



Equipment and Ingredients for the Competitions

Note: Changes are possible in the last minute due to constraints of being on a Cruise ship.

DECATHLON – Culinary Arts & Skills

Venue: Canale Grande (open to public)

Teams: 6 (x 3 competitors)

Mise en place:

Front row (facing the public) with 3x2 tables, for 3 teams, behind each team an additional table

Equipment:

Per station:	
1 x 1 liter pot	1 Strainer (Chinois)
2 x 2 liters pots	3 20 ml Plastic Bottles
1 Wooden spoon	1 Mirror Serving tray or similar
1 Wooden fork	1 Induction Hob
2 Beaters	2 Buckets for water
1 x 1 liter measure jug	4 Towels
1 x 1/2 liter measure jug	Disposable Plastic piping bags with tips
2 Stainless steel bowls 2 liters	1 siphons and carbon dioxide cartridges
2 Glas bowls 2 liters	1 Burner
2 Plastic bowls 2 liters	1 Stick Blender
2 Cutting boards: Vegetables & Fish	25 Plastic Spoons for tasting
1 Holes Ladle	1 Gastronorm container (deep) to fill with ice
1 Sauce Ladle	10 Plastic food containers (850 ml), single use
1 Grater	

For all stations: Plastic gloves
 Garbage tray
 Paper roll
 Alcoholic disinfection for hands

Ingredients list whole competition, for all teams

Mystery Basket containing:

- 2 kinds of fish
- All kind of vegetables
- Starchy food
- Fresh herbs
- Oils, vinegars
- Condiments
- Wheat and Flour products
- Dry spices
- Seeds
- Other useful and necessary ingredients



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26^{es} Rencontres – 25^e Anniversaire de l'AEHT
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CLASSIC COOKING

Venue: Medusa Kitchen & Restaurant (closed for public)

Teams: 18 (x 3 competitors)

6 shifts of 3 teams in parallel

Mise en place:

3 tables (1 for each team) in the Restaurant for cold preparations

Equipment:

Competitors have to use and share the actual apparatus and utensils of the Restaurant Kitchen. The kitchen is equipped as a normal Brigade Kitchen concerning the cooking facilities. Thus the teams have to share this equipment as all apparatus are there only once.

3 teams are competing per shift

Ingredients:

Theme for 1st plate: Fish

Theme for Main plate: Meat or Poultry

Mystery Basket for side dishes

PASTRY

Venue: Roero Bar (open to public)

Teams: 12 (x 2 competitors)

6 shifts of 2 teams in parallel

Mise en place:

Front row (facing the public) with 2x2 tables, for 2 teams, behind each team an additional table

Equipment: 2 Air-brush systems for Pastry colouring

Ingredients:

Almond paste 2 :1

Icing sugar

Egg White

Dark filling chocolate

Cling Film

Colours Kopycake

Golden Cake Boards, 22 cm Ø

Cocoa butter spray



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RESTAURANT SERVICE

Venue: Medusa Restaurant (closed for public)

Teams: 20 (x 2 competitors)

4 shifts of 5 teams in parallel

Mise en place: Actual daily setup of the Restaurant

Equipment: Tables, chairs
Plates
Cutlery, tableware
Serviettes
Napkins, Table Clothes
Red Wine and Champagne glasses
Service Tray, equipped for preparing a Shrimps Cocktail
Service tray with cheese

Ingredients: Champagne, Crémant or Sparkling wine
Red Wine
Ingredients for Shrimps cocktail
Cheeses, Breads, Nuts, Grapes, marmalade or jellies

WINE SOMMELIER

Venue: BAR - Medusa Restaurant (closed for public)

Teams: 7 (x 2 competitors)

4 shifts of 2 teams in parallel

Equipment: Tray with all kind of glasses for a virtual Gastro-Menu

Ingredients: Still & Sparling water
Red Wines
White wines
Sparkling wines



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BARISTA

Venue: BAR – Canale Grande (open to public)

Teams: 8 (x 2 competitors)

8 shifts of 1 team

Equipment: 1 Coffee-Espresso machine

Grinder

Blender

Knock-Box

Dustbin

Tamper, counter brush, and filter brush

Press coffee, steaming pitchers,

Cups 50/60 ml for espresso

Cups 150/160 ml for cappuccino

Glasses 80/90ml for signature drink.

Trays, saucers/plates, bar towels/cloths (for practice and the competition), sponges, washcloths, dishcloth, napkins large and small ones, shot glasses, spoons for espresso and cappuccino,

Mixer or blender (seltzer siphon) with nitrogen cylinder, shaker,

Water glasses (for the judges), water.

Ingredients: Mystery Basket



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COCKTAIL

Venue: BAR – Selva Disco (open to public)

Teams: 13 (x 2 competitors)

13 shifts of 1 team

Equipment: Full equipment for a Cocktail Bar

Competition Cocktails

- 1. DIAQUIRI**
Bacardi
Fresh Lime Juice
Sugar Syrup
- 2. SIDECAR**
Brandy
Cointreau
Fresh Lemon Juice
- 3. GRASSHOPPER**
Cacao Cream
Mint Cream
Fresh Cream
- 4. MARGARITA**
Tequila
Cointreau
Fresh Lime Juice
- 5. WHITE LADY**
Gin
Cointreau
Fresh Lemon Juice
- 6. CHAMPAGNE COCKTAIL**
Cold Champagne
Cognac
Angostura
Sugar Cubes
- 7. CAIPIRINHA**
Cachaca
Half Lime cut into 4 pieces
Teaspoon of Sugar
- 8. NEGRONI**
Gin
Campari
Martini Rosso
- 9. GIN FIZZ**
Gin
Fresh Lemon Juice
Sugar Syrup
Soda Water
- 10. PINA COLADA**
Bacardi
Pineapple Juice
Coconut Milk

Ingredients list for the Cocktail Competition

Bacardi	4 Bottles 0,7 Liter	Campari	1 Liter
Lime Juice	2 Liters	Martini Rosso	1 Bottle
Sugar Syrup	2 Liters	Soda Water	6 Liters
Brandy	2 Bottles 0,7 Liter	Pineapple Juice	10 Liters
Cointreau	4 Bottles 0,7 Liter	Coconut Milk	2 Bottles or Cans
Lemon Juice	4 Liters	Sugar Cubes	1 kg
Cacao Cream	2 Bottles 0,7 Liter	Crystal Sugar	1 kg
Mint Cream	2 Bottles 0,7 Liter	Salt, fine	1 kg
Fresh Cream	5 Liters	Oranges	2 kg
Tequila	3 Bottles 0,7 Liter	Lemons	2 kg
Gin	4 Bottles 0,7 Liter	Limes	3 kg
Champagne	3 Bottles 0,7 Liter	Cocktail Cherries	2 kg
Bols Triple Sec	2 Bottles	Pineapples	
Cognac	0,7 Liter	Sticks and Stirrers	
Angostura Bitter	2 Bt		
Cachaca	2 Bottles 0,7 Liter		

Additional Mystery Basket



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TOURIST DESTINATION

Venue: Salon Giardino Isolabella (open to public)

Teams: 13 (x 2 competitors)

13 shifts of 1 team

Equipment: Audio - Projection
Internet access

FRONT OFFICE

Venue: Dionisio Bar (open to public)

Teams: 18 (x 2 competitors)

18 shifts of 1 team

Equipment: Phone
WIFI or LAN-connection for e-mail

MANAGEMENT COMPETITION

Venue: Olympia lounge (closed for public)

Teams: 13 (x 2 competitors)

13 shifts of 1 team

Equipment: Flip Chart