



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.

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 "Design and Composition – Overall Symmetry of Geometric Forms and Repeated Elements" criterion. If the scores remain tied, the jury will then consider the points awarded in the "Technical Skill and Degree of Difficulty" criterion, specifically the scoring for the degree of difficulty based on the use of various carving techniques.

Description of the tasks:

1. Wear their full professional uniform during competition.
2. Have their own carving knives and tools. Organizer does not provide with carving tools.
3. Use a wide variety of techniques and show creativity.
4. Competitor is allowed to enter the competition area 20 minutes before the start of the competition to set-up their working and display area, to choose and take melon and carrot for carving.
5. Participants have 120 minutes to complete their composition. During these hours they must finish their carving, assemble composition, to clean working place, remove all waste and tools from table.
6. You can use your own dishes, materials, and decorative elements to present your work and complete the composition.

Products provide by organizers:

Melon (Canary, Honeydew) | 1 pcs
Carrot | 1 pcs

The organizers provide the following items items for the contest space:

One work table (1500 x 600mm) | Chair | Trash can | Cutting Board | Disposable gloves | Desinfectants

Carving	Points
Degree of difficulty: use of various carving techniques. (one technic – 1 point)	0-20
Good symmetry on elements of geometric forms and repeated elements.	0-20
Clean cut, clean edges and borders on ornaments and reliefs	0-5
Good depth in the carving of flowers, ornaments and reliefs	0-5
Fine carving and small details	0-5
Showing masterful handling of the carving knives	0-5
The carving should excite and impress a spectator at first sight	0-10
The carving has a clear focal point and is well balanced.	0-10
The carving has fine and interesting combinations.	0-5
Is the feeling elegant and light, or heavy and bulky	0-5
Work place preparation, arrangement	0-5
sanitary and cleanliness.	0-5
Total:	100