

APPROVED by
KNUTE Academic Board
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BROUGHT INTO FORCE
by KNUTE Decree № 1962
dated 03.07.2018

REGULATION

on BestCookFest

International Competition of Restaurant Technologies

1. General provisions

1.1. This Regulation determines the procedure for the organization and holding of the BestCookFest International Competition of Restaurant Technologies (hereinafter referred to as the Competition), defines goals of the Competition, the rules of participation, the submission and consideration of appeals, the procedure for determining and awarding the winners, and the funding of the Competition.

1.2. The Competition is held annually in order to create favourable environment for accomplishment of the following goals: to develop and encourage creativity, to foster research skills in students (participants), to generate the interest in mastering innovative technologies, to develop and enhance professional competences and practical skills, to develop the ability to apply scientific principles while demonstrating culinary skills as the key requirement of formation of specialists of a new type, to establish a comprehensible system of involvement students of higher educational institutions in research activity.

1.3. Entry is open to students (trainees), pursuing a Bachelor's or Master's degree (hereinafter – the Students) in the higher education establishments of Ukraine; the students of industry specific colleges, universities and institutions of II-IV accreditation levels; the Students of vocational training schools, specialized culinary and confectionery schools, regardless of ownership and subordination, including foreigners and stateless persons studying in these institutions, the Students of higher education institutions in other countries.

1.4. The Organizer of the Competition is the Kyiv National University of Trade and Economics.

1.5. The Organizing Committee (hereinafter - the Organizing Committee) is responsible for compliance with the requirements of the Regulation.

1.6. The functions of the Organizing Committee are as follows:

- to endorse the Competition;
- to elaborate the Regulation, amendments to the Regulation and the required package of documents for holding the Competition;
- to define the guidelines to the Competition (procedure, duration, assessment criteria, stages, etc.);
- to form and approve the composition of the judging panel (the Jury);
- to involve partners and sponsors in preparation and participation in the Competition;
- to prepare and carry out the campaign in order to offer potential participants the best possible information on the Competition;
- to inform the applicants and participants about the procedure and the main stages of the Competition;
- to organize the receipt of applications for the Competition, their further processing and submission to the Jury;
- to take other organizational decisions aimed at fulfillment the tasks of the Competition;
- to organize the Competition Finals.

1.7. The Organizing Committee has the right to:

- deny participation in the Competition on the basis of the inconsistency of the entrant's application with the requirements of this Regulation and the decision of the Jury;
- disqualify a participant for violation of the Regulation requirements or inaccurate information stated in the application form;
- use information about the participants for promotional purposes to inform about the preparation, holding and results of the Competition.

1.8. The Organizing Committee shall:

- create equal opportunities for all participants;
- ensure publicity of the Competition;
- prevent the disclosure of information about results of the Competition prior to the term stipulated.

1.9. Entrants have the right:

- to receive information on the conditions and procedure of holding the Competition;
- to consult the Organizing Committee for clarification of the Regulation provisions;
- to submit their own applications for participation in the Competition in the manner stipulated by this Regulation;
- to withdraw the application, by submitting to the Organizing Committee an official notice not less than 10 calendar days before the entries close;
- to take part in all events, organized for the participants in the preparation for the Competition.

2. Goals of the Competition

The main goals of the Competition are:

- to promote healthy eating, Ukrainian national cuisine and culinary art traditions;
- to develop food culture and culinary tourism;
- to enhance professional competences and provide comprehensive career guidance;
- to harmonize national culinary traditions with international standards of culinary art;
- to contribute to the integration of domestic culinary specialists into the global professional space and innovative experiences exchange;
- to facilitate within the framework of European integration the creation of a new generation of researchers and experts in the field of restaurant industry;
- to promote achievements in science, engineering and state-of-the-art technologies;
- to participate in international educational programs, aimed at the development of food culture, culinary traditions, restaurant service;
- to participate in master classes and workshops by leading chefs, confectioners, sommeliers;
- to create the culinary and tourism brand of Ukraine;
- to establish mutually beneficial cooperation between the professional, educational and business environment, and the public regarding the development of the hospitality industry in the country and around the globe.

3. Holding the Competition

3.1. The Competition is held on the recommendations of the World Association of Chefs Societies (WACS) in the following areas: art-class by categories (preliminary performance), individual and team practical classes (on-site).

3.2. The Organizer reserves the right to cancel any of the categories, as well as to reduce or increase the number of entries for each of them.

3.3. The Competition is held in accordance with the rules (regulations) being set forth by the Organizing Committee.

The rules determine:

- the procedure and language of the Competition;
- categories, duration and organization;
- specific requirements concerning the presentation of showpieces of confectionery and culinary art;
- assessment criteria for art-class and individual or team practical classes;
- the procedure for determining the winners;
- participants categories, their number, number of teams, and the number of team members;
- the list of required documents to be submitted for participation in the Competition;
- specific requirements regarding the preparation and display of showpieces.

3.4. For the purpose of the organization and holding of the Competition, a judging panel (Jury) is formed to judge the showpieces presented by the participants.

3.5. The Jury consists of highly qualified and independent international experts, known for their skills in Ukraine and beyond its borders.

4. Basic rules of participation

- All participants shall enter the competition arena wearing a professional uniform (chef jacket, cap, apron, trousers, special shoes).
- Each participant in the Competition must have a health certificate, as well as food safety or quality certificates for food and beverages, used for the preparation of the showpieces.
- Prior to the Competition, the Participants must submit Recipe Description Card in Ukrainian and English. The showpieces must comply with the stated cooking techniques.

- Professional Dignity: The duty of the contestants is to ensure the Jury that their work has been performed without third-party assistance and in compliance with the principles of honest competition.
- By entering the Competition, each entrant agrees that all intellectual property rights in any menu, recipe created by the entrant, video records, photos, registration forms, advertisement, etc. will vest in the Ukrainian Culinary Union public organization from the date of their creation.
- Special information. The Organizing Committee has the right to resolve any issues as agreed with the Head of the Jury.
- The Participants shall prepare all types of showpieces using their own kitchen equipment, decorations, cooking utensils, dishware (white) for cooking and presentation. Workplace of the participants will be equipped with: work desk, bathtub, electric stove, oven, refrigerator, steam convection oven. If necessary, they can use their own kitchen appliances by prior arrangement with the organizers.
- The Participants shall bring their own products to prepare the showpieces, except for the team contestants who compete in accordance with the black box principles. The organizers provide the Participants with the set of basic products. If necessary, all the participants of the Competition may receive an additional set of products: oil, salt, sugar, vinegar, pepper, etc. (the list is given by the organizers).
- Food Safety guidelines. The Organizer takes all necessary safety measures regarding storage of food and equipment, but bears no responsibility for any loss or damage to showcases, dishes, equipment or personal belongings of the Participants. The contestants shall be personally responsible for safekeeping the showpieces.
- Art-class participants present their showpieces at a specially designated place using their own decorative elements (tablecloths, ornamental accessories, garnish, etc.).
- Delivery of the showpieces: the Participants (in the art-class category) shall personally deliver and place the showpieces for the Competition in accordance with the number determined by draw procedure during registration. The time provided for workplace preparation: the time for proper decoration of tables and safe placement of showcases is at the discretion of the contestants.
- The art-class showpieces must be registered before the presentation with the standard recipe cards on white paper of 10 x 15 cm, specifying the name of the dish (product), theme and main ingredients, attached to it. No personal

name or company name/logo can be visible to the judges, to avoid identification of the participant before judging is completed. The timing for presentation for each art-class showpiece is set by the organizers,

- Food (dishes) storage guidelines: all perishable dishes must be removed from the display by the time set by the Organizing Committee. The organizers have the right to remove the showpieces after a specified time, or in case of non-compliance with the sanitary and hygienic regulations. All the showpieces are removed after the Award Ceremony.
- Preliminary processing of ingredients:
 - The places for such products are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, there is likely to be no free place by the start of the Competition.
 - The participants shall attach the recipe next to the showpiece (a presentation sample).
 - The participants shall appear one hour prior to the start of the Competition and register at the secretariat.
 - In addition, it is the responsibility of the participants to bring white (white only) plates for presentation of cooked dishes (art-class showpieces).
 - The organizers assume no liability whatsoever for loss or damage sustained to the personal belongings of the participants before, during, or following the course of the competition.
 - The following starters preparation guidelines are to be taken into consideration prior to the start of the Competition:
 - 1) Vegetables – cleaned, peeled, washed, not cut, must be raw;
 - 2) The participants have the right to bring additional equipment and tools to the Competition;
 - 3) Paste (except for the Paste practical class) and dough can be prepared but not cooked;
 - 4) Ice cream/Italian ice can be brought to the Competition;
 - 5) Meat/Poultry can be portioned, pre-marinated, but not cooked and stuffed;
 - 6) Fish or seafood, oysters can be cleaned, gutted or scaled, but not portioned or cooked;
 - 7) Mousse - the ingredients are allowed to be chopped;

8) Sauce - the Participants are allowed to bring in the sauce base, but not a finished sauce;

9) All the ingredients on the plate, their taste, scent, and appearance shall form a unity and be in harmony.

5. Competition/showcase guidelines

5.1. The Competition includes the following categories: art-classes, individual and team practical classes.

5.2. Depending on the culinary area the practical class contest may provide for individual or team form of participation.

5.3. The showpieces are displayed and presented with regard to the following criteria:

Piece is original and creative

Innovative techniques and tools are used

Degree of difficulty in the combination of raw materials and the use of materials (ingredients) is high.

5.4. Prior to the start of the Competition, the Participants shall submit technological description for dishes in Ukrainian and English. The showpieces shall comply with the stated cooking technique.

5.5 All participants must enter the competition arena wearing a professional uniform (chef jacket, cap, apron, trousers, special footwear).

5.6. Every showpiece shall be regarded as a bona fide work of the Participant.

5.7. The relationship of the Organizer with its participants regarding the use of the objects of copyright or related rights of the winners is regulated by regulatory legal acts adopted in accordance with the requirements of the Civil Code of Ukraine, the Law of Ukraine "On Copyright and Related Rights."

6. Appeal procedure

6.1. The Organizer shall establish the Appeals Commission in order to ensure the impartiality and transparency of the Competition.

6.2. The Appeals Commission is composed of representatives of the Ministry of Education and Science, representatives of specialized educational institutions, restaurants and catering establishments, specialized schools of culinary and confectionery art, and the Ukrainian Culinary Union (by consent). The number of representatives of the host higher education establishment in the Appeals Commission should not exceed 1/3 of its composition.

6.3. Scientific supervisors, parents of the participants and other persons concerned shall have no right to intervene in the appeal procedure.

7. Announcement and awarding the winners of the Competition

7.1. The winners will be awarded in accordance with the points scored. No half points will be awarded. Medals and Certificates of Awards:

1st degree Certificate with honors (Grand Winner), golden medal (100 points);

1st degree Certificate (1st Runner-up), golden medal (90-99 points);

2d degree Certificate (2d Runner-up), silver medal (80-89 points);

3d degree Certificate (3d Runner-up), bronze medal (70-79 points);

Encouragement Certificate (Encouragement Award) (60-69 points)

7.2. Representatives of the specialized institutions of higher education, restaurants and catering establishments, specialized schools for culinary and confectionery art, public associations, media partners, and the Competition are invited to the Awarding Ceremony.

8. Funding

8.1. The costs of organizing and conducting the Competition are at the expense of funds from sources not prohibited by the current legislation of Ukraine, Ukrainian and foreign state and public organizations, institutions enterprises of all forms of ownership, individuals, mass media, etc.

8.2. Expenses on business trips of participants, managers, members of the organizing committee and the Competition commission, expert consultants are carried out at the expense of the institutions they represent.

Appendix 1
on BestCookFest
International Competition of Restaurant Technologies
APPLICATION FORM

for participation in the BestCookFest

International Competition of Restaurant Technologies

Company/National Association/Educational Institution	
Legal Address	
Telephone/Fax:	
E-mail	
Number of the participants	
Full name of the participant and category	1. 2. 3.
Person in charge	
Telephone, e-mail	
The required number of accommodation places	
Total fee	
	In figures and words
PARTICIPANT (name)	ORGANIZER Ukarinian Culinary Union public organization
Legal address:	Legal Address: Ukraine, 02156, Kyiv, 19, Kyoto str. Accountants Dep. phone/fax: +38(044) 513-74-18 e-mail: info@ucu.com.ua http://ucu.com.ua/
Head of the Company	President of the Ukrainian Culinary Union
Full name	A. Mazaraki
Signature	
Date	Date
Seal	Seal