

COMPETITION RULES
"Women in the art of flambé®"
Maria Luisa Speri Challenge
VI EDITION
Grado April 7th - 10th 2022

- 1) Every year, the A.M.I.R.A. executive committee in cooperation with the Chancellor of the Order of the Grand Masters of Food Service identify a specific flambé dish, which each team will then elaborate to its liking.
 - 2) The theme chosen for the year 2022 is: **Fruit** and the competition is aimed exclusively at women. The team must be made up of three women and the section trustee, who will have 5 minutes to explain the area to those present: **one competitor will do the work at the lamp, one will act as commis and the third will act as sommelier, matching the wine to the dish.**
 - 3) The event is open to the public.
 - 4) Students from hotellerie schools may take part.
 - 5) The contestants shall compete wearing the uniform of the school they attend, if any; they shall not wear bracelets, large rings or showy tattoos.
 - 6) Competitors must only compete with plates, glasses and cutlery provided by the organisation. Any changes to this point will be communicated to the organisers.
 - 7) Only one lamp may be used and a rechaud may be used to keep food warm during the performance.
 - 8) Kitchen equipment is not permitted.
 - 9) The pans to be used must be exclusively flambé pans; they may not be heated beforehand.
 - 10) For flambéing, use **NONINO** spirits, giving a brief description of the product used.
 - 11) Wine shall be paired exclusively with Italian or foreign wine.
 - 12) The garnishes must be edible and must not preponderate over the food.
 - 13) Competitors shall also prepare a section of **fruit and vegetables** to serve as a centrepiece.
 - 14) For sponsorship reasons, the final may feature the product of some Italian company.
 - 15) The jury will be composed of five people:
 - compulsorily a Grand Master of Catering, a wine expert, a gastronomy expert. The other two female jurors will be chosen from among politicians, journalists, hoteliers, local authorities and will play the role of customers (they will express their judgement solely on the taste of the dish).
 - a. The Grand Master shall be the President of the Jury and shall be a G.M. A.M.I.R.A. and shall in any case be designated by the Chancellor of the Order of Grand Masters.
 - 16) The votes of the jury will be expressed as follows:
 - Grand Master votes from 0-10 for professional technique, points from 0-10 for taste of the dish and from 0- 10 dissection and presentation of the fruit.
 - Wine expert marks from 0-10 for wine-food pairing, presentation, uncorking and organoleptic examination of the wine.
 - Gastronomy expert marks from 0- 10 for the taste and presentation of the finished dish.
 - The other two judges marks from 0-10 for the taste of the dish.
- FOR A MAXIMUM TOTAL OF **70** POINTS.

PLEASE NOTE: With regard to professional technique, the Grand Master must be careful to ensure that:

- While working, the student holds an upright position, never bending over the pan, standing not too far back or forward.
 - The mise-en-place of the equipment, ménage, spirits and foodstuffs should follow a logic: lamp in the centre, spirits-ménage (oil, salt pepper etc.) -clips-juices on the right, foodstuffs and plates on the left (except for left-handed people).
 - There is correct use of the clips.
 - There is no splashing or soiling of the tablecloth during the process.
 - Follow a technique for flambéing, with a soft flame and not a "bonfire."
 - Follow the recipe presented and use correct terminology.
- 17) The judges may ask the competitor questions regarding the recipe and wine pairing. No one from the outside will be allowed to speak to them.
- 18) The team will have a maximum total time of 25 minutes for the execution of the recipe, the presentation of the wine and the processing of the fruit and vegetables. Garnishing is not required for the jury's dishes (and they must be tastings).
- 19) Each extra minute will be penalised with minus two points on the total in this case the President of the Jury must communicate this immediately to the competitor.
- 20) The Grand Master Jury President who does not strictly enforce the rules will be suspended from presiding at other events.
- 21) The President of A.M.I.R.A. or his delegate will be present and may intervene at any time and in the final judgement if he notices something not in accordance with the regulations.
- 22) Members of the Board who notice anomalies shall immediately and exclusively inform the President or his delegate. Any public disagreement shall lead to referral to the Arbitrators.
- 23) The judgement of the jury validated by the President shall be final.
- 24) Only the first 18 teams in order of registration shall be admitted to the competition.

The Chancellor of the Order of Grand Masters
Claudio RECCHIA