

## **MESTARIKOULU 2024 RULES**

### **1. Competition organiser**

This competition is organised by Food Camp Finland Oy in collaboration with partners.

### **2. Competition participation**

All culinary students studying in Finland or graduated Bachelors of Hospitality Management with specialisation in culinary arts can participate in the competition. Participants compete in pairs. Institutions can also join forces: cook pairs can represent different institutions.

### **3. Officiating**

Chef Sasu Laukkonen acts as the head of jury for the competition. The head of jury participates in scoring of points, and, in the event of a tie, decides the winner if the jury does not reach a satisfactory conclusion.

### **4. Competition period**

The competition consists of three rounds. Qualification round is judged based on the preliminary task. Application period lasts from October 1, 2023, to January 15, 2024. Application window closes on January 15, 2024, at 24 o'clock. Jury for the qualification round chooses eight pairs who will move on to the semifinal. These eight pairs will be personally notified about their advancement to semifinals by February 1, 2024.

### **5. Competition venue and language**

The competition is organised during Gastro Helsinki trade fair at Helsinki Expo and Convention Centre from March 13 to 14, 2024. The main language of the competition is Finnish, with English allowed as a second language when necessary.

### **6. Preliminary task, qualification, semifinal, and final**

#### Preliminary task

Preliminary task for Mestarikoulu 2024 Competition requires the applicant to send in a recipe they have designed themselves together with a photograph of the dish by January 15, 2024, by 24 o'clock, in accordance with the instructions included in the competition website (mestarikoulu.fi).

**Preliminary task requires the applicant to design a dish that represents modern Finnishness in their own eyes (please include justifications why and how the dish represents modern Finnishness). The recipe and photograph of the dish must portray the main ingredient (60%), side dish, and a sauce.**

The recipe should accommodate 12 people. The participants are free to choose the serving plate suited for their dish.

### Qualification

Jury for the qualification round chooses semifinal competitors based on anonymous recipes and photographs. The competitors chosen for the competition are personally notified by February 1, 2024, after which the semi-finalists are officially announced to the public.

### Semifinal

The eight pairs advancing to semifinals shall prepare the dish submitted during preliminary task phase for 12 people, with a time limit of two hours. Each semi-finalist brings the necessary ingredients and serving plates for their own dish themselves.

### Final

Top four pairs are chosen to the final. In the final, competitors must prepare two to three dishes for 12 people from the ingredients offered by competition partners at the venue. The final task must be completed within four hours. The final task is published at the end of the semifinal round, on March 13. The winning pair of Mestarikoulu 2024 Competition will be announced after the final during the award ceremony, on March 14, 2024.

## **7. Awards**

The winning pair will receive a reward of €2000 (€1000/competitor).

Semi-finalists receive a diploma proving their spot in the semifinal round. The diploma can be hanged on a school wall. In addition, finalists will receive a gift from our partners and their own diplomas. Furthermore, the top three schools of the competition will receive a master chef lecture/training free of charge. In addition, partners of Mestarikoulu award a variety of special prizes.

## **8. Taxation**

Winners are responsible for possible taxes generated by the competition award. Competition organiser is not liable for possible travel and accommodation expenses of participants.

## **9. Organisers and partners' liability for damages**

Organisers are not liable for damages caused by participation to the competition, claiming, or using the prize.

Competition organiser is responsible for event insurances related to the competition, as well as insuring the equipment and appliances necessary for the competition.

The education institution registering the competing pair is responsible for acquiring the necessary insurance for the participating competitor.

## 10. Processing of personal data and publication rights

Personal data of participants shall be processed in accordance with the Personal Data Act. By participating in the competition, each participant grants the organisers and partner businesses the right to use their names, personal images, statements, recipes and photos in announcements and communication related to the competition on different forms of media without a separate consent or compensation.

## 11. Reservation of Rights to Make Changes

The competition organiser reserves the right to make changes.

Food Camp Finland Oy reserves the right to not organise the competition, should the situation occur (force majeure).

## FAQ

Can you participate solo?

*Unfortunately, you can only participate in pairs in this competition. Several pairs from the same institution are allowed to participate. In addition, institution can join forces: the pair of cooks can come from separate schools.*

Can I participate if I have already graduated as a cook and I'm currently studying to become a Bachelor of Hospitality Management?

*Of course, you can, welcome!*

Can I participate in the competition if I'm still studying when the competition begins but I'm graduating before the semifinal round?

*Yes, you can.*

Can the competitor bring prepared products to the semifinals?

*You are allowed to bring prepared stock. However, sauces must be made at the venue. Vegetables and fruits can be brought to the venue in peeled formats, but not chopped. Pickled and dried products can be brought to the venue if they are used as spices. If, for example, jam is supposed to be used as a side in the dish, the jam must be prepared at the venue.*

*Pre-seasoned or prepared meat in any form is not allowed in the competition. This applies especially to ingredients such as fish and shellfish.*

Which kitchen equipment and ingredients are used in the competition?

*In addition to competition information, competition organiser supplies the kitchen equipment and ingredient lists to those chosen for the semifinals well in advance prior to the competition.*