

2nd Mediterranean Chef's Competition
RULES AND REGULATIONS



Live Pastry Chefs Category [E]



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Live Pastry Chefs Category [E]

Mediterranean Pastry Chef of the Year [E1]

2 participants involved: pastry chef & assistant

Duration: 2 h

The contestants prepare:

A cake 18 cm in diameter and 6 cm high

One restaurant sweet cold, up to 140 gr, for 3 people

The theme of both sweets and their decoration is "Spring in the Mediterranean".

The contestants are responsible for bringing all the raw materials (ingredients). The contestants must obtain approval from the organization committee for any specialized equipment he wishes to bring.

The contestants must bring their recipe (ingredients and method of preparation) printed in 4 copies in English.

Contestants must faithfully deliver on the recipe they provided.

All materials should be edible.

Contestants are required to have read the "General Rules" and the "Live Confectionery Rules".



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Live Pastry Chefs Category [E]

Plated Dessert [E2]

2 participants involved: pastry chef & assistant

Duration: 1 h

The contestants should prepare a restaurant sweet hot or cold, up to 140 gr, for 3 people.

The contestants are responsible for bringing all the raw materials (ingredients).

The contestants must obtain approval from the organization committee for any specialized equipment he wishes to bring.

The contestants must bring his / her recipe (ingredients and method of preparation) printed in 4 copies in English.

Contestants must faithfully deliver on the recipe they provided. All materials should be edible. Free decorating theme

Contestants are required to have read the "General Rules" and the "Live Confectionery Rules".