



Chef competition

Rules

Chef competition has a major part in *Salacgriva herring eater's festival*. The main goal is to popularize herring assortment in everyday and festival life, and stimulate culinary creativity.

Chef competition takes place during the festival. Starting time is 10:30 am when the first fisherman boat arrives with fresh Baltic herrings. The participant has time till 13.00 pm to make his cooking masterpiece. The judges and experts will claim the winners after the degustation around 13.30 – 13.45 pm.

There can only be 10 participants. The organizers provide the participants with a working table, electricity, water and a garbage can. All other equipment chefs bring by themselves (instruments, plates, grill, other ingredients of the dish, except herring etc.) and if wishes take care about workplace design. Competition is organized near the *Ostmala club*, next to the main festival place.

Terms and conditions - main ingredient of the competition is the Baltic herring received at the place of venue from local fishermen's. The cooks can choose the process of the food preparation. The chefs have 2 hours to make the masterpiece recipe. There have to be at least seven portions for the judges. The chefs can also make degustation for other visitors and promote own food recipe variations. The amount of the product is not limited. After finishing the work, the chef tells the judges

his name and surname or the restaurant he represents. Then he submits the name of the masterpiece and tells the ingredients of his recipe to the judges.

All participants receive a prize, best three nominated chefs receive special prize. Festival organizers and supporters provide the awards.

Experts / jury team consists of recognized Latvian and neighboring chefs, food technologists and festival representatives. Each one promotes three best recipes by his opinion. First place - 3 points; second - 2, third – 1. The winner is the chef who has the most amount of points. In case of equal results the participant with higher places wins, if the results are equal again, then the judges vote for the best chef. Experts elected the head of the jury, who is also the spokesman.

Judging criteria:

1. Taste and aroma of the food
2. Presentation
3. The simplicity of the recipe, originality
4. Masterpiece cooking technique and work process organization

As an additional element the workplace design will have a bonus.

Experts / jury:

1. ***Pavel Gurjanov***, Executive Chef of the restaurant BORDOO, hotel "Three sisters", Tallinn, Estonia
2. ***Darius Dobrovolskas***, President of Chefs Association in Lithuania, Vilnius, Lithuania
3. ***Maris Jansons***, Board member of the Latvian Chef's Club , Head Chef of the restaurant Biblioteka N1, Riga, Latvia
4. ***Solvita Dambe***, Fish processing department deputy director at the a/s Brīvais Vilnis
5. ***Dagnis Straubergs***, Chairman of the Salacgriva municipality council, Salacgriva, Latvia

All participants can apply for the competition till 18 May, 2007, 17:00 pm, or till all 10 vacancies will be filled. All the information and news will be published in Salacgriva municipality webpage www.salacgriva.lv. You can participate by informing the contact person and receive the confirmation.

Contact person for information and application: Linda Pūsilde-Taurīte, +37129787613, linda.pusilde@inbox.lv

Bon appetite!