



sapore chef grand prix

LA SFIDA
CHE PREMIA
L'INNOVAZIONE

27/28 FEBRUARY 2012
Rimini Fiera

Theme

FOOD INDUSTRY AND RESTAURATION

The Sapore expo will host "Sapore Grand Prix" the first international contest for hot and cold cuisine, with prevalence of food from the food industry, ready to use, cut, cleaned and lightly processed vegetables, frozen and not. **The competition's objective is to promote the knowledge and applications of industrially prepared food and its exploitation in catering and food service.** Food from the food industry as an ally and not an antagonist of cuisine professionals.



INSIDE

sapore
TASTING EXPERIENCE
GUSTI, RITI E TENDENZE
24 ORE FUORI CASA

www.saporerimini.it

MAIN SPONSOR



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Ristoranti bargiornale.it

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IN COLLABORATION WITH



SPONSOR



BOSCOLO ETIORE
ACADEMY

carine
HOSTE



robot coupe



REGULATIONS



The competition will be divided into the following categories:

STUDENTS

hotel school students

JUNIORES

junior chefs (from the end of school to 25 years of age inclusive)

PROFESSIONALS

professionals over 26 years of age

SELECTION AND REALIZATION CRITERIA

The competition will be held in two stages: the first stage consists in a pre-selection for the final contest in Rimini.

To be admitted to the Rimini contest, the chefs will have to prepare a recipe, made using 90% industrial food produce, ready to use, cut, cleaned and lightly processed products (lasagne, meat, various pastas, fish, vegetables, etc.), frozen, packaged in modified atmosphere or canned.

For admission to the Rimini competition, recipes must be sent, including photographs, weights, brands of products used and detailed description, to segreteria.concorsochef@riminifiera.it within and no later than **31st December 2011**. Contestants must also send a curriculum vitae along with their recipes.

In the second stage of the competition, contestants taking part will be those who have sent the best entries, according to the undisputable judgment of a panel of professional chefs.

In Rimini, the contestants will have to prepare two recipes, made choosing from the industrial products and ready to use, cut, cleaned and lightly processed products found in the assortment on site, the contents of which will be announced on the day of the competition. Contestants will be able to see the ingredients/dishes in the assortment 30 minutes before their turn on-stage.

Each participant must present the two **entries chosen** from entrée, first course and main course. They can be either hot or cold dishes.

For each of the two entries, each contestant must prepare a presentation plate for table service and six small tasting portions for the panel: a total of fourteen pieces.

Preparation of the dishes will begin with the industrial products in the assortment provided and the rest must all be prepared on site.

Each participant can have an assistant with him/her; the maximum time for preparing the recipes from the moment contestants enter their boxes to the presentation is 1h30; at the end of the preparation, and within the set time, the box must be left clean and tidy for the following contestant.

A panel of professional chefs, journalists and experts from this sector will nominate the winners, taking into consideration the following criteria: professional preparation (ability to organize the work, compliance with preparation time, cleanliness and tidiness during preparation and tidying up the box after use, professional clothing), technique for preparing the recipe, presentation of the dishes, creativity and taste.

PRIZES

The first, second and third placed contestants for each competition category will receive a cup and a diploma of merit; all the remaining contestants will receive a participation certificate.

Further prizes and special mentions will be offered by the sponsors.

The complete list will soon be announced on the Web site.

PROGRAM

Monday 27th February

Hotel schools and junior chefs

8 am	beginning of registration
9 am	first competition
10.30 am	first panel tasting
11.00 am	second competition
12.30 pm	second panel tasting
1.00 pm	third competition
2.30 pm	third panel tasting
4.30 pm	awards ceremony

Awards will be assigned for the following categories: best re-interpretation based on frozen-modified atmosphere-appertized products, best improvisation of a dish using the product assortment, best foodservice product (award assigned to the companies according to votes from the competing chefs), best presentation.

Tuesday 28th February

Professionals over 26 years of age

8 am	beginning of registration
9 am	first competition
10.30 am	first panel tasting
11.00 am	second competition
12.30 pm	second panel tasting
1.00 pm	third competition
2.30 pm	third panel tasting
4.30 pm	awards ceremony

Awards will be assigned for the following categories: best re-interpretation based on frozen-modified atmosphere-appertized products, best improvisation of a dish using the product assortment, best foodservice product (award assigned to the companies according to votes from the competing chefs), best presentation.

ORGANIZATION

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TECHNICAL DIRECTION

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