

ASPROGAST®

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„TROFEUL BALADA NEJ”

Mamaia – Constanta, 5th Edition, 8th to 10th of September 2011

Invitation

Professionals Association in Gastronomy Romania - ASPROGAST - have the honor to invite you to attend the 5th edition of the cookery contest - <<Balada Nej Trophy>>, " Inspiration!".

This competition is open to junior teams consisting of 4 persons, 2 coach – one is member of jury. Cold buffet and hot-kitchen demonstration, mystery box – a challenge for you and your team!

RULES of COMPETITION

The teams entered in competition must compete in the 2 sections:

Section 1 - Cold Buffet

Class A:

- 1 - finger food - 3 hot varieties for 4 people (12 pieces), 3 cold varieties for 4 people (12 pieces)
- 2 - Festive platter for 6 people (meat / fish / chicken / game), prepared hot – presented cold. One portion will be presented separately with appropriate sauces to highlight the effect of optic size / shape.

Class B

- vegetarian restaurant platter for 2 people, prepared hot - presented cold
- 2 different innovative main courses (platted)

Class C

- Festive platter of petit-four/cheese-four/chocolat-four, 4 varieties for 4 people (16 pieces), with festive piece
- Festive cake (wedding, anniversary – up to team's selection) for 6 persons



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Section 2 - Hot Kitchen

Team must prepare in 90 minutes a 3 services menu for 4 persons, based on fish from the Black Sea / Danube, poultry, fruit - provided by organizers and other ingredients to be found in "secret box". Each team will have 30 minutes to draft the menu after viewing the „secret box”.

There are allowed:

- doughs (unbaked)
- Fonds, sauces, meat glaze, fish fumet

Maximum points for categories A, B and C

In categories A, B and C, displays are scored in specific areas.

Presentation, innovation - 25 points

Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.

Composition - 25 points

Display must be nutritionally well balanced and in keeping with modern tastes; taste and colours should enhance each other; should display a complement of textures, and should be practical, digestible and light.

Correct Professional Preparation - 25 points

Classical names should correspond to original recipes and preparations, preparations must be correct and display mastery of basic skills, correctly chosen jellies and application of correct cooking methods.

Arrangement for Serving - 25 points

Simple and practical, clean and careful serving with no fuss, excess or impractical garnishing. Plate and platter arrangement that makes for practical serving while maintaining a sense of the elegance

ALL TEAMS COMPETING IN CATEGORY HOT KITCHEN



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Maximum points for category HOT KITCHEN

Taste - 40 points

Good flavour and taste, not over powering using good flavour combination.

Presentation - 30 points

Visually appealing presentation which shows originality, creativity and innovation.

Professional Preparation - 20 points

Correct mise-en-place, cooking methods, adherence to serving schedule, organizing, interpersonal skills.

Mise-en-place and working methods - 10 points

Stocks, sauces, glazes are accepted, also uncooked dough.

Special attention will be given to the jury for special techniques work (eg. filleting fish).

<<Balada Nej Trophy>>, will be awarded to the team with maximum points in the 2 sections.

The deadline for registration of teams: 1st of September 2011

Organizers will provide kitchen for cold buffet preparation in hotel in Constanta-Mamaia and transport from the hotel at the site of exposure. Tables 1.20 x 2.40 square meters or round, with a diameter of 1.80 square meters, with aprons will be provided by organizers.

Table decoration will be provided by each team.

Each section should be appropriate labeled.

For the hot menu will be provided in central exhibition, equipped with:

Accommodation for teams (on B&B basis) will be provided in double rooms by the organizer (2 room per team, 1 room for each team manager / trainer). Transfer from / to the exhibition pavilion will be provided by the organizer. Transfer from airport to hotel Balada Nej Constanta will be provided by the organizer.

President,
Eng. N. Nejlloveanu



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PROGRAMME

7 September 2011 – arrival of all teams, welcome cocktail

8 September 2011 -

10 – 18.00 – Hot Kitchen – team „mystery box”

9 September 2011 –

10 – 16.00 – individuals – junior and senior cooks – for Romanian (JSP 1, JSP 2, JSP 3, JSP 4) –

18.00 – teams starting to work in the kitchen for cold buffet preparation

10 September 2011–

7 – 9.00 – setting the cold buffet

9 – 11.00 – judging

13.00 – award ceremony

September 11 – BLACK SEA SIDE

September 12 – departures

President,

Eng. N. Nejlloveanu

