



Competitors:

One 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.

One winner may be determined in each of the three positions. If several competitors have the same number of points, the jury will give preference to the competitor with the higher score in the "White Wine Presentation" criterion. If the scores remain tied, the jury will then consider the points awarded in the "Preparation of Pancake Flambé" criteria.

Description of the tasks and rules:

- Napkin folding: create 10 different types of napkin folds, for different purposes - guests, cutlery, menus, corks, etc.), 50x50 cm napkin size and according to the tasks, the maximum time for completing the task is 10 minutes.
- Miss-en-place - 20 minutes.
- Table setting: Thematic: "Halloween" table for 2 person with own decorations, napkins. Tablecloths are provided by organisers, but participants can bring with them, according to the own created menu, use provided plates, cutlery, glasses. It is allowed to bring all the equipment for table setting. Time for table setting 30 min. Home task - Competitors must prepare, submit and present 3 copies of the menu (1 for jury 2 for table). Time for the task 30 min.
- Pancake flambé 2 portions - 20 minutes. Served with wiped cream and fruits. For flambé brandy will be provided but participants can bring own alcohol. Decorations are allowed your own.
- White wine presentation - label reading. The participants pours white wine into 6 glasses. Pour the bottle of wine into 6 glasses with decanting. Present the wine. Communication with the jury. Time for task 15 min, including presentation.
- Total time for the task: 100 minutes



The organizer of the contest provides:	Organizers do not provide:
Textile napkins 50 x 50 = 10 pieces and work napkins (you can bring your own)	
Tablecloths 2 pieces, according to table size 80x80 cm (you can bring your own)	
Plates (it's allowed to bring own)	
The contestants will be provided with the workplace, the necessary equipment and equipment for performing the competition tasks and laying the table	
Wine glasses, sparkling wine glasses, water glasses (it's allowed to bring own)	
Kitchen board (for fruits)	
Utensils for the table; spoons, forks, knives (can bring your own)	
Flambe stoves and pans (can bring your own)	
Provided products:	
Pancakes	
Pear	
Pineapple,	
Canned peaches	
For flambé:	
lemon	
sugar	
butter	
orange juice	
apple juice	
Brandy (it's allowed to bring own)	
Decoration:	
Blueberries (can bring your own berries)	Other berries
Red grapes	
Green grapes	
Spray (aerosol) whipped cream	
White wine	Corkscrew



Description of criteria	Points
Miss-en-place:	
inventory selection	0-10
miss-en-place	0-10
tidying, work safety, hygiene & sanitation regulations	0-5
Napkin folding:	
complexity / accuracy / correctness	0-15
timing	0-15
Table setting:	
inventory selection	0-10
tidying, work safety, hygiene & sanitation regulations	0-10
Preparation of pancake flambé :	
technique	0-10
taste	0-10
decoration, presentation	0-10
White wine presentation:	
reading white wine label	15
pouring wine in 6 glasses	15
decanting	10
characteristics of the wine	10
Communication abilities:	
professional terminology	0-10
English	0-10
Menu content and relevant to the theme	0-10
Hygiene and Sanitation: personal hygiene (work clothes / shoes / hands /etc)	0-15
Total:	200