
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.

16. Where is this laverie equipment located?

The laverie is a shared room located in the middle of all the kitchens.

17. Is it shared amongst the other kitchens/teams?

- It is a shared room which is accessible for all the teams. Teams are free to use it or to wash up in their own kitchen. The helper (dishwasher is responsible to bring, wash and take back the equipment

18. We have not seen mention of a Icemachine on the list.

- is there ice available or does the team need to bring this in?

- We installed 2 rooms with different equipment to share by the teams. This contains:
 - Ice cream machine – Bravo - Trittico 183
 - Ice cube machine – Wessamat - W19
 - Slicing machine 300 mm – Sirmann - Palladio 300
 - Dough and food mixer 10 l – Dito Sama - 60142
 - Multivac vacuum – Multivac - C200
 - Vegetable processor – Robot Coupe - CL50 + PACK 1929

- Cutter – Robot Coupe – R4

19. In the rules for the Restaurant of Nations it states that additional small machines (max 8) can be brought in. This statement is not listed in the contemporary buffet rules.

Does this apply to the contemporary buffet as well?

- This rule is applicable in all categories

20. Are the two scanboxes that are allowed in included or excluded from the 8 maximum.

- The scanboxes or similar are not included in the 8 machines

21. In the rules it states that Service starts at 6pm.

How long is the service period is?

- Until the clients are served. The last ticket for starter is at 9.pm.

22. Is there a deadline when the last dessert must be served?

- No

23. Is the usage of a chocolate tempering machine allowed

- Yes this counts to the 8 machines which are allowed to bring by your own

Junior Buffet

24. 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

- 25. Does Goose liver be brought in free of veins, not marinated or prepared?**
No! the liver could be put in milk but not cleaned. This is considered as the meat which needs to be trimmed during the preparation time.
- 26. From the FAQ page I have learned that all plates knives and forks are supplied by Villeroy Boch.**
Are we allowed to know what size, pattern and color these plates will be?
- Samples had been send to all the teams form Villeroy & Boch
- 27. The time schedule for the contemporary buffet list 7:30pm as plating time and 8:00pm Service time**
I interpret that the buffet platter and the hors d'oeuvres have to be on the buffet tables by 7:30pm and at 8pm the main course will be served followed by dessert. Is my assumption correct?
- Preparation time for the buffet is 4 1/2 hours
 - Time for building up the buffet is 1/2 hour by the whole team
 - Teams start with a gap
- 28. Are there specific times or interval when each course has to be presented to the judges?**
- The marshal will inform the teams 10 minutes before sending the next dish
- 29. Of the Kitchen Brigade team who is allowed to set up the contemporary buffet table (plates for buffet patter, plates for Hors d'oeuvres, plinths/risers etc.)?**
- The rules for the buffet setup are the same as for the Culinary Art for National teams
- 30. Are support members or coaches allowed in the set-up of the contemporary buffets non food items such as risers etc.**
- No. Only the teams is allowed as for the Culinary Art.