
Community Catering

- 1. The rules say we have to prepare 2 meat dishes or 1 meat & 1 fish dish. For the fish, do you mean it has to be fish only? Seafood like squid, shrimp, crab...etc is ok?**

The main dishes needs to be meat and fish. This means that the main part of the dish needs to be as mentioned in the rules. Squid or other seafood should be used as composant.

- 2. Is it allowed to bring in fish filleted but not trimmed?**

Yes you could. You are allowed to bring in 6 (six) convenience products. Fish filleted will be considered in the same way as all other.

It counts as 1 (one) CV product

“any product that has been partially or completely prepared by the food industry (stuffed pasta, fresh pasta, cut salads in a controlled atmosphere, frozen vegetables, fruits, dressings, ice creams, dried or frozen herbs, pre sliced ham/bacon, raw sliced meat for escalope, roulade, paillard ...”

- 3. In the rules you stated “Tomatoes might be blanched and peeled, broad beans might be shelled, no vegetable purees.”. How about Red Bell Pepper? Can we peeled it but not cooked?**

As for the tomatoes you are allowed to peel the red bell pepper, but not cut. You need to cook and season it on the competition, otherwise it will be considered as CV product.

- 4. We will use rice, and can we wash the rice before competition?**

In the rules is mentioned: “.....starch products - cleaned, washed.....”.

- 5. Is sweet rice wine (Mirin) considered as CV products?**

No!

- 6. Is Thai Fish Sauce considered CV products?**

No!

- 7. Are dried herbs or spices considered CV products?**
No! Spices, herbs and seasoning powders were not considered as CV product!
- 8. Is a Deep fryer as standard equipment in the kitchens?**
Deep fryers vegetable processor, slicing machine, Robot Coupe R4, GN Trolley etc. are available on demand !
- 9. Is it authorized to change the display for the service?**
Unfortunately not. These changes are affect the service flow and may be have a negative influence on the service from all the teams.
- 10. Can we exchange induction wok with our induction heater?**
No. The electric equipment is fixed and cannot be changed
- 11. Is there a the washing room for each team or to share with all the teams**
2 sharing rooms are installed for the 3 teams competing.
One washing room with a dishwashing machine. The teams are free to use it or to do the washing up in their kitchen. The helper (dishwasher) is responsible for the equipment washed in this room and to bring it back to the kitchen.
The second room serves for the shared machines as ice cream machine, ice cube machines, etc.
- 12. Can we put our dessert on plate for salad and use dessert plate in salad bar?**
We do not have a problem with your request.
We leave the choice to the teams to use the plates in a different way. The captain just need to inform the service staff of this change.
- 13. Are we allowed to decorate our serving buffet?**
Each team has one table in front of the kitchen (2mx2,5m) at their disposal. Each team is allowed to decorate and promote on this space, without using any electronic equipment.
The same rules will applied for the 2 salad bars
- 14. Are we allowed to decorate the guest tables for our menu?**
No. As we do not allocate special tables to our guests and apply the free sitting system.