

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



Display Culinary Schools Category [E]



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

Display Culinary Schools Category [E]

### Chocolate Centerpiece [E1]

Competitors 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*"



## 3rd Mediterranean Chef's Competition

# RULES AND REGULATIONS

Display Culininary Schools Category [E]

## Non edible Centerpiece, covered with sugar paste [E2]

Free style shape and decoration.

Minimum height 70 cm. Min base dimensions 50\*50cm.

Decoration must be entirely edible and handmade.

Inedible blanks can be used as a base

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*" and the "*General Rules Display - schools*".