**Mestarikoulu 2022 competition / Rules for the Chefs**

**The Organizer**

The organizer of the Mestarikoulu competition is Food Camp Finland Oy with sponsors Kespro, Electrolux, Gastro Helsinki, ArlaPro, E.Ahlström, Noho Partners, Pouttu, Kiilto, Medanta and Valrhona.

**Applicants**

Master School Competition is meant for everybody studying in Finland as a chef or bachelor of hospitality management or students who has graduated as chef before. The competition is available for everyone without an age limit, and it will be executed as a pair competition. One school can participate with multiple pairs and students. Students can also be from two different schools and compete in the same team.

**The Jury**

The jury consists of top professionals and sponsor representatives. It is led by the chairman of the jury Sasu Laukkonen. The chairman is involved in the judging and in the situation of a draw and lack of consensus, makes the final decisions.

**Application period, semifinal and final**

Application period

The application period is 1.10.2021 – 24.4.2022. Application period ends round midnight on 24.4.2022. The application form you will find in site section: Hae kilpailuun(in Finnish).The jury will choose eight chef pairs to semifinal anonymously. All contestants advancing to the semifinal will be informed by in the beginning of May.

Applicants may apply to the competition by filling out the application form. All applicants send in their own recipe and a picture of the portion. **Design a portion that has inspired and affected you to become a chef. What`s the story behind the portion? The recipe can be in Finnish or in English and it must have the main ingredient, a side, and a sauce.**

Recipe must be made for 12 persons and the plate is volitional. The recipes and pictures should be sent via application form until midnight on 24.4. The jury will choose semifinalists anonymously based on the recipes submitted in the application forms. All contestants advancing to the semifinal will be informed by in the beginning of May. The semifinalists will be published after this.

Final Day 1.

The first Final day takes place at Gastro Helsinki on the 18.-19.5.2022. All four finalist pairs will prepare the portion (the same as in the application) for ten persons in two hours. Each semifinalist must bring their ingredients and plates for their portion. The participants can bring their self-made broths, but all sauces must be made at the location. Fruits and vegetables can be brought peeled but not cut. Tinned and dried products are ok to bring if they are used as a spice. ​For example, if you use jam as it is as a side, you must prepare it at the location. Also, meat cannot be spiced up or be prepared beforehand, this counts also fish, shellfish and so on. The semifinalists have two hours in total to prepare the food. Each chef will bring their own ingredients and plates.

Final Day 2

In final each pair must prepare a main course and dessert for 10 persons as using ingredients provided by sponsors. The time for this is four hours.

The winners are announced after final on 19.5. at awards ceremony.

**The Location**

The competition will be held in Messukeskus Exhibition and Convention Centre, Helsinki

 at Gastro Helsinki fair 18.-19.5.2022.

**Prizes**

The winning Chef team are getting 2.000 € cash price (1000€/person).

Finalists will receive diplomas and a gift from the sponsors. Finalists will receive own diploma. The three best schools will also receive a coaching lecture from a top chef.

**Responsibility**

The competition’s organizers are not responsible of any damage or costs the application and part taking in the competition or receiving the prize might cause. The organizers or sponsors are not held responsible for any possible injury or damage caused by the redemption or use of the prize.

**Taxes**

Finnish taxes and laws apply to the prizes given out in this competition. The competition’s organizers are not responsible of any travelling and accommodation costs.

**Privacy policy**

The personal data of the participants will be processed in accordance with the terms of the Personal Data Act. By participating in the competition, each participant grants the organizers and sponsoring companies the right to use their names, recipes, recipe photos and photos where they appear in the competition’s marketing purposes and communication on different media without separate consent or compensation.

**Changing the rules**

These rules may be changed as required by the organizers or compensation.

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