lacto-ovo) dish, it must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

NOTE: The menu should be balanced both, in composition and nutrition. Description to be supplied.

B5 PORK DISH

To prepare and present within 45 minutes, one main course dish with **Pork** in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging

HOT COOKING CLASSES B

Hot Cooking Presentations by Students of Public & Private Schools

B6 TRADITIONAL GREEK DISH (ONLY GREEK STUDENTS)

Prepare and present within 45 minutes, one traditional dish for 2 persons following **traditional Greek** recipes and using local produces.

1 (ONE) plate for display & 1 (ONE) plate for judging

B7 LAMB

To prepare and present within 45 minutes, one main course dish for 2 persons with **LAMB**, in a MODERN STYLE.

Dish must be presented on 2 individual plates with appropriate garnishes.

1 (ONE) plate for display & 1 (ONE) plate for judging

B8 RESTAURANT DESSERT

To prepare and present within 45 minutes, 1(one) **cold or hot dessert** for 2 (two persons)

Dessert must be presented in 2 (Two) individual plates.

1 (One) plate for display and 1 (One) plate for judging.

B9 SALAD WITH COMBINATION

To prepare and present within 30 minutes (1) salad for 2 persons

Basic fresh salad with proteins is requested, Natural products should be used, Lettuces can be brought in cleaned, and no pre-cooked items will be allowed.

A minimum of 4 cooking tasks are required in this salad combination and minimum of two basic cooking methods are required in this salad combination

Salad must be presented in 2 (Two) individual plates.

1 (ONE) plate for display & 1 (ONE) plate for judging

B10 Two to Tango

Two chefs from the same establishment prepare within 50 Minutes, 1 x Cold Appetizer x 2 portion, 1 x Hot Main Course x 2 portion, (Total 4 plates) dishes must be presented individually, freestyle, with appropriate starches and garnish.

1 (One) plate for display and 1 (One) plate for judging.

HOT COOKING CLASSES A & B

Hot Cooking Practical

HOT COOKING PRACTICAL (Professionals and Students)

- * Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- * **Competitors are required to place their recipes by the side of the competitors dish or exhibit on the day of the competition.**
- * All contenders should be present one (1) hour before the contest starts and notify their presence to the Secretariat.
- * On the competition place, contender can find a kitchen equipped with 4 (four) hotplates, electric oven, work bench, scullery with water main, dustbin and cold chamber. Any additional equipment (machinery, kitchen utensils, cooking utensils, knives, etc.) should be brought in by the competitor.
- * Competitors must bring their own white plates. (Only white)
- * The organizers will not be responsible for loss or breakage of competitors' belongings.

- * **Notes for pre-preparation for the hot cooking competition:**
 - Salads – cleaned, washed, not mixed or cut
 - Crustaceans should be raw or boiled, but not peeled
 - Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.)
 - Pastry sponge, biscuit, meringue – can be brought in, but not cut.
 - It has to be used as ingredient for a further use in the receipt
 - Basic pastry recipes can be brought in weighed out, but no further processing
 - Fruit pulps – fruit purees may be brought in, but not as a finished sauce
 - Decor elements – 100% must be made in the kitchen
 - Vegetables/ Fruits – Can be peeled, cut, but not cooked.
 - Pastas & Dough – Can be prepared but not cooked
 - Sorbet /ice cream- Can be brought into competition.
 - Meat/lamb/Beef/Chicken/Pork – Can be portioned and marinated but not cooked and stuffed.
 - Fish/Seafood/Shellfish – Can be cleaned, but not filleted portioned or cooked.
 - Mousses – Minced items allowed (preparation need to be made in the competition).

Everything on the plates must be **edible**.

HOT COOKING CLASSES A & B

■ JUDGING CRITERIA

Mise-en-place and Orderly Working Area **0 – 10 Points**

Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.

Correct utilisation of working time to ensure punctual completion.

Workstation to be kept neat and tidy.

Correct Preparation, composition, hygiene **0 – 25 Points**

Correct basic preparation of food, appropriate cooking methods and culinary techniques, practicability for daily use that excludes unnecessary ingredients.

Appropriate cooking techniques must be applied for all ingredients.

Creativity and Presentation **0 – 10 Points**

Originality as well as practicability.

Clean arrangement with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance.

The combination on the plates must be appropriate to the dish and number of persons.

Service **0 – 05 Points**

Food served, hot, appropriate for service and for the amount of at least 30 persons.

The main and side dishes must be served in perfect harmony.

Maybe serve extra sauce on the side.

Taste **0 – 50 Points**

The typical taste of food should be preserved.

It must have appropriate taste and seasoning.

Overall taste impression of dish, distinct and well defined flavours.

LIVE COMPETITION CLASSES L

Live Competition for Professional & Students

LP1 FRUIT AND VEGETABLE CARVING

A practical vegetable carving class. The competitors carve minimum of 4 fruits and/or Vegetables. Display area not to exceed 80 cm x 80cm base. Time allowed is two 3 hours. All materials, knives and carving tools are to be supplied by the competitors. Theme Free Style.

LS2 FRUIT AND VEGETABLE CARVING

A practical vegetable carving class. The competitors carve minimum of 4 fruits and/or Vegetables. Display area not to exceed 80 cm x 80 cm base. Time allowed is two 3 hours. All materials, knives and carving tools are to be supplied by the competitors. Theme Free Style.

JUDGING CRITERIA

Suitability in Complementing Food Display 0 – 10 Points

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food display.

Presentation and General Impression 0 – 40 Points

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty 0 – 50 Points

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

Note

Competitors to report 50 minute before the contest.

Competitors to bring their own working tools, fresh fruits and vegetables.

Frames, tableware and other decorative elements are prohibited.

Any type of base and support to the artwork is permitted.

TEAM COOKING CLASSES P

Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

P1 BEST CHEF STUDENT OF THE YEAR GRAND PRIX- PREPARATION OF A MAIN DISH

(Main Course – Protein – Black Box/Mystery basket).

To prepare and present, within 1 hour, 1 main course dish for 2 persons. Competitors may present dishes in any preferred format. Total 2 individual servings as main course is required. This category is to test chef's skill and speed in creating a dish. Chefs are to bring their own fresh store items and dry store items. The protein will not be revealed until the day of the competition.

The protein could be seafood, red meat or poultry – a similar system to black box or mystery basket.

Every participant will be given the same protein and no pre prepared items are allowed in kitchen.

1 (ONE) plate for display & 1 (ONE) plate for judging.

P2 BEST SCHOOL OF THE YEAR- PREPARATION OF A 3 COURSE MENU APPETIZER – MAIN COURSE – DESSERT

Open to teams of 3 Student Chefs.

Each team to provide a 3-course menu (STARTER – MAIN COURSE – DESSERT) of their own choice, for 2 persons, to be prepared, cooked and presented within 2 hours from commencement – no limitations on costs. All products and equipment must be brought in by teams. The teams may engage the assistance of a kitchen porter during this event.

Prepare two plates each for every course. The dishes will be presented in course sequence.

1 (ONE) plate each for display & 1 (ONE) plate each for judging.

Dishes must be served as following:

After 45 minutes the appetizers.

After 90 minutes the main course.

Before 120 minutes over, serve the desserts.

TEAM COOKING CLASSES P

Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

P3 CHEF OF THE YEAR GRAND PRIX

(Main Course – Protein – Black Box/Mystery basket)

To prepare and present, within 1. hour, 1 main course dish for 2 persons. Competitors may present dishes in any preferred format.

Total 2 individual servings as main course is required. This category is to test chef's skill and speed in creating a dish. Chefs are to bring their own fresh store items and dry store items.

The protein will not be revealed until the day of the competition.

The protein could be seafood, red meat or poultry – a similar system to black box or mystery basket.

Every participant will be given the same protein and no pre prepared items are allowed in kitchen.

1 (ONE) plate for display & 1 (ONE) plate for judging.

P4 STUDENT PASTRY CHEF OF THE YEAR

In eighty minutes will be allowed to prepare, cook and present 1 cold dessert and 1 hot dessert for 2 persons.

All equipment and products has to be provided by the competitors.

Must be presented in 4 (four) individual plates.

2 (Two) plates for display & 2 (Plates) plates for judging.

TEAM COOKING CLASSES P

Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

P5 TEAM OF THE YEAR (TEAM OF TWO CHEFS)

Description

A FREE STYLE 3 type of Hot & cold edible Menu spreads for 3 persons within 2 hours.

Competitors must be used rice, honey, olive oil, olives, mussels and wine (this provide from the Organizers)

3 menus need to be individual portion and must have at least one ingredient (each menu) from the sponsors

1 hot or cold appetizer, salad or a combination in one dish

1 hot soup

1 main course (Seafood, Fish, Meat, Poultry, Game or a Combination of it)

You also provide the same dishes in 20 small portions like tapas or finger food

Open to teams from hotels, restaurants, culinary institutions, airlines and catering organizations

- Team of 2 Cooks – No age limit
- All team must wear chef uniform to compete, Chef White Jacket, Black Pants, Black Shoes and Aprons
- Team to report 30 minutes before the competition
- Team to bring own ingredients and small kitchen equipment
- Buffet wares and plate wares will be provided by the organizer
- All ingredients (Fresh water Protein/ Fruits /Herbs / vegetables) must be produced/ farmed in Greece
- 2 set of recipe needed in the kitchen
- Standard kitchen equipment will be provided by the organizer
- Deduct 1 point for each minute late with 10 minute late disqualify

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Compete Ingredient Guideline

- Salads – cleaned, washed not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut must be raw
- Fish – gutted, scaled but NOT filleted
- Shells should be raw in their shells, but cleaned
- Crustaceans must be raw
- Stocks – basic stock, not reduced, not seasoned not additional items (garlic, wines etc.)
- Fruit pulps – fruit pulps purees may be brought in but not a finished sauce
- Decor elements – 100% has to be made in the kitchen
- Teams violating these rules will be penalized up to 10% point's deduction from their final score.

Points table for the medals in this class

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

TEAM COOKING CLASSES P

Best Hot Cooking Team-Chef-Student Chef- Pastry of the Year

JUDGING CRITERIA

Material brought / Mise en place **0 - 10 points**

Clear arrangement of materials, clean working place, proper working position, clean work clothes, correct utilization of working time.

Corrects Professional Preparation and Hygiene **0 - 30 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.

Presentation / Innovation **0 - 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 consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste & Texture **0 - 50 points**

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



Region of Central Macedonia

“Respecting tradition we design the future by adopting integrated policies with a holistic approach on the development of agri-food sector”



MACEDONIAN CUISINE

The Region of Macedonia is a crossroad of cultures. A common feature of their diet is that it is based on recipes using raw materials that were available in the area, namely agricultural products produced in the Region.

Macedonian cuisine is composed by all dishes cooked and consumed traditionally in the Region of Macedonia. The variety of foods that make up Macedonian cuisine is extensive including, cheese, legumes, vegetables, salads, pies and various recipes with all kinds of meats and meat products.

The Region of Central Macedonia in the framework of its Policy has been campaigning for the protection, enhancement and promotion of agricultural production focusing especially on the production of food as a fundamental development pillar for the area.

Region of Central Macedonia



Grand Hotel Palace



THESSALONIKI

TEAM ENTRY FORM

Team Name _____
 Country _____
 Company, Association or School Name _____
 Address _____
 Post Code _____ Phone Number _____
 E-mail Address _____

Team Member's Name

1 First Name _____
 Last Name _____
 2 First Name _____
 Last Name _____
 3 First Name _____
 Last Name _____

Please, fill dark space at the right of the table beside the categories in which you want to compete, with an X mark.

PROFESSIONAL COMPETITION	P5 Team of the Year (Grand Prix)
STUDENT COMPETITION	P2 School of the Year

ENTRY FORM INDIVIDUAL

First Name _____
 Last Name _____
 Age _____ Country _____
 Address _____
 Post Code _____ Phone Number _____
 E-mail Address _____
 Mobile Number _____
 Passport Number _____

Please, fill dark space at the right of the table beside the categories in which you want to compete, with an X mark.

ART CLASSES	D1 Vegetable fruit carving / cheese carving
	D2 Open showpiece
	D3 Wedding Cake
HOT PROFESSIONAL CHEF CLASSES	A1 Beef cuts
	A2 Lamb
	A3 Fish
	A4 Poultry
	A6 Pasta Free style
	A8 Vegetarian
	A9 Restaurant Dessert
	A10 Greek Modern Cuisine
	A11 Two To Tango
	P3 Chef of the Year (GRAND PRIX)
DISPLAY COLD CLASSES	C1 Show platter of Meat-Poultry-Lamb
	C2 Finger Food
	C3 Show platter of fish
	C4 Desserts Resturant
	C5 Petit Fours
LIVE COMPETITION (CARVING)	Lp1 Fruit and vegetable carving (Proffessional)
	Ls2 Fruit and vegetable carving (Student)
HOT STUDENT CHEF CLASSES	B1 Fish
	B2 Risotto
	B3 Pasta
	B4 Vegetarian
	B5 Pork
	B6 Traditional Greek Dish
	B7 Lamb
	B8 Restaurant Dessert
	B9 Salad with combination
	B10 Two To Tango
P1 Student Chef of the year	
P4 Student Pastry of the year	



10th International
 Culinary Competition of Southern Europe
 Thessaloniki, Greece
 3 - 6 March 2017

Chefs Association of North Greece | www.chefsclub.gr | e-mail: info@chefsclub.gr

**Please send the Entry Form
 before 20 FEBRUARY 2017
 by e-mail at iccse17@gmail.com**

Method of payment of Participation Fees

All payments to be subscribed to the following account:

Bank: National Bank of Greece
Account number: 223/480299-39
IBAN: GR 5601102230000022348029939
SWIFT-BIC: ETHNGRAA
Beneficiary: LESCHI ARCHIMAGEIRON ZACHAROPLASTON VOREIOY
 ELLADOS, OLYMPIOS ZEUS

For deposit from abroad 4€ + free of local bank
 Send the confirmation of payment by e-mail at iccse17@gmail.com

**I declare that I have read and I fully accept
 the General Competition Rules and Regulations.**

Date of application (DD/MM/YYYY): - -

Name:

Signature:

Exhibition Center Plan View - Map



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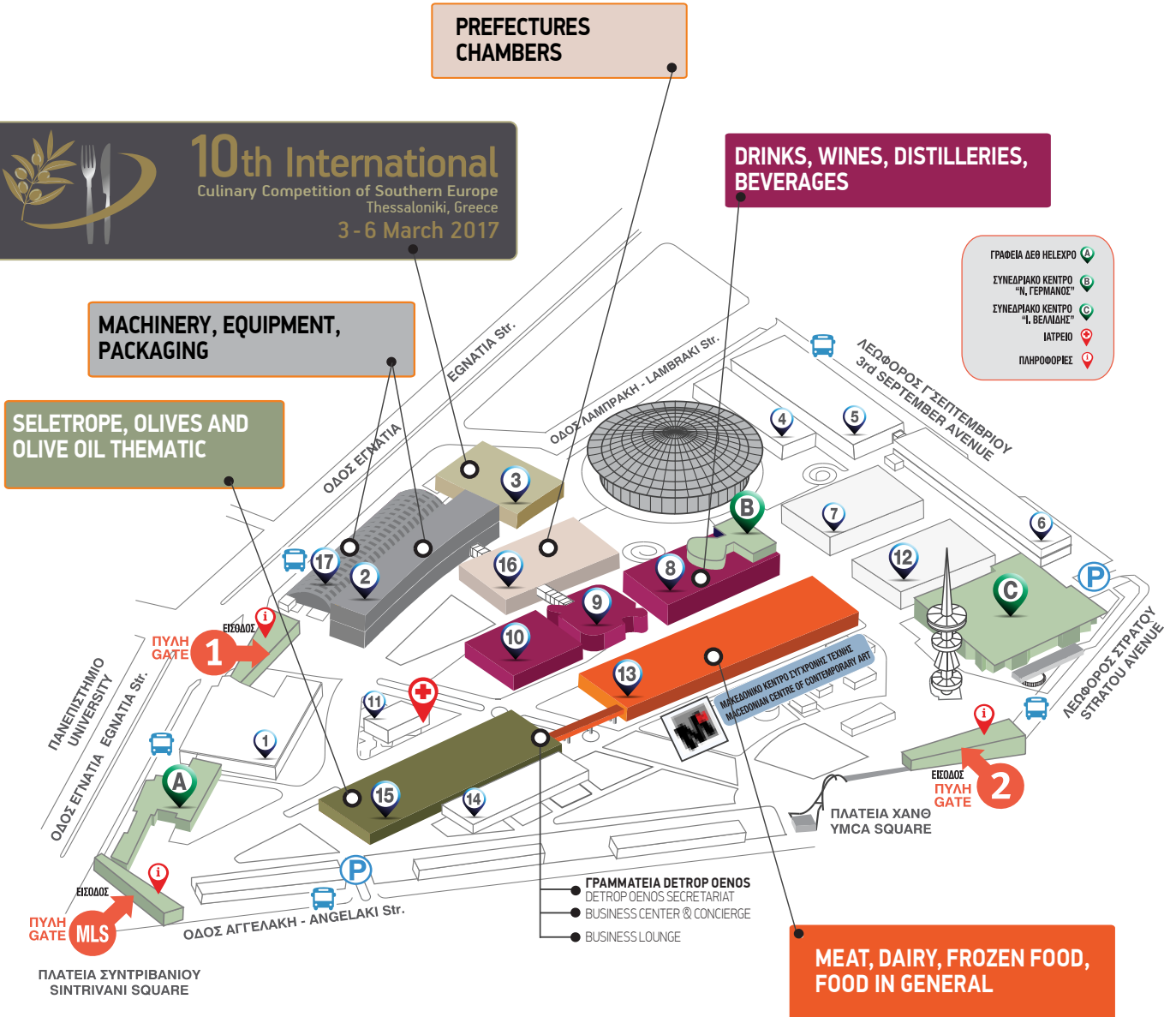
26th INTERNATIONAL EXHIBITION
FOR FOOD, BEVERAGES, MACHINERY,
EQUIPMENT & PACKAGING



Oenos

6th INTERNATIONAL WINE FAIR

10th International
Culinary Competition of Southern Europe
Thessaloniki, Greece
3-6 March 2017



THESSALONIKI INTERNATIONAL EXHIBITION AND CONGRESSES CENTER



Please scan the QR Code for a map and directions.



10th International

Culinary Competition of Southern Europe
Thessaloniki, Greece

3-6 March 2017



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Thessaloniki International Fair
Pavillion 3



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