

DECATHLON Cooking Competition (Markus HALLGREN)



Welcome to AEHT Culinary Skills Decathlon

Objective: A new competition to show your skills as an upcoming Chef! You will show your skills as one of three members as a team and you and your team will participate on a stage in front of public from the AEHT and other guests on the ship.

Teams of 3 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- The full list of ingredients (Mystery Basket) and equipment will be communicated. Changes of the ingredients published earlier could be possible in case of supplying problems;
- Teams will be formed by random drawing, in same language groups, English or French;
- Immediately after the team formation, all three team members should check each other's language skills. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or a total number of competitors not dividable by 3, the Head-Judge decides on whether one team will have 2 or 4 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms and safety shoes;
- All equipment will be provided with the exception of professional knives, which must be brought by each of the competitors;
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of food safety (H.A.C.C.P.) are respected;

This is highly important on the boat for Safety reasons

- Competitors should demonstrate teamwork;
- All tasks must be completed within the 2 hours time allowed;
- More teams will compete in parallel in public;
- Each team will have a working place equipped with
 - 1 Induction hob
 - 3 Cutting boards
 - 2 Pots
 - Plastic gloves
 - Necessary equipment held by the organisation

The Decathlon:

Mystery basket provided by the organization.

Every participant in the team competes in three tasks all by himself; a total of 9 tasks for the team members individually. The team members draw their individual tasks randomly.

The 10th task has to be done by all the participants together as a team.

1.	Knife handling	8 min	1 Minute break
2.	Knife handling	10 min	1 Minute break
3.	Emulsion sauce	8 min	1 Minute break
4.	Cutting vegetables in a shape	11 min	1 Minute break
5.	Fileting fish	10 min	1 Minute break
6.	Marinate fish, minimum 2 different types	10 min	1 Minute break
7.	Boiled vegetables	12 min	1 Minute break
8.	Free garnish and method	10 min	1 Minute break
9.	Free garnish and method	8 min	5 Minutes break
10.	Making a show plate with the 1-9 events	20 minutes	



(Classic) Cooking Competition (Alexandre FERREIRA)

Objective: Preparing as a team a cold starter and a main plate for 3 persons, out of a Mystery Basket of ingredients

Teams of 3 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- Teams will be formed by random drawing, in same language groups, English or French;
- The full list of ingredients (Mystery Basket) will be communicated.
- When all the teams are formed and all the themes are drawn, the teams will be taken to a separate area where they have **1 hour** to write down recipes for both plates, with the ingredients of the mystery basket. Each plate must be prepared for 3 covers.

Competitors are not allowed external contact during this time;

- Competitors may use their own textbooks and personal notes for research and reference while writing the menu. No research material will be supplied;

Attention: No Internet access on board!

- Recipes submitted must be written in English or French;
- The recipes must be submitted on an official template, which will be supplied;
- The recipes must be submitted to the Head-Judge with a brief description. Both the competitors and Head-Judge will then sign it. The Head-Judge keep the original, a copy will be given to each team member;

The submitted recipes are final and may not be modified;

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or a total number of competitors not dividable by 3, the Head-Judge decides on whether one team will have 2 or 4 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms and safety shoes;
- All equipment will be provided with the exception of professional knives, which must be brought by each of the competitors;
- Teams will be responsible for the quality and wholesomeness of the food they process and for ensuring that the principles of food safety (H.A.C.C.P.) are respected;

This is highly important on the boat for Safety reasons

- Competitors should demonstrate teamwork;
- All tasks must be completed within the **2 hours time** allowed;
- **3 covers** of each plate are required, 1 will be for display and the others for tasting by the judges
- Unauthorized persons will not be allowed to enter the competition area or talk to the competitors;
- All elements of the finished dish must be edible;
- All rules and regulations must be adhered to;
- There will be 2 Judging teams marking independently. One in the Kitchen and one for tasting.
- The judges' decision is final;

Pastry Competition – Marzipan modelling (Ronny THILL)

Objective: Preparing as a team Marzipan Arrangement with different items according to a theme drawn out of a list of three.

1. **Flowers;**
2. **Fantasy figures;**
3. **Animals;**

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- The full list of ingredients and equipment will be communicated. Changes of the ingredients published earlier could be possible in case of supplying problems;
- Teams will be formed by random drawing, in same language groups, English or French;
- One team member will draw one random “Modelling theme” out of the given list of 3 themes;

No changes of the drawn theme will be possible.

- When all the teams are formed and all the themes are drawn, the teams will be taken to a separate area where they have **1 hour** to write down description of their modelling ideas. The final work must consist of three different items according to the chosen theme and each item has to be done identically in 3 exemplars. The result should be arranged on a round golden cake board of 22 cm in diameter.

Competitors are not allowed external contact during this time;

- Competitors may use their own textbooks and personal notes for research and reference while preparing their project. No research material will be supplied;

Attention: No Internet access on board!

- Projects submitted must be written in English or French;
- The projects must be submitted on an official template, which will be supplied;
- The projects must be submitted to the Head-Judge with a brief description. Both the competitors and Head-Judge will then sign it. The Head-Judge keep the original, a copy will be given to each team member;

The submitted projects are final and may not be modified;

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms;
- All candidates must bring their own modelling equipment (spatulas, knives, pincers, modelling baguettes, cookie cutters, ...) Air-brush systems will be provided. No modelling shape, artificial flower pistils or other precast decoration elements are allowed. All elements of the items must be done by hand during the competition.
- Quality Marzipan, chocolate and colours will be provided.
- Teams will be responsible for the safety, soundness and wholesomeness of the food they process and for ensuring that the principles of food safety analysis (H.A.C.C.P.) are maintained

This is highly important on the boat for Safety reasons

- Competitors should demonstrate teamwork;
- All tasks must be completed within the specific time of **90 Minutes** allowed;
- Three different items according to the chosen theme have to be produced and each item has to be done identically in 3 exemplars. The result should be set up on a round golden cake board of 22 cm in diameter.
- All elements of the finished dish must be edible;
- All rules and regulations must be adhered to;
- The judges' decision is final.



Restaurant Service Competition (Paulo BAPTISTA)

Objective: Doing as a team several tests embodying a waiter's work in a fine dining restaurant in front of a jury representing the clients

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- All candidates will participate in a written test; 40 MCQ's with one correct answer.
- The questionnaires will be in English and French.
- Teams will be formed by random drawing, in same language groups, English or French;
- Immediately after the team formation, both team members should check each other language skills by preparing together a work plan for the different tasks. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms;
- Competitors should bring their own professional equipment (office knife, corkscrew, pen). All other equipment will be provided;
- The different professional tasks the teams have to realize are:
 1. Order taking and Aperitif service (20 minutes):
 - The team gets a menu card with explanations and has 10 min to familiarize with the dishes; the jury will act as clients and orders a 3 course menu with wines
 - A bottle of champagne has to be opened and 2 glasses have to be served
 2. Mise-en-place (10 min):
 - The team has to identify 10 mistakes on a table prepared for 4 people
 3. Cold Buffet:
 - Prepare a shrimps cocktail for 2 people
 - Set up a table for 2 persons to serve the shrimps cocktail
 4. Cheese and Wine:
 - The jury acts as clients and orders a plate of cheese to prepare by the team together with accompanying items (bread, marmalade, grapes, nuts,...)
 - Set up a table for 2 persons to serve the cheese
 - Open a bottle of red wine and serve it with the cheese
- Competitors should demonstrate teamwork;
- All tasks must be completed within the specific time allowed;
- All rules and regulations must be adhered to;
- The judges' decision is final.



Wine sommelier Competition (Alexander MAIR)

Objective: Doing as a team sensory analysis of still wines; pairing wine and food, counselling and serving aperitifs wines and digestives, open a bottle of wine and doing the wine service.

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition.
- All candidates will participate in a written test; 40 MCQ's with one correct answer.
- The questionnaires will be in English and French.
- No mobile phones and tablet pc.
- Teams will be formed by random drawing, in same language groups, English or French.
- Immediately after the team formation, both team members should check each other language skills. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.
- In such a case, the jury will decide on the use of the test score.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms;
- Competitors should bring their own professional equipment (corkscrew, pen, matches); All other equipment will be provided;
- Unauthorized persons will not be allowed to talk to the competitors;
- All rules and regulations must be adhered to;
- The judge's decision is final.

Test 1: Food and Wine pairing, 15 min

1 team member is responsible for recommending 2 Aperitifs and one wine for the cold and one wine for the warm starter. A Menu card given 5 Minutes in advance to study. The team decides who assumes the different tasks.

The other team member is responsible for the wine recommendation for the main course and one wine for the dessert and also for a choice of two Digestives according to the menu.

Test 2: Wine tasting, 15 min

One team member is doing the Wine tasting (describe 1 white and 1 red wine), the other team member is doing the Wine service.

During the Wine service the Student will explain the choice of his wines what he recommended on the menu.

Then they will change roles.

Test 3: Practical test, 15 min

Each student draws 2 of the following tasks: Service of Water, Sparkling-, White- or Red- wine aeration.

The presentation of the wine service should be fluent for the language and be carried out in a professional way.



Barista Competition (Alfio RIVALTA)

Objective: Preparing as a team two coffee drinks based on classical recipes and one free creation, "signature beverage" with products out of a Mystery Basket.

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- Teams will be formed by random drawing, in same language groups, English or French;
- The full list of ingredients (Mystery Basket) will be communicated.
- When all the teams are formed, they will be taken to a separate area where they have **30 minutes** to write down a recipe for their signature beverage with the ingredients of the presented Mystery Basket.

Competitors are not allowed external contact during this time;

- Competitors may use their own textbooks and personal notes for research and reference while writing the menu. No research material will be supplied;

Attention: No Internet access on board!

- Recipes submitted must be written in English or French;
- The recipes must be submitted on an official template, which will be supplied;
- The recipes must be submitted to the Head-Judge with a brief description. Both the competitors and Head-Judge will then sign it. The Head-Judge keep the original, a copy will be given to each team member;

The submitted recipes are final and may not be modified;

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms; Casual dress code is not permitted;
- All necessary equipment will be provided. In case a candidate wants to bring a special tool, he has to check the use of this with then Head Judge.
- Porcelain- and Glass-ware will be supplied. (no specialty glasses or cups will be allowed);

Imposed recipe:

- There are 2 Espresso and 2 Cappucino to prepare. One team member chooses his preparation **by random drawing**, the other gets the second one. The 2 Coffee drinks prepared be each team member should be identically in taste and aspect.
- The Coffee drink must be prepared exactly according to the imposed recipe.

Free recipe:

- Each team member is required to make one Cup/Glass of the signature drink according to the recipe submitted to the judges at the briefing day;
- Total time for the 2 preparations: 20 Minutes
- Competitors must clear and clean their area before departing;
- All rules and regulations must be adhered to;
- The judges' decision is final.



Cocktail Competition (Thomas GASTEINER)

Objective: Preparing as a team one cocktail based on a classical recipe out of a given list and one free creation with products out of a Mystery Basket.

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition.
- All candidates will participate in a written test; 40 MCQ's with one correct answer.
- The questionnaires will be in English and French.
- No mobile phones and tablet pc.
- Teams will be formed by random drawing, in same language groups, English or French.
- The full list of ingredients (Mystery Basket) will be communicated.
- When all the teams are formed, they will be taken to a separate area where they have **30 minutes** to write down a recipe for their free cocktail creation (with or without alcohol) with the ingredients of the presented Mystery Basket.

Concerning the cocktails creation, the following rules have to be respected:

- Maximum number of ingredients shall be five including dashes and drops
- Total alcohol content should not exceed 7cl of spirit and Liqueur/s
- Cocktails may be stirred, shaken, built, and blended
- Heated ingredients will not be allowed

Competitors are not allowed external contact during this time.

- Competitors may use their own textbooks and personal notes for research and reference while writing the menu. No research material will be supplied.

Attention: No Internet access on board!

- Recipes submitted must be written in English or French;
- The recipes must be submitted on an official template, which will be supplied;
- The recipes must be submitted to the Head-Judge with a brief description. Both the competitors and Head-Judge will then sign it. The Head-Judge keep the original, a copy will be given to each team member.

The submitted recipes are final and may not be modified.

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

Day of competition:

- Competitors will be allowed to familiarize themselves with the competition area;
- Competitors should wear their full professional uniforms; Casual dress code is not permitted;
- All necessary cocktail equipment will be provided. In case a candidate wants to bring a special tool, he has to check the use of this with the Head Judge.
- Spirit measure must be used (no free pouring allowed);
- Glassware will be supplied (no specialty glasses will be allowed);

Imposed recipe: 10 min

- One team member draws out of a list one SHORT DRINK, the other one LONG DRINK to prepare. Each cocktail must be prepared identically in 2 exemplars.
- The cocktails must be prepared exactly according to the IBA recipe.

Free recipe: 10 min

- Each team is required to make two portions of the cocktail;
- The cocktail must correspond to the recipe and description submitted to the judges during the briefing day;
- Competitors must clear and clean their area before departing;
- All rules and regulations must be adhered to;
- The judges' decision is final.



Tourist Destination Competition (Asdis VATNSDAL)

Objective: Preparing as a team a presentation of a tourist destination including answers/solutions/suggestions to current tourism questions and issues.

Important: The candidates for the Tourist Destination Competition should bring their own Laptops.

Teams of 3 students from different schools and countries.

Emphasis and Preparation:

As there is no (or very limited) Internet connectivity on board of the ship, students participating in this competition will be expected to prepare themselves in advance by studying the four ports of call: **Barcelona, Palma, Ajaccio and Marseilles**. Students are permitted to bring with them material and information on these destinations, either saved on their computers or in book/brochure format.

During the competition briefing, each team will draw a destination to present in the competition together with a more specific topic concerning the content of the presentation. Areas of emphasis may vary – for instance focus on different types of tourism, tailor-made excursions for specific target groups, special interest holidays, or suggestions for tourism development).

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- Teams will be formed by random drawing, in same language groups, English or French;
- When all the teams are formed, they will be taken to a separate area where they have **30 minutes** to participate in a “General Knowledge of Tourism Quiz” (40 MCQs) which will focus, in particular, on the four destinations/ports of call on the cruise.

The results of the quiz will be considered for the final result of the competition.

Competitors are not allowed external contact during this time.

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or a total number of competitors not dividable by 3, the Head-Judge will choose one team that will have 2 or 4 members.
In such a case, the jury will decide on the use of the test score.
- The teams draw the themes they have to work on as well as receiving further organizational details of the competition.

Days of preparation:

Teams work on the theme they were given during the briefing.

Day of presentation:

- The teams will have 15 minutes to make a presentation of their work.
- Each team member should take an active part in the presentation and show evidence of research and topic knowledge, as well as evidence of sound knowledge in the field of tourism and marketing.
- The presentation should be fluent for the language, clear for the content and be carried out in a professional way. Body language, interaction with the audience and the answering of questions should help to make it interesting and original.



Front office Competition (Helena CVIKL)

Objective: Preparing and presenting as a team a solution to a conflict situation as they occur daily in a hotel reception.

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- Teams will be formed by random drawing, in same language groups, English or French;
- When all the teams are formed, they will be taken to a separate area where they have 30 minutes to participate in a “General knowledge of Reception” test.

The results of the quiz will be considered for the final result of the competition.

Competitors are not allowed external contact during this time.

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

In such a case, the jury will decide on the use of the test score.

Day of presentation:

- The team will draw randomly an envelope containing the description of a certain situation related to those happening daily in a Hotel reception. The team will have 15 minutes to study the theme and prepare for answering. The jury will play the role of the clients and the team has to solve the upcoming problem.
- Regardless of the chosen situation, the jury can ask question about restaurants, places to see and other information about the different Cruise destinations.
- A situation could also include a response to an e-mail or a telephone call.
- Each team member should take an active part in this role play and show professional attitude in his/her attempt to solve the problems.
- The answers should be fluent for the language, clear for the content and be formulated in a way to appease the possibly upset client.



Management Competition (Adolf STEINDL, Theo VERKOYEN)

Objective: Working out an original concept of a theme night on the Cruise Ship, together with a financial plan.

Important: The candidates for the Management Competition should bring their own Laptops.

Teams of 2 students from different schools and countries.

Day of Briefing:

- The Head-Judge will inform all the competitors about the specific rules and details of the competition;
- Teams will be formed by random drawing, in same language groups, English or French;
- When all the teams are formed, they will be taken to a separate area where they have **30 minutes** to participate in a “Revenue Management Test” of 20 MC-Questions. More statements can be possible.
The results of the test will be considered for the final result of the competition.

Competitors are not allowed external contact during this time.

- This first working session serves also as language test for the teams. If a correct communication is not possible with one team member due to a lack of language competencies, the team should immediately inform the present member(s) of the competition supervisors. After a check, they will decide on whether the concerned competitor will be excluded or not.

Complaints about language problems will not be accepted any more later on.

- In case of excluded competitors, the teams have eventually to be reassembled. If one team is not complete, due to exclusions or an odd total number of competitors, the Head-Judge will choose one team that will have 3 members.

In such a case, the jury will decide on the use of the test score.

- The teams draw the themes they have to work on as well as receiving further organizational details of the competition.

Days of preparation:

Teams work on the theme they were given during the briefing.

Day of presentation:

- The teams will have 25 minutes to make a presentation of their work.
- Each team member should take an active part in the presentation and show evidence of research and topic knowledge, evidence of sound knowledge in the field of tourism and marketing.
- The presentation should be fluent for the language, clear for the content and be carried out in a professional way. Body language, interaction with the audience, answering questions should help to make it interesting and original.
- **Hot topics for the presentation: HACCP & Sustainability**