

Industrial Design Help?

Professor Walljasper, MSET, CEC, CCE, CHE Lifelong
Learning &
Development

Competition: Why?

Craftsmanship

Creativity

Publicity

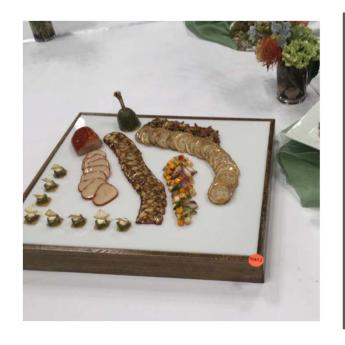


Other Competitions

- Culinary Olympics
- Culinary Classic
- Salon of Culinary Arts











Salon of Culinary Art



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

• 30 points: Presentation & Innovation

• 30 points: Composition

• 30 points: Correct Professional Preparation

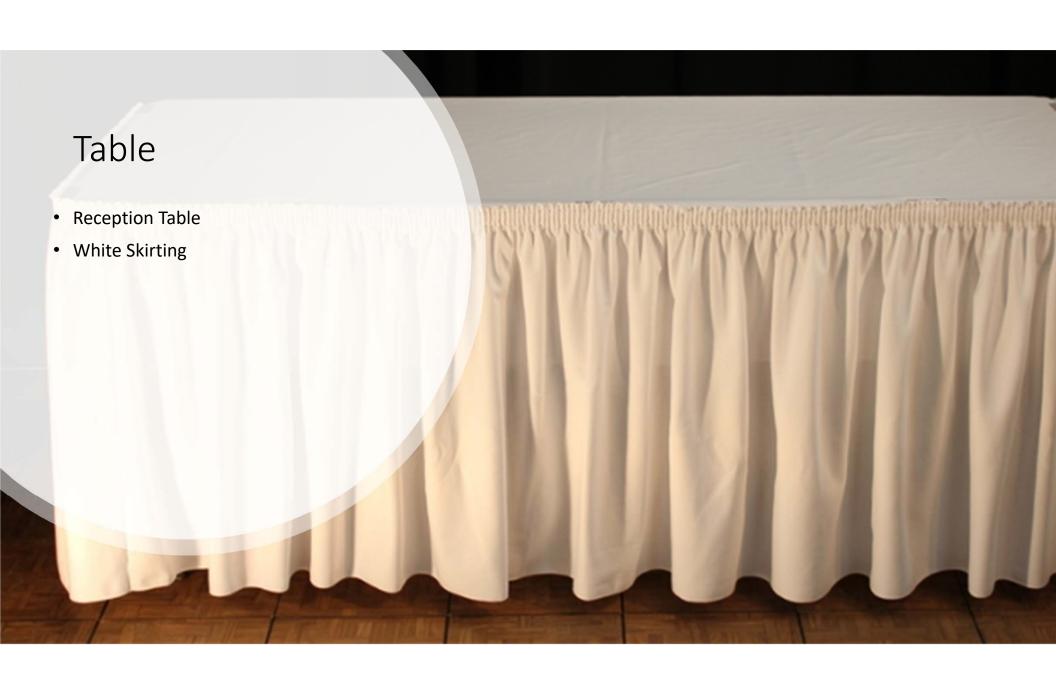
• 10 points: Serving Arrangement

Exhibition Table

- $2,10 \text{ m} \times 1,40 \text{ m} = 2,94\text{m}^2$
- Neutral Covering
- White Skirting
- Power Supply 220 volt 16 A
- No Live Animals

Labelling

• Uniformly Labelled





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: Design

- Display
- Serve on
- Height
- Unique
- Appeal