



## CULINARY ARTS COMPETITION

### Additional information

#### INGREDIENTS LIST MYSTERY BASKET

Ingredients	Quantities PER TEAM	Unit Measure	
<b>Beverages</b>			
Red wine	1,000	BOTTLE	COMMON TABLE
white wine	1,000	BOTTLE	COMMON TABLE
Saaremaa Gin Kurk-ginger	1,000	BOTTLE	COMMON TABLE
<b>Sausages and Charcuterie</b>			
Bacon	0,150	KG	
<b>Aromatic Herbs</b>			
Basil	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
Micro cress/sprouts (variety)	0,020	KG	COMMON TABLE
<b>Fruit</b>			
Mystery ingredient			
Sea buckthorns	0,150	KG	
Mystery ingredient			
<b>Fish &amp; Shells</b>			
Fresh Baltic Herring	0,3	KG	
<b>Meat &amp; poultry</b>			
Quail	3	PIECES	



### Vegetables

Mystery ingredient		
Will pine mushrooms	0,150	KG
Carrots	0,100	KG
Leek	0,100	KG
Onions (white)	0,150	KG
Shallot	0,150	KG
Cucumber	0,150	KG
Garlic	0,050	KG
Radish	0,150	PIECES
Chilies (fresh)	1,000	KG
Cherry tomatoes	0,150	KG
Zucchini	0,150	KG
Lemon	0,150	KG
Beetroot	0,100	kg
Beetroot chioggia	0,150	kg
Potatoes	0,300	KG
Red peppers	0,150	kg
Cappers (big)	0,150	KG

### Milk Products

Cream 38%	0,250	LT
Milk 2,5% fat	0,200	LT
Sour cream 20% fat	0,500	LT
Curd	0,200	KG
Butter (no salt) 80%	0,250	KG

### Dry Spices & seasoning

Provence herbs	0,020	KG	COMMON TABLE
Black pepper	0,010	KG	COMMON TABLE
Table salt	0,100	KG	COMMON TABLE
Sea salt	0,050	KG	COMMON TABLE
Paprika	0,150	KG	COMMON TABLE
Cardomom pods	0,020	KG	COMMON TABLE
Mystery ingredient			
Fennel seeds	0,010	KG	COMMON TABLE
Juniberry	0,050	KG	COMMON TABLE

### Oils & vinegar

Balsamic vinegar	0,150	LT	COMMON TABLE
White wine vinegar	0,100	LT	COMMON TABLE



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



Extra virgen olive oil	0,150	LT	COMMON TABLE
Vegetable oil	0,300	LT	COMMON TABLE

#### Store

Sugar	0,100	KG	COMMON TABLE
Pearled barley	0,150	KG	COMMON TABLE
Pastry Flour	0,200	KG	COMMON TABLE
Polenta flour	0,200	KG	COMMON TABLE
Black bread	0,300	KG	COMMON TABLE
Sparkling water	0,100	LT	COMMON TABLE

#### Eggs

Eggs	6,000	UNIT
Quail eggs	6,000	UNIT

#### Textures SOSA

Agar agar	1	BOX	COMMON TABLE
Gelan	1	BOX	COMMON TABLE
Lecitine	1	BOX	COMMON TABLE
Xantana	1	BOX	COMMON TABLE



INFRASTRUTURE LIST PER SHIFT				
	Total Req. Qty per shift	Size	Model	OBS
<b>GENERAL INSTALLATIONS:</b>				
Lockers	25			
Men's bathroom	1			
Girl's bathroom	1			
Kitchens	6	400*300		Individual
Beamer	1			
Meeting room	1	90m2		
Chairs	60			
Blind tasting room	1	900*900		
Tables	5	130*90		
Chairs	6			
Flipchart /Writer whiteboard	1			
Clock, large digital display	2			
<b>CLEANING SUPPLIES</b>				
Cleaning set	6			
Paper towels	6			
Recycling bin	6			
Hand sanitizer – solvent free	6			
Dustbin & Lid 70 lts	6			
Kitchen chemicals (for washing and cleaning)	6			
Paper towels (big roll)	6			
Waste paper bin	6			
<b>HEALTH &amp; SAFETY</b>				
Fire extinguisher ABC	6			
First aid kit	1			
Fire extinguisher blanket	2			



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



WORKSHOP INSTALLATIONS			
Work tables, stainless steel with 2 shelves underneath	10	1200*600	
Double sink with hot and cold water	6		
Fridge (multiple normed shelving)	6		
Combi steamer, Rational, GN 1/1 with multiple shelving	6		
Stove/ring cook top induction hob	24		4 per team
Plastic box with lid, disposable different size	180		
General purpose bowl 0,5 lt	6		
General purpose bowl 1 lt	6		
General purpose bowl 1,5 lt	6		
General purpose bowl 2 lt	6		
Chinois 20 cm	6		
Gastronorm pan 1/2 GN	12		
Baking rack GN 1/2 GN flat	12		
Thermometer competition	2		
Cutting board set (5 boards) 500*300	6		
Hand blender Dynamic	2		1 per two teams
Electronic scale with 5 gr increment scale, 2 kg	3		1 per two teams
Sieve set (12, 16 cm)	6		
Tinned conical strainer 14 cm	6		
Whisk set (20cm, 24 cm)	6		
Ladle set (0,1 L, 0,6 L)	6		
Measuring cup 1 Lt	6		
Piping bag, disposable, case	6		
8'' wooden spoon	6		
10'' wooden spoon	6		
GN baking silicone sheet	6		
Whip siphon 250ml + charges	6		
Ronner machine	3		1 per 2 teams
Latex glove box	12		
Pasta machine	2		



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



Foil products – cling film, aluminium foil, silicone paper, greaseproof paper	12		
Frying pan set (26 cm, 32 cm)	6		
Sautese set (1,7 lt, 2,5 lt)	6		
Cooking pot set (1 lt, 2 lt, 4 lt)	6		
Icecube machine	1		
Deepfryer, tabletop version	2		
Freezer cabinet 200 lt	1		
Mixer machine	2		
Tong, stainless steel	2		
Salamander	2		
Slicing machine	1		
Kenwood pro mincer	1		
Microwave oven	1		
Blast freezing unit	1		
Vaccum pack machine (+ vaccum bags)	1		
Torch burner cassette	1		
Orange juice machine	1		
Butcher string, twine	2		
Smoker machine	1		
Rectangle plate 40 cm	24		
Plate ca 30 cm	24		
Mini sauce boat 120 ml	24		
Saucer	24		
Forks	100		
Knives	100		
Spoons	100		
Disposable plastic spoons	500		
Chefs hats	50		



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



**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 accept in the further course of the competition.**

- Mystery basket ingredients (except main ingredients and proteins) and kitchen equipment's will be publish 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 a Sandwich (suitable for a starter in a Bistro or Brasserie), a Hot Starter (Mulgipuder - Contemporary interpretation & presentation) and a Main Course**. During this time external contact is prohibited;
- **As mandatory techniques, competitors' should:**
  - Use one cold sauce on the Sandwich
  - At least one sauce on the main course
  - Bone technique (the quail can be boned whole or in 4 portions)
- **As obligatory ingredients competitors' should use:**
  - Herring and black bread on the Sandwich
  - Potatoes and barley on the Hot Starter
  - Quail, sea buckthorn 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;



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



- Students are allowed to bring small equipment and material (maximum 6 per team);
- 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.





34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



## Competition Timetable Graphic



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



### D1 - November 1st - Judges Briefing

20H30 Judges Briefing  
Teams Draw  
Judges draw  
Other issues

### D2 - November 2nd - Competitors Masterclasses, Briefing and written work plan

13H00	14H00	14H30	15H00	15H15	15H45	17H45
Masterclass by Chef Marcus Hallgren	Competitors Briefing (30 minutes)		Language Knowledge test (15 minutes) <b>BETWEEN TEAM MEMBERS</b>	Visit to the kitchens and check all equipment and ingredients (30 minutes)		Work plan (2 hours) - Write the 3 course menu ( <b>BOLD letters</b> )

### D3 - November 3th - Practical tasks

08H30	08H45	09H00	09H00	10H45	11H00	11H10	11H20	11H30	11H40	12H00
Briefing - Teams 1 to 6	Setup of the kitchen	Start competition	1st service time - Sandwich	2nd service time - Hot Starter	3th service time - Main Course	Cleaning and end of competition	Feedback from Judges with each team			
13H00	13H15	13H30	13H30	15H15	15H30	15H40	15H50	16H00	16H10	16H30
Briefing - Teams 7 to 12	Setup of the kitchen	Start competition	1st service time - Sandwich	2nd service time - Hot Starter	3th service time - Main Course	Cleaning and end of competition	Feedback from Judges with each team			

### D4 - November 4th - Practical tasks

08H30	08H45	09H00	09H00	10H45	11H00	11H10	11H20	11H30	11H40	12H00
Briefing - Teams 13 to 18	Setup of the kitchen	Start competition	1st service time - Sandwich	2nd service time - Hot Starter	3th service time - Main Course	Cleaning and end of competition	Feedback from Judges with each team			
13H00	13H15	13H30	13H30	15H15	15H30	15H40	15H50	16H00	16H10	16H30
Briefing - Teams 19 to 24	Setup of the kitchen	Start competition	1st service time - Sandwich	2nd service time - Hot Starter	3th service time - Main Course	Cleaning and end of competition	Feedback from Judges with each team			



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup> – 6<sup>th</sup> November 2021  
Tallinn, Estonia



Marking Sheet



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup> - 6<sup>th</sup> November 2021  
Tallinn, Estonia



Team number

Kitchen number

Work Hygiene	10	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
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	0	0	0	0	0	0

Kitchen Preparation/Presentation	20	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
Culinary skills demonstrated	(0 - 5)					
Food preparations skills	(0 - 5)					
Organisational skills	(0 - 5)					
Correct elements (dish meets criteria)	(0 - 2)					
Correct portion size	(0 - 2)					
Clean plates (no spills, fingerprints)	(0 - 1)					
Sub-total	0	0	0	0	0	0

Interpersonal skills - Teamwork	10	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
Communication between participants	(0 - 4)					
Equal distribution of tasks in the team	(0 - 4)					
Motivation of the team	(0 - 2)					
Sub-total	0	0	0	0	0	0

Blind Tasting	10	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
1 <sup>st</sup> Course - SANDWICH						
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	25	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
3 <sup>rd</sup> Course - MAIN COURSE						
Presentation and Visual Appeal	(0 - 5)	0				
Style and Creativity	(0 - 7)	0				
Taste - Individual flavours	(0 - 5)	0				
Taste - Combined harmony	(0 - 5)	0				
Texture - all components	(0 - 3)	0				
Sub-total	0	0	0	0	0	0

Use of mandatory techniques and ingredients	10	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
Cold sauce - Sandwich	(0 - 1)					
Herring /black bread - Sandwich	(0 - 1)					
Potatoes / barley - Hot starter	(0 - 1)					
Bone technique	(0 - 4)					
Quail / Sea Buckthorn	(0 - 1)					
Misery ingredients (6)	(0 - 2)					
Sub-total	0	0	0	0	0	0

Blind Tasting	15	JURI 1	JURI 2	JURI 3	JURI 4	JURI 5
2 <sup>nd</sup> 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

THE JURI

JURI PRESIDENT

JURI 1

JURI 2

JURI 3

JURI 4

JURI 5

JURI 6

JURI 7

JURI 8

JURI 9

JURI 10

TOTAL MARKS

0,00



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



Marking Sheet – Technical JURY



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup> - 6<sup>th</sup> November 2021  
Tallinn, Estonia



JURY CODE  JURY NAME  JURY COUNTRY

TECHNICAL JURY

		KITCHEN				
		1	2	3	4	5
		TEAM N°	TEAM N°	TEAM N°	TEAM N°	TEAM N°
<b>Work Hygiene</b>	<b>10</b>					
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						
<b>Kitchen Preparation/Presentation</b>	<b>20</b>					
Culinary skills demonstrated	( 0 - 5 )					
Food preparations skills	( 0 - 5 )					
Organisational skills	( 0 - 5 )					
Correct elements (dish meets criteria)	( 0 - 2 )					
Correct portion size	( 0 - 2 )					
Clean plates (no spills, fingerprints)	( 0 - 1 )					
Sub-total		0	0	0	0	0
<b>Interpersonal skills - Teamwork</b>	<b>10</b>					
Communication between participants	( 0 - 4 )					
Equal distribution of tasks in the team	( 0 - 4 )					
Motivation of the team	( 0 - 2 )					
Sub-total						
<b>Use of mandatory techniques and ingredients</b>	<b>10</b>					
Cold sauce - Sandwich	( 0 - 1 )					
Herring /black bread - Sandwich	( 0 - 1 )					
Potatoes / barley - Hot starter	( 0 - 1 )					
Bone technique	( 0 - 4 )					
Quail / Sea Buckthorn	( 0 - 1 )					
Mistery ingredients (6)	( 0 - 2 )					
Sub-total		0	0	0	0	0

NOTES:



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup>–6<sup>th</sup> November 2021  
Tallinn, Estonia



Marking Sheet – Blind Tasting JURY



34<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
1<sup>st</sup> - 6<sup>th</sup> November 2021  
Tallinn, Estonia



JURY CODE

JURY NAME

JURY COUNTRY

BLINDTASTING JURY

Blind Tasting	10	KITCHEN				
		LETTER	LETTER	LETTER	LETTER	LETTER
1 <sup>st</sup> Course - SANDWICH						
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						

Blind Tasting	15	KITCHEN				
		LETTER	LETTER	LETTER	LETTER	LETTER
2 <sup>nd</sup> 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						

Blind Tasting	25	KITCHEN				
		LETTER	LETTER	LETTER	LETTER	LETTER
3 <sup>rd</sup> Course - MAIN COURSE						
Presentation and Visual Appeal	(0 - 5)					
Style and Creativity	(0 - 7)					
Taste - Individual flavours	(0 - 5)					
Taste - Combined harmony	(0 - 5)					
Texture - all components	(0 - 3)					
Sub-total						

NOTES: