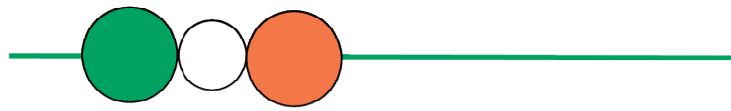


# All Ireland Tapas



# Championship

## Terms & Procedures

All Ireland Tapas Championship

#AITC20

#AITC20

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## Procedure Rules

- 1 Each participant may present a single personal and unique tapa, whose ingredients should represent Irish cuisine in at least 60% of the recipe, as well as including extra virgin olive oil if the recipe calls for oil.**
- 2 Both ingredients and elaboration will be described in an official form along with a photograph of the tapa and a completed questionnaire which includes the personal information of the author of the tapa and the establishment which the author represents.**
- 3 Only this official form may be used to enter the competition. The fully completed Application Form must be returned by Email to [info@allirelandtapas.com](mailto:info@allirelandtapas.com) by 5pm on Friday 28<sup>th</sup> February 2020. There is no registration fee for submissions. Entries will not be accepted by post and will not be considered after the deadline**
- 4 In order to equate the range of all candidates, the tapa provided by the contestant must not exceed a cost of 1.20 euros when valuing the ingredients involved in its elaboration.**
- 5 A jury composed of professional chefs, members of the Hospitality Industry and the technical department of the AITC will select from the recipes and photos received, up to a maximum of 30 finalists to participate in the Finals of the AITC to be held at IT Tralee on the 21<sup>st</sup>&22<sup>nd</sup> of April 2020**
- 6 The scrutiny under which the submitted recipes will be assessed shall take place in the presence of the technical department of the AITC, who shall ensure strict compliance with the Rules of Procedure.**
- 7 All the Finalists selected for the final phase will be required to attend IT Tralee on April 21<sup>st</sup> and 22<sup>nd</sup>. Additionally, they will be invited to all programmed meals and celebrations. The technical department of the AITC shall coordinate the Finalists' registration on the morning of April 21<sup>st</sup>, before 9am, in order to attend briefing on procedures and programme running order. A registration fee of €100 will be payable by all Finalists at least 3 weeks prior to finals or they will forfeit their position which will be allocated to another Candidate.**

- 8 It is mandatory for all finalists to wear the appropriate, professional attire while in attendance at IT Tralee. All finalists will be allocated a work station with 4 ring hob and small oven, all other pieces of equipment required by finalists must be supplied by the finalists themselves. The order of appearance of the contestants will be announced 5 days prior to the presentation of the contest on the morning of April 21<sup>st</sup>.**
- 9 Each of the finalists will have a maximum of 25 minutes to prepare 8 samples of the registered tapa; 7 will be tasted by members of the jury and 1 will be used for a photographic testimony. Each participant will need to deliver the samples to the jury in no longer than 5 minutes.**
- 10 The operation of the Championships and fairness for all finalists demands rigorous timekeeping. Delays will be penalized with 2 points per minute of delay in the delivery of each preparation to the jury, and candidates who exceed the allotted time by 5 minutes or more will be disqualified. A time controller will be appointed by the technical department of the AITC and report to the Chairperson of the Jury.**
- 11 The jury will be made up of 7 prestigious and accredited Culinary Arts professionals and Journalists known for their involvement in gastronomy.**
- 12 Jurors will grant scores from 0 to 10 points on ballots which will evaluate the concepts of Flavour, Originality, Presentation and Business Potential of each tapa, which in turn are subject to multiplier coefficients of 4, 3, 2 and 1, respectively. The mathematical sum of the points granted to each finalist will determine the ranking of the Championship.**
- 13 The jury shall determine, from the four best ranked finalists, who should receive the following awards.**

**First Prize; Artistic Award+Membership of Irish Team+Title of All Ireland Tapa Champion**

**Second Prize; Artistic Award+Title of Sub Champion**

**Additional awards may be granted to reward unique concepts or features of participating tapas not considered for the first 2 prizes.**

Applicant Information

Full Name: \_\_\_\_\_ Date: \_\_\_\_\_  
*Last First M.I.*

Address: \_\_\_\_\_  
*Street Address Apartment/Unit #*

\_\_\_\_\_ *City County Eire Code*

Phone: \_\_\_\_\_ Email \_\_\_\_\_

Facebook \_\_\_\_\_ Instagram.: \_\_\_\_\_ Twitter: \_\_\_\_\_

Current Position

Business Name: \_\_\_\_\_ Position: \_\_\_\_\_

Company Address: \_\_\_\_\_ Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Accreditations & Awards

Outline of any previous awards

Name of Tapa

Please enter name of Tapa & brief Description.

### Ingredients List

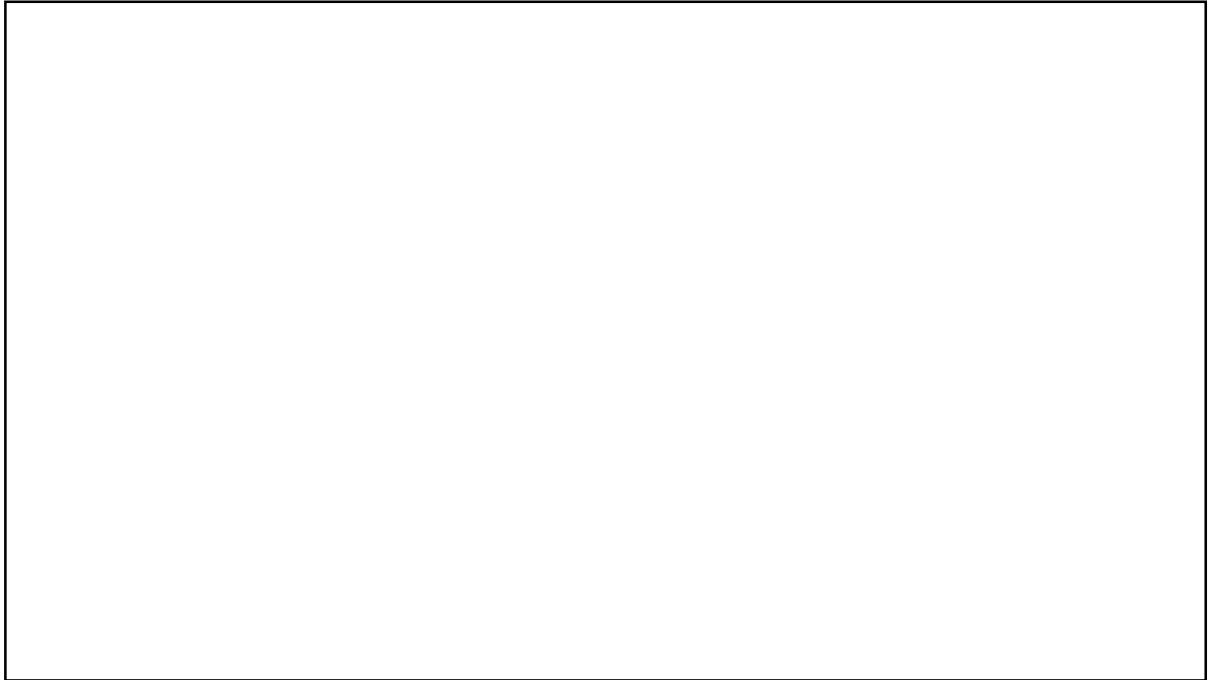
List all ingredients and quantities used to produce 8 Tapas and price each accordingly.  
Finally calculate individual cost of each Tapa ( $\text{Total Cost} \div 8 = \text{Individual Cost}$ )  
Individual Cost not to exceed €1.20

### Method

Give Step by Step description of methods used to produce your Tapa

Images

Please Insert at least 2 images of your presentation



Disclaimer and Signature

*I certify that my answers are true and complete to the best of my knowledge, and all work presented is my own*

*I have read and understand the Terms and Conditions of the All Ireland Tapas Championships.*

Signature: \_\_\_\_\_ Date: \_\_\_\_\_