

2nd Mediterranean Chef's Competition
RULES & REGULATIONS



General & Type Specific Rules & Regulations



GENERAL REGULATIONS FOR COMPETITIONS

1. In general

The 2nd Mediterranean Chef's Competition is organized by the Chef's Club of Greece and is under the auspices of the WORLDCHEFS community and the Hellenic Chef's Federation.

The competitions and award ceremonies will take place at the Peace and Friendship Stadium on January 14 - 16, 2021.

The organizational committee consists of the members of the B.o.D. of the Chef's Club of Greece and the persons appointed by the B.o.D.

2. Right to Participate

Individuals permitted to take part in the competitions (depending on the category) from Greece and abroad are as follows:

- chefs & pastry chefs,
- cooks & confectioners,
- young professional cooks and confectioners up to 25 years old,
- students with private individual participation,
- Private & public schools of tourism professions.

3. Participants' Obligations

All contestants have an obligation to read the regulations carefully and especially those applying to the category they will be participating in.

4. Enrollment in the competition

The contestant can enter the competition ONLY through the official site of the contest

<https://medchefcompetition.com> . NOT by phone, NOT orally, NOT by email, NOT by fb message or any other similar way.

Places for live contests are limited, with 10 contestants in each category. A strict order of priority will be adhered to by the electronic signature of the site registration.

After the first 10 contestants, the platform will close. Candidates can be booked in a waiting list in case of cancellation by phone at +30 2108251401.

In order to complete the contestant's registration on the site, the payment through online deposit must also be completed and then send the deposit receipt to the info@medchefcompetition.com . In case of cancellation, the club is not obliged to refund the participation fees.

5. Costs of participating in contests:

Professional cooks / confectioners: 60 euros

Cook / confectionery students: 30 euros

Teams: 100 euros

Schools: by category, as stated in the regulations.

Club members: For registration in more than 2 competitions, 30% discount.

6. Rights

Contestants waive all rights to the recipe they wrote, prepared and presented. Only the Chef's Club of Greece reserves the right to use the recipes and photos.

7. Time of arrival and contestants' appearance

Contestants must be in the Secretariat with their form of identity no later than one hour before the competition begins, and must carry the full Cook uniform without advertising signs, badges or names. The competition organizational committee has the right to exclude a contestant whose uniform bears any promotional items. The uniform should consist of: white chef's jacket, white or black apron, black pants, chef's footwear and optional scarf. A hat will be given by the organizing committee for uniformity of the contestants.

The contestants should keep the same appearance during the awards, medals, etc ceremony.

8. Jury

The members of the jury are prominent professionals, both from Greece and abroad, and will have no affiliation or professional affiliation with any of the contestants. They will judge on the basis of international standards set by WORLDCHEFS.

All participants must respect the rules of the competition and the final results of the judges.

In the event of a tie, the president of the jury in cooperation with the jury shall have the right to decide the winner, as well as to award two medals to the category.

Contestants should avoid talking to the judges before and during the event.

9. Supervisors

Competition supervisors monitor the professional conduct in the competition's preparation and waiting area, organize the contestants' time order, and place them in their respective kitchens, and monitor the cleanliness, equipment and preparation provided by the contestants. Contest supervisors are specially marked and designated by the competition.



10. Organizing Committee

The organizing committee of the competition has the right to decide again in case of possible omission of terms and regulations or various problems that may arise and are not provided for by this Regulations. Only the President and the Board of Directors of the Chef's Club of Greece reserves the right to make any modification required by unforeseen circumstances or by force majeure. The organizing committee also reserves the right to cancel the competition in whole or in part in the event of force majeure, without having to pay any financial compensations claimed. The organizing committee is not responsible for the loss or destruction of exhibits, equipment, tools or any personal belongings.

11. Competition procedure

The contestant must pass through the competition secretariat at least 1 hour before the starting time of his category, where he delivers the recipes and receives the special card. In the event that the contestant does not have his / her recipes printed, his participation may be canceled.

He then puts his things in the special place that his supervisors will suggest. 30 minutes before the start of the competition, the participants meet with a member of the competition organizing committee and the jury. Following is a kitchen update and draw.

After the draw, the contestant receives the number of the kitchen where the contest will take place or the table number if it is a presentation category, where the contest exhibit will be placed.

The contestant enters the kitchen and is placed 10 minutes before the competition begins.

Materials, utensils, tools should be provided by each contestant unless otherwise specified in the detailed regulations. Participants who will display inappropriate behavior to members of the Coordination and Jury, Supervisors of the Competition and who offend the event and venue will be excluded from the competition.

12. Awarding process

The results of the competition will be posted at a specific point in the competition venue. The award ceremonies will take place on the same day, at the time the event is scheduled. The winners receive their medals only in full chef uniform, which will not carry any badges or advertisements. The organization board has the right to exclude a contestant, in case of improper appearance. The only exceptions are the schools, as defined by the special regulations.

The distinguished participants will be awarded:

Gold medal with diploma and congratulations of the jury. Score: 100 points

Gold medal and diploma. Score: 90 - 99.99 points

Silver medal and diploma. Score: 80 - 89.99 points

Bronze medal and diploma. Score: 70 - 79.99 points

Diploma Score: 30-69.99 points

In some categories there may be additional prizes that will be announced in due time.

13. Procedure for Attendance and Unloading

Contestants may arrive two hours prior to the time of contest to unload their utensils / raw materials / exhibits. For this reason, they can use the parking lot behind the kitchens (as shown in the diagram) and have the right to remain parked for 30 minutes until unloading. They then have to move their car and park in another location. the same procedure should be followed when picking up after the contest. Contestants should respect the need for everyone to unload and load exhibits and utensils.

14. Entrance to the competition

Admission to the competition is free with the display of the badge you will receive from the organizing committee.

15. Products and raw materials

The use of raw materials in their original packaging is strictly prohibited. The raw materials should be in suitable containers for professional use, which do not carry any brands or logos.

16. Contestants' kitchen

The kitchen size is 9 sq.m. Each contestant has 2 induction hobs, 1 oven, 3 inox tables, 1 small water sink and waste bin, 1 refrigerator, 1 freezer.

It is the contestants' responsibility to bring kitchen utensils (* pots, pans, utensils, etc.)

Contestants are responsible for carrying their presentation plates, 28-32 cm.

There is space for preparation and storage behind the competitors' kitchens.

17. Material Recycling Policy

The Chef's Club of Greece in cooperation with "Boroume" will make available all the food that will remain in the competition venues, well preserved and stored for charity purposes.

18. Assistant

The assistant is chosen by the contestant and is not expected to meet specific requirements for this post.

In school competitions, the assistant has to be a student of the school. In this case, the assistant is forbidden to be a professional chef/pastry chef or school's teacher.



2nd Mediterranean Chef's Competition

LIVE PASTRY COMPETITION

General Rules

- Contestants can come and use the facility 2 hours in advance. The use of facilities prior to this is strictly prohibited.
- Contestants are graded for cleanliness of the kitchen at the end of the competition. Non-clean kitchen carries a penalty of 10% of the total score
- Contestants must comply with HACCP hygiene rules before, during and after the competition.
- Promotion of products through competition and prizes ceremony is strictly prohibited. Failure to comply with this results in the exclusion of the contestant.
- Contestants must have their recipe printed in 4 copies in Greek and English.
- All food must be brought into the competition, in suitable containers and isothermal media.
- Ready made preparations are strictly prohibited and result in the contestant's disqualification.
- Serving dishes should have the appropriate temperature depending on the preparation (hot / cold)
- All decor elements should be made live in the kitchen
- Contestants may bring ready-made:

Stands and structuring materials (such as sponge cake, biscuit, meringues, etc.) can be ready, but not in pastry rings.

Basic pastry recipes can be weighed, but without further processing, in suitable containers.

Fruit puree, without thermal processing.

Dough: may come ready, but not cooked.

Grading Points

- Taste & Composition - 50 points | Contestants must create a dish that delivers maximum flavor. The composition of the dish must be nutritionally balanced. The taste and colors of the dish should be in harmony and complement each other. The taste and texture should also be carefully attended, emphasizing on the main ingredient of the dish. The serving temperature should be correct and the aftertaste should be seriously taken into account.
- Correct professional preparation – 15 points – Hygiene - 10 points | Hygiene organization, working skills and techniques, kitchen organization will be graded.
- Mise en place - 10 points | The preparation should be precise and show basic cooking skills. Kitchen organization, time management, temperature in sensitive products, cleanliness and proper packaging are taken into account.
- Presentation - 10 points | The dish should be presentable, tasty and have a nice appearance. The main ingredient should be easily identifiable and the plate cornices should not be used. The artistic presentation of the dish is of great importance.
- Correct serving time - 5 points | The contestant should serve his dishes within the time given



2nd Mediterranean Chef's Competition

LIVE COOKING COMPETITION

General Rules

- Contestants can come and use the facility 2 hours in advance. The use of facilities prior to this is strictly prohibited.
- Contestants are graded for cleanliness of the kitchen at the end of the competition. Non-clean kitchen carries a penalty of 10% of the total score
- Contestants must comply with HACCP hygiene rules before, during and after the competition.
- Promotion of products through competition and prizes is strictly prohibited. Failure to comply with this results in the disqualification of the contestant.
- Contestants must have their recipe printed in 4 copies in English.
- All food must be brought into the competition, in suitable containers and isothermal media.
- Ready made preparations are strictly prohibited and result in the contestant's disqualification.
- Serving dishes should have the appropriate temperature depending on the preparation (hot / cold)
- Contestants may bring ready-made: Basic broths - without rendering them, Vegetables: Cleaned, washed, but not cut or mixed, Vegetables such as tomatoes, blanched, Vegetable purees are allowed, Fish: cleaned of scales and offal, but not filleted, Shellfish: cleaned, raw in their shells, Crustacean (shrimp, etc.): Cleaned, washed, boiled in their shells, Meat and poultry: Filleted, but not in portions.
 - o Dough: may come ready, but not cooked, Dry ingredients: may be weighed, but not processed, in suitable containers, Fruit: fruit purees are allowed.

Grading Points

- Taste & Composition - 50 points | Contestants must create a dish that delivers maximum flavor. The composition of the dish must be nutritionally balanced. The taste and colors of the dish should be in harmony and complement each other. The taste and texture should also be carefully attended, emphasizing on the main ingredient of the dish. The serving temperature should be correct and the aftertaste should be seriously taken into account.
- Correct professional preparation – 15 points – hygiene 10 points | Hygiene organization, working skills and techniques, kitchen organization will be graded.
- Mise en place - 10 points | The preparation should be precise and show basic cooking skills. Kitchen organization, time management, temperature in sensitive products, cleanliness and proper packaging are taken into account.
- Presentation - 10 points | The dish should be presentable, tasty and have a nice appearance. The main ingredient should be easily identifiable and the plate cornices should not be used. The artistic presentation of the dish is of great importance.
- Correct serving time - 5 points | The contestant should serve his dishes within the time given



2nd Mediterranean Chef's Competition

DISPLAY SCHOOLS COMPETITION

General Rules

Each exhibit should be the contestant's actual work.

- Contestants should respect the table space given in each category for the placement of the exhibit. Exhibits larger than the dimensions specified in the regulations will not be judged.
- Judges reserve the right to intervene in the exhibit in any way to determine the existence of unauthorized internal supports, ensuring the entirety of the exhibit.
- Contestants are responsible for bringing their exhibits and withdrawing them at the time provided by the event. The contestants are solely responsible for the protection and movement of their exhibits and no responsibility is held by the organizer.
- Non-edible colors are prohibited.
- Contestants wishing to receive comments from the judges on their exhibits should meet with the lead judge on the competition site once the overall evaluation is completed. Once the prizes are put on exhibits (approximately one hour after the evaluation) no further comment will be given by the judges.
- Each school may be represented at any competition by the school's coach / teacher responsible for the class in question or any representative whom the school wishes to nominate and up to three students. The same people will also attend the medal ceremony. The medal will be given to the school representative.

Correct material recycling policy:

The Chef's Club of Greece in cooperation with "Boroume" will make available all the food that will remain in the competitions, well preserved and stored for charity purposes.

Grading Points

- Score for categories G2 & G3 | Total - 100 points

Design & Composition - 30 points

Technical Skills & Degree of difficulty - 50 points

Creativity & Originality - 20 points

- Score for categories G1 & G4 & G5 | Total - 150 points

Design & Composition - 30 points

Technical Skills & Degree of difficulty - 50 points

Creativity & Originality - 20 points

Taste - 50 points

- Score for categories G6 & G7 & G8 | Total - 150 points

Presentation & innovation - 30 points

Composition - 30 points

Correct professional preparation, skills, techniques - 30 points

Serving arrangement - 10 points

Taste - 50 points



DISPLAY (INDIVIDUALS) COMPETITION

General Rules

- Each exhibit should be the contestant's actual work.
- Contestants should respect the table space given in each category for the placement of the exhibit. Exhibits larger than the dimensions specified in the regulations will not be judged.
- Judges reserve the right to intervene in the exhibit in any way to determine the existence of unauthorized internal supports, ensuring the entirety of the exhibit.
- Contestants are responsible for bringing their exhibits and withdrawing them at the time provided by the event. The contestants are solely responsible for the protection and movement of their exhibits and no responsibility is held by the organizer.
- Non-edible colors are prohibited.
- Contestants wishing to receive comments from the judges on their exhibits should meet with the lead judge on the competition site once the overall evaluation is completed. Once the prizes are put on exhibits (approximately one hour after the evaluation) no further comment will be given by the judges.

Correct material recycling policy:

The Chef's Club of Greece in cooperation with "Boroume" will make available all the food that will remain in the competitions, well preserved and stored for charity purposes.

Grading Points

Score for categories F2 | Total - 100 points

Design & Composition - 30 points

Technical Skills & Degree of difficulty - 50 points

Creativity & Originality - 20 points

Score for categories F1 & F3 | Total - 150 points

Design & Composition - 30 points

Technical Skills & Degree of difficulty - 50 points

Creativity & Originality - 20 points

Taste - 50 points

Score for categories F4 & F5 & F6 | Total - 150 points

Presentation & innovation - 30 points

Composition - 30 points

Correct professional preparation, skills, techniques - 30 points

Serving arrangement - 10 points

Taste - 50 points