



Mednarodni kulinarični festival



Instructions for Competitors

International Culinary Festival Kranjska Gora

hit alpinea
Kranjska Gora

KRANJSKA GORA, THE VENUE OF THE EVENT

Kranjska Gora is a renowned resort, embraced by the Julian Alps and offering entertainment, sports, and recreation throughout the year. The picturesque Kranjska Gora lies in the immediate vicinity of the borders between Slovenia, Austria, and Italy. In the summertime, the mild and cool climate transforms Kranjska Gora into a pleasant green valley that offers a variety of possibilities, being an excellent starting point for numerous sporting and adrenaline activities or just a place to share good company and relax. In the wintertime, the area is known as an excellent ski resort that, among others, hosts as many as three world-level competitions (Ski Jumping World Cup, men's Alpine Skiing World Cup, Cross-Country World Cup).

The website of the company and the venue:

<https://www.hit-alpinea.si>

<http://www.kranjska-gora.si>

COMPETITION VENUE

Hotels: Hit Alpinea – Kranjska Gora

Hotel Ramada Resort (formerly Hotel Larix)

Borovška 99, 4280 Kranjska Gora, Slovenia

Telephone: +386 4 588 41 00

ORGANISING COMMITTEE

Hit Alpinea d.o.o.

Borovška 99 4280 Kranjska Gora

Boštjan Kovačič, tel: +386 41 373 187

Aida Kadič, tel: +386 41 267 082

Email: festival@hit-alpinea.si

INFORMATION ON THE COMPETITION

The competition is divided as follows:

- **Category A1:** Preparation of national dishes (from each competitor's country) with a modern twist
- **Category A2:** Preparation of modern culinary dishes
- **Competition finale** (top 5 competitors, total score from categories A1 and A2)
- **Category B1:** Decoration competition (exhibits)
- **Category B2:** Confectionery competition (cakes, exhibits)

The application deadline for the competition: **20 April 2019**

Please submit your completed application form to: festival@hit-alpinea.si

REGISTRATION FEE

Competitors must remit the registration fee by 25 April 2019 to the following account:

Hit Alpinea d.o.o.

Borovška 99, 4280 Kranjska Gora, Slovenia

Bank Account No.: 07000-0000004358

Gorenjska banka d.d. Kranj

SWIFT CODE GORESI2X IBAN SI5607000000004358

REGISTRATION FEES:

GOLD COMPETITION PACKAGE: €125

Included in the price:

- Registration fee for categories A1 and A2
- 3 overnight stays + breakfast and dinner
- Gala dinner at the end of the competition
- Admission to the Hit Alpinea pool area, free internet in the hotel

SILVER COMPETITION PACKAGE: €105

Included in the price:

- Registration fee for categories A1 and A2
- 2 overnight stays + breakfast and dinner
- Gala dinner at the end of the competition
- Admission to the Hit Alpeina pool area, free internet in the hotel

COMPETITION RULES

- The competition is for individuals.
- Competitors must indicate their competition category at the time of registration.
- Competitors may compete in one or several categories.
- During the competition, all competitors are required to wear chef's uniforms, especially at the opening ceremony, during cooking and at the end of the competition.
- **Competitors must bring their own ingredients, kitchenware and utensils needed to prepare the individual dishes, including the serving plates.**

Awards or medals will be given in each competition category according to the following criteria:

Award	0–72.9 points
Bronze medal	73–82.9 points
Silver medal	83–91.9 points
Gold medal	92–100 points

Competition finale: Cups for the top three

CATEGORY A1 COMPETITION (national dish with a modern twist)

Competition rules:

- a)** Each competitor must prepare a main dish on two plates: a national dish with a modern twist (for two)
(one plate is for the judges, the other will be used as an exhibit)
- b)** Each competitor must bring their own ingredients for the dish, including three written copies of the recipe.
- c)** Competitors must bring everything necessary for cooking (pots and pans, cloths, knives, cutting boards, plates, etc.)
- d)** Competitors can bring with them pre-prepared stock for sauces, washed and peeled vegetables, fruits (**not chopped**), cleaned meat or fish, pre-prepared dough.
- e)** Available time for preparing the dish: **50 minutes**
 - 5 minutes to prepare the working area
(ingredients must be marked with the date and name of each ingredient)
 - 40 minutes to prepare and serve the dish
 - 5 minutes to clean up the working area

The judging panel will evaluate the competitors' work according to the following criteria:

a) Taste – 40 points

The combination of taste and aroma

b) Dish complexity and appearance – 30 points

Visual presentation of the dish and the originality, creativity and innovation in the preparation of the dish

c) Professional preparation of the dish – 20 points

Proper preparation and use of the working area, work organisation, cooking techniques

d) Working surface and work habits – 10 points

Competition registration fee is included in the price of the package.

CATEGORY A2 COMPETITION (modern culinary dishes)

Competition rules:

- a) Each competitor must prepare a main dish on two plates: a modern dish for two
(one plate is for the judges, the other will be used as an exhibit)
- b) Each competitor must bring their own ingredients for the dish, including three written copies of the recipe.
- c) Competitors must bring everything necessary for cooking (pots and pans, cloths, knives, cutting boards, plates, etc.)
- d) Competitors can bring with them pre-prepared stock for sauces, washed and peeled vegetables, fruits (**not chopped**), cleaned meat or fish, pre-prepared dough.
- e) Available time for preparing the dish: **50 minutes**
 - 5 minutes to prepare the working area
(ingredients must be marked with the date and name of each ingredient)
 - 40 minutes to prepare and serve the dish
 - 5 minutes to clean up the working area

The judging panel will evaluate the competitors' work according to the following criteria:

a) Taste – 40 points

The combination of taste and aroma

b) Dish complexity and appearance – 30 points

Visual presentation of the dish and the originality, creativity and innovation in the preparation of the dish, culinary trends

c) Professional preparation of the dish – 20 points

Proper preparation and use of the working area, work organisation, cooking techniques

d) Working surface and work habits – 10 points

Competition registration fee is included in the price of the package.

CATEGORY B1 COMPETITION: Decoration competition

(exhibits)

Competition rules:

Culinary decoration B1

The following foodstuffs can be used:

Seeds, salt, butter, dough, spices, fruit.

Confectionery decoration B1

The following foodstuffs can be used:

Sugar (various techniques), marzipan, chocolate, chocolate transfer sheets, dough.

The judging panel will evaluate the competitors' work according to the following criteria:

- a) The level and complexity of the exhibit 0–25 points
- b) Mastery 0–25 points
- c) Creativity and artistic impression 0–25 points
- d) Presentation 0–25 points

Competition registration fee is included in the price of the package.

CATEGORY B2 COMPETITION (cakes, exhibits)

Competition rules:

- a.) Competitors must place an appropriate product label under the product being displayed
- b.) One piece of the cake must be presented on a plate for the judging panel

The judging panel will evaluate the competitors' work according to the following criteria:

1. PRESENTATION AND GENERAL IMPRESSION OF THE PRODUCT: 0–25 points

- a) the product is appetising
- b) the decoration matches the product
- c) the presentation is modern and elegant

2. INGREDIENTS – COMPOSITION OF THE PRODUCT: 0–25 points

- a) the used foodstuffs are in line with the modern art of confectionery in terms of colour, taste, and composition
- b) the product is commercially viable

3. PROFESSIONAL PREPARATION:

- a) the foodstuffs are authentic and properly cooked
- b) the dishes are properly glazed
(with jelly, chocolate, etc.)
- c) the final product is in line with professional standards

4. PRESENTATION AND SERVING: 0–25 points

- a) artistic impression of the product
- b) the final product breaks away from conventional standards