



Pursuant to the Decision on preparing competition guidelines, adopted at the meeting of BAHA Board of Directors 18.04.2010 in Sofia, Bulgaria, below given are the subject

## **Guidelines and propositions for the competition of the Hotel and beverage workers and the vocational high schools from the member countries of BAHA**

### **General articles**

#### **Article 1**

In regards to forwarding the organization of work and business, improvement of service quality, qualification and improvement, exchange of professional and other experiences, affirmation of working staff, affirmation of Hotel and beverage work, bringing together and introduction of the workers in the region, BAHA organizes the annual **Working competition of the hotel and beverage institutions of the BAHA members and other participants.**

#### **Article 2**

These guidelines determine the following: the right for participation, disciplines, time and place of the contest, the assignment of the assessment committee, the jury for supervision and appeal, the professional jury, journalists and audience jury, assessment of other committees (for accommodation, providence of assets and supplies, finance and other work bodies) and the assessment criteria.

#### **Article 3**

One team from each BAHA member state shall be allowed to register for this discipline; with the same pattern of 1 national team from each country, followed in the case of vocational high schools.

The following may take part in the competition: chefs, pastry-cooks, bartenders, waiters and flambé servers.

## **Disciplines**

### **Article 4**

The competition will be made in the following disciplines:

#### **1. Team competition**

The team will be consisted of 5 members:

- bartender 1 member
- chef 1 member
- pastry cook 1 member
- waiter –flambé waiter 2 members

Please mark who is the work coordinator or team leader.

Team work:

Menu of 4 dishes by own choice (international or national cuisine) for 12 guests (6 for the professional jury and 6 for the audience jury).

#### **2. Individual competition (1 competitor)**

- a) Competition of chefs in preparation of a hot or cold dish for 6 people by his/her own choice
- b) Competition of pastry-cooks in preparation of a hot or cold desert for 6 people by his/her own choice (for the chefs and pastry-cooks from the countries which don't have national teams)
- c) Competition of waiters in table set up for 6 people, choice of menu by his/her own wish (for the waiters from the countries which don't have national teams)
- d) Competition of flambé servers in preparation of dishes in front of guests:
  - salad as a cold or devour
  - preparation (flambéing) a hot salty dish or dressing a sweet dish for 2 people by his/her own choice.
- e) Competition of bartenders in:
  - short mixed drink (before lunch)
  - long mixed drink (after lunch)
  - nonalcoholic mix – soft mix

All 3 mixtures are prepared for 2 people by his/her own choice.

Same rules apply for vocational schools competition.

## **Preparing and serving a national or international menu of choice**

### **Article 5**

Along with the application for competition, the menu composition shall be submitted (at individual choice, with the recipe and list of norms for each dish and the time required for preparation), with indicated menu type – national or international. Completeness of application, recipe, list of norms and materials request, constitutes part of assessment. In case of preparing national dishes, it is recommended that the utensils and spices be provided by the contestants themselves, while for the international ones the utensils shall be provided by the host. The materials shall be supplied by the host, against a requisition submitted.

### **Article 6**

Assessment shall be conducted by a jury composed of 5 members, appointed by IHRA, who will assess the entire team performance, taking into consideration:

- a) proficiency in gang preparation
- b) dish originality
- c) general appearance
- d) proficiency in dishing
- e) proficiency in table setting
- f) proficiency in composition of menu card
- g) table functionality
- h) preparatory operations at workplace
- i) flavor

### **Article 7**

Every team member shall receive his/her own number, and each jury member shall assess every team member. Thus, the performance of each individual will affect the assessment score and the team performance.

### **Article 8**

A jury composed of 5 journalists shall also be established. This jury shall assess from their own perspective and they will award a journalists' diploma.

### **Article 9**

The menu shall consist of 4 gangs for 12 persons, with supplies to be provided by the hosts. 6 complete menus shall be dished out at the table assessed, and 6 other shall be sent to the audience and journalists

In case of specific supplies, the team shall provide such supplies on their own.

The hosts shall print ballots for the audience and journalists, to be disseminated among the audience together with the menu, and they shall also provide ballot boxes for vote casting.

### **Article 10**

One team from each BAHA member state shall be allowed to register for this discipline; with the same pattern of 1 national team from each country, followed in the case of vocational high schools.

Each team shall consist of 5 members: chef, pastry-cook, bartender, waiter 1 and waiter 2 (flambé server). Please mark who is the work coordinator or team leader.

### **Article 11**

Menus shall be served by teams of 2 waiters. Waiters shall set tables for 6 persons, with their own equipment.

For serving the menu, the team shall provide the necessary decorations (according to the menu defined), flowers, candleholders (as appropriate), drinks and menu with wine card (it would be advisable to print more than the required 6 copies).

### **Article 12**

#### **Assessing chefs and pastry-cooks as team members for individual awards**

Assessment criteria:

- dish originality	05 to 10 points
- preparatory operations	10 to 15 points
- dish preparation	10 to 15 points
- working hygiene	10 to 15 points
- dish appearance	10 to 15 points
- dish flavor	10 to 15 points
- overall impression, dexterity, agility	10 to 15 points

### **Article 13**

#### **Assessing waiters as team members for individual awards**

Assessment criteria:

- proficiency in table setting	20 to 25 points
- table decoration	10 to 15 points
- performance from guest's arrival to departure	10 to 15 points
- table decency	10 to 15 points
- waiter's worktable	10 to 15 points
- general impression	10 to 15 points

## Article 14

### **Assessing flambé servers as team members for individual awards**

- a) Flambéing a meat dish or desert
- b) Mixing salad as cold appetizer

## Article 15

A contestant shall prepare a dish before a guest by a known recipe, or using his/her own recipe. In either case, he/she shall attach to the application the recipe with a description and method of preparation and this recipe shall be a constituent part of the application, i.e. the recipe referred to in Article 1.

Competing in this discipline shall be one chef or waiter.

The competition shall be held publicly in front of an audience; therefore the contestant should be dressed appropriately in formal clothes of his/her own company.

## Article 16

The jury of experts shall assess the contestants' performance according to the following criteria:

- preparatory operations	15 to 20 points
- dish preparation	15 to 20 points
- dish appearance	15 to 15 points
- dish flavor	15 to 15 points
- overall impression, dexterity, agility	15 to 15 points

The jury of experts shall also assess the duration of operations according to the following criteria:

- duration of operations (in front of a guest) shall be 15 minutes

for every minute of completion ahead of the predetermined time 2 extra points shall be added to the score achieved, while for every minute beyond the predetermined time 2 points shall be deducted from the score achieved.

### **Assessing bartenders as team members for individual awards:**

## Article 17

- a) short mixed drink (before lunch)
- b) long mixed drink (after lunch)
- c) nonalcoholic mix – soft mix

A mixed drink shall be prepared by one bartender.

Bartenders shall provide their own drink and decoration for preparing the mix, and as regards equipment, their own shaker and other accessories except ice and glasses, which shall be provided by the facility where the competition is held. Bartenders shall submit recipes of the drinks to be prepared, which shall be part of the application, i.e. of the recipe referred to in Article 1.

### **Article 18**

Performance and drink quality shall be assessed by a special jury of 5 members. The jury shall assess the flavor, appearance, creation and professional performance, while the audience can only assess flavor and appearance. Audience's assessment shall not affect the jury's score.

The jury of experts shall assess a bartender on the basis of the following criteria:

- |                              |                 |
|------------------------------|-----------------|
| - correct recipe application | 30 to 40 points |
| - appearance of drink        | 15 to 20 points |
| - flavor of drink            | 15 to 20 points |
| - scent of drink             | 15 to 20 points |

### **Article 19**

Along with the application, competing bartenders shall submit to the jury recipes of cocktails to be mixed, with quantities given in e.g. 1/2, 1/3, 2/3, and including all the ingredients added, as well as a brief description of decoration.

## **ASSESSMENT OF TEAM COMPETITIONS**

### **Article 20**

Scoring shall be performed in the following manner:

- |   |          |
|---|----------|
| - proficiency in gang preparation         | 10 to 15 |
| - dish originality                        | 10 to 15 |
| - general appearance                      | 05 to 10 |
| - proficiency in dishing                  | 05 to 10 |
| - proficiency in table setting            | 05 to 10 |
| - proficiency in composition of menu card | 05 to 10 |
| - table functionality                     | 05 to 10 |
| - preparatory operations at workplace     | 05 to 10 |
| - flavor                                  | 05 to 10 |

Every contestant can also be assessed individually and, as a result, win a diploma and medal.

### **Article 21**

The professional jury acts in a public composition.

### **Article 22**

Based on the total number of assessment points, the team or the individual is given the medal they/he/she deserve.

### **Article 23**

The jury submits a written report to the organization committee after every work.

### **Article 24**

Appeals can be submitted by the unsatisfied competitors within 12 hours from the time of the scores announcement. The appeal is submitted to the supervising board of BAHA. This board will have that appeal under consideration and within 8 hours from the receipt of the appeal will give the appealing competitor its decision. The decision of this board will be considered as final.

### **Article 25**

Additionally we inform you on the following:

The registration of the groups (with a list of participants) will be done by mail to BAHA: [baha@hotam.org](mailto:baha@hotam.org). The organizer BAHA will make reservations for the teams. The price for accommodation is covered by the participants or the national associations, but it is advised that it would be best if all expenses except the transportation are covered by the host. The transportation is organized and on the cost of every association.

BAHA  
Amir Hadzic



Team no. \_\_\_\_\_

Country: \_\_\_\_\_

1. Chef: \_\_\_\_\_ *(first name and second name)*  
of the facility \_\_\_\_\_

2. Pastry-cook: \_\_\_\_\_ *(first name and second name)*  
of the facility \_\_\_\_\_

3. Bartender: \_\_\_\_\_ *(first name and second name)*  
of the facility \_\_\_\_\_

4. Waiter 1 – flambé server: \_\_\_\_\_ *(first name and second name)*  
of the facility \_\_\_\_\_

5. Waiter 2: \_\_\_\_\_ *(first name and second name)*  
of the facility \_\_\_\_\_

Please mark which one of the team members will be the work coordinator or team leader.

*I Recipe list of norms*

*II Requisition*