

**CULINARY ARTS COMPETITION
POLISH CHAMPIONSHIPS OF THAI CUISINE
GASTROTARGI SMAKKi TRADE FAIR
Warsaw, March 22, 2024**

COMPETITION REGULATIONS

1. General Provisions

- 1.1. The organizer of the competition is the organizer of GASTROTARGI SMAKKi TRADE FAIR Space4Trade Ltd. company and Daria Ładocha.
- 1.2. The competition will take place on March 22, 2024, during the GASTROTARGI SMAKKi TRADE FAIR, at the International Trade and Congress Center EXPO XXI, located at 12/14 Prądzyńskiego Street in Warsaw.
- 1.3. The competition is open to restaurants from all over Poland and abroad specializing in Thai cuisine.
- 1.4. The main goal of the competition is to promote Thai cuisine and gastronomic establishments specializing in it.

2. Participation Rules

- 2.1 Independent chefs and restaurants featuring Thai cuisine on their menu can participate in the contest.
- 2.2 The contest is organized in an individual format, meaning it is open to individual participants.
- 2.3 Contestants must work in accordance with their qualifications until the contest is decided.
- 2.4 There is no age limit in the contest.
- 2.5 All chefs participating in the contest can hold any rank in the professional hierarchy.
- 2.6 The basic requirement is to register using the form available on the website [www.smakki.pl](https://smakki.pl) (<https://smakki.pl/en/konkurs/polish-championships-of-thai-cuisine/>) along with a written recipe and a recipe confirming the Thai composition of the dishes, and with attached photos of the dishes being prepared:
- 2.7 **ATTENTION! - the deadline for submissions is February 29, 2024.**
- 2.8 A condition for participating in the contest is the preparation of the Thai dish LAAB.
- 2.9 Gastronomic establishments qualified for the contest (maximum 15 establishments) will receive a response about their admission to the contest by March 2, 2024.
- 2.10 In case more than 15 establishments register, the Organizer reserves the right to appoint a Selection Jury, which will decide on admissions to the contest based on the submitted photos and recipes.

3. Organizational Conditions

3.1 The Organizer provides mandatory products for preparing the contest dish. The types of dishes planned for preparation in the semifinal and final phases of the Championships will be presented at least 21 days before the Championship date.

3.2 All other ingredients needed to prepare the dish must be provided by each participant at their own expense.

3.3 Each participant covers the costs of transport, accommodation, and products used to make the contest dishes that are not provided by the organizer.

3.4 The Organizer provides workstations equipped with appropriate devices and tools necessary for preparing the dishes. A list of equipment provided by the organizer will be sent within 14 days before the Championship date.

3.5 Additionally, in the backstage area of the presentation space, the organizer provides access to running water (single-basin sink) and to a refrigerator (for shared use).

3.6 Each participating contestant is required to bring with them the basic equipment necessary for preparing the contest dish (cutting boards, knives, spoons, bowls, mortar, small equipment).

3.7. The necessary tableware for serving and tasting the dishes will be provided by the organizer.

3.8. Bringing pre-made decorative elements and other products subjected to preliminary processing in accordance with culinary art is allowed.

4. Conduct of the Competition

4.1. In the semifinals, each contest participant will prepare a Pad Thai dish according to the recipe provided to the email address specified in their application, using ingredients supplied by the Organizer.

4.2 In the final round, participants will prepare a dish based on products delivered by the organizer. The Organizer does not provide prior information about the ingredients; finalists learn about them during the final round and must create any Thai dish based on them.

4.3 All participants qualified for the contest will receive a chef's apron from the organizer – with logos of the contest's sponsoring companies and the participant's name and surname.

4.4 Each participant is required to send their apron size in advance.

4.5 All participants are required to appear in the chef's attire provided by the organizer.

4.6 Participants have 60 minutes to prepare the competition dishes.

4.7. Failure to adhere to the specified work time will result in penalty points, and participants exceeding the regulation time by more than 10 minutes will have their work stopped and will be evaluated based on its current state.

4.8. The time allowed for setting up products and small equipment before the competition, which will not be counted by the judges towards the preparation of competition dishes, is 15 minutes.

4.9. Each participant will have to prepare a dish for 6 people in a tasting form.

4.10. One out of the six prepared portions will be placed on the display table, and the rest will be presented to the jury.

4.11. Participants in the competition will begin their competition work in the order drawn during a briefing scheduled for March 22, 2024, at 8:00 a.m. at the SMAKKi GASTROFAIR venue.

4.12. The competition will be held in semi-final rounds and with one final round.

4.13. All workstations will be set up in front of an invited audience to showcase the full skills of the participating chefs.

4.14. All competition dishes must consist exclusively of edible products, including decorations.

4.15. The competition will start at 10:00 a.m. on March 22, 2024.

4.16. Each participant should be prepared to verbally describe their dish to the judging panel (this applies to the method of dish preparation as well as the origin of the ingredients used during cooking).

4.17. The jury will evaluate the dishes by awarding points in the following manner:

- Proportions and appropriate selection of ingredients (up to 10 points)
- Appearance of the dish and creativity (up to 10 points)
- Mis en place and proper culinary techniques (up to 10 points)
- Creativity and presentation aesthetics (up to 10 points)
- Taste and appropriate selection of ingredients (up to 20 points)
- Each jury member can award a maximum of 60 points.

4.18. The total points, reduced by any penalty points, will determine the competition ranking, and participants will qualify for the final round based on this ranking. The evaluation in the final round will follow the same procedure.

4.19. The winner of the final round will be crowned the 2024 Polish Thai Cuisine Champion.

4.20. Participants in the competition will appear according to the following schedule:

- Participants with numbers 1, 2, 3, 4, 5 from 10:15 a.m. to 11:15 a.m.
- Participants with numbers 6, 7, 8, 9, 10 from 11:35 a.m. to 12:35 p.m.
- Participants with numbers 11, 12, 13, 14, 15 from 12:55 p.m. to 1:55 p.m.
- Final round from 3:20 p.m. to 4:20 p.m.
- The Organizer reserves the right to make modifications during the competition.

5. Final Provisions

5.1. The competition organizer reserves the right to publish photos of the competition dishes and participants, regardless of their final placement.

5.3. The jury will award first place and the title of 2024 Polish Thai Cuisine Champion based on points earned by participants in the final round.

5.4. The winner of the competition will receive the title of 2024 Polish Thai Cuisine Champion with the right to use the Championship marketing logo (the rules for using the marketing logo will be determined by a separate regulation) and the main prize prepared by the Organizers.

5.5. The official announcement of the competition results will take place on March 22, 2024, following the conclusion of the Championships during SMAKKi GASTROFAIR.

5.6. Wearing a chef's uniform is mandatory during the awards ceremony.

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