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OF CYPRUS



HIGHER HOTEL  
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University of Cyprus  
Department of French and  
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## **INFORMATION NOTE FOR PARTICIPANTS**

**FRANCOPHONIE 2022 :**

**CONCOURS GASTRONOMIQUE/GASTRONOMIC COMPETITION**

**March 30, 2022**

**HHIC, Nicosia**

### **Introduction**

The competition is organized by the Higher Hotel Institute Cyprus (HHIC), the French Institute of Cyprus (IFP), the Cyprus Chefs Association (CCA) and the University of Cyprus (UCY), in the framework of the Celebration of the Francophonie.

The goal is to celebrate the French language and its use in Gastronomy. At the same time the competition aims to showcase the excellence and creativity of the French gastronomy while promoting the use of local products in the framework of sustainable development. Furthermore, the competition will give the opportunity to students in the field of Gastronomy that learn French as a foreign language to engage in a competitive environment at a tertiary education level, and at the same time explore the use of French in Gastronomy.

The competition will be preceded by Master Classes/Seminars with distinguished specialists related to the theme of the competition leading up to the day of the event. Master Classes and/or Seminars will be open to students and institutions (faculty and other students upon request and based on availability) participating in the competition.

### **Date and place**

For the 2022 organization, the competition will take place on the 30<sup>th</sup> of March at the HHIC. Master Classes/Seminars will take place on the 28<sup>th</sup> and 29<sup>th</sup> of March. The detailed programme will be announced in due time.

### **Theme**

In the framework of the overall thematology of the competition regarding the use of local products in high level gastronomy, the specific theme chosen for the 2022 competition is the recently PDO (Protected Designation of Origin) certified Halloumi Cheese. The aim is to create and present a three-course menu (starter – main course – dessert) using the Halloumi Cheese and other local products based on the ingredients included in a Mystery Box.

### **Participation in the competition**

The competition is open to students of tertiary education institutions, in the field of Gastronomy, that have completed at least one year of study and one semester of a French Language course.



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Institutions will participate in the competition with teams of three (3) members. The maximum number of participant teams for each institution is three (3) based on availability.

The deadline for participation is the 21<sup>st</sup> of February 2022. All applications must be accompanied by the transcript of studies of each team member.

All applications will be submitted to the Steering Committee for approval. Participants will be informed on the approval or decline of their application by the 28<sup>th</sup> of February 2022.

### The Challenge

The challenge of the competition is to create a three-course gourmet menu, name the dishes and briefly describe their composition in French as well as prepare the menu. Each team will be given the same Mystery Box, containing beyond the Halloumi cheese, ingredients sourced locally, which must be incorporated in the three-course menu.

Quantity:	One portion of each dish for the judges and one for display and critique.
Set-Up Time:	1 hour Each team will be given 1 hour to decide on their menu, write it down and submit it to the kitchen judges by the end of the set-up time. In that time they should also discuss and share the tasks, allocating duties.
Allocated Cooking Time	2 hours Each team will be given 2 hours to prepare their three-course menu based on the ingredients in the Mystery Box.
Clean-up	To start immediately at the end of plate submission
Dress Code	All competitors are required to dress professionally including a white chef jacket, necktie, chef trousers, closed slip resistant black kitchen shoes, apron and chef hat.

### Rules

- Ingredients in the mystery box should be used.
- No other food products may be brought in by the competitors.
- At all times during the challenge, the cooking station must be kept clean and tidy.
- Food wastage and messy work will be penalised.
- The judges will reserve the right to identify and, if necessary, confiscate any food being prepared with unsafe cooking methods.
- Competitors violating any guidelines pertaining to foods brought into the kitchen will be penalised.
- Each team is required to finish and present their dishes on allocated time; however, there will be point deductions for exceeding the time limit.
- No mobile phones will be allowed.
- It is forbidden to enter the competition area before the start.

## Assessment process and criteria

The assessment is based on a proprietary scoring system that allows all teams to be judged on the same criteria, in a consistent manner. Each entry will be assessed in two main areas: Practical Cooking/Execution (including professionalism, safety and hygiene, cooking methods/technical skills, appearance and taste) and Use of the French Language for professional purposes (oral and written expression), with relevant assessment criteria in each area.

There will be three assessing committees, two composed by Culinary Professionals and the other by Teachers/Specialists in French for Specific Purposes.

PRACTICAL COOKING/EXECUTION	
Proper and professional clothing Attitude Personal hygiene and cleanliness Safety habits Work station, floor, and fridge cleanliness Proper food / waste storage methods Cutting board hygiene Individual station and overall kitchen clean-up at the end of competition.	10%
Working area organization Correct task planning Waste management Energy and water usage Time management Team work	10%
Proper culinary techniques and methods Professional use of tools and equipment	10%
Portion size Harmonious colors Clean plates Modern and artistic Creativity/Innovation Degree of difficulty	15%
Appetizing Proper textures of foods Degree of doneness Balanced taste and seasonings Taste according to menu presented by competitor	20%
USE OF FRENCH LANGUAGE	
Create a menu, name the dishes and describe their composition Describe the method of preparation of a dish (mise en place, cooking, setting up)	15%
Vocabulary Morphosyntax/Grammar Speaking (fluency, pronunciation)	10%
Professional Posture Organization of the professional speech	10%
<b>Total</b>	<b>100%</b>



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### **Participation Fees**

The cost for participation for each participating team amounts to 50 euros.

### **Certificates and Prizes**

Gold, Silver and Bronze medals are awarded based on the standards achieved by the team and certificates are issued to all participants.

Air tickets to Paris, France will be offered to the winning team.