

CAROLI HOTELS

Riserva Naturalistica Torre del Pizzo

Litoranea Gallipoli – Santa Maria di Leuca

I - 73014 Gallipoli (LE)

Subject: Caroli Hotels - Tourism Competitions for European Hotel and Tourism Schools – 7th Edition.

Categories: Culinary Arts, Restaurant Service and Hospitality.

In memory of Attilio Caroli and Gilda Nuzzolese - Mario Caputo and Maria Domenica Caroli.

Gallipoli - Santa Maria di Leuca - 10th - 13th March 2021.

GENERAL RULES

1. The competition is open to college students aged 17 to 19 years of the European Hotel and Tourism Schools. Categories: Culinary Arts, Restaurant Service and Hospitality.
2. The participation is subject to the payment of a registration fee. The schools will independently choose the students selecting only one participant for each competition category, up to a maximum of three participants.
3. The competition subject is based on the presentation of **dishes** prepared with typical Puglia ingredients provided by the organization and a role-play presentation of a tourist trip in Salento departing from one of the Caroli Hotels.
4. There are three different competitions:
 - a) culinary arts;
 - b) restaurant service;
 - c) hospitality.

- In “Culinary arts” competition the students will cook a dish based on typical Puglia ingredients listed in the "basket" (Appendix 4)
- In the “Restaurant Service” competition, the students will cook a dish based on typical Puglia ingredients listed in the "basket" (appendix 4), including the possibility of using the flambé technique. Students will show their skills in food presentation and wine service, explaining their reasons for the wine and food pairing.
- In the “Hospitality” competition, the competitors will take part in a role-play, where they will advise guests possible activities to do based on some Salento locations selected by the jury. Each team will be assigned a random target of guests. The teams will suggest possible activities also considering Caroli Hotels service upselling and manage a possible complaint. A part of the test must also be carried out in English. The competitors will establish the roles of the role-play independently within the team they belong to.

EVENT DATES AND DEADLINE

First phase

The application form, filled in using the official Caroli Hotels competition forms, must be sent to the e-mail address: concorsoalberghieri@carolihotels.it by 25/01/2021, including the following attachments:

food competition (appendix 1) - recipe of the dish, specifying correctly: title, ingredients chosen from the "basket"(appendix 4), doses, ingredient specifications and method of execution, list of tools and equipment needed, glossary of technical terms, notes and curiosities about the ingredients used and photos of the preparation of the dish;

restaurant service (appendix 2) - recipe of the dish, specifying correctly: title, ingredients chosen from the "basket"(appendix 4), doses, ingredient specifications and method of execution, photos of the preparation of the dish and wine paired sheet.

hospitality (appendix 3) – explanation of a tourist route in Salento, also in English language, departing from one of the Caroli Hotels.

The works will be examined only with the aim of pre-selecting the institutes that will participate in the competition.

Second phase

The pre-selection phase will be completed by 25/01/2021. The results will be communicated to the selected Schools by e-mail by 01/02/2021. The selected Schools must confirm their participation within two days of the receipt of the communication, using the following e-mail address: concorsoalberghieri@carolihotels.it. Once the School confirm the participation, the registration fee must be paid.

Third phase

The Competition will take place from 10/03/2021 to 13/03/2021, in Puglia – Italy. The location of the competition will be one of the hotel of the Caroli Hotels chain. The students will be accompanied by a single teacher and hosted in one of the hotels of the Caroli Hotels chain for the period 10-13/03/2021. The organization reserves the right to cancel, postpone or change the dates of the event.

ORGANIZATION AND LOGISTICS

1. The organization will provide:

- the provision of a space where students can do the mise-en-place and the preparation of the centrepiece;
- the provision of a designated area in the hotel kitchen;
- the provision of an Apple computer and multimedia tools to use for the preparation of the presentation of an itinerary in Puglia;

- the supply of all the raw materials of the "basket" necessary for the realization of the dish;
- Caroli Hotels ensures the publication of information material: posters, advertising posters and any final publication of the collection of recipes presented in the Competition.

2. The Schools will pay:

- the registration fee of 500.00 euros (vat excluded) including the hospitality of the students and one teacher in full board treatment, from the dinner of 10/03/2021 until breakfast of 13/03/2021; for those schools which confirm their participation by 30/11/2020 the registration fee will be of 250.00 euros (vat excluded);
- the travel from their city to the location of the event;
- the insurance for the students and the teacher.

3. The laboratories are made up of standard equipment. Any specific tool required for the preparation of the course will be part of the individual equipment of the competitors only upon agreement of the contest commission.

4. At the end of the activities, the laboratories must be returned to the responsible person in the same conditions as they were delivered to the students.

MODALITIES

1. For each sector of the competition, the Jury will form the teams, grouping students of different schools, who will have to work together to accomplish the chosen task.

2. The Culinary Arts Jury will verify that the materials comply with the contest rules and are part of the "basket" made available by the organization. The jury has the right to prevent the use of unsuitable materials by competitors. Each team involved in Culinary Arts must present individual tasting portions to all the judges.

3. For the competition of Restaurant Service, the centrepiece must be completely set up on site, within the required time, using the assigned materials. The wine must be opened during the table service. Each team must serve individual tasting portions to all the judges.

4. For the Hospitality competition, each team must provide the jury with a paper copy of its work. A part of the test must also be carried out in English. In the final part of the exhibition the jury will do an oral exam to the various team components, who can personally select the student that will answer each question.

DURATION

The duration of each test is 90 minutes.

Culinary Arts (food preparation and garnishing-plating techniques).

Restaurant Service (food flambé technique, table centrepiece realization, recipe presentation, wine presentation).

Hospitality (itinerary planning, role-play presentation in Italian and English).

EVALUATION CRITERIA

PRE-SELECTION JURY

For the pre-selection phase a jury, composed by one professional representative for each category in the competition, will be appointed.

Score assigned by the jury:

CULINARY ARTS

Submitted application form - points Max. 20

Complete description of the recipe preparation 0-10

and its technical sheet
Originality of the submitted work 0-10

RESTAURANT SERVICE

Submitted application form - points Max. 20

Complete description of the technical sheets 0-10

Originality of the submitted work 0-10

HOSPITALITY

Submitted application form - points Max. 20

Role-play presentation 0-10

Originality of the tourist itinerary 0-10

COMPETITION JURY

The members of the Jury are experts appointed by the organizing committee:

one Eurotoques member Chef, one gastronomic journalist, one Amira member Maître, one Reception Manager, one Sommelier, the Caroli Hotels Chain General Manager with two collaborators and one English language teacher.

The decisions of the jury are final and irrevocable, and any type of complaint is not allowed.

Score assigned by the competition commissions.

POINTS CRITERIA

CULINARY ARTS: Max 100 points

Teamwork project 0-20

Compliance with hygiene and safety standards	0-20
Correct use of equipment in the laboratory during the preparation phase	0-20
Proper food handling and cooking	0-20
Teamwork effectiveness	0-20
Presentation of the dish and its chromatic impact	0-20
<u>RESTAURANT SERVICE:</u>	Max 100 points
Posture during flambé presentation	0-20
Recipe presentation (knowledge of the ingredients)	0-20
Dish decoration and table centrepiece realization	0-20
Wine presentation	0-20
Food flambé technique	0-20
<u>HOSPITALITY:</u>	Max 100 points
Teamwork project	0-20
Role Play Presentation	0-20
English Language Presentation	0-20
Customer Complaint management	0-20
Posture and way of relating	0-20

PRIZES AND ACKNOWLEDGEMENT

The top teams in each category of competition will receive a SINGLE scholarship of € 300.00 for all the members of the team and an internship lasting one month - board and lodging included - in one of the receptive structures of the Caroli Hotels chain.

All participating students will receive a diploma and a voucher valid for a stay of 1 person for a weekend in one hotel of the hotels of the Caroli Hotels chain. The award ceremony will take place during the gala evening on 12-03-2021. All the rights deriving from the use of the recipes, photos and films made during the competition are reserved to the Caroli Hotels organization.

Gallipoli, 12/10/2020



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