

3rd Mediterranean Chef's Competition
RULES AND REGULATIONS



Live Pastry Chefs Category [B]



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Live Pastry Chefs Competition Category [B]

Plated Dessert [B1]

Individual Participation

Duration: 1 h 15 minutes

The contestants should prepare a chocolate dessert 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 chocolate decorating theme

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



3rd Mediterranean Chef's Competition **RULES AND REGULATIONS**

Live Pastry Chefs Competition Category [B]

Vegan Dessert [B2]

Individual Participation

Duration: 1 h

The contestants should prepare a chocolate dessert hot or cold, appropriate for vegan nutrition, for 3 people.

The contestant is responsible for bringing all the raw ingredients. Raw ingredients (suitable for vegans) should come in their original packaging which should be sealed. Then, after being monitored by supervisors, they will either be covered or transported to the appropriate containers.

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*".



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Live Pastry Chefs Competition Category [B]

Cake [B3]

Individual Participation

Duration: 1 h

The contestants should prepare one chocolate cake of 18cm diameter and 6cm height showcasing a theme of their choice with chocolate décor .

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*".



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Live Pastry Chefs Competition Category [B]

Sweet Street Food [B4]

Individual Participation

Duration: 1 h

The contestants should prepare two sweet street food suggestions each recipe for three persons.

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*".