

2nd Mediterranean Chef's Competition
RULES AND REGULATIONS



Display Chefs & Pastry Chefs Category [F]



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Mediterranean Breakfast [F1]

Participants are required to display:

6 salty breakfast propositions for 6 covers, showcasing Mediterranean locality

6 sweet breakfast propositions for 6 covers, showcasing Mediterranean locality

6 pastries with Mediterranean ingredients

Local dairy products, in a suitable presentation

Local beverages

Everything should be edible and will undergo judges' tasting

Presentation will take place on a round table provided by the organization

Contestants are required to have read the "General Rules" and the "General Rules Display - individuals".



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Display Chefs & Pastry Chefs Category [F]

Chocolate Centerpiece [F2]

Participants are required to display a showpiece consisting of chocolate
Theme: Free

Showpiece height: min – 80cm max – 120cm

Showpiece base: 40*60cm. Maximum height of the base: 50 cm

Table space allotted: 90*75cm

The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs.

The chocolate must be presented using at least 3 techniques (i.e. marbled, shaped, sculptured, modeled, piped, etc.) It can not be just one molded piece. Air brushing and painting are not considered as one of the mandatory techniques but the skill will be recognized.

The use of artificial or inedible structural support is not authorized

The use of mold is limited to no more than 30% of the entire display (the base not included)

Competitors are responsible for the Centerpiece transfer

It is forbidden to present product or any other kind of advertisement on or near the centerpiece

Contestants are required to have read the "General Rules" and the "General Rules Display - individuals"



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Display Chefs & Pastry Chefs Category [F]

Themed Cake [F3]

Free style shape and decoration for 12 people

Theme: Colors and aroma of Mediterranean Fruits

The whole cake must reflect the theme, not just the side decoration

The weight per piece must be 100-120 gr

Decoration must be entirely edible and handmade

Inedible blanks can be used as a base

The cake will be tasted as a part of the judging process

The competitor must present three different creams in the cake

Competitors must present to the judges the recipe for the edible cake in English in 4 copies

Table space allotted: 70*80 cm

Competitors must present in an appropriate stand next to the cake a description of it (list of ingredients)

Contestants are required to have read the "General Rules", the "General Rules Display - individuals" and the "Live Confectionery Rules".



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Display Chefs & Pastry Chefs Category [F]

Best Macaron [F4]

Competitors must present 5 different kinds of French macaron, 8 pieces per kind

The size of each macaron should be 3 – 4 cm diameter

Competitors can freely present 6 pieces of each kind. The remaining two pieces shall be placed aside fresh for tasting from the judges

Competitors are allowed to use any means for the best presentation of their work

The list of ingredients is required and must be displayed in English
Table allotted 70*80 cm

Contestants are required to have read the "General Rules", the "General Rules Display - individuals" and the "Live Confectionery Rules".



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Display Chefs & Pastry Chefs Category [F]

Mignardises [F5]

Competitors are required to display 4 different types of mignardises, 8 pieces of each type

Each mignardise must weight 10 - 15 gr

Participants must take care to present different colors, shapes and basic ingredients at each type of mignardise

Free presentation for the mignardises, but participants must set aside 2 pieces of each type for the judges to taste

Theme: the 4 seasons, which must be represented through, seasonal ingredients, appropriate colors and decoration of the petits fours

Contestants are required to have read the "General Rules", the "General Rules Display - individuals" and the "Live Confectionery Rules".



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Display Chefs & Pastry Chefs Category [F]

Best Éclair [F6]

Participants must present 3 different types of éclair, 5 pieces per type.

One type shall be obligatory pistachio flavor and the other 2 the participants' choice

Maximum size of the éclair 15cm length 3-4cm width

The éclair should be easily eaten by hand

Éclair should be placed on platters. The judges will carry out tastings

Table allotted 30*30 cm

Contestants are required to have read the "General Rules", the "General Rules Display - individuals" and the "Live Confectionery Rules".