



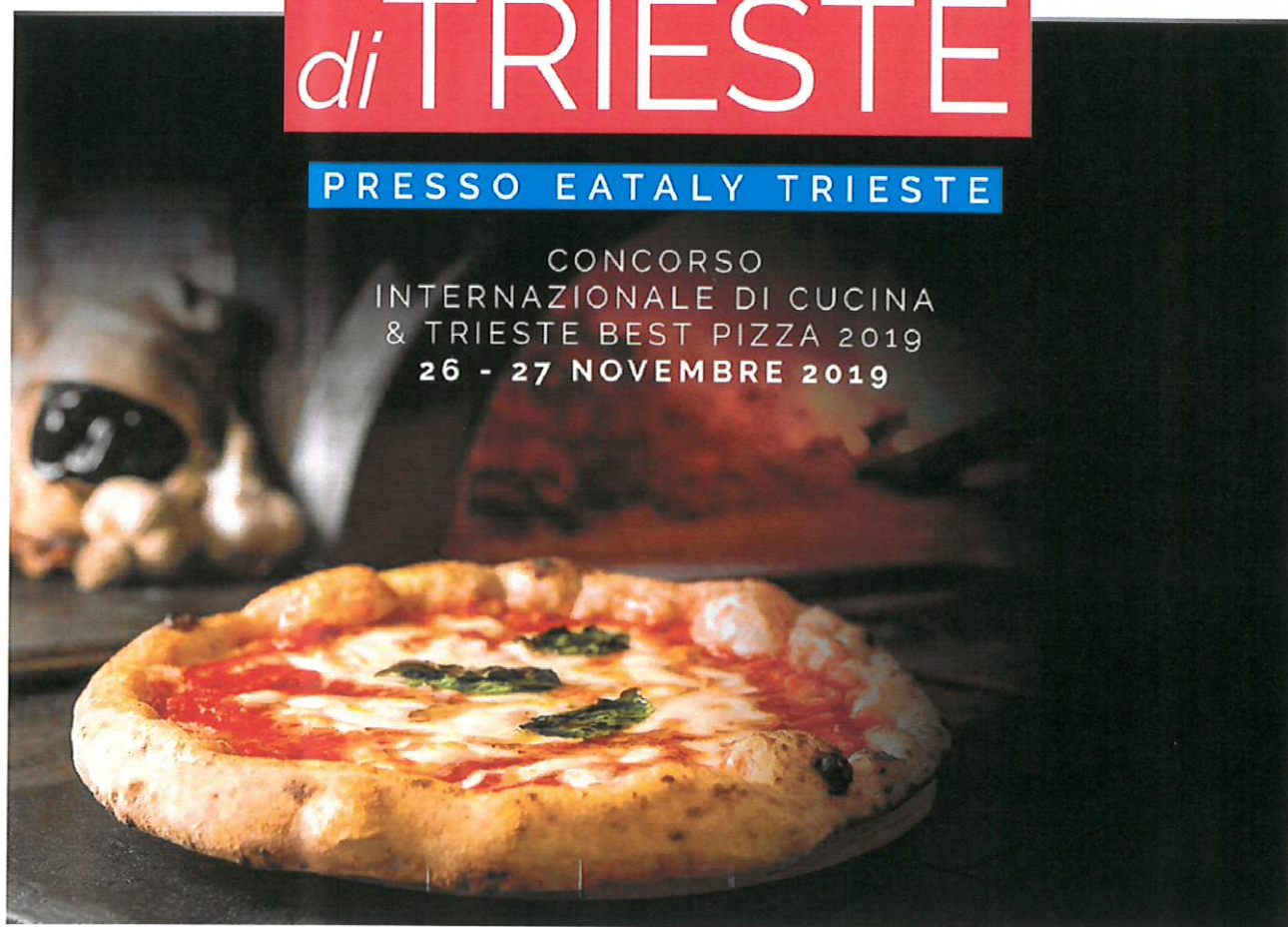
comune di trieste  
assessorato alla cultura  
assessorato al commercio  
ed eventi correlati



# CITTÀ *di* TRIESTE

PRESSO EATALY TRIESTE

CONCORSO  
INTERNAZIONALE DI CUCINA  
& TRIESTE BEST PIZZA 2019  
26 - 27 NOVEMBRE 2019





## 1 – THE EVENTS

The 3rd edition of the event "**TROPHY CITY OF TRIESTE**" is an individual hot cooking competition open to chefs and professionals from Italy and abroad and will take place on tuesday 26 november 2019 at 08.00 am.

The XI edition of the "**COOK OF THE YEAR**" event is an individual hot cooking competition open to chefs and professionals operating in the province of Trieste (this competition is combined with the "Città di Trieste Trophy" competition) and will take place on tuesday 26 november 2019 at 08.00.

The 1st edition of "**TRIESTE BEST PIZZA**" is a cooking competition dedicated to professional pizza makers from Italy and abroad and will take place on tuesday 26th and wednesday 27th november 2019 from 9.00am to 12.00pm..

The 7th edition of the "**TROPHY MADY FAST**" event is an individual hot cooking competition open to aspiring cooks of hotel schools and Junior cooks from Italy and abroad. It will take place wednesday 27 november 2019 at 9.00.

## 2 – THEME OF THE EVENTS

Trophy city of Trieste, Chef of the Year and Mady Fast Trophy  
**THE MEDITERRANEAN CUISINE" in a classic or modern key.**

Trieste Best Pizza  
**"THE MEDITERRANEAN PIZZA"**

## 3 – COST OF PARTICIPATION

The participation fee is set at € 30.00 for participant. This fee must be sent by bank transfer to: Associazione Cuochi Trieste - Banca Unicredit agenzia 10 Piazza Cavana - Trieste – Italy - IBAN: IT 87 Y 02008 02210 000104870799 specify in the reason for payment: "QUOTA ISCRIZIONE CONCORSO CUCINA 2019" participant's name and surname.

## 4 – DAYS AND TIMES

The event will take place on 26 and 27 november 2019 at **EATALY** Riva Tommaso Gulli, 1, 34123 Trieste. The event will have the following times: for visitors, opening at 09.00, closing at 22.00.

For competitors, reserved entrance, opening at 07.30.

The organization reserves the right to cancel the event, postpone or change its duration or opening times.



## 5 - REGISTRATION

- Written on the official print, accompanied by a copy of the paid transfer, it must be sent to the following e-mail address: **atctrieste@gmail.com**

**WITHIN WEDNESDAY 20 NOVEMBER 2019.**

- The organization will confirm, to all competitors, the admission to the competition and the date of participation assigned to them, is simultaneously understood as acceptance of the conditions of the regulation. **DO NOT ACCEPT THESE GUIDELINES, IT WILL LEAD TO DISQUALIFICATION.**
- During the competition all participants are required to wear professional clothes for chef/pizza jacket uniform, hat, chef pants and safety shoes.
- In the event of cancellation of the event, or failure to accept the application, the participation fee paid will be returned in full to the competitors.
- All the rights deriving from the use of the recipes, photos and videos, the preparations in the competition, go to the organization.
- The organization accepts no responsibility for any damage or loss of dishes, silverware and any other valuable items used in the competition.

## 6 – GENERAL RULES COOKIES

- The organization makes available to the participants in the Hot Competition a "visual laboratory" equipped with conventional systems and equipment such as a ventilated **no steam** oven and blast chiller.
- Each workstation will consist of a 180x70 workbench with 2 induction plates and 3 electrical sockets. All remaining material must be brought by competitors.
- The laboratories are not equipped with minute and special equipment (pots, pans, baking pans, cutting boards, molds, glazed croissants, pastry vents, aprons, etc.), they are equipped with special dishes, or special porcelain, for which each "competitor" must provide independently.
- Each competitor must deliver, before the competition to the Head of the Jury, a copy of the recipes presented in the Competition, **drawn up for four portions in Italian and English**, (accompanied by any photo).
- Each competitor in this category can present the dish already made and jellied (optional) according to the International criteria, in addition to carrying out 2 hot tasting portions for the jury, accompanying the presentation with a typewritten recipe.
- The plates must be in porcelain with the edge, not in slate or wood.
- The presentation is "at the plate" and in single portions.
- Preparations must be carried out in the laboratories set up within the complex at the scheduled times.

- It is allowed the use of raw materials already cleaned and portioned but not raw materials already cooked or packaged, it is allowed to use packaged products that would require long preparation times (broths, cooking grounds, marinated foods).
- The times are established in the following ways: 07.30 am entrance to the laboratories to prepare foodstuffs and equipment within the competition area. 08.00 meeting with the jury, definition of the program of the day and assignment of processing times to each competitor, **each competitor has 5 minutes for the mise en place, 40 minutes for cooking, plus 5 minutes for cleaning.**
- The delay after the 40 minute trial will be quantified with the reduction of a point equal to every minute. Over the 5 minutes delay the competitor will be disqualified.

## 6 BIS – GENERAL RULES PIZZA MAKERS

- The organization makes available to the participants in the Hot Competition a "visual laboratory" equipped with conventional systems and equipment such as a wood-burning oven and normal use tools.
- All other material must be brought by competitors.
- The dough should be ready as well as the filling ingredients.
- A competition judge will supervise to ensure that each competitor, after finishing the race, diligently removes all his tools, ingredients and other personnel from the preparation room, carefully cleans the space used and leaves the oven at temperature for the next competitor.
- The laboratories are not equipped with minute and special equipment (pots, pans, trays, cutting boards, molds, aprons, etc.), they are equipped with special plates, or special porcelain, for which each "competitor" must provide independently.
- Each competitor must deliver, before the competition to the Chief of the Jury, a copy of the recipe presented in the Competition, drawn up for 2 pizzas **in Italian and English** (accompanied by a photo, if any), in addition to making 2 hot tasting pizzas for the jury accompanying the presentation with typewritten recipe.
- The times are set as follows: 09.00 am entrance to the laboratories to prepare the foodstuffs and equipment within the competition area. 09.30 am meeting with the jury, definition of the day's program and assignment of processing times to each competitor, **each competitor has 5 minutes for the mise en place, 10 minutes for cooking, plus 5 minutes for cleaning.**
- The delay after the 10 minute trial will be quantified with the reduction of a point equal to every minute. Over the 5 minutes delay the competitor will be disqualified.



## 7 - RAW MATERIALS

- The raw materials for the display and decorations are the responsibility of the participants.
- The participant must comply with the HACCP rules for the transport of foodstuffs.
- Each competitor must independently supply the supplies needed to make the recipe.

## 8 - EVALUATION CRITERIA

- Presentation of the recipe **0-10** food weight, explanation of the execution, presence of nutritional values and calculation of calories. (also for pizza makers).
- Mise-en-place and cleaning points **0-10** ability to organize their work; compliance with execution times, ability to prepare and re-order the equipment; compliance with established schedules and schedules; cleaning and order during the processing phases (for pizza makers: dough, filling in respect of the established schedules and schedules; cleaning and ordering during the processing phases).
- Professional preparation of points **0-25** correct handling and storage of food, compliance with hygiene standards; correct cooking of foods (meat, fish, vegetables, etc.); correct use of weights and portions; correct setting of the recipe and effectiveness of the techniques used (for pizza makers: set design, professional technique, cooking).
- Disposition and presentation of points **0-5** clean and tidy arrangement of food in the dish without artificial seals; use of effective packaging techniques that do not involve unnecessary waste of time; use of sober and suitable dishes and porcelain to enhance the food they contain; ability to stay on time.
- Aesthetic appearance **0-10** points pleasant and elegant chromatic impact.
- Olfactory impact and flavor points **0-40** pleasant olfactory impact, pleasant taste and in harmony with the type of food used; correct use of condiments; correct preparation of preparations (also for pizza makers).
- Half points are not allowed.

## 9 – THE JURY

- The members of the Jury are qualified and selected experts.
- The Jury is composed of a commission made up of several Judges.
- The Judges' decision is final and cannot be appealed.
- Attention: collaborators who in any way can interfere with the event are not allowed.
- The Jury will deduct 5% of each program if there are collaborators during the event.
- The Jury operates throughout the duration of the event, at the end of each battery is available to competitors for any explanations and/or clarifications.



## **10 - CONTACTS**

The organizing chefs are available for any information:

Andrea Basilico cell. +39 366 5641252

Claudio Rosso cell. +39 347 7695731

Or away e-mail: (English) [atctrieste@gmail.com](mailto:atctrieste@gmail.com)

## **11 - THE ORGANIZATION IS RAISED BY ANY RESPONSIBILITY FOR THE PARTICIPANTS BEFORE, DURING AND AFTER THE EVENT**

## **12 - AWARDS**

|                |                         |
|----------------|-------------------------|
| Points 100     | Gold medal with mention |
| Points 90 – 99 | Gold medal              |
| Points 80 – 89 | Silver medal            |
| Points 70 – 79 | Bronz medal             |
| Points 01 – 69 | Diploma                 |

## **13 – HOTELS CONVENTIONED**

Competitors who need accommodation can contact the hotels listed below and say that they participate in the competition to take advantage of the reduced rate.

- Hotel Capitelli      Piazza Barbacan 3 - Trieste      Tel (+39) 327 4475405
- Hotel Barbacan      Piazza Barbacan 3 - Trieste      Tel (+39) 040 2471015  
[info@hotelbarbacantrieste.com](mailto:info@hotelbarbacantrieste.com)
- Hotel all'Arco      Piazzetta S. Silvestro 4 – Trieste      Tel (+39) 040 2607389  
[info@hotelallarco.com](mailto:info@hotelallarco.com)
- Hotel NH      Corso Cavour 7 – Trieste      Tel (+39) 040 7600055  
[nhtrieste@nh-hotels.com](mailto:nhtrieste@nh-hotels.com)
- Residence Sole      Via San Francesco 4 - Trieste      Tel (+39) 331 4371390  
[info@residence-trieste.it](mailto:info@residence-trieste.it)
- Residence Al Granzo      Piazza Venezia 7 – Trieste      Tel (+39) 040 300393  
[info@residencealgranzo.it](mailto:info@residencealgranzo.it)



## **14 - PHOTOGRAPHIC RIGHTS**

The organizer (as well as the press invited by the organizer) has the right to photograph and publish the recipes and photos of the participants' works. Participants have the right to publish their work. Participants and other persons do not have the right to publish the work of other participants except by agreement and consent of the participant himself or of the organizer.

## **15 – TIPS AND SUGGESTIONS**

a) Valuable aspects and therefore qualifying elements are considered: Originality and innovation. Quantity and number of foods and side dishes corrected. Adequate portions. Colors and flavors combined correctly. Natural and appetizing appearance. Food presented in the "dish" correctly gelatine or otherwise properly arranged for the exhibition. Name correctly indicated next to each preparation presented in the "plate", for this purpose it is advisable to check on the spot that reference numbers and tags are positioned correctly. Presentation and display of dishes at the agreed times.

b) Unpleasant aspects and therefore penalizing elements are considered: Use of non-edible ingredients. Overloaded plates and trays. Sculptures made with the use of shapes or molds. Mark, or advertise, or identify your dish, before the jury passes. Use flowers or plastic ornaments. Use crockery, or damaged porcelain, oxidized silverware, etc. Use plates and trays not indicated for that type of service. Decorate in an ordinary way, with parsley or lettuce leaves. Avoid that any pens, or any hairs, present in dishes containing non-plucked or unpeeled game, are in contact with food. Place the food on the edges of the plate or tray. Overuse food colors. Present hot food on mirrors.

## **16 – INTERNATIONAL PROVISIONS**

- Evaluation criteria and judgment techniques used to evaluate the preparations in competition, respect those established for similar "International Competitions".
- These rules establish the following:
  - All preparations presented in the "dish" must be displayed with the exact name shown alongside.
  - The name attributed to each single preparation in competition, it can't be completely abstract, but must summarize the type of ingredients, the cooking technique and / or of packaging used, etc.
  - The ingredients, the gaskets, the side dishes, they must be in harmony with the main element, both in terms of flavor, and color, both the quantity and the nutritional value which must comply with current dietary regulations.
  - All preparations have to be made flawlessly and be digestible.
  - The size of the plate used must be proportionate to the amount of food and the number of portions contained in it.
  - The dish presented must have at least three main elements with two appropriate side dishes.
  - It is not allowed the use of non-edible "clogs". Croutons are allowed.





# Associazione Cuochi Trieste

- Cloth and paper napkins are not allowed, except when used to accompany "Fried preparations".
- The edges of the plates and trays must not be cluttered with food, to avoid the sense of disorder and poor hygiene consideration, which would lead to consequences.
- The preparation must be correct and made with the most appropriate culinary techniques.
- The foods must look natural and tasty.
- The use of artificial thickeners is allowed only for the "creams", the "emulsified sauces".
- Vegetables must be cut or turned in a uniform way.
- The meat or vegetable sauces must characterize the dish.
- The fruit used as a garnish must be small, or finely chopped.
- The meat must be cut correctly, clean and regular; red meat must be cooked "to the point".
- The slices of meat must be arranged and / or overlaid neatly, in front of the main piece (in case of towering) and in any case to always facilitate the service or the consumption.
- For the preparations presented in the "contests" it is allowed the use of a more consistent gelatin than normal.
- With "fish" it must be used "Light fish jelly"; with "white, red meats and wild game" it must be used "meat jelly".
- The vegetables present in the dishes can be partially cooked, to be better preserved.
- Dishes presented in jelly, must be free of drippings and smudges.
- The eggs presented in the dishes must be presented only on glass, or on porcelain, or on jelly mirrors.
- The foods must be packaged and arranged with care and precision to make the service, or consumption, as smooth as possible.
- The Jury takes into consideration the cultural traditions and customs of the participants.
- All preparations must fully comply the theme of the category.
- The dimensions of the accompanying (pralines, tea cakes, miniature pastries, etc.) presented must be proportionate to the size of the products contained in the dish. These subjects must be positioned, preferably, inside the same dish and be made of a natural material (sugar, marzipan, etc.). In some cases, the use of supports (a small iron wire to support the handle of a pulled sugar basket; small sticks to support flower pastillages; etc.) even if it is preferable to avoid such solutions. These subjects are judged and evaluated with the same criteria used for "festive desserts" and must be well combined with the products present in the dish, like: match with a chocolate, etc. combined with a salt paste, bread dough, etc. combined with sugar, etc. combined with marzipan; etc. etc.
- The "creams" (like the Bavarian) presented must be prepared according to the original recipe, however to better preserve the aesthetic aspect, it is allowed the use of extra jelly, or the external gelatin with light gelatin (as wine jelly). It is not allowed the exposure of preparations made only with milk, sugar, jelly and food dye.
- The "mousse" (chocolate mousse, fruit mousse) presented must be prepared according to the original recipe, however to better preserve the aesthetic aspect, it is allowed the additional use of chocolate, sugar, jelly, etc. It is not allowed the exposure of preparations made only with milk, sugar, jelly and food dye.
- The (like soufflé, puddings, etc.) presented must be made in the most similar way possible as the original recipe, however, to better preserve the aesthetic aspect, it can be added extra sugar, crumbled biscuits, almonds, hazelnuts, etc. Fruit if eventually used it must be pretreated (for example dried or candied). The pastries for cream puffs, those made with beer, wine, etc., can be stabilized with the addition of flour or additional sugar. Under no circumstances however, the "hot desserts,



presented cold", should completely vary from the original recipe.

- The presented in "- must be reproduced in the most natural way possible. For ice cream, it is advisable to use a cream based on milk, eggs, sugar and fat; while for the fruit sorbets and semifreddo is a vegetable cream is recommended, without eggs.
- The presented in "- must be prepared according to the original recipe, however to better preserve the aesthetic aspect, it is allowed a supplement of gelatin, sugar, etc. If any fruit is used it must be pretreated with sugar. It is not allowed the exposure of packaged preparations simply with an egg-based dough, sugar, food dye and jelly.
- The presented in "- must recall the original appearance, however to favor the conservation and stability, the use of supplementary thickeners and stabilizers (like soy lecithin) is allowed.
  
- The presented in "- must contain at least 1/3 of fruit pulp and to better preserve the aesthetic aspect, glucose, jelly, etc. can be added. Under no circumstances fruit sauces without fruit pulp are allowed.
- The presented in "- must be packaged in the most similar way possible of the original recipe, however, to better preserve the aesthetic aspect, it is allowed to add extra sugar, glucose, gelatin, etc.
- The presentation of "- must include an assortment of pralines made with different techniques; so not just pralines made with molds, but also glazed pralines, or silk-screened, or cut, etc.
- The presented in the "- must include an assortment of five different preparations, or of five different fillings. Cookies must be made with five different pastries. It must also include an assortment of five different preparations based on pastry for puffs, puff pastry, sablée pastry, etc.
- The presented in the "- must respect the chosen theme (wedding, anniversary, etc. ....) and must be presented with a slice of one portion. Pastries, biscuits and creams, must not differ from the original recipe with the exception of "ice cream cakes", for which the rules of ice-creams, sorbets, and semifreddo are valid.
- The decorations must be made exclusively with edible material, for which pastillage is not permitted.