

ISTITUTO ISTRUZIONE SUPERIORE "BARTOLOMEO SCAPPI"



INDIRIZZO
PROFESSIONALE ALBERGHIERO

INDIRIZZO
TECNICO TURISTICO



Viale Terme, 1054 - Tel. 051.948181 - Fax 051.948080
Cod. Fisc. 90014770375 - Cod. Ministeriale BOIS02200Q
Http:// www.alberghieroscappi.it E-mail: istpssa@iperbole.bologna.it
40024 CASTEL SAN PIETRO TERME (BO)

Prot. N. 19191/C27c

Castel San Pietro Terme, December 18, 2015

To the Kind Attention
of The Headteacher
of the Hotel and Catering School

Subject: *Bartolomeo Scappi* International Competition 2015

Dear Sirs,

Our school "*B. Scappi*" Hotel and Catering School of Castel San Pietro Terme, Bologna, Italy is organizing the 17th edition of "*Bartolomeo Scappi*" International Competition taking place from 13 to 16 April 2015.

The competition is composed of three sections: **Ice cream section, Bartending and enogastronomic exhibition.**

For a better organisation, you are kindly required to confirm (or not) your participation to the competition, sending the attached application form by **31 January 2015**. It can also be sent back to concorsoscappi@alberghieroscappi.it or fax to +39 051948080.

Further to receiving your application form, we will forward the Competition rules and participants form.

A jury will examine all the enquiries and select 10 to 12 participating schools.

For further enquiries please contact Ms Alessandra Canepa, appointed for the contacts with English-speaking schools.

Looking forward to meeting you here in Castel San Pietro Terme, we are sending our best regards.

Yours faithfully,

The Headteacher
Dott.ssa Paola Mambelli

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ENTRY FORM

to be sent back to "B. Scappi" Hotel and Catering School of Castel San Pietro Terme, Bologna, Italy, (concorsoscappi@alberghieroscappi.it or fax +39 051 948080) not later than **31 January 2015**, signed by the Headmaster

school name

HOTEL AND CATERING SCHOOL

address

zip code - town - country

Tel. - Fax

Appointed Teacher

E-mail: _____

Additional contact (mobile phone) _____

ASKS TO ENTER

IS NOT INTERESTED IN ENTERING

**the 17th edition of "Bartolomeo Scappi" International Competition
taking place from 13 to 16 April 2015**

Date _____

THE SCHOOL HEADMASTER

Rules and Regulations

“Bartolomeo Scappi” International Competition

13-16 April 2015

1. The competition is open to all Hotel and Catering State Schools.
2. The competition will take place at *Bartolomeo Scappi* High School in Castel San Pietro Terme, Viale delle Terme 1054, BOLOGNA, Italy.
3. Arrival will be due on Monday 13 April 2015 by 6 p.m.
4. **Your school may be assigned the following matched sections:**

Pastry (Ice cream section)
Bartending
Eno-gastronomic exhibition.

Each school will be asked to take part into the enogastronomic show during the “Slow Food” festival.

5. All the projects must be sent to our school not later than 21 February 2015 to I.I.S in Castel San Pietro Terme, Bologna.
6. The recipes can submitted either by e-mail to the address concorsoscappi@alberghieroscappi.it or by fax to 0039 051 948080

Competing schools will be chosen depending on their projects analyzed by a commission of judges

7. Each school can take part in the competition with no more than two students not older than 19 years of age and attending the upper grades.
8. The stay in Castel San Pietro Terme during the competition, both for pupils and their teachers/attendants, will be totally at the expense of the organisation while the journey will be at the expense of the competing schools.
9. I.I.S. “*Bartolomeo Scappi*” will not take part in the competition, being the organizer and host.
10. **Recipes and pictures will remain at I.I.S. “*Bartolomeo Scappi*” and sponsors’ disposal.**
11. On the day of the challenge the competitors will find the ingredients required in the laboratories. They will have been previously scaled and portioned by the Competition Commissioner. Previously prepared bases are allowed as long as their ingredients are included in the list.
12. The hosting school will supply the ingredients needed for the recipes while the competitors on their own will have to provide rare spices, flavours and any other ingredients and equipment/tools which may be difficult to find.

13. During the competition times, strangers will not be admitted into the laboratories. 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.
14. For the Wine Service section the wine chosen in the place of origin will be at the expense of the competing school.
15. The decision of the judges will be final.
16. Winners will be awarded during the Gala Dinner on Wednesday 15 April 2015.



I.I.S. Bartolomeo Scappi
CASTEL SAN PIETRO TERME
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<http://www.alberghieroscappi.it> - e-mail: concorsoscappi@alberghieroscappi.it

Pastry/ Ice cream Sections: Fabrizio Gnugnoli
Contact Tuesday to Saturday - 10.30 am/2.30 pm
Bartending/Wine Service Sections: Mirko Zoli
Contact Monday to Saturday - 9 am/2 pm
Aenogastronomic section: Micaela Montagano
Contact Monday to Saturday - 9 am/1.30 pm

English speaking schools can contact Elena Marini at the above e-mail address

Please note that in the first phase of the competition schools are not allowed to ask information to the sponsors.

“Bartolomeo Scappi” International Competition 2015

Rules and Regulations

Ice cream Section

The competition has been organized together with CARPIGIANI and EURONOVO companies.

1. The competition aim is the preparation of an individual ice cream cake dessert (22 cm diameter) and one single portion with garnishing. Everything will be prepared at our school.
2. The ice cream cake dessert and the single portion will be prepared using first quality ingredients to be chosen from the sponsor BARRY CALLEBAUT. Being EURONUOVO the main sponsor of the section, the ice cream to be used in the competition has to be compulsorily chosen from their line.
3. The organisation will provide the following ingredients: whole milk, cream, different types of sugar.

Unlisted ingredients will have to be supplied by the competing school.

Any further requests regarding ingredients will be satisfied if submitted in due time.

The time allowed to carry out the recipe will be 4 hours.

Evaluation criteria

Composition – Presentation	from 0 to 10 points
Technical complexity	from 0 to 10 points
Taste	from 0 to 10 points
Original touch	from 0 to 10 points

For further information about the products from the sponsors, please visit

<http://www.uovo.it>

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“Bartolomeo Scappi” International Competition 2015

Rules and Regulations

Bartending Section

The competitors are asked to create a cocktail having a product of **GIFFARD line** and one **ALMAVERDE BIO FRUIT JUICE** as its main ingredients, both being sponsors of the Bartending section.

1. It is allowed and recommended:
 - a. to use uncommon or non-standard ingredients;
 - b. to introduce new 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 compulsorily chosen from the following.
 - High Tumbler cl. 43
 - Low Tumbler cl. 32
 - Cocktail glass cl. 30all belonging to “Bormioli Luigi” company, 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 it, together with the preparation of possible centrifuged or squeezed juices and the post cleaning, is 15 minutes before the challenge.
6. The organisation will provide all the required ingredients listed in the submitted attachment. Unlisted ingredients will have to be supplied by the competing school.
7. The time allowed to prepare four cocktails will be 10 minutes. A 5 point penalty will be given for each minute of delay. The presentation will involve serving of the cocktail (*without decoration*) to the jury in **three** glasses plus **one** with decoration for display.
8. The competitors will be evaluated according to IBA criteria.

GIFFARD/ALMAVERDE BIO will provide all the ingredients that will be disclosed once you have applied for the competition.

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English and German speaking schools can contact Alessandra Canepa at the above e-mail address

FRUIT for cocktail garnishing

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

“Bartolomeo Scappi” International Competition 2015

Rules and Regulations

Enogastronomic section

The “Bartolomeo Scappi International Competition 2015” has been organized in the same period of the “Very Slow Italy- 7 th Slow City Spring Fair”, organized by Castel San Pietro city council together with Bologna Province, Emilia Romagna Region and companies of this area.

This is a great occasion for cities taking part into the good- life cities international network that will be given the possibility to show their products and promote their area.

**Competing schools will be asked to prepare an enogastronomic show on
Wednesday 15 April 2015.**

Each competing school will be assigned a stand in the city centre that will be prepared with traditional products regarding tourism of the area where the school comes from. Students will be asked to present their products and area in a foreign language (English or French) to be chosen by the competing school.

The competition aim is to underline the importance of Mediterranean culture together with its relationship with other EU countries, since the link between territory and enogastronomic products is the ground for a positive interchange and a good tourist promotion.

Each school will be given 1 stand (1 table with white tablecloth).

You will be asked to promote your area using traditional products and tourist information.

Other material regarding the show will have to be supplied by the competing school

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