



Competitors:

One to two participant from each school. Electronic devices are forbidden during the contest. Sequential number for completing the competition tasks will be drawn at the start of the competition. Participants must comply with the requirements of work safety and fire protection rules. During the preparation process, the jury experts may ask professional questions about the preparation process, the tools used and the raw materials used.

List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 1st of March by e-mail: march@rtrit.lv

The contestants are not allowed to bring any products, decoratons and electrical appliances etc.

One winner may be determined in each of the three positions. If there are participants with the same number of points, then the jury prefers participant with a higher score in the third evaluation criteria "Realization of the recipe with smaller waste", if the scores remain tied, the jury will then consider the points awarded in the "Sustainable Use of Products – Zero Waste Principle" criterion.

Description of the tasks and rules:

First task: Debone a whole rabbit;

1. Debone the rabbit meat, pack it in vacuum bags, and choose the right label (name, weight, date, temperature). Templates will be available, just write down all the necessary information.

2. Deboned rabbit, packed in vacuum bags, must be labeled correctly with the name, weight, date, and storage temperature.



Second task: Debone chicken quarters (thigh + drumstick)

The contestant has access to 6 chicken quarters. Four semi-finished products must be prepared from these. They are then vacuum-packed and labeled (name, weight, date, temperature). Pack the bones separately.

***Homework assignment:** Prepare technological maps for the semi-finished products. Each school will have access to a table where they must prepare a tablecloth, flag, decorations, laminated technological maps, and a presentation.

Third task: Preparation

Ready-made semi-finished product lottery, except for bones

Prepare the selected semi-finished product. Serve the prepared product in two portions, one to the commission and the other on the presentation table.

Note: After each completed stage, we clean up our work area.

Preparing time 3 hours (180 minutes), including set up and cleaning and tidying up workplaces and 10 minutes of presentation time.

Presentation on plain white plates (31 cm diameter) without any additional extras on plate.



Evaluation criteria:

	Description of criteria	Points
1	Miss-en-place and cleanness	0-15
2	Fluency and competence in preparation and marking the product	0-40
3	Realization of the recipe with smaller waste	0-40
4	Appearance, originality	0-25
5	Tidying, food and work safety, hygiene regulations	0-30
6	Presentation (in English)	0-30
7	Sustainable use of products, zero waste principal usage.	0-20
	Maximum points	200

Each competitor will be provided

- Chicken legs with thigh
- Rabbit loin
- Eggs
- Oil
- Greens
- Salt
- Black pepper
- Breadcrumb
- Cheese
- Fat – butter 80% or margarine
- Yellow onion
- Carrot
- Wheat flour 405
- sweet paprika yellow, red, green
- red onion
- Various spices – paprika, fennel seed, coriander, cardamom seed, white pepper, thyme, black pepper, chipotle, curry
- Sweet cream, 35% fat
- Dried fruits (plums, apricots)
- Apples
- Lemon

Note: Each participant must have:

1. Own work clothing
2. Hair/beard net
3. Knives

The competitors choose and supply raw materials for the filling (if needed) themselves, and, if necessary bring specific equipment. Each participant is allowed to use his own tools, including individual knives and spices.



EQUIPMENT

1. Metal work table	for each participant	pcs	1
2. Plastic cutting board	for each participant	pcs	1
3. Separate table for presentation of the finished products	for each participant; Size ~80x80cm	pcs	1
4. Rubber gloves	Size – S, M, L and XL	pcs	
5. Paper towels		pcs	
6. Various plastic and aluminium containers		pcs	
7. Meat boxes Various sizes		pcs	
8. Meat grinder		pcs	2
9. Convection oven		pcs	1
10. Baking trays		pcs	4
11. Refrigerator		pcs	4
12. Freezer		pcs	4
13. Electric scales	5g – 15 kg	pcs	4
14. Electric stove	With 4 hotplates	pcs	2
15. Plate heater	For 12 plates	pcs	1
16. Blender stationary		pcs	1
17. Hand blender		pcs	2
18. Thermomix		pcs	1
19. Gastronomic slicer	Available in separate room	pcs	1
20. Circulator		pcs	1
21. Meat grinder		pcs	1
22. Deep-fryer		pcs	2
23. White square plates	Different sizes: 15x15 cm ,18x18 cm, 22x22 cm ,25x25 cm	pcs	