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Cod. Meccanografico BORH022508

Scuola Ospedale
Rizzoli – BO - Cod. Mecc. BORH02201X
Sant'Orsola - Malpighi – BO - Cod. Mecc. BORH022021
Montecatone R.I. Imola - Cod. Mecc. BORH022054

International competition “Bartolomeo Scappi” 2020 General Terms and regulation 27th – 30th April 2020

1. The competition will take place at the “Bartolomeo Scappi” High School in Castel San Pietro Terme – BOLOGNA - Viale delle Terme, 1054. Being the host institution, the school will not take part in the competition.
2. The competition is open to all Hotel and Catering Schools, from Italy and abroad.
3. The competition is divided into three categories: *Pastry, Bartending and Food and Wine Exhibition*.
To be eligible for selection, **each school has to participate in all three categories.**
4. Arrival is scheduled for Monday 27th April 2020 before 4pm.
5. **The competition is divided into three categories:**

PASTRY

BARTENDING

FOOD AND WINE EXHIBITION, on the occasion of the “Slow Food” event

6. Each school can present two students enrolled in the 3rd, 4th or 5th year and aged **under 19 years (that were born in 2001 or after)**
7. Accommodation in Castel San Pietro Terme, during the competition, both for pupils (**2 students**) and their 2 teacher attendants (**teacher and school principal**), will be totally at the expense of the organization, whereas travel and transportation are at the expense of the participant.
8. You must submit the completed registration form by **January 24th, 2020** to the Bartolomeo Scappi school in Castel San Pietro Terme – BO. They can be sent by e-mail to concorsoscappi@istitutoscappi.edu.it or by fax to 051/948080.
9. The preparations have to be submitted by email to concorsoscappi@istitutoscappi.edu.it by **7th March 2020**.
10. Together with the preparation, please send a “**shopping list**” with the total amounts of each ingredient that makes the complete recipe. Please note that the organisation will refer only to the “Shopping list” for the supply of ingredients.

11. The hosting school will be providing the necessary products to the realization of the recipes.
12. Competitors will have to provide any rare ingredients, spices and flavours as well as any equipment/tools which may be difficult to find.
13. The preparations and pictures taken during the competition will remain at the host organisation and at the sponsors' disposal.
14. During the competition, strangers will not be admitted into the laboratories.
15. The hosting school will provide competitors with the utmost assistance. Therefore, even accompanying teachers will not be admitted into the labs or the guest school will be disqualified.
16. On the day of the challenge, competitors will find the ingredients required for their recipes in the laboratories. They will have been previously scaled and portioned by the Competition Commissioner.
17. Previously prepared bases are allowed as long as their ingredients are included in the "shopping list".
18. As for the Sommelier section, the chosen wine from the region of origin will be at the expense of the participant.
19. Winners will be announced and awarded during the Gala Dinner on Wednesday 29th April 2020.
20. The selection of participants will be carried out by a jury of experts based on the preparations presented, relating to specific regulations of each section. The results of the selections will be notified by 15th March 2020.
21. The decision of the judges will be final.

For further information, please contact :

Prof. Fabrizio Gnugnoli, (cookery and pastry),

Prof. Mirko Zoli (sommellerie)

Prof.ssa Micaela Montagano (for accommodation and Tourist services).

I.I.S. "B. Scappi"
CASTEL SAN PIETRO TERME
Viale Terme, 1054

40024 - CASTEL SAN PIETRO TERME - BO

☎ 051/948181 - FAX 051/948080

<http://www.istitutoscappi.edu.it> - e-mail: concorsoscappi@istitutoscappi.edu.it

“Bartolomeo Scappi” International Competition 2020

Rules and Regulations

PASTRY SECTION

The Competition has been organized in cooperation with **EUROVO** Company and **GRANAROLO**:

THEME OF THE COMPETITION

The theme of the 2020 Competition is a dessert. Competitors are asked to prepare a dessert using first quality ingredients chosen from products by **EUROVO LINE**, (*“Le Naturelle” liquid egg in 250g bottles – egg yolk, egg white, whole egg*) and **GRANAROLO** (<https://www.granarolo.it/>), the main sponsors of this section of the competition. The preparation will also have to contain products of at least two (2) ingredients from the following Sponsors' products: *Olitalia, Patata di Bologna D.O.P., Barry Callebaut, Alce Nero, Granarolo, Bia, Coldiretti*.

The organisation will provide the ingredients.

Unlisted ingredients, or that are difficult to be found, will have to be supplied by the competing school.

EXECUTION

This competition consists in the realization of six (6) single portions, of which five (5) will be presented to the Jury and one (1) will be prepared for the exhibition. The time allowed for the competition will be 4 hours.

Evaluation criteria

External aspect - Presentation	from 0 to 10 points
Structure and technical complexity	from 0 to 10 points
Taste	from 0 to 10 points
Original touch and creativity	from 0 to 10 points

I.I.S. Bartolomeo Scappi
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Pastry/ Ice cream Sections: Prof. Fabrizio Gnugnoli
Bartending/Wine Service Sections: Prof. Mirko Zoli and Prof. Davide Belletti

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Rules and Regulations

Bartending Section

Participants are asked to create a cocktail that will be combined with one of the courses of your choice from "FIORDIPRIMI" products of SURGITAL line, one of the sponsors of the competition.

1. It is allowed and recommended:
 - a. to use home-made unusual or non-standard ingredients; for home-made products, please send the relative list of ingredients;
 - b. to introduce new and innovative preparation techniques;
 - c. to use decorations.
2. Recipes must be expressed in centilitres.
3. The glass to be used in the competition has to be chosen among the following.
 - High Tumbler cl. 43
 - Low Tumbler cl. 32
 - Cocktail glass cl. 30These will be provided by “Bormioli Luigi” company, the technical sponsor of the competition.
4. For preparation and decoration, all kinds of edible ingredients are allowed (see fruit list attached).
5. Only the cocktail for display will carry a decoration, to be prepared on the spot. The time allowed for its preparation, together with any centrifuged or squeezed juices and the post cleaning, is 15 minutes before the challenge.
6. The time allowed to prepare four cocktails will be 10 minutes. The presentation will involve serving of cocktail (*without decoration*) to the JURY in **three (3)** glasses plus **one (1)**, with decoration, for display.
7. The organisation will provide all the required ingredients in the attached list. Unlisted ingredients will have to be supplied by the competing school.
8. Competitors will be evaluated according to IBA criteria and on the basis of the balanced combination of cocktail and first course.

FRUIT for cocktail garnishing

- ✓ Strawberry
- ✓ Banana
- ✓ Pineapple
- ✓ Orange
- ✓ Lemon
- ✓ Lime
- ✓ Apple (yellow, red, green)
- ✓ Cocktail cherries
- ✓ Grapefruit
- ✓ Pink grapefruit
- ✓ Mango
- ✓ Papaya
- ✓ Mint

SURGITAL "FIORDIPRIMI " Selection

- Gramigna with cream and sausage.
- Svitati with 4 cheeses.
- Garganelli with salmon.
- Garganelli with shrimps and courgettes.
- Bolognese Tortellini with cream and ham.
- "Half-moon" Tortelli with butter and sage.
- Ravioli stuffed with artichokes in artichoke sauce.
- Seafood Risotto.
- Strozzapreti with speck and mushrooms.
- Spaghetti cheese and pepper.

“Bartolomeo Scappi” International Competition 2020

Rules and Regulations

Food and Wine Exhibition

The “Bartolomeo Scappi International Competition 2018” will take place during the “Very Slow Italy-10th Slow City Spring Fair”, organized by Castel San Pietro City Council together with the Province of Bologna, Emilia Romagna Region and local companies.

This event gathers some of the members of the international network of the “Good-living Cities”, which will have the opportunity to display their products and promote their own countries.

In order to take part in the competition, participation in the exhibition is mandatory.
Competing schools will be asked to prepare a food and wine exhibition
That will take place on Wednesday 29th April 2020.

Each school will be assigned a stand (3mt. x 3mt) in the main city square where they will display traditional food products and beverages as well as tourist material from their own countries.

Students will be asked to present their typical products and give an overview of their own countries in a foreign language (either English, French or Spanish – the choice is yours).

The aim of the exhibition is to bring together Mediterranean culture and the traditions belonging to other EU countries. The relationship between territory and food & beverages from different countries represents the perfect ground for cultural exchange and tourist promotion.

N.B. - Each school will be provided with 1 table covered with a white tablecloth for each stand. You will be asked to place your products on display with the aim of promoting your territory with typical products and tourist material. **Any further exhibition material which has not been mentioned above will have to be supplied by the competing school.**

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ISTITUTO ISTRUZIONE SUPERIORE "BARTOLOMEO SCAPPI"



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40024 CASTEL SAN PIETRO TERME - BO



REGISTRATION FORM

*To be signed by the School principal
And submitted to "B. Scappi" school in Castel San Pietro Terme by January 24th, 2020*

Name of the school

Address

Postcode – City

Tel. - Fax

E-mail:

Teacher representative Prof. _____

Telephone number (possibly mobile) _____

WISHES TO PARTICIPATE

DOES NOT WISH TO PARTICIPATE

**In the 22st Edition of the International Competition "Bartolomeo Scappi"
Which will take place from Monday 27th to Thursday 30th April, 2020**

Date, _____

THE SCHOOL PRINCIPAL

Dr. _____