



ISTITUTO ISTRUZIONE SUPERIORE "Bartolomeo Scappi"  
VIALE TERME, 1054 - TEL. 051.948181 - FAX 051.948080

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40024 CASTEL SAN PIETRO TERME - BO



## INTERNATIONAL CONTEST "BARTOLOMEO SCAPPI" 17 - 20 APRIL 2023 GENERAL TERMS AND REGULATION

1. The contest will take place at the "Bartolomeo Scappi" Vocational High School in Castel San Pietro Terme - BOLOGNA - Viale delle Terme, 1054.  
Being the host institution, the school will not participate in the competition.
2. The competition is open to all State Vocational Institutes for Hotel and Catering Services.
3. **The competition is divided into 4 mandatory sections:**

- **COOKING**
- **BARTENDING AND COFFEE MAKING MET**
- **TOURIST ACCOMMODATION**
- **FOOD AND WINE EXHIBITION** set up by the three students participating in the above sections.

Participating in all sections is compulsory in order to be selected to take part in the contest.

4. Arrival is scheduled on Monday **17 April 2023 by 4 pm**.
5. The registration form must be sent, no later **than 30 January 2023** to the I.I.S. of Castel San Pietro Terme - BO at **[concorsoscappi@istitutoscappi.edu.it](mailto:concorsoscappi@istitutoscappi.edu.it)**.
6. The competition is open to three students for each Institute attending the 3rd, 4th or 5th year.
7. The host school can accommodate in Castel San Pietro Terme at its own expense a maximum of 5 people for each school: 3 students, the head teacher and a reference teacher. Travel and transportation costs are at the expense of the participants.
8. The works carried out and the pictures taken during the competition will remain at the host organization and at the sponsors' disposal.
9. The selection of participating schools will be made according to the order of arrival of the forms submitted
- 10 The jury's judgment is final.

For further information please contact:

- ❖ COOKING - Prof. Fabrizio Gnugnoli
- ❖ BARTENDING - COFFEE MAKING - Prof. Fabrizio Gnugnoli
- ❖ TOURIST ACCOMMODATION - Prof.ssa Micaela Montagano
- ❖ FOOD AND WINE EXHIBITION - Prof.ssa Micaela Montagano
- ❖ TRANSPORT and ACCOMMODATION - Prof.ssa Micaela Montagano



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**40024 CASTEL SAN PIETRO TERME - BO**



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## **REGISTRATION FORM**

*to be signed by the School Principal  
and submitted to "B. Scappi" School in Castel San Pietro Terme  
by 30 January 2023*

**Name of the school**

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**Address**

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**Postcode - City**

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**Tel. - Fax:** \_\_\_\_\_ **E-mail:** \_\_\_\_\_

**Reference teacher:** \_\_\_\_\_

Tel. number (possibly mobile) \_\_\_\_\_

.. **WISHES TO PARTICIPATE**

.. **DOES NOT WISH TO PARTICIPATE**

IN THE INTERNATIONAL CONTEST "BARTOLOMEO SCAPPI"  
WHICH WILL TAKE PLACE FROM MONDAY 17TH TO THURSDAY 20TH APRIL, 2023

Date, \_\_\_\_\_

THE SCHOOL PRINCIPAL

Dr. \_\_\_\_\_

## COOKING

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The contest focuses on the preparation of a warm dish based on "Garganello" (a specific type of pasta) from the product line "Laboratorio Tortellini" of our sponsor Surgital together with some ingredients chosen from the basket offered by our sponsors:

**Granarolo, Conserva Italia, Olitalia, Consorzio della Cipolla di Medicina, Consorzio Patata di Bologna, Eurovo.**

The contest consists in the preparation of five portions, four portions to be presented to the jury and one whole portion for display.

The quantity of the ingredients must be measured considering the requirement above.

The time to carry out the recipe is 3 hours.

### EVALUATION CRITERIA

<b>Composition and Presentation</b>	0 to 10 points
<b>Execution difficulty</b>	0 to 10 points
<b>Taste</b>	0 to 10 points
<b>Originality</b>	0 to 10 points

## BARTENDING

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The practical test will be divided in two parts:

in the first part competitors will be asked to **create a cocktail** whose main ingredient belongs to GIFFARD line and to make use of an ALMAVERDE BIO juice, (GIFFARD and ALMAVERDE both sponsors of the event)

1. It will be allowed and highly recommended:
  - a. the use of home-made, unusual or non-standard ingredients
  - b. the use of innovative preparation techniques
  - c. the use of decorative effects / special garnishing
2. Recipes must be expressed in centiliters.
3. The glass to be used for the cocktail must be one of the following
  - 43 cl Tumbler
  - 32 cl Tumbler
  - 30 cl Cocktail glass
4. For preparation and decoration, all kinds of edible ingredients are allowed (see fruit list that follows).

✓ <b>Strawberries</b>	✓ <b>Cocktail cherries</b>
✓ <b>Bananas</b>	✓ <b>Kiwis</b>
✓ <b>Pineapples</b>	✓ <b>Cranberries</b>
✓ <b>Oranges</b>	✓ <b>Grapefruit</b>
✓ <b>Lemons</b>	✓ <b>Pink grapefruit</b>
✓ <b>Limes</b>	✓ <b>Mangos</b>
✓ <b>Apples (yellow, red, green)</b>	✓ <b>Papayas</b>
	✓ <b>Mint</b>
5. Only **one decoration** must be made, to be prepared on the spot, for the display cocktail. 15 minutes will be allowed before the challenge for decoration along with possible freshly squeezed fruit juice or smoothie preparation and the cleaning up of the work station
6. The organization will provide all ingredients included in the above-mentioned list. Unlisted ingredients will have to be supplied by the competing schools.
7. 10 minutes will be allowed to prepare four cocktails. Every minute of delay will result in a 5 points penalty. The presentation will involve serving of the cocktail (without decoration) to the JURY in three (3) glasses plus one (1), with decoration, for display.
8. Competitors will be evaluated according to IBA criteria combining the score obtained in both parts of the competition.

GIFFARD/ALMAVERDE BIO will provide only the products that will be communicated following the accession to the contest.

## "COFFEE MAKING MET: "MOKADOR EXPERIENCE TALENT"

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### *Aim of the challenge*

#### *First phase (5 minutes)*

Competitors must demonstrate their theoretical preparation on a topic among the 4 available (Blend, Espresso/Cappuccino, Coffee Machine, Maintenance). The competitor can decide to deepen a theme among the 4 proposed in the way s/he considers most appropriate and then theoretically present it (there are no practical exhibitions).

During the first phase, however, the competitor can become familiar with the coffee machine (even during the presentation of the chosen topic) and verify that everything works. If they want, competitors can also whip the milk and check the temperature.

It will not be possible to make any test extractions or modify the grinding. The machine and the grinder will be delivered to each competitor clean and in order, and in any case it is up to the participant to verify that the workstation is actually clean and, if necessary, to clean it up within the 5 minutes of the first phase.

Please note that at this stage the evaluation will be exclusively on the theme presented.

The judges will evaluate with a mark from 0 to 9, the vocabulary, speaking and communication skills of the participants.

#### *Interlude*

Before the start of the second phase, the technical judges will check that the workstation and equipment are in order. This phase will be evaluated.

#### *Second phase (12 minutes + 1 minute extra time)*

The maximum time for this phase is 12 minutes + 1 minute extra time, (competitors can carry on their task until the end of the minute of extra time, taking into account the penalty of 1 point every 5 seconds). At the end of the challenge, to stop the time, participants will have to raise their hand and say "TIME".

During the challenge, participants must verify the equipment operating status by communicating the actual operating status and reading the parameters to the technical judges (*see preliminary checks on the technical evaluation sheet*), set the correct grinding (*each competitor will find the grinder randomly set by the judges with a maximum range common to all competitors*), prepare the service and prepare two espresso (25ml in 25") and two cappuccinos (*same extraction parameters of espresso or 25 ml in 25" inside cappuccinos*).

During the ideal research of grinding for coffee extraction, competitors will not be evaluated by the technical judges.

When the competitors decide to extract the espresso and cappuccinos for the challenge, they must communicate it to the technical judges, saying the word "SERVICE" out loud.

From that moment on, the technical judges will evaluate the performance of the competitors and for each action listed on the technical evaluation sheet will be assigned a mark.

Both during the first and the second phase, a timer will be visible to tell the time.

It will not be allowed to propose to the sensory jury any espresso or cappuccino that is not served in the cups of the roasting Mokador. The winner will be the one who reaches the maximum score (sum of all the scores of the technical and sensory judges).

In case of a draw, the shorter time will be taken into account.

### ***Workstation***

The workstation will be equipped with a washable surface, in order to highlight the cleaning errors of the competitors and then be cleaned easily.

The competitor will have the following materials:

- ✓ Milk jug (maximum of two, also owned by the competitor)
- ✓ Coffee hand tamper
- ✓ Rags and sponges
- ✓ Brush for cleaning the filter holder
- ✓ Cloth for cleaning the filter and brush
- ✓ Graduated glasses (to be used at their discretion only during extraction test)

The competitor will also have:

- 500 gr of "Gran Miscela Mokador" qualified blend of Espresso Italiano Certificato, winner of the Espresso Italiano Champion.
- A liter of high quality whole milk (to be used both during tests in the 5-minute first phase and for the service)

### ***Composition of the Juries***

The evaluation of the competitors' work is carried out on specific evaluation sheet by:

- technical jury: two experts from the coffee sector whose assessments will be summed up on the sheet to obtain the final score;
- sensory jury: two coffee tasters whose marks on the sensory evaluation sheet will be added to the technical ones to obtain the final score.

### ***Summary of the guidelines***

The total challenge time is 12 minutes + 1 minute extra time. Every 5" extra time will result in a penalty point.

During the challenge the competitors must set the grinding, prepare two espresso and two cappuccinos. They must declare, raising their hands and saying the word SERVICE out loud, that they want to go on with the extraction of coffee and cappuccino for the challenge. From that moment on, competitors will be evaluated by the technical judges on all the actions listed in the technical evaluation sheet and the coffee and cappuccino can not be repeated for any reason.

The recipe of the two espresso is 25 ml in a cup extracted in 25". The espresso extraction will also be evaluated in the production of cappuccinos with the same parameters (25 ml in 25"). Competitors will not have a timer to check the extraction time and will not be able to use their own timers.

Milk temperature for the two cappuccinos is 55°C.

As soon as the competitors have whipped the milk of the cappuccino and put the milk jug on the counter, the judges will check the temperature and assign a score accordingly.

Coffee and cappuccinos will be served to the sensory jury. The sensory jury will evaluate the espresso and cappuccino, assigning a score for each criteria listed in the sensory evaluation sheet.

Please find the technical and sensory evaluation sheets in the attachments.

**SENSORY EVALUATION SHEET**

Challenge of	Date
Sensory judge	Competitor code

**ESPRESSO**

Visual perception: texture	1	2	3	4	5	6	7	8	9
Tactile perception: body	1	2	3	4	5	6	7	8	9
Olfactory and aromatic perception	1	2	3	4	5	6	7	8	9

**TOT.****CAPPUCCINO**

Visual perception: texture	1	2	3	4	5	6	7	8	9
Tactile perception: body	1	2	3	4	5	6	7	8	9
Olfactory and aromatic perception	1	2	3	4	5	6	7	8	9

**TOT.****OVERALL RATING**

<b>TOTAL SCORE</b>	
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**TECHNICAL EVALUATION SHEET**

Challenge of	Date
Technical judge	Competitor code

**PRELIMINARY CHECKS**

General check: pressure, machine cleaning, dosing grinder, workstation and competitor uniform. Presentation of the competitor and his/her School	1	2	3	4	5	6	7	8	9
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**ESPRESSO**

Purge	0	1	2	3	4	5
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Holding the cups from the handle	0	1	2	3	4	5
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Cleaning of the dispenser unit	1	2	3	4	5	6	7	8	9
Coffee tamping with manual coffee tamper	1	2	3	4	5	6	7	8	9

Final volume and time (25ml in 25")	1	2	3	4	5	6	7	8	9
Workstation cleaning	1	2	3	4	5	6	7	8	9

**CAPPUCCINO**

Cleaning of the dispenser unit	1	2	3	4	5	6	7	8	9
Coffee tamping with manual coffee tamper	1	2	3	4	5	6	7	8	9

Purge	0	1	2	3	4	5
Holding the cups from handle	0	1	2	3	4	5

Final volume and time (25ml in 25")	1	2	3	4	5	6	7	8	9
Steam wand cleaning and purging	1	2	3	4	5	6	7	8	9
Milk temperature (55°C)	1	2	3	4	5	6	7	8	9
Uniformity of cappuccini	1	2	3	4	5	6	7	8	9
Workstation cleaning	1	2	3	4	5	6	7	8	9



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MILK TEMPERATURE EVALUATION IN °C

39/40	41/42	43/44	45/46	47/48	49/50	51/52	53/54	55	56/57	58/59	60/61	62/63	64/65	66/67	68/69	70/71
1	2	3	4	5	6	7	8	9	8	7	6	5	4	3	2	1

**OVERALL RATING**

TOTAL SCORE	
CHALLENGE TIME	

## TOURIST ACCOMMODATION

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The aim of the challenge is to test the ability of the students to:

- Apply the knowledge acquired during the three final years of high school;
- Experiment problem solving in authentic situations;
- Operate with ease and professionalism in front of the public;
- Express professional skills and attitudes in a competitive context with educational value.

**The test will be divided into two steps:**

- **Step 1:** Multimedia product presentation. Competitors who have previously created a multimedia product on the theme "Eco-sustainable tourist routes" must demonstrate it in a maximum of 20 minutes.
- **Step 2:** Front Office challenge. Each competitor will choose an envelope containing the challenge to be taken at the reception of a local hotel or in a specially equipped area of the Institute.

The competition for the tourist accommodation department will consist of the following tests:

### **PROJECT TEST:**

The candidate must present a multimedia product, previously created, on the theme "**Eco-sustainable tourist routes linked to the excellence of the territory of Castel San Pietro Terme**". The tourist package must include both hotel services (main and complementary) and additional activities related to the territory and its particular events. Couples or families must be the target of reference for the package.

The itinerary must be thematic, original, planned and customized. It must aim at raising awareness on the peculiarities of Castel San Pietro Terme and its surroundings to satisfy the target's expectations.

The itinerary must be eco-sustainable, highlighting the excellence of the territory, the main tourist, food and wine attractions, local events as well as sport and nature.

The product must be promoted through a promotional slogan.

### **DEMO TIME Maximum 20 minutes.**

The multimedia product must be delivered to the commission during the briefing on the arrival day.

Please note that the material delivered will not be returned but it will remain on record.

### **CHALLENGE**

The candidate will take a Front Office challenge. Each competitor will choose an envelope containing the challenge to be taken at the Hotel Reception or in an equipped classroom of the Institute.

The test will cover some of the following topics:

- Telephone reservation;
- Direct and indirect booking at the counter;
- Check-in;
- Check-out;

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- Knowledge of the typical features of the territory of Castel San Pietro Terme;
- Reservation of activities in the territory of Castel San Pietro Terme;
- Handling of complaints.

The challenge will last no more than 10 MINUTES with one or more customers in charge of simulating the demands.

The challenge will be performed in English.

#### THE JURY

The jury will be composed of professionals from the hotel industry and tourist accommodation department. In particular there will be representatives from the local hospitality industry and promotional businesses.

The jury will carry out the evaluation based on previously agreed criteria and will draw up a ranking based on merit.

#### EVALUATION AND SCORING

The jury will monitor the progress of the tests.

The sum of the points gained in each test will make the final score.

#### CRITERIA FOR ASSESSING THE MULTIMEDIA PRODUCT AND ITS DEMO

Itinerary to be presented to the commission on the evening of the briefing:

Well-developed and in-depth content	up to max 10 points
Originality	up to max 10 points
Graphic presentation	up to max 10 points
<b>TOTAL</b>	<b>30 POINTS MAX</b>

Itinerary oral demo

Well-developed and in-depth content presentation	up to max 15 points
Language skills	up to max 15 points
<b>TOTAL</b>	<b>30 POINTS MAX</b>

<b>TOTAL</b>	<b>60 POINTS MAX</b>
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#### CRITERIA FOR EVALUATING THE CHALLENGE:

Professional skills in the role play	<b>up to max 10 points</b>
Language skills	<b>up to max 10 points</b>
Problem solving	<b>up to max 20 points</b>
<b>TOTAL</b>	<b>40 POINTS MAX</b>

## REGULATION FOOD AND WINE EXHIBITION

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**This phase, mandatory for participation in the competition, includes the setting up of a food and wine exhibition to be held on Wednesday 19 April 2023**

During the event each school will be assigned a stand (3m x 3m) on the main square of Castel San Pietro Terme, which must be set up with typical products and materials connected to the area where your school is located.

Students belonging to all three professional Departments will be asked to work in team, presenting the typical food and wine products and the cultural tourist attractions of their territory in English.

The event aims at comparing different European cultures, focusing on food and wine specialities as a basis for optimal tourism development.

**N.B. Material available to each school: 1 table with white tablecloth, inside each stand, to show typical products, tourist proposals and promote the territory to which each group belongs.**

**Additional set-up materials should be provided by the participating institutions.**

### CRITERIA FOR EVALUATING THE REALIZATION OF THE FOOD STAND:

Valorization of typical products	up to max 20 points
Development of the territory and tourist attractions	up to max 20 points
Coordination and teamwork	up to max 20 points
Originality and creativity	up to max 20 points
<b>TOTAL</b>	<b>80 POINTS MAX</b>