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## Community Catering

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- 1. The rules say we have to prepare 2 main 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 affect the service flow and may 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 be 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.

**15. We use 2 different fish species on the starter. We would like to bring them as filleted. Are they considered as 1 or 2 CV products?**

Yes. Two different species are 2 different components and treated as separate products.

**16. Would an already prepared pork shoulder roulade (prepared by the team the day before), stuffed with herbs, count as a CV product?**

**If yes, could we use the remaining parts of the meat that we used for the roulade, to make ground meat, with a meat grinder that we will bring on our own?**

No this would not be allowed, because it's already cooked and prepared. CV products are prepared ingredients or a preparation step.

The shoulder can be brought in already marinated, but raw. Marinated will count as a CV!

Please notice that you can use pressure cooker which will not be counted as machine!

**17. We have the following items and would like to confirm which of these are classified as CV:**

Frozen peas	CV
Frozen beans	CV
Tinned butter beans	CV
Caesar dressing	CV

**18. Are the following items classified as CV products?**

Carrot Butter	Yes
Pre Made Salts	No this are spices
Tinned Beans	Yes
Vegetable Juices	Yes
Caesar Dressing	Yes

**19. About the desserts... Are we asked to first put them on a platter, placed on the buffet, or on the dessert's plates directly?**

About the desserts its your choice the way you present your dessert.

The judging criteria says :

- Do the dessert table make a tasteful and colorful impression
- Do the dessert table fit the concept

**20. Bread is considered a CV product.**

The bread is not asked in to be produced in the rules. As it the bread will not count in the evaluation neither as CV product.

**21. Can the biscuit for the dessert be already cut in individual portions and be considered as a CV product?**

If it's cut it will be considered as CV.

**22. We need to bring the platters and ladle for the salads and the dessert. Is that correct?**

On the standard equipment list 2 refrigerated salad bars will be installed. We remind that the hygienic rules on temperature needs to be respected. Up to you to choose your display.

**23. Can we give a small bag with Greek products to give to the customers?**

Yes! As long this will not affect the service and the work flow of the staff. Please check with the marshals before service starts