

Global Chefs Challenge 2017

[Attachment Související články a fotogalerie](#)

Související články

[FOTOGALERIE](#)

06.10.2017 - 08.10.2017, Exhibition Centre Prague Letňany, Beranových 667, Prague, hall 1

Registration fee is 150 EUR per person.

Schedule for Prague:

- 6. October Hans Bueschens
- 7. October Global Pastry Chefs Challenge
- 8. October Global Chefs Challenge

*It can be adapted for given conditions.

Contact person is Adéla Frýbertová with email adress

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The deadline for sending registration form is 31.8.2017

GLOBAL CHEFS CHALLENGE

PRAGUE 5/6/7/8 OCTOBER 2017

SELECTION OF THE CANDIDATES

REPRESENTING

EUROPE SOUTH

EUROPE CENTRAL

EUROPE NORTH

The selection of the representative of each area in the category of GCC, PASTRY CC and H. B. "JUNIOR" it will be organized in Prague from the 5th until the 8th of October in Prague

COMPETITORS

GCC 1 CHEF + COMMIS (BORN AFTER 1ST JANUARY 1993)

H. B. JUNIOR CHEF + ASSISTENT (BOTH BORN AFTER 1ST January 1994)

PASTRY CC PASTRY CHEF + ASSISTANT (Born after 1st January 1993)

COMPETITION

GLOBAL CHEFS CHALLENGE

The chef plus the assistant (the assistant can assist the chef in all the preparations) must prepare a

3 COURSE MENU' for 6 people plated individually

Time: preparation and service, 3 hours in total

1- Starter hot or cold or hot /cold

2- Main course

3- Dessert

INGREDIENTS

Starter : ingredients SEA BASS, SCALOPS

Main course : VEAL LOIN (tenderloin) and FOIS GRAS

Dessert : minimum 2 components, 1 baked.

40% of the recipe using chocolate +
fruit

and sauce.

H. B. "JUNIOR"

The Junior chef + assistant (the assistant can assist in all the preparation of the menu)

Must prepare a **3 course menu of 6 portions each**

course, plated individually

Time preparation and service 3 hours in total

1- Starter hot or cold or hot /cold

2- Main course

3- Dessert

INGREDIENTS

Starter : ingredients SEA BASS, SCALOPS

Main course : VEAL LOIN (tenderloin) + FOIS GRAS

Dessert : 40% use of chocolate is required in the
dessert + fruit and sauce

PASTRY CHEF CHALLENGE

The pastry chef + assistant (the assistant can participate in all the preparation of the menu) must prepare a **chocolate cake** the weight must be between kg 1 and 1,200

And **one (1) dessert of your choice** for 6 people individually plated, using a minimum of 2 components, 1 must be baked.

Fruit, sauce and decoration.

Time preparation and service 3 hours and 30 minutes in total

The cake must be presented after 2 hours

What is allowed in the kitchen:

Bisquit, sponge, not cut, not shaped, meringue (not ready as decoration) not cut not shaped,

Fruit purée, (no sauces ready), tempered chocolate, no doughs ready, all the ingredients can be weighed, eggs separated.

Decoration 100% to be made in the kitchen

INGREDIENTS ALLOWED IN THE KITCHEN FOR

GLOBAL CHEFS AND H.B. JUNIOR

Worldchefs rules must be followed for mise en place and hygiene

1 - Vegetables cleaned, washed, peeled, not cut nor shaped.

2 - stocks not salted not seasoned, not reduced.

3 - fish scaled, gutted, cleaned, not filleted.

4 - meat, boned, not trimmed nor cut.

For the dessert, the same rules for Pastry Chef Challenge must be followed.

All the ingredients must be brought in and purchased by the teams at their own expense, there are no sponsor for the main protein, there will be available Stocks provided by Nestlè that can be used.

JURY

Each country competing can propose one "A" or "B" or Pastry Worldchefs approved judge at their own expense.

All judges must send a CV

Coordinator responsible of the competition and president of the jury is Domenico Maggi CD Europe South and Culinary Competition Committee adviser for Europe South

(email chefdomenicomaggi@libero.it)

Organizer and responsible for the hospitality, logistic, lay out of the

kitchen and competition area is Miroslav kubek CD Europe Centre
Worldchefs hot kitchen judging rules will be followed.



[Tisk stránky](#)[Tisk do pdf](#) [Nahoru](#)