



29th edition

Il Piatto Verde

Riolo Terme 20/23 marzo 2024

Bitter to Love

Herbs, roots and bitter flowers in Gastronomy between tradition and innovation

Rules and Regulations

- **Art. 1 - Organization**

The Istituto Professionale di Stato per I Servizi Alberghieri e della Ristorazione “Pellegrino Artusi” in Riolo Terme in collaboration with IF “Imola Faenza Tourism Company” of Riolo Terme organizes the twenty-ninth edition of “**Il Piatto Verde**” event.

- **Art. 2 - Purposes**

The aim of the event is to promote research in the use of bitter herbs with the purpose of making the most of each single part so as to reduce waste. At the same time, the event is meant to create the right conditions for students and teachers coming from different social and cultural backgrounds to share knowledge, experiences and working methods.

- **Art. 3 - Participation**

Any Italian and foreign Hotel and Catering School can participate.

Being the host school, Riolo Terme’s Hotel and Catering School will not take part in the competition.

The competition is addressed to 11-grade students (third year), under the age of 18, who are specialising in Cookery. Participation is free of any charge.

The selected schools will be hosted in Riolo Terme throughout the competition (**a maximum of two people per school is allowed - the participant student and an accompanying teacher**).

The journey and **all that is necessary to carry out the recipe and service as well as the cost of the accommodation of any other accompanying person are in charge of the competitor schools**.

Therefore, the schools will be represented by

- a Cookery student
- an accompanying teacher

and any other guests will be financially supported by their own participant schools.

Each student will have to prepare the chosen dish for 5 people and be responsible for the dish presentation.

- **Art. 4 - Theme**

The theme of this edition is

Bitter to Love

Herbs, roots and bitter flowers in Gastronomy between tradition and innovation



Using the attached sheet, competitors will have to send a recipe choosing from a starter, a first course, a main course and a dessert.

The recipe will be thought for 5 people and will be described in detail, as shown in the attached sheet. It is possible to present more than one recipe, but only one will be selected for the competition.

The main ingredients of the recipe must be chosen from the aromatic herbs, roots or flowers listed in the attached sheet, and cannot only be used as a decorative item but must be an integral part of the dish.

The aromatic herbs as well as all raw materials selected for the recipe must be properly employed, with an effort to avoid waste as much as possible.

As required in the attached sheet, wine, beer or infusion matching must also be suggested.

Any changes in the event programme will be promptly communicated to all participants.

The participants hand over to the Organizer Committee all rights concerning recipes, reports, menus, materials and photos, also for publications and TV programmes.

- **Art. 5 - Competitions**

Selection: please send all the forms listed below as Word documents to both

piattoverde2024@alberghieroriolo.edu.it and rarh020004@istruzione.it

by Saturday 27h January 2024:

- The **application form** with the participants' names, the statement of the admission to the competition, the agreement of all the competition rules, the title of the recipe together with the matched wine or beer as well as the accommodation requested for a maximum of two people.
- One or more recipes (**attached sheet n.1**) and the wine, beer or infusion to be matched (**attached sheet n.2**).

Maximum 12 schools will be chosen and each participant will receive official communication of admission to or exclusion from the final competition.

The final competition will take place at Riolo Terme's Hospitality School on Thursday 21st and Friday 22nd March 2024.

Each participant will be allowed a maximum of 2 hours and a half to present their dish to the jury. Each participant will have to prepare their own recipe for 4 people plus an exhibition dish and present it on single plates, in compliance with the current health and safety rules and regulations.

The use of ingredients not included in the recipe or of previously cooked ingredients is not allowed. Only edible decorations made during the competition will be accepted.

At the end of their performance each participant will have to clean their working station and leave the kitchen. The competitors will have to bring all the necessary ingredients and the special equipment they need for their recipes and service.



The aromatic herbs needed for the dish preparation must also be brought by the participants themselves.

The single plates needed for service will, however, be provided by Riolo Terme's Hospitality School.

- **Art. 6 – Location**

The final competition will take place in the kitchens of Riolo Terme's Hospitality School.

- **Art. 7 – Assessment**

The participant schools and the 12 finalists will be chosen according to the following criteria:

- the application form and the attached sheets must be sent **by Saturday 27th January 2024;**
- all the forms and the attached sheets must be thoroughly filled in.

Both papers (recipe and matched wine, beer or infusion) will be assessed by a jury appointed by the Head Teacher of Riolo Terme's Hospitality School. The jury, whose final decision is unquestionable, will assess the recipes according to the following criteria and scores:

✓ Use of herbs	from 0 to 40
✓ Consistency with the theme of food saving	from 0 to 10
✓ Recipe originality	from 0 to 20
✓ Wine, beer or infusion matching	from 0 to 10

- Total score: 80 marks

Once admitted to the final competition, scores will be reset. In order to assess the final competition, the jury will consider the following criteria:

✓ Best use of aromatic herbs	from 0 to 40
✓ Preparation and technique	from 0 to 20
✓ Tasting	from 0 to 20
✓ Originality	from 0 to 20

- Total score: 100 marks

Students who do not conform to these rules will be penalized in the final assessment (up to 10 points penalty).

In addition, a 5 -minute delay in the dish presentation will result in a 5-point penalty and a 10-minute delay will be penalized with 10 points.

Over 10-minute delays will lead to a 10-point penalty and the dish will only be allowed for presentation after all the other competitors of the day.

The highest final score will be 100 points; each member of the committee will write their mark on a special paper. Each student's score will correspond to the sum of the marks given by the committee members.

During the competition students will only be assisted by the staff of Riolo Terme's Hospitality School. Nobody else will be allowed to enter the kitchen.



- **Art. 8 – Judging panel**

The jury, made up of 4 people and a secretary without any right of assessment, will be appointed by the Head Teacher of Riolo Terme's Hospitality School.

The jury will choose a President, whose decision will be prevailing in case of draw. Only the jury can assess the final competition.

- **Art. 9 – Prizes**

The prize-giving ceremony will take place during the Gala Night at Riolo Terme's Hospitality School on 22nd March 2024.

The 12 schools admitted to the final competition will take part as guests in the Gala Dinner, during which the following prizes will be awarded:

1st Prize	Trophy + Cast Course
2nd Prize	Trophy + Cast Course
3rd Prize	Trophy + Cast Course

Specialization courses are offered in Catalogue 2024 from:



For further information, please contact:

- Ipsar Riolo Terme + 0039 (0)546 71113
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Attachments:

- Application form
- Attached sheet n.1 (recipe)
- Attached sheet n.2 (matching)
- List of herbs to select from