

## RULES FOR NOMINATION: GOURMET BUTCHER

### TASKS

<p>Task 1</p>	<p>Deboning pork leg: prepare meat cuts dividing the ham into individual muscles according to their membranes. Deboning of the pork leg should be done according to the instructions. Each muscle must be cut as big as possible and bones should be free from meat. Preparation and decoration according to the recipe.</p> <ul style="list-style-type: none"> <li>• Duration: 60 minutes;</li> <li>• Main ingredient: pork leg;</li> <li>• Presentation details. The following main meat cuts of ham are obtained: Topside muscle (without „cap”), Knuckle muscle, Silverside muscle (with rind on), „Eye of round” muscle, Chump muscle, Shank muscles (free from blood, fat and loose membranes). By products shall be presented as rind, trimmings, fat and waste (blood vessels and loose membranes).</li> </ul>
<p>Task 2</p>	<p>Semi-made meat products from pork ham: prepare minimum 5 and maximum 10 value added semi-made meat products. Participant presents a set of semi-made meat products recipes in English.</p> <ul style="list-style-type: none"> <li>• Duration: 120 minutes;</li> <li>• Main ingredients: topside muscle (without „cap“), knuckle muscle, silverside muscle (with rind on), „Eye of round“ muscle, chump muscle.</li> </ul> <p><b>Participants have fully use the raw materials.</b></p> <ul style="list-style-type: none"> <li>• Basic ingredients: use ingredients from the common table. It is allowed to bring products used in recipes if they are not on the common table. <b>It is strictly forbidden to bring additional meat products (raw meat), any pre-prepared semi-finished products or fillings.</b></li> <li>• Presentation details: participant shall present the finished semi-made products on a separate table in an esthetical way. Each product must be marked with a label containing the name, from which part of leg it is made and the recommended method of preparation.</li> <li>• Special equipment required: participants have to bring their own tablecloth, leash, serving plates, decorations for presentation.</li> </ul>
<p>Task 3</p>	<p>Two identical cooked dishes (plates): Participant choose by random lottery one semi – made meat product from task 2 and prepare two identical cooked dishes (plates) for one – person.</p> <ul style="list-style-type: none"> <li>• Duration: 90 minutes;</li> <li>• Main ingredients: semi – made meat product;</li> <li>• Basic ingredients: it is allowed to use own additional products/raw materials/ herbs/ spices used in cooking and serving;</li> <li>• Special equipment required: participants have to bring their own presentation plates.</li> </ul>

## IMPLEMENTATION PROGRESS

The participant's serial number is determined by lot.

For tasting and sensory evaluation of the dish, the participant's number is coded.

All participants start working at the same time.

Time	Activities
<b>Day 1</b>	
9:00 – 9:30	Meeting of judges and contestants: -brief instructions on the tasks and the course of the competition; -presentation of the first and second days of work tasks and working time; -presents a set of recipes.
10:00-10:30	Workplace, inventory preparation and product assembly.
10:30-14:00	Completion of tasks and serving.
14:00-15:00	Workplace arrangement.
<b>Day 2</b>	
9:00 – 9:30	Meeting of judges and contestants.
9:30-10:00	Workplace, inventory preparation and product assembly.
10:00-11:30	Completion of tasks and serving.
11:30-12:30	Workplace arrangement.

## MATERIALS

Materials		
Black pepper	Green salad	Bread crumbs
Fine salt	Onion	Flour
Rosemary	Garlic	Tomato sauce
Oregano	Spinach	Mustard Dijon
Basil	Leek	Honey
Parsley	Champignons	Bacon sliced
Dill	Chili pepper	Eggs
Gouda	Paprika	Vegetable oil
Butter 82%	Carrots	Tomatoes
Milk 2,5 %	Potatoes	Apples
Cream 35%	Lemon	

Additional products/raw materials/herbs/spices will be available for the participants for tasks No. 2 and No. 3.

For task No. 3 each participant is allowed to use own additional products/raw materials/herbs/spices used in cooking and serving.



## EQUIPMENT

Equipment, tools and aids available during the competition for task No. 1 and No. 2:

No.	Equipment	Notes
1.	Work table included plastic cutting board for each participant	
2.	Separate table for presentation of the finished products	At least 1,2 m x 0,7 m area
3.	Disposable aprons, handcuffs	
4.	Rubber gloves size S, M, L and XL	
5.	Hair/beard net	
6.	Paper towels	
7.	Various plastic and aluminium containers	
8.	Meat boxes	
9.	Stuffer available in an adjacent room	
10.	Meat grinder available in an adjacent room	
11.	First aid kit will be available.	
12.	Protection aids	

Task No. 3 takes place in a fully equipped kitchen (one convection oven, three freestanding electric range).

Each participant must have: own working cloths, knives, lace yarn, dishes, tablecloth and packing material for serving and serving / decorating accessories (if needed).