



Cold Works
Hot Works
Carving
Pizza
Presentation & Serving Wine

Categories



STG1: ARTISTICA

THEME: AUTUMN FRUITS

Work with Chocolate, Marzipan, Butter, Sugar

The competitor has the task of preparing the work of chocolate, of Marzipan, of Butter, of Sugar (sculpture or demonstration work...), by competitor's choice, in a maximum space of 80 x 80 cm.

Glazing, as well as the use of artificial hardeners, brackets or frames - is not permitted. It is allowed to use food colors.

(Organizer provides an exhibition space of 80 x 80 cm)

STG12

National Table

Competitors (individuals, teams, tourist organizations, ethno houses, schools, associations and groups) can participate in this category, which are obliged to present at least two appetizers, two main dishes, two treats, two breads and pastries. The National Table must be accompanied by alcohol (wine, brandy...) or soft drinks (juices...) that can be served with presented dishes. Ethno elements for decoration (wooden containers, earthen vessels, carpets, tablecloths...) must be used as part of the complete presentation. The organizer provides an exhibition space, which will be protected from the consumption of the visitors and the participants, until the judges' assessment.

SPG1

MODERN NATIONAL DISH

The competitor has the task, within 50 minutes, to prepare a modern national dish in two identical samples served individually. All techniques are allowed (cooking, baking, frying, blanching...). A modern national dish can be prepared from any kind of meat, fish, vegetable and fruits from the region which the competitor comes from, and should contain a maximum of 180 g. of meat or fish. In addition to prepared meat or fish, side dish consisted from three or more foodstuffs from the region from where the competitor comes from should be served up to 200 g. A sauce, whose volume should not exceed 40 ml, should accompany the whole dish.

Preparation for the competition - 10 min

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

SPG2

CHICKEN DISH

The competitor has the task to prepare a chicken dish at his own discretion within 50 minutes, in two identical copies, served individually. All techniques are allowed (cooking, baking, frying, blanching...). A dish can be prepared from any part of the chicken, and should contain a maximum of 180g of meat.

In addition to prepared chicken, side dish consisted from three or more foodstuffs should be served up to 200 g. A sauce, volume should not exceed 40 ml, should accompany the whole dish.

Preparation for the competition - 10 min

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

SPG3

FISH DISH

The competitor has the task, within 50 minutes, to prepare a fish meal in two identical samples served individually. All techniques are allowed (cooking, baking, frying, blanching...). Fish food can be prepared from any kind of fish or seafood, and should contain a maximum of 180g of fish or seafood. In addition to prepared fish, side dish consisted from three or more foodstuffs should be served up to 200 g. A sauce, whose volume should not exceed 40 ml, should accompany the whole dish.

Preparation for the competition - 10 min

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

SPG4

PASTA DISH

The competitor has the task of preparing a pasta meal within 40 minutes in two identical samples served individually. All techniques are allowed (cooking, baking, frying, blanching...). Pasta can be prepared from any type of pasta (it is preferable that competitors use a hand-made dough that can be mixed in advance). The prepared pasta dish should not exceed 300g.

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

SPG5

MODERN DISH

The competitor has the task, within 50 minutes, to prepare a modern dish at his own discretion, in two identical copies, served individually. All techniques are allowed (cooking, baking, frying, blanching...). A modern dish can be prepared from any kind of meat and fish, should contain a maximum of 180g of meat or fish. In addition to prepared meat or fish, side dish consisted from three or more foodstuffs from the region from where the competitor comes from should be served up to 200 g. A sauce, whose volume should not exceed 40 ml, should accompany the whole dish.

Preparation for the competition - 10 min

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

BC

BEST CHEF OF THE YEAR 2019 / BLACK BOX / SENIORS

The competitor has the task, within 50 minutes, to prepare a meal at the personal discretion of the foods contained in a black box, in two identical samples, served individually. All techniques are allowed (cooking, roasting, frying, blanching...). The food must be prepared and presented within 50 minutes from the beginning of the competition. Each competitor is obliged to present the name and description of the menu with norms and techniques in the English language at the presentation table in front of the competitor's box. All foodstuffs that are in the black box need not to be used, but the number of the used foodstuffs when preparing meals will be taken into account when evaluating.

Disclosure of the contents of the black box will be performed in front of the judge jury in front of the competitor's box, before the start of the competition.

Organizer provides the groceries.

IMPORTANT: *The first three contestants who collectively score the highest number of points in other categories will be directly placed for this category.*

BCJ

BEST YOUNG CHEF OF THE YEAR 2019 / BLACK BOX / JUNIORS

The competitor has the task, within 50 minutes, to prepare a meal at the personal discretion of the foods contained in a black box, in two identical samples, served individually. All techniques are allowed (cooking, roasting, frying, blanching...). The food must be prepared and presented within 50 minutes from the beginning of the competition. Each competitor is obliged to present the name and description of the menu with norms and techniques in the English language at the presentation table in front of the competitor's box. All foodstuffs that are in the black box need not to be used, but the number of the used foodstuffs when preparing meals will be taken into account when evaluating.

Disclosure of the contents of the black box will be performed in front of the judge jury in front of the competitor's box, before the start of the competition.

Organizer provides the groceries.

IMPORTANT: *The first three contestants who collectively score the highest number of points in other categories will be directly placed for this category.*

BTS BEST TEAM OF THE YEAR 2019 / SENIORS

The contestants are obliged to prepare me from three gangs (appetizer, main course and dessert) at their request (for two persons). All techniques are allowed (cooking, baking, frying, blanching...)

The menu must be prepared and presented within 90 minutes from the beginning of the competition. Each team is obliged to present the name and description of the menu with the norms and techniques in the English language at the presentation table in front of the competitive boxing. The team may have a captain (mentor) during the competition, but he is not part of the team, does not wear a cooking uniform and cannot enter boxing, but can help his competitors with his advice.

The presentation should start in the order of the menu after 60 minutes of the beginning of the competition.

Each team must have 2 chefs and one assistant.

Organizer provides the groceries.

BTJ BEST YOUNG TEAM OF THE YEAR 2019 / JUNIORS

The contestants are obliged to prepare meal from three gangs (appetizer, main course and dessert) at their request (for two persons). All techniques are allowed (cooking, baking, frying, blanching...)

The menu must be prepared and presented within 90 minutes from the beginning of the competition. Each team is obliged to present the name and description of the menu with the norms and techniques in the English language at the presentation table in front of the competitive boxing. The team may have a captain (mentor) during the competition, but he is not part of the team, does not wear a cooking uniform and cannot enter boxing, but can help his competitors with his advice.

The presentation should start in the order of the menu after 60 minutes from the beginning of the competition.

Each team must have 2 chefs and one assistant.

Organizer provides the groceries.

KGM

THE BEST RESTAURANT OF YEAR 2019

Only for Macedonian Restaurants

The competitor has the task, within 50 minutes, to prepare a modern dish at his own discretion, in two identical copies, served individually. All techniques are allowed (cooking, baking, frying, blanching...). A modern dish can be prepared from any kind of meat and fish, should contain a maximum of 180g of meat or fish. In addition to prepared meat or fish, side dish consisted from three or more foodstuffs from the region from where the competitor comes from should be served up to 200 g. A sauce, whose volume should not exceed 40 ml, should accompany the whole dish.

Preparation for the competition - 10 min

Preparing and serving meals - 30 min

Cleaning and tidying up the workspace - 10 min

Competitor provides the groceries.

CFS1

Day 1 Competition Theme: Free Style - LIVE

All participants shall bring their own vegetables and fruits. Use of glue, toothpicks and supports are permitted on condition that they are not visible. Use of leaves is permitted, but should not constitute more than 1/3 of the overall carving composition. There are no limitations to the choice of fruits and vegetables.

CB2

Day 2 Competition Theme: BALKAN

All competitors shall create their fruit and vegetable carvings at home and bring them for display. Use of toothpicks and supports are permitted. Use of glue is prohibited! Use of leaves is permitted but should not constitute more than 1/3 of the overall carving composition. All competitors must be present in the competition area by 09:00.

CTCL3

Day 3: Team competition - LIVE

A theme and ingredients shall be announced on the day of the competition. Teams of two shall compete. The competition shall start at 10:00 and shall be 3 hours long. All competitors shall create their fruit and vegetable carvings at their workstations in 3 hours. Use of toothpicks and supports are permitted on condition that they are not visible. Using leaves for decoration is permitted but should not be larger than the volume of the fruits and vegetables. Use of glue is prohibited! The number of finished pieces shall be more than two per person in the team for this category.

COMPETITION RULES

1. The competition will take place in a well-delimited space and under the eyes of the public
2. The competition is only for those competitors individually registered
3. Each competitor will have 10 minutes for installation and cleaning

1st category - Pizza Classic (world known pizzas):

- 2 pieces: one for the Jury and one for public and media
- 15 minutes for preparation and cooking, total time: 25 min
- The competitor will provide the ingredients by himself / herself

2nd category - Pizza Creative (freestyle):

- 2 pieces: one for the Jury and one for public and media
- 20 minutes for preparation and cooking, total time: 30 min
- The competitor will provide the ingredients by himself / herself

3rd category - Pizza National:

- 2 pieces: one for the Jury and one for public and media
- 20 minutes for preparation and cooking, total time: 30 min
- The competitor will provide the ingredients by himself / herself
- Main ingredients must be from competitor's country

4. During the competition the competitor will be alone in the competition stand or with competition consultant provided by the organizers
5. The Jury is composed by international Pizza Master chefs
6. Competition stand will contain: oven, worktable, and utensils for oven
7. Presentation and tasting will be done immediately after the competitor will expose pizza on the plate
8. Competitors must be dressed in work attire + cap and apron (the clothes may be printed with logo employer or own advertising)
9. All competitors must provide list of ingredients (for all categories), and pizza type (for pizza classic only)

Evaluation criteria

Presentation	30 points
Taste	40 points
Technique and baking process, hygiene	30 points

AWARDS: Ranking/Prizes - Distribution of points

- 90 - 100 points - Gold medal (due to the judging rules of WACS can be one or more medals)
- 80 - 89 points - Silver medal (due to the judging rules of WACS can be one or more medals)
- 70 - 79 points – Bronze medal (due to the judging rules of WACS can be one or more medals)
- 60 - 69 points - Diploma (due to the judging rules of WACS can be one or more medals)

Recommendations

- Each competitor may get technical consultancy assisted by Pizza Chef.
- In case of technical problems the competitor may appeal to the organizers maintenance service (there will be permanently present a qualified person).
- Free discussions with the judges may be taken 40 minutes before the competition.
- It is allowed to use various decoration on the presentation plate as: whole tomatoes, various cheeses, green vegetables, cereals a.s.o., condition is to be eatable.
- The final dish - pizza - may be associated with sauces and drinks.
- At the presentation in front of the judges, a representative from the company where the competitor works may accompany competitor.

SPECIAL CATEGORY:

ONLY FOR PRESENTATION & SERVING WINE WAITERS

COMPETITION RULES

S1

Wine service and menu presentation / for waiters

In this category competitor have time of 25 minutes for wine service and menu presentation.

- Out of this, 20 minutes are for setting up a table, presenting their own menu and serving wine according to the competitor's menu. The wines that competitors will serve will be pre-announced on the GastroMak's web site, as well on the spot, during the competition days
- The remaining 5 minutes, from the time will be intended for cleaning the table.

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