
National Team Senior and Juniors

1. What are the helpers allowed to do?

- Team composition for the cold table
- Chefs and helpers have to be the same as in hot kitchen
- 4 additional helpers allowed to carry but not place items on the table
- 1 of the 4 helpers is allowed to help **the pastry chef ONLY** with the showpiece to do the last work and place it on the table
- 10 points penalty if too many persons working with the table

2. is it possible to have a “trolleys” in to the kitchen – for the knives etc. We have always had.

- Yes! One trolley GN 1/1 with 6 plates height will be allowed
- Transport Cage can also be used but instead of ScanBoxes for equipment.

“Only 2 additional Scanbox or similar GN1/1, cooling or heating equipment is allowed.

3. Can we use a charcoal in the oven that we going to light – we had the same in Erfurt Culinary Olympics 2016

- No. Open charcoal, wood burning, green egg and/or barbecues will not be permitted for security reasons

4. Is there a black list of ingredients available for Europe I.E. ingredient that are not allowed to be served in the food service industry?

- Yes. We refer on the international black list.

5. Are vegetable and fruit powders allowed to be brought in?

- Yes, but it has to be used as ingredient for further usage, not as a final garnish. Usually you use the shapes or other cuts for drying and reduce as powder!

6. Are bread crumbs or bread in general allowed for let’s say panade, coatings or croutons?

- Yes,

7. Are self-made spice blends allowed?

- Yes!

8. When using only a small part of a fish such as salmon (edible buffet) is the whole fish required to be brought in?

- Yes! It has to be filleted during the competition!
- 9. Do scallops (coquille St.Jacques) have to be shucked at location or can they be already shucked?**
- Scallops needs to brought in in shells!
- 10. Not sure how easy they are sourced in the shell in Europe and in November.**
- Normally the season starts in November. Please contact the supplier named Provencale (tel: +352 4988-1)
- 11. Are flavored oils allowed (truffle oil, spice oil, herb oil etc.)?**
- Yes! You are allowed to bring oils in!
- 12. Can we cut artichokes in half to make sure they are in good shape inside?**
- Yes! You can cut them on top, but not turnish.
- 13. We need a small amount of prosciutto ham for the hors d'oeuvre and we bring this in pre-sliced or do we have to purchase and bring in the whole piece?**
- No! Slices are allowed! But you need to trim or in a prepared way them during the preparation.
- 14. Could we bring in lemon zestes and the juice form the lemon?**
- Yes! This will be considered as a peeled fruit or veggie.
- 15. I would like to know if any supporting wires or others are allowed in the support of center pieces which are fully covered or is no support as such allowed in total?**
- This is only allowed in D2 but not in National show pieces.

Junior Buffet

- 16. Do we need to bring in our own plates and serving utensils for the contemporary buffet?**

The rules says :

“Dishes and serving utensils (plates, sauce pans, soup bowls....) are to be provided by the teams.”

This means that all utensils needed for serving the guests are provided by the main sponsor from the competition – Villeroy & Boch!!

All utensils used on the buffet table are to be provided by the teams!

In detail!

Finger-food : bowls, skewers, or other support for the presentation of the finger-food are to be provided by the teams.

Cold Buffet Platter: The platter as well as the salad bowls and sauce bowls are provided by the teams. The plates for the guests are provided by Villeroy & Boch

The live cooking hot dish: The plates for the guests are provided by Villeroy & Boch

Dessert: The plates for the guests are provided by Villeroy & Boch