

TASKS FOR COOKING COMPETITION

It is not allowed to take the products with you. You must submit a product application) till 01.10.2026. If the product application is not submitted on time the contestant will not be allowed to participate.

You can bring your own plates and small equipment. We offer round, white plates d=30 cm. For cold snacks we offer round white plates d=24 cm.

Written recipes in English are mandatory. Each contestant must prepare written recipes in English for all dishes of both competition days and hand them over to the judges at the beginning of Day 1, before starting the tasks.

After completing the tasks, it is mandatory to arrange the workplace.

Task for day 1 is 4 hours and task for day 2 is 3 hours.

Task 1	Cold Snacks	Day 1
Description	Prepare 3 plates each with set of 3 different cold snacks (min 30g – max 35g per snack, max 110 g per portion). Mandatory products - sprats, beetroots, bread (rye or wheat) Mandatory use at least one of secret products from mystery box.	
Presentation	3 separate portions: – 2 for judges; – 1 for the presentation	

Task 2	Main course from turkey fillet	Day 1
Description	Prepare turkey fillet, max 200 g per portion. Minimum five ingredients must be included in the dish. Include: – 3 types of vegetables – 1 warm sauce Mandatory use at least one of secret products from mystery box.	
Presentation	3 separate portions: – 2 for judges; – 1 for the presentation	

Task 3	Hot starter from chicken fillet	Day 2
Description	Prepare 3 portions of hot starter (min 125g – max 150g per portion). Mandatory use at least one of secret product from mystery box.	
Presentation	3 separate portions: – 2 for judges; – 1 for the presentation	

Task 4	Dessert	Day 2
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Description	Prepare a dessert of your choice (min 80g – max 120g per portion). Mandatory products – pearl barley, dark chocolate Belcolade 55 %.
Presentation	3 separate portions: – 2 for judges; – 1 for the presentation

IMPLEMENTATION PROGRESS

The participant's serial number is determined by lot.

For tasting and sensory evaluation of the dish, the participant's number is coded.

* All participants start working every 5 minutes.

Time	Activities
Day 1	
9:45 – 9:55	Meeting with judges and participants. Brief instructions on the tasks and the course of competition.
9:55 – 10:05	Presentation of the first and second days of tasks and working time
10:05 – 10:20	Workplace, inventory preparation and product assembly
10:20 – 14:20 *	Completion of tasks No. 1 and No. 2. Preparing semi products for other tasks.
14:20	Serving
14:20 – 14:35*	Workplace arrangement
Day 2	
9:00 – 9:15	Workplace, inventory preparation and product assembly
9:15 – 12:15*	Completion of tasks No. 3 and No. 4.
12:15	Serving tasks
12:15 – 12:30*	Workplace arrangement
12:30 *	Reflection, feedback with judges

EQUIPMENT

Stainless worktables with a sink	Kettles (3,0 l; 1,5 l; 1,0 l)
Electrical stove, shared	Metallic bowls in different size
Electrical oven, shared	Cutting boards
Deep fryer, shared	Knives
Slicer, shared	Grater

Hand mixer, shared	Whisks
Blender, shared	Spoons
Vegetable cutter, shared	Skimmers
Heater Salamander, shared	Strainers
Scales 0,001 – 5,0 kg	Measuring cups
Electrical grill, shared	Clingfilm
Circulator, shared	Baking paper
Thermomix, shared	Foil
	Convection oven - 5 tins