



*International championship*

MAY 2015, 20 – 21 – 22  
Brescia, Palazzo Martinengo Colleoni

## **GRAN TROFEO D'ORO DELLA RISTORAZIONE ITALIANA**

Expo 2015

*Feeding the planet, Energy for life*

***Food in Art***

Expo 2015, Feeding the planet, Energy for life is going to highlights subjects related to nutrition, to nutritional wellness, to respect for the environment and to the improvement in the knowledge of “eating customs” as cultural, artistic and ethnic elements.

The 9° Edition of Gran Trofeo d'Oro will be connected to these subjects and to the topic of “Food in Art”.

The Gran Trofeo d'Oro della Ristorazione Italiana is a competition which require the confrontation among teams of students representing catering institutes for technical and practical abilities related to reception and formulation of a gastronomic proposal for:

- Telling the essential dimension of food conveyed through his relations with cultures, art and identities;
- Presenting the meal sharing as a moment of human relation founding societies, safeguarding traditions, strengthening communities. It is a possibility to discover there is always a story or a tale telling about communities and places behind every eating habit;
- Identifying the restaurant and the cooking dimension as privileged situations to develop good cooking practices and a sustainable business management. They are resources we have to manage meticulously in order not to waste food and safeguard our planet.

### **COMPETITIONS:**

The championship require the following competitions:

- International cooking competition “Food in Art”
- International catering competition “Food in Art”
- International competition for the development of a local wine list and Sommellerie
- International competition for the preparation of a local cheese menu and their table service
- International competition “Extra Virgin Olive Oil – nutritional wellness as a conscious choice”
- International competition “Gran Trofeo short films – Team’s Tale”

- International competition “Towards Expo 2015 – Eating in Europe – Eating habits hide stories and tales which tell about different communities and places”

At the end of all these tests a rank will be drafted and the winner of the Gran Trofeo d’Oro della Ristorazione Italiana will be declared, together with winners of each competition, and special prizes will be delivered.

#### **OFFICIAL LANGUAGES:**

During the examinations participants can talk in one of the following official championship language:

Italian  
English  
French

#### **COMPLEMENTARY ACTIVITY:**

Taking part to the Gran Trofeo d’Oro della Ristorazione Italiana offers the chance to:

- Become involved in an educational tour for teachers for each selected team which is going to occur from 16<sup>th</sup> to 20<sup>th</sup> March 2015;
- Become involved in an educational tour for each team students which is going to occur from 18<sup>th</sup> to 19<sup>th</sup> May 2015;
- Become involved in the project “Adopt a School” which promotes the possibility for local schools to co-operate with different local farms to develop students’ proficiencies. This project could be developed during the whole year.

#### **AIMS:**

Gran Trofeo d’Oro is:

- a project to develop the subject of “Food” as a meeting and dialogue possibility among several cultural and social identities coming from different European regions;
- a project to orient the participants towards Expo 2015, developing the awareness that cooking should be intended as an international cultural contamination element and that nutrition should be intended as components for an environmental sustainability and for an healthy life;
- a project to develop a network of knowledge about local agricultural productions in a context of cultural contamination which also engage young people;
- a project to develop the awareness of a sustainable food service;
- a human, social and cultural project to connect students, who represent gastronomy’s future, with local farmers, who represent local traditions;
- a path dedicated to the welcoming culture which distinguish Italy in Europe and in the whole world and addressed to teachers and students who are the future ambassador of our land and of Italian know-how;
- a competition at the core of an educational project which aim at the knowledge promotion of local productions and gastronomy;
- a project engaging students who want to transform their culinary activity and gastronomic culture in a starting point for their professional education and in a jumping off point for their career growth;
- a competition meant to be a professionalising internship;
- a chance to foster the cultural and gastronomic exchange.

### **RECIPIENTS AND CONDITIONS:**

The Championship involves the participation of more than 24 teams representing different European Schools.

The selected schools will participate in the competition with a team of 5 students: two students appointed to the food service, two students appointed to cook, a student appointed to concierge services (in lack of students who can care about the welcoming activity the team can avail of a student appointed to the food service or a student appointed to cook; they must carry out the concierge and be prepared on the issues of communication).

Students must be no more than 19 years of age (subject who are 20 years old are not allowed to participate).

Students must be accompanied by two teachers chosen from the kitchen, food service and reception.

- The Province of Brescia will shoulder the cost of travel to and from Brescia, of accommodation, of transport in situ and of a part teachers' board for the ones who participate in the Educational Tour;
- The Province of Brescia will shoulder the cost of board and transport in situ for each team participating in the educational tour for students and in the championship.

### **CONDITIONS OF ENROLLMENT:**

Saturday 31<sup>st</sup> January 2015 is the deadline for the dispatch, by mail, of :

- Students' and Teachers' curricula
- the project to develop the wine list (explanatory note n°1)
- the project to prepare a local cheese serving cart (explanatory note n°2)

Different form of dispatch will not be considered.

Explanatory notes:

1. A project dedicated to the elaboration of a wine list, composed of local wines: competitors must demonstrate knowledge of the different wines, of the wine - making, of the territory to which they belong and of the cultural contamination these enological products express as well as aspects related to environmental sustainability that increasingly distinguish the wine production in the province of Brescia.
2. A project dedicated to the composition of a cheese serving cart, made with local dairies, indicating which wines, including the rose wine from Brescia, may match with cheese proposed in cart. The project must contain elements that demonstrate knowledge of these cheese types, of the typical processing, of the local context, of culture to which they belong and of cultural contamination these products express; moreover students should highlight aspects of environmental sustainability which distinguish these typical products and mountain dairies.

### ***TEST TYPES***

#### **1. Food Service tests**

The competition includes the participation of two students appointed to the food service and a student appointed to concierge services.

For the test "Mise en place" students will conceive and prepare a table that takes inspiration from the paint "Allegory of Autumn" by Antonio Rasio that is part of the exhibition "Food in Art - Masterpieces of Great Masters from the seventeenth century to Warhol". For the test competitors' work should inspire from that work valuing certain elements or details or transmitting the atmosphere the work communicates.

The "Mise en place" must be presented on a round table with a diameter of 180 cm with 8 seats where the menu, complete with centrepiece, will be served. The organisation will NOT provide the tablecloths and chair covers.

The organization will provide iron and the same dishes, cutlery and glasses for everyone. Any type of decoration will be made available.

It is possible to customise "the mise en place" with tablecloths, glassware, crockery and cutlery; furthermore teams will bring items and other material necessary for decorating.

The centrepiece must be strictly composed during the competition.

Available time: 1 hour.

Teams which intend to personalise the "Mise en place" **MUST** communicate it in detail at the organisation managers during the educational tour.

**WORTH 200 POINTS.**

#### Take an order and identify a mistake

Examined by expert judges, students will be asked to welcome the Jury Members to the table, as if they were customers of a restaurant, to propose them the menu in a way that the combination of food and wine, territory and culinary culture will be exalted. Students will take the order and at the same time they will present the menu promoting the development of agricultural production in the area of origin of the team and/or the Province of Brescia or Italian in general (the menu will be presented in 3 copies).

Students will have to answer questions concerning:

- Connection among agriculture, land and food culture;
- Relationship between the "Mise en place" and the painting coupled with;
- Service and the identification of any mistake linked to the "Mise en place" or to the service performance.

Valid test for the International Competition for Food Service.

**WORTH 200 POINTS**

#### Menu service

The menu is prepared by colleagues working in the kitchen and it will be served at the table of the jury.

Modality of service to the jury:

- Starter, first course and dessert must be served at the table and presented to the jurors;
- Main course (meat or fish) will be served on a 10 portions tray along the side dishes. Food cutting will be executed in front of jurors. Food shall be laid on the guéridon, cut and served in 5 dishes (for the jury's table, the chairman's table and photos; the remaining 5 portions will be served at the tables of the restaurant VIP; it will be possible use a chafing dish (own or provided by the organisation);

Student appointed to concierge service of each team will have to welcome the jurors matched with his or her work table, and then present, comment on the menu that the team will served, always taking

into account the theme of the Championship and the relationship with the paintings combined with the courses. Students must also answer the questions jurors can pose.

Each school has the duty to present their written menu, printed and personalised, to the jurors and the Jury President.

The service will be carried out peremptorily in 60 minutes. At the end of this time no more courses will be considered.

For this service team start from laying a table with white tablecloth (provided by the organisation) and the "Mise en place" for the starter that must be changed for the next course.

Students involved in this test, will be summoned 15 minutes before the service to have the time available to lay the table for the service.

Students appointed to cook, the ones appointed to service, the ones appointed to the concierge service and the teachers of each team at the end of their test, must present themselves at their table for the interview with the jurors. Jurors will comment on their cooking and service test.

All materials to lay the table of the jury will be made available by the organisation, including a tray with handles for the service (50x40 cm) and a chafing dish equal for all teams.

Each school can use their trays (maximum size 50x40), the plates for the dessert (it is not allowed to bring starter, first and main course plates) and the necessary for the guéridon encompassed with the chafing dish.

Competitor appointed to the concierge service must be careful that the dishes will be regularly marked with the number of the team.

Valid test for the International Competition for Food Service.

### **WORTH 300 POINTS**

#### Present the local cheese menu, cheese cutting and service

Competitors must present to the Jurors a cheese menu composed of 7 types of cheese, including Grana Padano, demonstrating the knowledge about products, about the cheese making process and about territorial and cultural context to which they belong. Moreover, the competitors must suggest local wines which match with the different cheese types proposed in the menu.

The jurors will choose a cheese type proposed in the paper and competitors have to tell about the product, about the culture and territory to which it belongs. They have to choose the best cheese knife, cut 3 portions and place them on a serving dish. Students have to submit a copy of the cheese menu to Jurors.

Unique test for the International competition for cheese serving

### **WORTH 300 POINTS**

#### Present a wine list and sommelier service

Competitors must propose to the Jurors a wine list composed of oenological products of the province of Brescia, demonstrating knowledge of different sort of wines, of the making process, and of food and wine matching. The jurors will choose a wine, among one of the different wine types proposed and available during the test. Competitors have to present the chosen wine, present culture and territory they belong to, open the bottle, serve it in the right glass among those made available and justify their choice. Each student have to be equipped with sommelier tools. The team must submit a copy of wine menu to Jurors.

Unique test for the International sommelier competition.

### **WORTH 300 POINTS**

PLEASE NOTE: During all test occurred in the dining room the two students appointed to the service and the one appointed to the concierge service have to be present simultaneously. However each test can be carried out by one of these three students, according to the chosen specialisation. The jury reserves the right to ask a question to the other two students. Each competitor have to chose one of the above-written test and to carry it out in one of the non-native official languages of the competition, (eg.: if native speakers English, you can choose between Italian and French). A special Prize will be assigned for this test.

## 2. Cooking Test

For the cooking test students have to conceive their preparations taking inspiration from works of the exhibition "Food in Art - Masterpieces of Great Masters from the seventeenth century to Warhol" matching each course of the menu with a painting, transmitting the atmosphere the work communicates, emphasising certain elements or details.

the use of the products contained in the work is not compulsory.

This test requires the participation of two cooking students who have to prepare a menu consisting of:

- A free interpretation starter. The supposed ingredients are: Stracchino, Coregonus Lavaretus(a freshwater whitefish), extra virgin olive oil and Brescia Lugana Doc;  
The starter has to be inspired by the painting "Mangiatori di Ricotta" by Vincenzo Campi
- A free interpretation dish of Italian traditional "pasta". Mandatory ingredients: Grana Padano Dop Ambrosi and Franciacorta Dried Pasta. This first course has to be inspired by the painting "Tavola imbandita" by Giacomo Ceruti;
- A free interpretation second course using Brown Trouts, seasonal vegetables and Franciacorta wine. Trouts have to be presented in their entirety on the tray. Students have to fillet them in front of the Jury and serve. This course has to be inspired by the painting "Interno di dispensa con cibarie" by Jacopo Chimenti;
- A free interpretation dessert containing as main ingredients Ambrosi Butter, Domori Chocolate and Candied fruit and/or Agrimontana jams. The dessert has to be inspired by the painting: "Alzata con fichi, susine, pesche e meloni" by Giovanni Stanchi.

Each school has to complete a ten portions service for each course: 4 portions served at the Jury table (2 servings to jurors and 2 to Jury Presidents), five portions served at VIP table, the tenth serving will be used for photo-documentation. The works presented must be marked with a number up to the time of the final result expressed by the jury. Otherwise the team will be penalised.

At the end of the service all students will be interviewed by jurors, The have to discuss and evaluate together the served menu.

In 1 hour after the end of tests competitors have to clean the kitchen and all the equipment used, taking care to put everything in order as at the beginning of the competition.

The VIP table service will be carried out by students from a catering institute of Brescia according to a schedule defined by the jurors.

Unique test for the International Cooking Competition.

**WORTH 900 POINTS**

## 3. "Extra Virgin Olive Oil Test - nutritional wellness as a conscious choice"

Competitors appointed to concierge service and the ones appointed to food service will be asked to carry out this test speaking with the Oil Expert Jurors. Students have to suggest an hypothetical food and wine tasting itinerary in the Province of Brescia focusing on the peculiarity of Extra Virgin Olive Oil from Garda and Sebino territories.

Students have to tell about products, the oil typical making process and the culture and territory olive oil belongs to. They have to demonstrate also to have competencies on how to eat healthy.

Moreover they have to taste two different local oil types made available by organisation and presented during the training and they have to compare them with a oil variety from the area the team belongs to (in the case of the team comes from areas where there is no typical oil variety, the Jurors will ask to comment on an Italian or an European oil chosen by the team).

Unique test for International competition "Extra Virgin Olive Oil – nutritional wellness as a conscious choice"

### **WORTH 300 POINTS**

#### **International competition "Gran Trofeo short films – Team's Tale"**

Teams have to present a short film dedicated to some of key moments during the selection of the team members activities, trainings and tests within the same catering institute to decide who has to participate to the competition and during the teachers' educational activities, referring also to local products and to the subject of the competition "Food in Art".

The work has to be presented through a advertising video clip which has to last no more than 3 minutes and then shared on the main social networks.

This video clip will be shown during the championship dedicated days in a special area.

Each team can take advantage of testimonials.

### **WORTH 250 POINTS**

#### **BEST TEAM'S TALE ANNOUNCEMENT COMMUNICATION**

Selected teams have the right to prepare and publish thanks to the main social networks a reportage or various short reportage (including photo, video, post, tweet, sharing, creating new pages, etc.) about "Team's Tale" related to:

- activity for the selection of the team;
- trainings among students of each Institute for the participation in the Championship. They have to made reference to typical products of the province of Brescia and to the main themes of Expo 2015;
- teachers' training (in March) and students' one (in May)
- activity involving not only each institute (students and teachers), but also parents, opinion makers and other institutes;
- preparation for cheese menu;
- elaboration of the wine list;
- key moments during the championship.

These works will be evaluated for "Best Team Stories Award" (evaluation criteria are the criteria of the competition "Gran Trofeo short films – Team's Tale"). To be evaluated works have to:

- be published on social networks;
- become an integral part of the test "Gran Trofeo short films – Team's Tale"
- be published during the months of preparation and during the championship
- be valued up to two hours before the end of the tests.

Each team has to notify organisation members of any existing work shared on social networks.

Optional activity: team that will present the best activity "Team's Tale" will awarded a special prize.

4. International competition test "Eating in Europe – Eating habits hide stories and tales which tell about different communities and places"

Schools are expected to set up a table with local products. The table must be composed with elements related to craft, food and wine, art, culture as an expression of richness of the area teams belong to. The underlying theme has to be " Eating habits hide stories and tales which tell about different communities and places"

Preparation time: 1 hour.

**WORTH 250 POINTS**

**TEACHERS' ROLE**

During the competition teachers have the role of "coaches". They can not approach or enter the kitchen for any reason. Otherwise they will be disqualified. Moreover they can not communicate during the service.

They will bring students in the appropriate spaces, separated from each other, where they can give hints and tips; in these areas a race official is expected to control.

It is forbidden for teachers provide students of any material or tool.

Any verbal confrontation between opposing schools professors will cause immediately the expulsion of these two schools from the competition.

Any sort of complaint has to be submitted, in written form, only at the Championship's Secretariat.

## Special Prizes

## WINNERS CHAMPIONSHIP PRIZES

In addition to money prizes, certificates of competition victory will be delivered.

## INTERNATIONAL CHAMPIONSHIP PRIZES



## EVALUATION CRITERIA AND CONDITIONS

Jury members are divided into:

1. Dining room Jury,
2. Sommellerie Jury,
3. Cutting and cheese service Jury,
4. Tasting Jury,
5. "Extra virgin olive oil" Experts Jury
6. "Gran Trofeo short films" Jury
7. "Eating in Europe" Jury and a cooking Commission.

Maximum score 3.000 points achievable through:

International competition "Gran Trofeo short films – Team's Tale" 250 points

Valuation:

- Consistency with the topics set for "Team's Tale" and the effectiveness with which this message is exposed;
- The innovation of the idea,
- The quality of the product,
- The quality of content,
- The value of the message,
- The presence on social networks.

International competition "Towards Expo 2015 – Eating in Europe" 250 points

Valuation:

- Consistency with the theme "Eating habits hide stories and tales which tell about different communities and places "
- Fantasy and elegance in setting,
- The display capacity in the presentation of the table,
- The involvement of players in the area.

International Catering Competition

700 points (composed of):

Catering test – 400 points

- Preparation of the Mise en Place,
- Order taking and identification of mistakes

Aspects evaluated:

- Time observance and execution-style,
- Skills in welcoming guests,
- Correct position of elements on the table,
- Customisation style and consistency with the theme or atmosphere of matched paintings,
- Ability to comment on the choice of "Mise en place" and the selection of the elements in line with themes of paintings,
- Ability to identify mistakes in the "Mise en place",
- Communication ability
- Style of taking orders

- Personal presentation (care and image of the person)

Service menu - 300 points

Aspects evaluated:

- Description of courses and the menu in relation to the theme or the atmosphere of paintings,
- Concierge capacity and hospitality,
- Ability to lay the table,
- Competence, personal image,
- Ability to fillet,
- Service performance and course delivery for the photo-reportage.

Cheese service

300 points

Aspects evaluated:

- Balance and variety in the composition of the cheese trolley,
- General knowledge of products and production area,
- Ability to describe cheese peculiarities,
- Choice and use of the knife
- Style of service and portioning
- Ability in matching cheese with wine

Sommelier service

300 points

Aspects evaluated:

- Balance and variety in the composition of wine list,
- General knowledge about products and production area,
- Ability to describe wines,
- Knowledge of matching technique,
- Choice of glass and motivation,
- Service style and knowledge of tools.

"Extra virgin olive oil" test

300 points

Aspects evaluated:

- Ability to tell the path of taste with particular reference to peculiarities of local Extra Virgin Olive Oil,
- Ability to tell about the typical oil making process and about the territory and culture the oil belongs to,
- Ability to explain the proper use as a conscious choice for nutritional wellness,
- Approach to a comparative tasting of local oils with oils of other Italian or European regions.

Cooking test

900 points

Tasting Jury will be responsible for appointing cooking test points.

Tasting jury will operate on three days and will consist of journalists, professionals representatives from the world of food and nutrition.

In addition to the table of the Jury Presidents, eight jurors divided into four tables will be present. The tables will be marked with a letter from A to D. At each table two jurors will seat and will assess the work of 2 teams.

The Tasting Jury will assess through a single vote from 1 to 900:

#### STARTER

- Consistency with the painting theme or atmosphere,
  - Dish cleanliness and scope presentation,
  - Flavours balance
  - Ability to enhance the raw material: Stracchino, Whitefish, Extra Virgin Olive Oil, Lugana - Doc
- WORTH 225 POINTS

#### FIRST COURSE

- Consistency with the painting theme or atmosphere,
  - Dish and Food temperature,
  - Dish cleanliness and scope presentation,
  - Flavours balance,
  - Ability to enhance Grana Padano PDO,
  - Ability to enhance Franciacorta Dried Pasta
- WORTH 225 POINTS

#### SECOND COURSE

- Consistency with the painting theme or atmosphere,
  - Dish and Food temperature,
  - Dish cleanliness and scope presentation,
  - Flavours balance,
  - Ability to enhance the raw material: Franciacorta wines, Brown Trout, seasonal vegetables
- WORTH 225 POINTS

#### DESSERT

- Consistency with the painting theme or atmosphere,
  - Dish cleanliness and scope presentation,
  - Flavours balance,
  - Ability to enhance the raw material: Ambrosi butter, Domori Chocolate and Agrimontana Fruits
- WORTH 225 POINTS

**At the end of service the whole team will be summoned by the jurors of competence to speak about preparations and service offered and to understand any positive aspect and to evaluate any critical aspect.**

#### Commission

The Commissioners will evaluate students work taking into account the theme "The restaurant and Table understood as privileged situations to develop good cooking practices and to manage a sustainable business: the environment as a resource to manage carefully, a non wasting policy as a good practice to preserve our planet. "

Commissioners will also evaluate:

- Attention not to waste (already in the shopping list),
- Cleanliness during and after the test
- Work programming /processing and cooking methods
- Irregularities in product use or other
- Teamwork

The Commissioners will also consider any misconduct on teachers' part.

The Commission may assign penalties from 1 to 200 points.

The Commission will have the task of overseeing the correct tests' execution.

The Commissioners have to ensure that the teachers do not come close to working students, signalling

immediately any irregularities.

A Commissioner has to manage the Councils space permitting and monitoring access.

Any attitudes that are outside the professionalism of the competition or the method of conduct specified in this Regulation will cause penalties, test cancellation or elimination from the race, with final judgement at the discretion of the jury.

#### President and Jury Coordinator

The secretary shall appoint one Jury President flanked by two experts. They will not have voting rights and will be responsible for co-ordinate the work of evaluation of the different members and settle any disputes, receive complaints and announcing final results.

#### Jury Co-ordinators

They will have the task of clarifying the stages of the competition, hold times and assist jurors from a technical and preparing the summary of overall scores.

The sum of scores of the Juries and the Commission, will decide the team winning the Championship "Gran Trofeo d'Oro della Ristorazione Italiana".

#### Technical notes:

##### During the event

- Each participant (Students and Teachers), is obliged to be always dressed with Chef, Waiter or Concierge uniform and to have a clean and ironed one for cooking tests and the official photos of the awarding ceremony,
- Those who do not wear the uniform will be subject to penalties (50 points).

The trays will be provided by the organisation, but each team is given the opportunity to use their own one.

They can use their own chafing dish or it will be provided by the organisation.

Competitors, after the selection, will receive the list of machines and tools made available by the organisation and of which each team can use. The school, at its discretion, will also bring equipment or products made available also by the organisation , but these tools and products have to respect recommendations given by this Regulation. Every product or tool not present in the list of products and materials made available will be led by participating team.

The organisation will provide hats for the students and teachers who have to wear them during the whole competition.

#### Penalties

Besides irregularities reported by the Commissioners there are other penalties:

- N. 50 points for those who do not complete the service on time
- Disqualification for the use of mobile phones

There are penalties of up to 50 points for the following failures:

- Non-use of the uniform and hat during the whole competition for teachers and students
- The use of semi-finished or pre-packaged products (eg .: sauces and creams, sweet and savory preparations also for the gasket, bases oven) for the first, the second plate and the sweet. It is however allowed to bring preparations that require long periods of processing (eg.: funds kitchen).
- The use of prefabricated components for laying the table
- Not to use, for starter, the 1<sup>st</sup> and 2<sup>nd</sup> courses, dishes diameter cm 28, provided by the organisation (Only for desserts, students have the right to use their own dishes).