

Industrial Design Help?

Professor Walljasper, MSET, CEC, CCE, CHE

Lifelong Learning & Development

Competition: Why?

- Craftsmanship
- Creativity
- Publicity

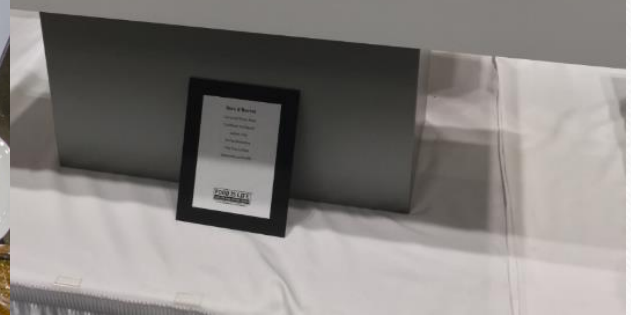
Culinary Olympics

- 1900
- Every 4 Years
- Participants

Other Competitions

- Culinary World Cup
- Salon of Culinary Arts
- Culinary Classic
- More

Salon of Culinary Art





Help!

What Can You Create?

Entry: Programme of Culinary Art

Four Finger Foods

- 2 Hot
- 2 Cold
- Sample

Festive Menu for One Person

- 5 Course (dessert included)

Displayed Publicly for One Day

Judging Criteria

- **25 points: Presentation & Innovation**
- 25 points: Composition
- 25 points: Correct Professional Preparation
- **25 points: Serving Arrangement**

Exhibition Table

- 2,10 m x 1,40 m = 2,94m²
- Neutral Covering
- White Skirting
- Power Supply 220 volt 16 A
- No Live Animals

Labelling

- Uniformly Labelled

Table

- Reception Table
- White Skirting

Competition: Logistics

Travel

- Packable
- Airplane
- Car
- Public Transportation
- Customs

Competition: Logistics

- Chef & Commis
- Entrance opens 5:00 am
- Judging starts 7:00am
- Ease of Cleaning
- Durability

Competition: Surfaces

- Larger Platters/Surfaces – Finger Foods
 - Appropriate service ware
- Individual Plates – Festive Menu
 - Serving Surfaces
- Labelling

Competition: Tips

- Originality
- Ample Space
- Open Plate Margins
- Clean

Competition: *Avoid*

- Plastic Ornaments
- Damp Silver Cutlery
- Improper Tableware
- Inedible Garnish

Competition: Ideas

- Under construction...

Competition: Practice

- [practice schedule?]

Competition: Design

- Display
- Serve on
- Height
- Unique
- Appeal

Design Project
