



## Introduction

**PadovaFiere** has included an international event in the programme of activities for the **12<sup>th</sup> edition of Tecno&Food in Padua**. It's the **3<sup>rd</sup> Chef in punta di dita (Finger Food) Competition**, an initiative once again enthusiastically backed by the **Consorzio Zafferano**, always promoter of numerous initiatives aimed at Italy's chefs. The **Finger Food** competition is gaining in national and international popularity, not just because of the idea of an important competition being held in North Eastern Italy, but also because **Finger Food** is an opportunity for professional contact, a specialist meeting and the chance for those working at all levels within the restaurant and catering industry to promote and update themselves. We could certainly say that **Finger Food** is an important occasion for younger and more mature chefs alike to find out more about restaurant and catering innovations and trends, with a focus on **Finger Food**. The conventional term "Finger Food", meaning food eaten with the fingers is a cultural factor, typical of many Italian regions, although it has also become a high profile culinary and gastronomic system, thanks to the competition promoted by Consorzio Zafferano and PadovaFiere who have wanted to legitimize a quality restaurant and catering technique at all levels for years now, aiming to educate the professional to achieve the best results, because finger food needs to inspire the customer's five senses in one bite. As the attached regulations indicate, the third **Finger Food** event aims to confirm the trend from now on, getting every single chef in Italy to study and promote the **Finger Food** formula, whether cold or hot, thus **promoting a system of Italian cooking** at your fingertips.



## GENERAL REGULATIONS

- The competition is open to all chefs, both junior and senior, working in Italy or abroad in any line of catering whatsoever, whether they belong to a professional association or not.
- The competition is open to all students over 16 years of age attending state and regional catering colleges.
- The theme of the competition for the 2012 event is: “white meat plays the leading role in finger-food”. This is a unique chance to see how junior and senior chefs interpret white meat, based on their own territorial, professional and cultural experience.
- The competition will be divided into the following categories.  
**Category A: Junior Chefs under 25s Finger Food: cold cuisine;**  
**Category A: Junior Chefs under 25s Finger Food: hot cuisine;**  
**Category B: Senior Chefs over 25s Finger Food: cold cuisine;**  
**Category B: Senior Chefs over 25s Finger Food: hot cuisine.**
- The **3<sup>rd</sup> Finger Food competition** is open to those meeting entry criteria, in compliance with entry regulations and with entries submitted in time.
- The event will take place regardless of weather conditions. **The entry fee will not be refunded** in the event of the participant’s absence.
- All competitors will receive a jacket which must be worn for the duration of the competition and at all times inside the Exhibition Centre.
- The competition will take place in Gallery 7-8 at PadovaFiere, Tecno&Food, on Sunday 5<sup>th</sup>, Monday 6<sup>th</sup> and Tuesday 7<sup>th</sup> February 2012. Consorzio Zafferano’s registration stand will be present at the allocated entrance.
- Participants in category **A and B Finger Food: cold cuisine** will be allocated an individual workspace for the preliminary phases and presentation space.
- Participants in category **A and B Finger Food: hot cuisine** will be allocated an individual workspace for cooking.
- You will need to bring all products for your hot and cold preparation.
- Competitors will be assessed during the preparation and presentation phase.



- The organisation will communicate the definitive competition round calendar by email 21 days before the event and no later than **Friday 20th January 2012**.
- The judging panel's decision is final.
- Consorzio Zafferano and PadovaFiere decline all and any responsibility to individual participants for any damage to people or things beyond direct control of the organisation. (Refer to the attached declaration of responsibility).
- All competitors are required to sign a declaration of permission for use of personal information during the registration process.
- The competition entry fee per candidate for each individual category is **€ 70.00 (SEVENTY)** for the Junior category and **€ 100.00 (ONE HUNDRED)** for the Senior category, TO BE PAID VIA THE METHODS GIVEN DURING THE WEB REGISTRATION PROCESS.
- The competitor may choose whether to participate in one or both competitions.
- It is highly recommended that you read the guidelines describing the nature of finger food and respect those guidelines completely.
- Prizes will be awarded in the exhibition area. Exhibition spaces may not be removed and cleared until 17.00. Clearing operations must be finished by 18.00.
- **IMPORTANT:** Each competitor is obliged to choose display materials (tray, plates, containers) provided by the organisation. Measurements, photos and type of materials will be sent with registration.
- **DEADLINE FOR REGISTRATION: JANUARY 10<sup>th</sup> , 2012**



## REGULATIONS

1. **White meat** must be the main ingredient of all exhibits.
2. Registration must take place online and every data field must be filled in as requested.
3. Places are limited. The date of online registration will be taken as valid.
4. The organisation is responsible for planning the calendar. Competitors may indicate any preference regarding days on the registration form.
5. The competition is organised into two main categories, **cat. A and cat. B**, which are divided as follows:

**6. Category A: Junior Chefs under 25s Finger Food: cold cuisine;**

Junior Chefs between 16 and 25 years old at the time of the competition will have to present a tray with 3 different kinds of finger food, each numbering six pieces (18 (eighteen) pieces of finger food in total), all conceived cold and produced cold. Remember that 1 example of each finger food (total of 3 pieces of finger food) will be given to the judging panel for tasting.

Competitors who take part in this category will have an hour and a half (ninety minutes) to prepare and finish their exhibits. When the time is up they will have to display their exhibits in their allocated place. Competitors can bring their own ready prepared finger food with all the bases ready if they wish. They will be allowed to finish presentation and decoration of each individual piece at the event.

7. Setting up and presenting the exhibits will take place in the space allocated by the organisation. You will find: a table measuring 1.20 x 0.80 m, with equipment which will be communicated to participants in due course. Each competitor is responsible for working neatly and tidily and leaving the workspaces clean and tidy. If this is not the case, the judging panel will be forced to apply penalty points.

**8. Category B: Senior Chefs over 25s Finger Food: cold cuisine;**

Senior Chefs over 26 years old at the time of the competition will have to present a tray with 3 different kinds of finger food, each numbering 8 pieces (24 (twenty four) pieces of finger food in total), all conceived cold and produced cold. Remember that 1 example of



each finger food (total of 3 pieces of finger food) will be given to the judging panel for tasting.

Competitors who take part in this category will have an hour and a half (ninety minutes) to prepare and finish their exhibits. When the time is up they will have to display their exhibits in the allocated place. Competitors can bring their own ready prepared finger food with all the bases ready if they wish. They will be allowed to finish presentation and decoration of each individual piece at the event.

9. Setting up and presenting the exhibits will take place in the space allocated by the organisation. You will find: a table measuring 1.20 x 0.80 m, with equipment which will be communicated to participants in due course. Each competitor is responsible for working neatly and tidily and leaving the workspaces clean and tidy. If this is not the case, the judging panel will be forced to apply penalty points.

**10. Category A: Junior Chef Under 25s Finger food: hot cuisine;**

Junior Chefs between 16 and 25 years old at the time of the competition will have to present a tray with 1 kind of finger food, numbering 10 pieces (10 (ten) pieces of finger food in total), all conceived hot and produced hot. Remember that 4 examples of finger food (total of 4 pieces of finger food) will be given to the judging panel for tasting; the remaining 6 (six) will be exhibited by you.

Competitors who take part in this category will have an hour and a half (ninety minutes) to prepare and finish their exhibits. When the time is up they will have to display their exhibits in the allocated space and hand over 4 examples of finger food for tasting.

11. Presentation of your exhibits will take place in the space allocated by the organisation in the form of 1 x “Chef on Show” set-up which will be communicated to participants in due course. Each competitor is responsible for working neatly and tidily and leaving the workspaces clean and tidy. If this is not the case, the judging panel will be forced to apply penalty points.

**12. Category B: Senior Chefs over 25s Finger Food: hot cuisine;**

Senior Chefs over 26 years old at the time of the competition will have to present a tray with 1 kind of finger food, numbering 10 pieces (10 (ten) finger foods in total), all conceived hot and produced hot. Remember that 4 examples of finger food (a total of 4



pieces of finger food) will be given to the judging panel for tasting, the remaining 6 (six) will be exhibited by you.

Competitors who take part in this category will have an hour and a half (ninety minutes) to prepare and finish their exhibits. When the time is up they will have to display their exhibits in the allocated place and hand over 4 examples of finger food for tasting.

13. Presentation of your exhibits will take place in the space allocated by the organisation in the form of 1 x Chef on Show set-up which will be communicated to participants in due course. . Each competitor is responsible for working neatly and tidily and leaving the workspaces clean and tidy. If this is not the case, the judging panel will be forced to apply penalty points (-10/100).
14. **Cold Category Tasting Panel Assessment Criteria:** Overall visual aspect; Precision in cut and form; Colour harmony; Flavour **(from 0 to 80/100)**.
15. **Cold Category Technical Panel Assessment Criteria:** Tidiness, cleanliness and order during work; Manual dexterity **(from 0 to 20/100)**.
16. **Hot Category Tasting Panel Assessment Criteria:** Overall visual aspect; Precision in cut and form; Colour harmony; Flavour **(from 0 to 80/100)**.
17. **Hot Category Technical Panel Assessment Criteria:** Tidiness, cleanliness and order during work; Manual dexterity **(from 0 to 20/100)**.
18. The prizes to be won at the **12<sup>th</sup> Tecno&Food event in Padua for the 3<sup>rd</sup> Finger Food Competition** are listed in the following table, according to agreements between the organisation and the sponsors. Prizes will be awarded at the end of each competition day, only after all of the sessions are concluded. **Sunday 5<sup>th</sup> February 2012** Junior Chef's award; **Tuesday 7<sup>th</sup> February 2012** Senior Chef's award.



**19. Table of prizes for each category.**

<b>Cat. A Cold. Limited to Junior Under 25s.</b>	<b>Cat. A Hot. Limited to Junior Under 25s.</b>	<b>Cat. B Cold. Limited to Senior over 25s.</b>	<b>Cat. B Hot. Limited to Senior over 25s.</b>
<b>1<sup>st</sup> prize gold medal + certificate + 600.00 €</b>	<b>1<sup>st</sup> prize gold medal + certificate + 1000.00 €</b>	<b>1<sup>st</sup> prize gold medal + certificate + 800.00 €</b>	<b>1<sup>st</sup> prize gold medal + certificate + 1200.00 €</b>
<b>2<sup>nd</sup> prize silver medal + certificate + 400.00 €</b>	<b>2<sup>nd</sup> prize silver medal + certificate + 600.00 €</b>	<b>2<sup>nd</sup> prize silver medal + certificate + 600.00 €</b>	<b>2<sup>nd</sup> prize silver medal + certificate + 800.00 €</b>
<b>3<sup>rd</sup> prize bronze medal + certificate + 250.00 €</b>	<b>3<sup>rd</sup> prize bronze medal + certificate + 400.00 €</b>	<b>3<sup>rd</sup> prize bronze medal + certificate + 400.00 €</b>	<b>3<sup>rd</sup> prize bronze medal + certificate + 500.00 €</b>
<b>From 4<sup>th</sup> prize down certificate of participation</b>	<b>From 4<sup>th</sup> prize down certificate of participation</b>	<b>From 4<sup>th</sup> prize down certificate of participation</b>	<b>From 4<sup>th</sup> prize down certificate of participation</b>

**20. For the Senior and Junior cold categories a special prize will be awarded for the exhibit receiving the most visitor votes. The prize is a 3 day break for 2 in a famous Health and Fitness Resort.**

- 21. All technology and equipment available in all categories will be communicated by email in due course.
- 22. The following set of regulations also includes all offers linked to competitor’s stay, which can be chosen independently from the options on the website.
- 23. Any issue not covered by this set of regulations may not be contested in any way.

The set of regulations has been approved and countersigned by the Consorzio Zafferano, which is sole proprietor.



in punta di dita

Proposed Calendar

<p><b>Sunday</b> <b>5/2/12</b> <b>Cat. A Cold.</b> <b>Limited to</b> <b>Junior Under 25s.</b></p>	<p><b>Sunday</b> <b>5/2/12</b> <b>Cat. A Hot.</b> <b>Limited to</b> <b>Junior Under 25s.</b></p>
<p><b>1<sup>st</sup> round</b> <b>8.00 - 9.30</b> <b>Displaying until 18.00</b></p>	<p><b>1<sup>st</sup> round</b> <b>9.00 - 10.30</b> <b>Displaying until 18.00</b></p>
<p><b>2<sup>nd</sup> round</b> <b>10.00 - 11.30</b> <b>Displaying until 18.00</b></p>	<p><b>2<sup>nd</sup> round</b> <b>11.30 - 13.00</b> <b>Displaying until 18.00</b></p>
<p><b>3<sup>rd</sup> round</b> <b>12.30 - 14.00</b> <b>Displaying until 18.00</b></p>	<p><b>3<sup>rd</sup> round</b> <b>14.00 - 15.30</b> <b>Displaying until 18.00</b></p>
<p>Max 15 candidates in round Total 45 people</p>	<p>Max 8 candidates in round Tot. 24 people</p>
<b>PRIZEGIVING</b>	

<p><b>Monday</b> <b>6/2/12</b> <b>Cat. B Cold.</b> <b>Limited to</b> <b>SENIOR OVER 25s.</b></p>	<p><b>Monday</b> <b>6/2/12</b> <b>Cat. B Hot.</b> <b>Limited to</b> <b>SENIOR OVER 25s.</b></p>
<p><b>1<sup>st</sup> round</b> <b>8.00 - 9.30</b> <b>Displaying until 18.00</b></p>	<p><b>1<sup>st</sup> round</b> <b>9.00 - 10.30</b> <b>Displaying until 18.00</b></p>
<p><b>2<sup>nd</sup> round</b> <b>10.00 - 11.30</b> <b>Displaying until 18.00</b></p>	<p><b>2<sup>nd</sup> round</b> <b>11.30 - 13.00</b> <b>Displaying until 18.00</b></p>
<p><b>3<sup>rd</sup> round</b> <b>12.30 - 14.00</b> <b>Displaying until 18.00</b></p>	<p><b>3<sup>rd</sup> round</b> <b>14.00 - 15.30</b> <b>Displaying until 18.00</b></p>
<p>Max 15 candidates in round Total 45 people</p>	<p>Max 8 candidates in round Total 24 people</p>



in punta di dita

Proposed Calendar

<p><b>Tuesday 7/2/12</b>  <b>Cat. B Cold.</b>  <b>Limited to SENIOR OVER 25s.</b></p>	<p><b>Tuesday 7/2/12</b>  <b>Cat. B Hot.</b>  <b>Limited to SENIOR OVER 25s.</b></p>
<p><b>1<sup>st</sup> round</b>  <b>8.00 – 9.30</b>  <b>Displaying until 18.00</b></p>	<p><b>1<sup>st</sup> round</b>  <b>9.00 – 10.30</b>  <b>Displaying until 18.00</b></p>
<p><b>2<sup>nd</sup> round</b>  <b>10.00 – 11.30</b>  <b>Displaying until 18.00</b></p>	<p><b>2<sup>nd</sup> round</b>  <b>11.30 – 13.00</b>  <b>Displaying until 18.00</b></p>
<p><b>3<sup>rd</sup> round</b>  <b>12.30 – 14.00</b>  <b>Displaying until 18.00</b></p>	<p><b>3<sup>rd</sup> round</b>  <b>14.00 – 15.30</b>  <b>Displaying until 18.00</b></p>
<p>Max 15            candidates in round            Total 45 people</p>	<p>Max 8            candidates in round            Total 24 people</p>
<p><b>PRIZEGIVING</b></p>	

N.B.

More rounds may be added depending on registration requests.