

FRIDAY 2nd of March 2012

STATIC CLASSES

SCD1	OPEN FISH AND SEAFOOD PLATTER	12:30
SCD2	OPEN MEAT PLATTER	13:00
SCA1	OPEN CHOCOLATE WORK	13:00
PTY1	OPEN PASTRY CHEF OF THE YEAR / PART ONE	14:00

LIVE COMPETITIONS

JPC1	COLLEGE GRAND PRIX	09:00 - 10:10
JPH1	HIGH SCHOOL CHICKEN AND LAMB MAIN COURSE	10:30 - 11:10
JPC2	COLLEGE RESTAURANT PLATED DESSERT	11:30 - 12:10
JPH2	HIGH SCHOOL GRAND PRIX	12:30 - 13:40
JPC3	COLLEGE TWO COURSE MODERN CYPRIOT MENU	14:00 - 14:40
JPH3	HIGH SCHOOL PASTA AND FISH MAIN COURSE	15:00 - 15:40
SP1	OPEN CHICKEN AND FISH MAIN COURSE	16:00 - 16:40
SP2	OPEN PASTA AND RISSOTO MAIN COURSE	17:00 - 17:40
SP3	OPEN FISH OR SHELLFISH APPETIZER AND LAMB MAIN COURSE	18:00 - 18:40

SATURDAY 3rd of March 2012

STATIC CLASSES

SCD3	OPEN FINGER / TAPPAS	12:30
SCD4	OPEN RESTAURANT PLATES - MAIN COURSES	12:30
SCA2	OPEN VEGETABLE CARVING	13:00
SCA3	OPEN CARAMEL WORK	13:00
SCA4	OPEN CELEBRATION CAKE	14:00
SCA5	OPEN BREAD WORK	14:00

LIVE COMPETITIONS

SP4	OPEN TWO COURSE MODERN CYPRIOT MENU	09:00 - 09:40
SP5	OPEN PLATED DESSERT	10:00 - 10:40
YCY	YOUNG CHEF OF THE YEAR	11:00 - 14:00
SP6	OPEN GRAND PRIX CHALLENGE - COOK AND SERVE	14:20 - 15:35
PTY	OPEN PASTRY CHEF OF THE YEAR - PART 2	16:00 - 19:00

SUNDAY 4th of March 2012

STATIC CLASSES

SCD5	OPEN THREE COURSE MENU	12:30
SCD6	OPEN PLATED DESSERT	12:30
SCD7	OPEN RESTAURANT PLATES / STARTERS	13:00
SCA6	OPEN PETIT FOURS	14:00

LIVE COMPETITIONS

CHY	CHEF OF THE YEAR	07:00 - 14:50
-----	------------------	---------------

GASTRONOMIA 2012
STATIC COLD CLASSES AND LIVE COMPETITIONS RULES AND REGULATIONS

- SCA1 OPEN CHOCOLATE WORK
Chocolate work using any type of chocolate. Showpiece no bigger than 60 x 60 cm.
- SCA2 OPEN VEGETABLE CARVING
A showpiece of free subject vegetable carving of competitor's choice
Showpiece no bigger than 60 x 60 cm
- SCA3 OPEN CARAMEL WORK
Caramel work. Showpiece no bigger than 60 x 60 cm.
- SCA4 OPEN CELEBRATION CAKE
An imaginative creation in shape and design, predominately cake in appearance within area of 38cm x 38cm
- SCA5 OPEN BREAD WORK
An imaginative creation in shape and design, using bread or salt dough with an area of 40cm x 40cm
- SCA6 OPEN PETIT FOURS
Each competitor must present a selection of four (4) different petit fours, four (4) pieces each.
A selection of one each must be presented in a plate for observation and tasting.
- SCD1 OPEN FISH AND SEAFOOD PLATTER
A fish & seafood platter for four persons prepared and presented cold
Aspic MAY BE USED to enhance the presentation
- SCD2 OPEN MEAT PLATTER
A platter of (meat , game or poultry) for four persons prepared and presented cold
Aspic MAY BE USED to enhance the presentation
- SCD3 OPEN FINGER / TAPAS
A display of cocktail items 16 pieces in total. Display to contain 4 different varieties
4 of each type. Two of them must be cold and two of them must be hot. Aspic MAY BE USED to enhance the presentation
- SCD4 OPEN RESTAURANT PLATES - MAIN COURSES
Three different individual plated main courses. Portions using of the following fish, shellfish, meat, poultry or game. Suitably accompanied with appropriate vegetable /starch/garnish.
Aspic MAY BE USED to enhance the presentation. Cold indented hot. Maximum allowed display area 61 x 61 cm.
- SCD5 OPEN THREE COURSE MENU
A three course menu consisting of appetizer / main course / dessert prepared hot and presented cold. Aspic MAY BE USED to enhance the presentation.
- SCD6 OPEN PLATED DESSERT
Three (3) different individual plated desserts intended to be cold. Maximum allowed display area 61 x 61 cm.
Aspic MAY BE USED to enhance the presentation
- SCD7 OPEN RESTAURANT PLATES / STARTERS
Three (3) different individual meat, game, poultry, fish, offal, or vegetables. Maximum allowed display area 61 x 61 cm.
Aspic MAY BE USED to enhance the presentation

- JPC1 COLLEGE GRAND PRIX
A team of 3 students will be allowed 70 minutes to prepare, cook and serve a three course meal for two (2) covers from ingredients of their choice. Teams must provide their own small equipment. Advance preparation limited to stocks, mother sauces, and peeled washed vegetables.
- JPC2 COLLEGE STUDENTS
OPEN RESTAURANT PLATED DESSERTS
Forty minutes (40) minutes will be allowed to prepare, bake and present a garnished plated dessert for two (2) covers, ingredients are competitors choice. Basic mise en place allowed sponges
- JPC3 COLLEGE TWO COURSE MODERN CYPRIOT MENU (A TEAM OF 2 STUDENTS)
Forty (40) minutes will be allowed to prepare, cook and present a garnished appetizer and a garnished main course for (2) covers to the competitors own choice based on typical Cypriot ingredients.
Limited stocks, mother sauces, and peeled washed vegetables.
- JPH1 HIGH SCHOOL CHICKEN AND LAMB MAIN COURSE (A TEAM OF 2 STUDENTS)
Forty minutes (40) minutes will be allowed to prepare cook, and present a garnished chicken and a garnished lamb for two (2) covers to the competitors own choice and ingredients.
Advance preparation limited to stocks, mother sauce, and peeled washed vegetables.
- JPH2 HIGH SCHOOL GRAND PRIX
A team of three students will be allowed 70 minutes to prepare, cook and serve a three course meal for (2) covers from ingredients of their choice. Teams must provide their own small equipment.
Advance preparation limited to stocks, mother sauce, and peeled washed vegetables.
- JPH3 HIGH SCHOOL PASTA AND FISH MAIN COURSE (A TEAM OF 2 STUDENTS)
Forty (40) minutes will be allowed to prepare, cook and present a garnished dish of pasta and a garnished dish of fish for two (2) covers each to the competitors own choice and ingredients.
Advance preparation limited to stocks, mother sauces, and peeled washed vegetables.
Basic pasta dough will be allowed.

- CHY CHEF OF THE YEAR
Competition for Cypriot residents only
- YCY YOUNG CHEF OF THE YEAR
Competition for Cypriot residents only
Three (3) hours to prepare, cook, and present a three course menu for two (2) covers. Chefs to provide their own ingredients and small equipment. Advance preparation limited to stocks, mother sauces, and peeled washed vegetables. Competitors must be on March 2012 under 25 years old.
- PTY1 PASTRY CHEF OF THE YEAR - PART ONE
Competition for Cypriot residents only. Each competitor must present a selection of six different petit fours, six pieces each.
A selection of one each must be presented in a plate for observation and tasting.
- PTY OPEN PASTRY CHEF OF THE YEAR - PART 2
Competition for Cypriot residents only. Each competitor in three (3) hours must prepare and present 4 different plated desserts for two covers. Two desserts must be cold and two must be hot. Advance preparation limited to basic sponge.
- SP1 OPEN CHICKEN AND FISH MAIN COURSE **(A TEAM OF 2 CHEFS)**
Forty (40) minutes will be allowed to prepare, cook and present a garnished dish of chicken and a garnished dish of fish for two (2) covers each to the competitors own choice. Competitors must provide all ingredients and small equipment. Advance preparation limited to stocks, mother sauces, and peeled washed vegetables.
- SP2 OPEN PASTA AND RISOTTO MAIN COURSE **(A TEAM OF 2 CHEFS)**
Forty (40) minutes will be allowed to prepare, cook and present a garnished dish of pasta and a garnished dish of risotto for two (2) covers each to the competitors own choice. Competitors must provide all ingredients and small equipment. Advance preparation limited to stocks, mother sauces, and peeled washed vegetables.
Basic pasta dough will be allowed
- SP3 OPEN FISH OR SHELLFISH APPETIZER AND LAMB MAIN COURSE **(A TEAM OF TWO CHEFS)**
Forty (40) minutes will be allowed to prepare, cook and present a garnished dish of fish or shellfish appetizer and a garnished dish of lamb main course for two (2) covers each to the competitors own choice. Competitors must provide all ingredients and small equipment.
Advance preparation limited to stocks, mother sauces, and peeled washed vegetables.
- SP4 OPEN MODERN CYPRIOT DISH **(A TEAM OF TWO CHEFS)**
Forty (40) minutes will be allowed to prepare, cook and present a garnished appetizer and a garnished main course for (2) covers to the competitors own choice based on typical Cypriot ingredients.
Limited stocks, mother sauces, and peeled washed vegetables.
- SP5 OPEN PLATED DESSERT
Forty 40 minutes to prepare, cook and serve a plated dessert for (2) covers from ingredients of their choice.
Teams must provide their own small equipment.
Advance preparation limited to basic sponge.
- NEW !!!**
- SP6 OPEN GRAND PRIX CHALLENGE COOK AND SERVE **(A TEAM OF THREE CHEFS AND ONE WAITER)**
75 minutes to prepare , cook and serve a three course meal for (4) covers from ingredients of their choice
Teams must provide their own small equipment. Advance preparation limited to stocks, mother sauces, peeled washed vegetables. Wine and filter coffee must be served. Table set up and service will be judged from approved judges. Diners will be chosen from the audience.