



TEAM LIVE CARVING COMPETITION

Competition details

Main objective

This competition reveals competitors carving skills. The participants show their skills as one of the members of a team in front of a public. Final composition of 6 pieces (2 (two) carved melons (Golden Honeydew), 2 (two) mango fruit and 2 (two) kohlrabi) prepared of each team, summary of skills, creativity and number of used different carving techniques will be valued by the judges for determining final score and the winners.

Team & Language

Language:

It is compulsory that English (oral and written) is the language to be used in all the competition phases and communication with judges during the different tasks. Minimum level of English A2 (according to EQF).

Teams:

Teams will consist of two students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of one student in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- Immediately after the announcement of the teams, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted later on;
- After the announcement of the teams, each team will have one hour to make a briefing, during which they will decide how final composition of 6 pieces (2 (two) carved melons (Golden Honeydew), 2 (two) mango fruit and 2 (two) kohlrabi) should look like, what supporting elements would be used and how they will share the work. During this time external contact is prohibited;
- For creation of final design, it is recommended for every student to have printed or digital photos of his own carving works. Also, it is recommended to have own composition base elements (cloth, platforms for melons etc.);
- After individual briefings, the team will draw their starting number and competitors are encouraged to liaise with their tutors;



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- Competitors will be allowed to familiarize themselves with the competition area.

Day of the competition

- Teams are allowed to enter the competition area 20 minutes before the start of the competition to set-up their working area and to prepare base of final composition, to choose and take fruits and vegetables for carving;
- Each team will receive entry card. It must be placed on the working table during competition and with finished object;
- Time of the practical part of the competition: 2 hours 30 min. During this time competitors must cut all fruits and vegetables, assemble final composition, clean working place, remove all waste and tools from table.
- During the competition, participants must wear chef uniform;
- Competitors can use only printed or digital photos with examples of carved fruits and vegetables. All kind of instructions are prohibited. If cell phones or any other electronic device are used, jury have a right to check the absence of instructions;
- Competitors can use clock for time control;
- Competitors must have and use their own carving knives and tools;
- The use of gloves is not mandatory;
- Hair must be pulled back and restrained;
- No access to an electrical outlet;
- The judges will have the authority to go to the contestants and to watch their carving technics.

Feedback

Teams can receive the feedback on the day of the competition after the final points would be discussed and summarized by the jury.

Important notes

- Final composition of 6 pieces (2 (two) carved melons (Golden Honeydew), 2 (two) mango fruit and 2 (two) kohlrabi) prepared of each team, summary of skills, creativity and number of different carving technics will be valued by the judges for determining the winners;
- Immediately after the announcement of the teams, team members should check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted when the recipe formulation has started;
- It is possible to use printed or digital photos of carved fruits and vegetables during the competition. All kind of instructions are prohibited;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.