



CULINARY ARTS COMPETITION

Additional information

INGREDIENTS LIST MYSTERY BASKET

Ingredients	Quantities PER TEAM	Unit Measure	
Beverages			
Red wine	1,000	BOTTLE	COMMON TABLE
white wine	1,000	BOTTLE	COMMON TABLE
Port Tawny wine	1,000	BOTTLE	COMMON TABLE
Sausages and Charcuterie			
Ham (boiled)	0,150	KG	
Aromatic Herbs			
Lemongrass	0,050	KG	COMMON TABLE
Coriander	0,050	KG	COMMON TABLE
Basil	0,020	KG	COMMON TABLE
Rosemary	0,020	KG	COMMON TABLE
Parsley	0,020	KG	COMMON TABLE
Chives	0,020	KG	COMMON TABLE
Mint	0,050	KG	COMMON TABLE
Dill	0,010	KG	COMMON TABLE
Thyme	0,010	KG	COMMON TABLE
Bayleaf	0,010	KG	COMMON TABLE
Sage	0,020	KG	COMMON TABLE
Tarragon	0,020	KG	COMMON TABLE
Micro cress (variety)	0,020	KG	COMMON TABLE
Fruit			
MISTERY INGREDIENT - TO DISCLOSE DURING THE BRIEFING			
Lime	3,000	PIECES	
Fish			
MISTERY INGREDIENT - TO DISCLOSE DURING THE BRIEFING			
cockles	0,5	KG	
Herring (sour) in canned	0,3	KG	



Vegetables

Shitake mushrooms	0,150	KG
Carrots	0,100	KG
Leek	0,100	KG
Onion	0,150	KG
Shallot	0,150	KG
Garlic	0,050	KG

MISTERY INGREDIENT - TO DISCLOSE DURING THE BRIEFING

Watercress	0,100	KG
Celeriac boub	1,000	PIECES
Chilies (fresh)	1,000	PIECES
Currant tomatoes	0,150	KG
Zucchini	0,150	KG
Lemon	0,150	KG

MISTERY INGREDIENT - TO DISCLOSE DURING THE BRIEFING

Beetroot (cooked)	0,100	KG
salsify	0,150	KG

Milk Products

Cream 35%	0,400	LT
Butter Milk	0,200	LT

MISTERY INGREDIENT - TO DISCLOSE DURING THE BRIEFING

Butter without salt	0,400	KG
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Dry Spices & seasoning

Provence herbs	0,020	KG	TO SPLIT
Dijon mustard	0,100	KG	TO SPLIT
Black pepper	0,010	KG	TO SPLIT
Table salt	0,100	KG	TO SPLIT
Sea salt	0,050	KG	TO SPLIT
Paprika	0,150	KG	TO SPLIT
Bay leave	0,010	KG	TO SPLIT

Oils & vinegar

Balsamic vinegar	0,150	LT	COMMON TABLE
White wine vinegar	0,100	LT	
Extra virgen olive oil	0,300	LT	
Unflavour oil	0,300	LT	

Store

Sugar	0,100	KG	COMMON TABLE
Pastry Flour	0,200	KG	COMMON TABLE
Sauerkraut (chucrute)	0,200	KG	



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11th – 17th November 2018
Leeuwarden, The Netherlands



Baking powder	0,050	KG	COMMON TABLE
Pickles	0,100	KG	

Eggs

Eggs	6,000	UNIT
Quail eggs	6,000	UNIT

Textures SOSA

Agar agar	1	BOX	TO SPLIT
Gelan	1	BOX	TO SPLIT
Lecitine	1	BOX	TO SPLIT
Xantana	1	BOX	TO SPLIT



Infrastructure List

INFRASTRUTURE LIST PER SHIFT				
	Total Req. Qty	Size	Model	OBS
GENERAL INSTALLATIONS:				
Lockers	35			
Men's bathroom	1			
Girl's bathroom	1			
Kitchens	5	300*300		Individual
Beamer	1			
Meeting room	1	90m2		For 80/90 pax
Chairs	90			General briefing
Blind tasting room	1	900*900		
Tables	6	130*90		
Chairs	6			
Flipchart /Writer whiteboard	1			
Clock, large digital display	2			Or, one per kitchen
CLEANING SUPPLIES				
Cleaning set	5			
Paper towels	5			
Recycling bin	5			
Hand sanitizer – solvent free	5			
Dustbin & Lid 70 lts	5			
Kitchen chemicals (for washing and cleaning)	5			
Paper towels (big roll)	5			
Waste paper bin	5			
HEALTH & SAFETY				
Fire extinguisher ABC	5			
First aid kit	1			
Fire extinguisher blanket	2			



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
11th – 17th November 2018
Leeuwarden, The Netherlands



WORKSHOP INSTALLATIONS				
Work tables, stainless steel with 2 shelves underneath	10	1200*600		
Double sink with hot and cold water	5			
Fridge (multiple normed shelving)	5			
Combi steamer, GN 1/1 with multiple shelving	5			1 per team
Stove/ring cook top induction hob	5			With 4 rings per kitchen - To confirm
Plastic box with lid, disposable different size	150			
General purpose bowl 0,5 lt	5			
General purpose bowl 1 lt	5			
Chinois 20 cm	5			
Gastronorm pan 1/2 GN	10			
Baking rack GN 1/2 GN flat	10			
Thermometer competition	5			
Cutting board set (5 boards) 500*300	5			
Hand blender Dynamic	2			
Electronic scale with 5 gr increment scale, 2 kg	2			
Sieve set (12, 16 cm)	5			
Tinned conical strainer 14 cm	5			
Whisk set (20cm, 24 cm)	5			
Ladle set (0,1 L, 0,6 L)	5			
Measuring cup 1 Lt	5			
Piping bag, disposable, case	2			
8'' wooden spoon	5			
10'' wooden spoon	5			
GN baking silicone sheet	5			
Whip siphon 250ml	5			
Ronner machine	2			1 per two teams
Latex glove box	10			
Pasta machine	1			
Foil products – saran wrap, aluminium, parchment paper	10			
Frying pan set (26 cm, 32 cm)	5			
Sautese set (1,7 lt, 2,5 lt)	5			
Cooking pot set (1 lt, 2 lt, 4 lt)	5			
Icecube machine	1			
Deepfryer, tabletop version	2			3 lts - To confirm
Freezer cabinet 200 lt	1			
Mixer machine	2			To confirm



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
11th – 17th November 2018
Leeuwarden, The Netherlands



Tong, stainless steel	5		
Slicing machine	1		
Microwave oven	1		
Blast freezing unit	2		
Vaccum pack machine (+ vaccum bags)	1		
Torch burner cassette	1		
Orange juice machine	1		Or manual
Butcher string, twine	2		
Rectangle plate	20		
Plate ca 32 cm	20		
Mini sauce boat 120 ml	30		
Shot glasses 7 cl	30		
Small ramequins	30		
Saucer	20		
Forks	100		
Knives	100		
Spoons	100		
Disposable plastic spoons	1000		
Chefs hats (Papper hats)	50		



Important notes:

- Communication/language test:
. Teammates will test each other on English language skills.
(Teams may start the work plan and use it as language/ communication test)

If there is a problem due to poor communication, members are required to notify the jury who will check that claim and exclude the team member whose knowledge does not meet the required level. Complaints on this topic will not be accepted in the further course of the competition.

- Mystery basket ingredients (except main ingredients and proteins) and kitchen equipment's will be published on the official AEHT website, two months prior to the competition. Changes of the ingredients published earlier could be possible due to supplying problems;
- The mystery basket ingredients will be announced only at the briefing;
- After the announcement of the mystery basket, each team will have **2 hours** to compile the **work plan for a set menu composed by an Amuse Bouche, a Hot Starter and a Main Course**. During this time external contact is prohibited;
- **As mandatory techniques, competitors' should:**
 - **Use one cold sauce on the amuse bouche (to be defined only on the day of the briefing)**
 - **One hot sauce on the starter (to be defined only on the day of the briefing)**
 - **At least one sauce on the main course**
 - **One poach technique**
- **As obligatory ingredients competitors' should use:**
 - **Herring on the amuse bouche**
 - **Celeriac on the starter with a sauce**
 - **Sauerkraut (chucrute) and potatoes on the main course**
 - **Cockles on the main course**
- Research is limited to students' own textbooks and personal notes. No books will be supplied;
- As soon as the menu is completed and written on official menu templates (BOLD LETTERS) it must be submitted to the judges with a brief menu description (recipe card) and the ingredients claim stating quantities needed. It will then be signed by both the competitors and judges;
- The submitted menus are final and may not be modified;
- Competitors will be allowed to familiarize themselves with the competition area;
- **Total time of the practical part of the competition: 3 hours**. Time table for each course will be provided and must be respected;
- Competitors must wear their full professional uniform and safety shoes;
- All equipment will be provided for with the exception of professional knives which must be brought by each of the competitors;
- Students are allowed to bring small equipment and material (maximum 6 per team);



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
 11th – 17th November 2018
 Leeuwarden, The Netherlands



- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of HACCP are respected;
- All elements of the finished dishes must be edible.

Competition Timetable Graphic

31 th AEHT ANNUAL CONFERENCE & COMPETITIONS										
12 th – 17 th November 2018										
Leeuwarden, The Netherlands										
D1 - November 12th - Judges Briefing										
20H30	Judges Briefing (WTC WESTCORD HOTEL)									
	Teams Draw									
	Judges draw									
	Other issues									
D2 - November 13th - Competitors Masterclasses, Briefing and written work plan										
FRIESLAND COLLEGE										
14H30	15H00	15H15	15H45				17H45			
Competitors Briefing (30 minutes)		Language Knowledge test (15 minutes) BETWEEN TEAM MEMBERS	Visit to the kitchens and check all equipment and ingredients (30 minutes)			Work plan (2 hours) - Write the 2 course menu (BOLD letters)				
D3 - November 14th - Practical tasks										
08H30	08H45	09H00	09H00	10H45	11H00	11H10	11H20	11H30	11H40	12H00
Briefing - Teams 1 to 5		Setup of the kitchen	Start competition	1st service time - Amuse Bouche	2nd service time - Hot Starter		3th service time - Main Course		Cleaning and end of competition	Feedback from Judges with each team
12H30	12H45	13H00	13H00	14H45	15H00	15H10	15H20	15H30	15H40	16H00
Briefing - Teams 6 to 10		Setup of the kitchen	Start competition	1st service time - Amuse Bouche	2nd service time - Hot Starter		3th service time - Main Course		Cleaning and end of competition	Feedback from Judges with each team
D4 - November 15th - Practical tasks										
08H30	08H45	09H00	09H00	10H45	11H00	11H10	11H20	11H30	11H40	12H00
Briefing - Teams 11 to 15		Setup of the kitchen	Start competition	1st service time - Amuse Bouche	2nd service time - Hot Starter		3th service time - Main Course		Cleaning and end of competition	Feedback from Judges with each team
12H30	12H45	13H00	13H00	14H45	15H00	15H10	15H20	15H30	15H40	16H00
Briefing - Teams 16 to 20		Setup of the kitchen	Start competition	1st service time - Amuse Bouche	2nd service time - Hot Starter		3th service time - Main Course		Cleaning and end of competition	Feedback from Judges with each team



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
11th – 17th November 2018
Leeuwarden, The Netherlands



Marking Sheet

		31TH AEHT ANNUAL CONFERENCE & COMPETITIONS					
		12 th - 17 th November 2018					
		Leeuwarden, The Netherlands					
Team number	<input type="text"/>					Kitchen number	<input type="text"/>
						THE JURI	
Work Hygiene	10	JURI 1	JURI 2	JURI 3	JURI 4		
Personal Hygiene	3					JURI PRESIDENT	
Uniforms correct and clean	(0-1)						
Hands	(0-0.5)						
Tasting with fingers	(0-0.5)						
Bad habits	(0-1)					JURI 1	
Work Station Hygiene	7						
Benches & floor - clean and tidy	(0-2)						
Wastage - energy - fuel, enviro wastage, recycling	(0-3)					JURI 2	
Burnt & spoilage	(0-2)						
Sub-total		0	0	0	0	0	
						JURI 3	
Kitchen Preparation/Presentation	25	JURI 1	JURI 2	JURI 3	JURI 4		
Culinary skills demonstrated	(0-5)					JURI 4	
Food preparations skills	(0-8)						
Organisational skills	(0-5)						
Correct elements (dish meets criteria)	(0-3)					JURI 5	
Correct portion size	(0-3)						
Clean plates (no spills, fingerprints)	(0-1)					JURI 6	
Sub-total		0	0	0	0	0	
						JURI 7	
Use of mandatory techniques and ingredients	10	JURI 1	JURI 2	JURI 3	JURI 4		
Cold sauce - Amuse Bouche	(0-1)						
Hot sauce + Celeriac - Starter	(0-1)						
Sauce - Main Course	(0-1)					JURI 5	
Poach technique	(0-1)						
Harring (Amuse Bouche)	(0-1)					JURI 6	
Sauerkraut, potatoes & cockles (Main Course)	(0-3)						
Misery ingredients (4)	(0-2)					JURI 7	
Sub-total		0	0	0	0	0	
						JURI 8	
Interpersonal skills - Teamwork	10	JURI 1	JURI 2	JURI 3	JURI 4		
Communication between participants	(0-4)						
Equal distribution of tasks in the team	(0-4)						
Motivation of the team	(0-2)					JURI 8	
Sub-total		0	0	0	0	0	
						TOTAL MARKS	
Blind Tasting	10	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5	0,00
1st Course - AMUSE BOUCHE							
Presentation and Visual Appeal	(0-2)						
Style and Creativity	(0-2)						
Taste - Individual flavours	(0-2)						
Taste - Combined harmony	(0-2)						
Texture - all components	(0-2)						
Sub-total		0	0	0	0	0	
						0	
Blind Tasting	15	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5	
2nd Course - HOT STARTER							
Presentation and Visual Appeal	(0-2)						
Style and Creativity	(0-3)						
Taste - Individual flavours	(0-3)						
Taste - Combined harmony	(0-4)						
Texture - all components	(0-3)						
Sub-total		0	0	0	0	0	
						0	
Blind Tasting	20	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5	
3rd Course - MAIN COURSE							
Presentation and Visual Appeal	(0-4)						
Style and Creativity	(0-4)						
Taste - Individual flavours	(0-4)						
Taste - Combined harmony	(0-5)						
Texture - all components	(0-3)						
Sub-total							



Marking Sheet – Technical JURY



JURY CODE		JURY NAME		JURY COUNTRY			
TECHNICAL JURY		KITCHEN					
			1	2	3	4	5
			TEAM N°	TEAM N°	TEAM N°	TEAM N°	TEAM N°
		Work Hygiene	10				
		Personal Hygiene	3				
		Uniforms correct and clean	(0 - 1)				
		Hands	(0 - 0.5)				
		Tasting with fingers	(0 - 0.5)				
		Bad habits	(0 - 1)				
		Work Station Hygiene	7				
Benches & floor - clean and tidy	(0 - 2)						
Wastage - energy - fuel, enviro wastage, recycling	(0 - 3)						
Burnt & spoilage	(0 - 2)						
	Sub-total						
Kitchen Preparation/Presentation	25	TEAM N°	TEAM N°	TEAM N°	TEAM N°		
Culinary skills demonstrated	(0 - 5)						
Food preparations skills	(0 - 8)						
Organisational skills	(0 - 5)						
Correct elements (dish meets criteria)	(0 - 3)						
Correct portion size	(0 - 3)						
Clean plates (no spills, fingerprints)	(0 - 1)						
	Sub-total						
Interpersonal skills - Teamwork	10	TEAM N°	TEAM N°	TEAM N°	TEAM N°		
Communication between participants	(0 - 4)						
Equal distribution of tasks in the team	(0 - 4)						
Motivation of the team	(0 - 2)						
	Sub-total						
Use of mandatory techniques and ingredients	10	TEAM N°	TEAM N°	TEAM N°	TEAM N°		
Cold sauce - Amuse Bouche	(0 - 1)						
Hot sauce + Celeriac - Starter	(0 - 1)						
Sauce - Main Course	(0 - 1)						
Poach technique	(0 - 1)						
Harring (Amuse Bouche)	(0 - 1)						
Sauerkraut, potatoes & cockles (Main Course)	(0 - 3)						
Mystery ingredients (4)	(0 - 2)						
	Sub-total	0	0	0	0		
NOTES:							



31th AEHT ANNUAL CONFERENCE & COMPETITIONS
 11th – 17th November 2018
 Leeuwarden, The Netherlands



Marking Sheet – Blind Tasting JURY

		<p>31TH AEHT ANNUAL CONFERENCE & COMPETITIONS 12th - 17th November 2017 Leeuwarden, The Netherlands</p>									
<p>JURY CODE</p>		<p>JURY NAME</p>			<p>JURY COUNTRY</p>						
<p>BLINDTASTING JURY</p>		<p>Blind Tasting</p>		<p>10</p>	<p>KITCHEN</p>						
		<p>1st Course - AMUSE BOUCHE</p>			LETTER	LETTER	LETTER	LETTER	LETTER		
		<p>Presentation and Visual Appeal</p>		(0 - 2)							
		<p>Style and Creativity</p>		(0 - 2)							
		<p>Taste - Individual flavours</p>		(0 - 2)							
		<p>Taste - Combined harmony</p>		(0 - 2)							
		<p>Texture - all components</p>		(0 - 2)							
		<p>Sub-total</p>									
				<p>Blind Tasting</p>		<p>15</p>	<p>KITCHEN</p>				
				<p>2nd Course - HOT STARTER</p>			LETTER	LETTER	LETTER	LETTER	LETTER
		<p>Presentation and Visual Appeal</p>		(0 - 2)							
		<p>Style and Creativity</p>		(0 - 3)							
		<p>Taste - Individual flavours</p>		(0 - 3)							
		<p>Taste - Combined harmony</p>		(0 - 4)							
		<p>Texture - all components</p>		(0 - 3)							
		<p>Sub-total</p>									
		<p>Blind Tasting</p>		<p>20</p>	<p>KITCHEN</p>						
		<p>3rd Course - MAIN COURSE</p>			LETTER	LETTER	LETTER	LETTER	LETTER		
		<p>Presentation and Visual Appeal</p>		(0 - 4)							
		<p>Style and Creativity</p>		(0 - 4)							
		<p>Taste - Individual flavours</p>		(0 - 4)							
		<p>Taste - Combined harmony</p>		(0 - 5)							
		<p>Texture - all components</p>		(0 - 3)							
		<p>Sub-total</p>									
<p>NOTES:</p>											