
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!