

## "S. PELLEGRINO YOUNG CHEF 2018" INTERNATIONAL COMPETITION

### COMPLETE RULES

Sanpellegrino Spa ("Sanpellegrino"), with registered office in Loc. Ruspino, San Pellegrino Terme (BG), and Administrative office in Via del Mulino 6 Assago (MI), is the Organiser of this initiative called "S. Pellegrino Young Chef 2018".

The initiative consists of an international "Talent Scouting", open to young Chefs of legal age (according to their country's legislation) to a maximum of 30 years at the time of submission of their application, who meet the requirements listed below. The initiative will be launched from 16 January 2017, but registration will be open from 1 February to 30 April 2017.

These rules will be available on [www.sanpellegrino.com](http://www.sanpellegrino.com) (the "Site").

All participants are invited to carefully read these rules: in participating in the initiative, participants declare to have understood and accepted all of the terms set forth herein.

#### **1. Purpose of the initiative**

The purpose of the initiative is to support the principles of the culture of good food around the world, through a project that aims at identifying talented young chefs in order to celebrate their talent and encourage their professional growth.

#### **2. Participation period:**

The initiative will be made public as of 16 January 2017.

To participate, candidates must register on the appropriate section of the site [www.sanpellegrino.com](http://www.sanpellegrino.com). Only for China must full registration be sent to:

[SanpellegrinoYoungChefChina@waters.nestle.com](mailto:SanpellegrinoYoungChefChina@waters.nestle.com)

For the purposes of the definition of "Global Shortlist", of the identification of Local Finalists and the Winner of the Finale, the initiative will be divided into the following three phases:

- Online Registration (Phase 1): from 10:00 (GMT+1) to 01/02/2017 at 23:59 (GMT+1) on 30/04/2017

- Definition of the "Global Shortlist" (Phase 2): 01/05/2017 – 31/05/2017

Identification (and notification) of participants selected for the "Global Shortlist": from 01/06/2017

- "Local Finals" (Phase 3): the selection of the Local Finalists will be held between 07/06/2017 and 31/12/2017

- The Grand Finale (Phase 3) with the election of S. Pellegrino Young Chef 2018 is currently scheduled for the period from 22 to 23 June 2018 in Milan. Event dates and locations may change: **any change will be published on [www.sanpellegrino.com](http://www.sanpellegrino.com) and communicated directly to those concerned.**

Events may also take place during the dates of the "Grand Finale", to which the Local Finalists may be invited.

It is therefore important that all participants ensure their availability during said period, starting from the first phase of online registration.

### ***3. Requirements for participation - please read carefully***

Participation in this initiative is open exclusively to Young Chefs who meet the following requirements:

- **Age:** be of legal age pursuant to legislation in their country of participation and be born not earlier than 01/05/1986;
- **Experience:** Be working and have gained full-time work experience of at least 1 year at one or more restaurants/catering companies as a "commis", "chef de cuisine", "chef de partie" or "sous chef" (it is not essential that the period of 1 year of work is gained in the same restaurant);
- **Language:** the official language of the competition is English; candidates are therefore mandatorily required to be able to express themselves in English, both spoken and written. In order to facilitate and speed up the registration process, applicants are permitted to submit their applications in one of the following languages: **English, Spanish, French or Italian.**

**Only for China** full registration must be sent in **Chinese Mandarin** to:

[SanpellegrinoYoungChefChina@waters.nestle.com](mailto:SanpellegrinoYoungChefChina@waters.nestle.com)

**Applications submitted in a language other than those listed above will not be accepted.**

In addition, to ensure a better understanding, the rules will be made available in the above languages as well as in German, Russian, Japanese and Portuguese.

All of the above requirements must be met, otherwise the participant will be excluded from participation.

Each young chef may apply to the 2017/18 edition one time, and with one Signature Dish. Chefs who have participated in previous editions are eligible to participate as long as they meet the age requirement, though winners of the title **S.Pellegrino Young Chef** may not participate.

It is the responsibility of each participant to obtain the consent of his or her employer, where such consent is required in order to participate. **By participating in the initiative, each participant shall ensure to have obtained the above consent, or to not be required to obtain it.**

**It is also the responsibility of each participant to be in possession of insurance against accidents,** of which documentation will be required by the Organiser.

### ***4. How to participate***

**Phase 1: Online Registration - from 00:01 (GMT+1) of 1 February 2017 until 23:59 (GMT+1) of 30 April 2017**

To participate, Young Chefs in possession of the requirements indicated in the previous paragraph must register online by completing the form available on the Site. Registration can be completed over a time frame of 3 months. The system makes it possible to save the application and reopen it as many times as necessary before final submission by the deadline. The temporal order of

submission of entries is irrelevant in terms of their acceptance, and do not in any way constitute preferentiality.

The form must be completed in English, French, Italian or Spanish and contain the following information:

- Personal and contact information (**required**)
- Digital references and links (eg. website, social media pages) (**optional**)
- Current workplace (eg. information on the restaurant) (**required**)
- Current employment status, eg.: commis/chef/sous chef/chef de partie (**required**)

Applicants must also provide the following in annex:

- A copy of a **valid identity document** that clearly, visibly and understandably displays the date of birth
- An updated **Curriculum Vitae**
- The **recipe for his or her "Signature Dish"**
- A **photo of the "Signature Dish"** (min. one (1) - max. three (3))

Candidates must also answer the following questions in English, French, Italian or Spanish:

- "What are your professional dreams for the future?" (**mandatory**)
- "What would you like to express with your dish?" (**mandatory**)

Details of the dish ("Signature Dish"):

- The "Signature Dish" may be a first or second course. Appetizers and desserts are not permitted.
- The Signature Dish may not contain ingredients comprised of animals considered endangered, blood or gold. Participants are held to choose the ingredients that they wish to use while taking into account the limits and prohibitions established by Italian, European and international regulations as concerns:

1) the protection of specific species of flora and fauna <http://eur-lex.europa.eu/legal-content/IT/TXT/?uri=URISERV:l11023> ;

2) aspects in the field of food hygiene and safety [http://eur-lex.europa.eu/summary/chapter/food\\_safety/3001.html?root=3001](http://eur-lex.europa.eu/summary/chapter/food_safety/3001.html?root=3001) .

For questions, candidates may write to [contact@sanpellegrinoyoungchef.com](mailto:contact@sanpellegrinoyoungchef.com)

- the preparation time permitted for the Local Finals and Grand Finale is 5 hours. Preparations necessary for the creation of the recipe must take place in the permitted time frame; it will be permitted to bring ready-made canned food, fermented items, powders and dried items. Marinades and bases must be made on site.

- If admitted to the Local Finals, the Young Chef must provide for the necessary ingredients to cook 10 portions. The cost will be fully repaid by the organiser against proof of expenditure, for which the maximum permitted ceiling is €250.

The Young Chef who wins the Local Finals will have access to the Grand Finale as an Area Champion, and must provide for the necessary ingredients to cook 10 + 10 servings. The cost will be fully repaid by the organiser against proof of expenditure, for which the maximum permitted ceiling is €500.

Both for the Local Finals and in the Grand Finale, Young Chefs will have equipped work stations and basic ingredients available to them, as seen in the attachments 1 and 2 at the end of this document.

- The recipe and photos sent will form the dish that the Young Chef will prepare if selected in the Global Shortlist.

- The recipe must include the following information: name of the recipe, dish type (first, second course), ingredients and quantity, how many people the recipe serves, method of preparation, preparation time, cooking time, serving method, name and surname of the chef and ID number assigned by the system during registration.

- At least one photo of the dish (maximum three) must be provided, in which the finished dish is clearly seen, preferably in high resolution. By submitting their application, participants agree to publication of their recipe and photo sent, without a time limit, location and media by Sanpellegrino or an appointed third party, as well as to take part in interviews exclusively for the purposes related to the initiative and the promotional purposes described herein. It is the responsibility of the participants to provide accurate indications: with their participation, candidates assume all responsibility for the accuracy of the information provided and materials sent.

The organiser may not be held responsible in the event that the information provided for participation and/or the contact information is incorrect, inaccurate or other.

In this regard, it is specified that the proof of post (by the participant) will not be considered a valid proof of effective participation. Submitted materials will not be returned and participants are encouraged to retain a copy.

The organiser reserves the right, at any time, to carry out the necessary checks as to the validity of participation (including the identity of the participant, age, place of residence), requesting any evidence that it deems necessary to verify the statements made in online form, and to proceed with the disqualification of participants who have participated in violation of these rules or that have altered the registration process.

### **Phase 2: Selection of the "Global Shortlist" (by 31 May 2017)**

In order to create a first "Global Shortlist", all participation entries received during Phase 1 will be divided into 21 groups, corresponding to 21 participating Locations (listed in Annex 1). The workplace (and not the place of origin) will be crucial in order to define the country and membership of each candidate Location.

A panel of judges consisting of independent members of ALMA (authoritative training center for Italian Cuisine at an international level - [www.alma.scuoladicucina.it](http://www.alma.scuoladicucina.it)) will define a shortlist of a maximum of 10 Young Chefs for each of the 21 participating Locations.

If the number of valid candidates for one or more Locations is less than 10, the shortlist may be constituted by a smaller number of candidates.

The selection process described above will be managed by ALMA, which will, at its discretion, rely on the support of a local professional expert or entity.

For the purposes of the definition of the Shortlist, applications will be evaluated according to the following 5 criteria (Golden Rules), each of which will be assigned a score between 1 and 10 by members.

**a. INGREDIENTS:** Ability to select the best ingredients that the market can offer in terms of quality, freshness and uniqueness, in order to achieve an excellence of taste.

**b. SKILL:** Ability to work with raw materials and turn them into a dish that respects their original essence.

**c. GENIUS:** Ability to explore new, challenging, and innovative perspectives in relation to the culture of fine cuisine with a personal and contemporary style, while maintaining a perfect equilibrium of taste

**d. BEAUTY:** Dish presentation, giving an aesthetic enhancement of its contents

**e. MESSAGE:** Ability to communicate a clear message through one's work and vision.

The shortlist of candidates will be determined for each Location based on the sum of the scores assigned to each candidate for each of the above criteria, who will then proceed to the next phase of the initiative.

Candidates of each of the shortlist will be notified by phone and/or email by local offices of the Organiser, and their names will be published on the Site as well as on [www.finedininglovers.com](http://www.finedininglovers.com).

### Phase 3:

#### 1) Local Finals (between 7 June and 31 December 2017)

The Local Finals will take place during Phase 3 for each of the 21 participating Locations in order to select one finalist Young Chef for each of the Shortlist identified during Phase 2. Local Finals will be held in different ways, during specific regional events organised ad hoc or at existing events, at the discretion of the Organiser, but without prejudice to the rules set out in paragraph 4 (***How to participate***).

The specific dates, locations and any additional details on the Local Finals will be announced by the local office of the Organiser.

During the Local Finals, young chefs will be required to cook their own "Signature Dish", as described in the participation phase.

The "Signature Dish" will be examined by a local jury composed of at least three members (of recognised chefs and/or representatives of contemporary gastronomy).

The Local Jury will taste the dishes of each of the young chef and judge them on the basis of the five criteria mentioned in the previous paragraph, giving a score between 1 and 10 for each criterion.

Based on the sum of the scores assigned to each candidate for each of the above criteria, the Jury will select the winner. The participant in first place will be awarded the title of "Local Finalist" and will enter the Finale in Milan. The finalists will be assisted by a "Mentor Chef" assigned to them by the Organiser, who will provide suggestions to improve the recipe, changing its appearance or minor ingredients but **without changing the name of the dish or its main ingredient, or risk disqualification.**

The Local Finalists in each of the Locations shall receive notification of winning by telephone and/or email from the Organiser. The list of 21 Local Finalists will be published on the Site and on [www.finedininglovers.com](http://www.finedininglovers.com). After election, Local Finalists **agree to be available to participate in at least 6 international events organised by Sanpellegrino or by appointed third parties, in a manner to be agreed upon between the parties.**

## 2) Grand Finale

The Grand Finale is scheduled for 22-23 June 2018 in Milan. Event dates and locations may change: any change will be published on the Site and on [www.finedininglovers.com](http://www.finedininglovers.com) and communicated directly to those concerned.

Side events may also take place during the dates of the Grand Finale, to which the Local Finalists may be invited. It is therefore important that all participants ensure their availability during said period.

During the Finale, the 21 Local Finalists will have to cook their own "Signature Dish", which will be submitted to the jury of 7 internationally renowned chefs (the "Grand Jury").

There will be tasting sessions during which each member of the Grand Jury will taste the dishes of the 21 finalists and evaluate them on the basis of the five criteria mentioned in the previous paragraphs (Golden Rules), for which each will give a score from 1 to 10.

**Based on the sum of the scores obtained by each Local Finalist, a classification will be made and first place will be given to the highest ranked Contestant.** As has taken place in previous editions, a progressive selection mechanism may take place as part of the Grand Finale, by which the three top finalists could be called to provide the Signature Dish again to be tasted by the Grand Jury before it chooses the final winner. The mechanism will always be that of the Golden Rules, with a score from 1 to 10.

**The winner will earn the title of "S.Pellegrino Young Chef 2018".**

During the same event and alongside the awarding of the above title, ancillary titles and acknowledgments may also be awarded, notice of which will be published on the Site and on [www.finedininglovers.com](http://www.finedininglovers.com), as well as communicated to those involved.

Results of the Finale will be published on the Site as well as on [www.finedininglovers.com](http://www.finedininglovers.com) after the date of the event.

Following his or her winning of the title "**S.Pellegrino Young Chef 2018**", the Winner **agrees to be available to participate in at least 6 international events organised by Sanpellegrino or by appointed third parties, in a manner to be agreed upon between the parties.**

## 5. PRIVACY

The personal data of participants will be collected and used by the Organiser and group companies, suppliers and everyone involved in the organisation and management of this initiative, in

accordance with the provisions of the privacy policy of the Organiser, which can be viewed at: [www.sanpellegrino.com/youngchefapplication](http://www.sanpellegrino.com/youngchefapplication)

By participating in the initiative, the participants declare to have understood and accepted the rules and privacy policy of the Organiser, and consent to the processing of their personal data for purposes related to the initiative.

During registration, participants are invited to give their consent (optional) to receive further promotional communications from the Organiser and selected partners, as well as subscription to the newsletter of the site [www.finedininglovers.com](http://www.finedininglovers.com).

By providing their consent (optional), participants agree to receive emails and/or commercial communications about products, services and events of the Organiser. It is noted that such consent is not a condition for participation, and will not increase the chances of winning.

## **6. PUBLISHED MATERIAL**

Content sent with the application must not contain images that are deemed offensive or contrary to public morals (vulgar, violent scenes, illegal activities, discriminatory in terms of religion or race etc.) that in any way violate the rights of third parties, present defamatory content, invade the privacy of others or violate copyrights.

The organiser reserves the right to moderate, reject or disqualify any participation that, in its opinion, is deemed to be indecent, offensive, inappropriate, is contrary to the spirit of this initiative, or can potentially be detrimental to the Organiser, the initiative or the image or reputation of a third party. If a candidate selected in the Global Shortlist or Local Finals undertakes anti-social or inappropriate activities in conjunction with the Local Finals or Grand Finale, the Organiser reserves the right to disqualify and/or implement any action deemed necessary in defense of its rights and principles.

All materials submitted for participation must be original.

By participating in the initiative, each participant declares and confirms:

**a.** that the contributions (materials/recipes) submitted are original and that they do not violate copyrights and/or trademarks and/or industrial rights and/or image rights or any other rights of commercial, intellectual and/or industrial exploitation of any natural or legal person;

**b.** that he/she will fully indemnify and hold the organisers and its successors harmless from any and prejudicial consequence, cost or damage that may result from a breach of this declaration and warranty. In particular, the participant will defend and fully indemnify the promoter from damages (including costs) that the latter is called upon to pay to third parties as a result of:

- an action or warning based on the fact that the mere possession or use of the content by the promoter, violates or is in breach of copyright, trademark, patent rights, know-how, invention rights, image rights and any other exclusive rights of third parties;
- any damages or loss caused by the publication of content deemed offensive or contrary to public morals (profanity, violent scenes, illegal activities, etc.).

Materials may only be sent electronically. Any materials sent by other means will not be taken into consideration.

Images and recipes sent, as well as the names and images of participants and the shooting of photos/videos of anticipated events (Local Finals, Grand Finale), that depict the participants and their recipes will be used at the discretion of the Organiser to promote the initiative and any product or service offered by the Organiser, connected with the initiative itself, through any means of distribution and for an unlimited period of time, without the Organiser having to provide any remuneration to the participants.

By submitting his or her content, participants waive any right to said content (the right is hence given to the promoter), and may not request any financial compensation for potential future use. Content must be free from copyright, and will not be returned.

Participants will also be involved in potential promotional and advertising initiatives connected to local events and the Finale.

## **7. General terms**

This document includes all of the information required for participation in the initiative. In taking part in it, participants accept all of the clauses contained herein.

Employees of the Organiser and ALMA may not participate, nor may their immediate family members and all those who are involved in the production and management of this initiative. **All those who have a familial or collaborative relationship with the jurors of the "Local Finals" and/or "Grand Finale" shall be excluded from participation.**

For each participant, the organiser will be responsible for: (a) arranging travel to the Local Finals and the Grand Finale; (b) the expenses and costs of travel, accommodation and lodging related to participation in the Local Finals and the Grand Finale.

The above is intended only for participating Young Chefs. The participant will be responsible for any guests, who may solely attend as observers to the competition, without access to events (including official lunches and dinners/entertainment).

Participation in the Local Challenge and the Grand Finale and winning the title at stake are not transferable, and have no economic value.

The Organiser does not assume any liability for damages or losses incurred by the participant as a result of participation in this initiative, subject to the responsibility of the Organiser in the event of death or injury suffered by the participant due to any form of negligence of the Organiser itself.

The organiser cannot be held responsible for any technical problems, human error or unauthorised interventions that may affect the proper registration on the site, or which result in the loss or corruption of data acquired.

Any decision of the Organiser with respect to any promotional aspect shall be deemed final and irrevocable.

The Organiser shall not be responsible for any delay or inability to perform its obligations as a result of any interference, act, omission, event or circumstance beyond its reasonable control (for example due to war, terrorism, state of emergency or disaster, including natural disasters, computer virus, bugs, tampering,, unauthorised intervention, technical issues or anything that may affect the administration, security, fairness, integrity or the proper conduct of the initiative).



In addition, the Organiser reserves the right, at its sole discretion and as permitted by law, to (a) disqualify any participant responsible for interference and/or (b) with the consent of the competent authorities, to modify, suspend or cancel this initiative.

**These rules are prepared in accordance with English law. The initiative is subject to the non-exclusive jurisdiction of the English courts.**

**The Organiser is: Sanpellegrino Spa ("Sanpellegrino"), with registered office in Località Ruspino, 24016 San Pellegrino Terme (BG) and Administrative office in Via del Mulino n. 6, 20090 – Assago (MI)**

## **APPENDIX 1 - Locations and participating countries**

1. Italy
2. France
3. Germany-Austria
4. Switzerland
5. Spain-Portugal
6. UK-Ireland
7. Russia-CIS (ex-Soviet union)
8. Scandinavia-Baltics  
Bouvet Island, Denmark, Estonia, Finland, Faroe Islands, Greenland, Iceland, Latvia, Lithuania, Norway, Sweden, Svalbard and Jan Mayen
9. East Europe  
Albania, Bosnia and Herzegovina, Bulgaria, Czech Republic, Croatia, Hungary, Montenegro, Macedonia, Poland, Romania, Serbia, Slovenia, Slovakia
10. BeNeLux
11. Mediterranean Countries  
Cyprus, Greece, Israel, Malta, Turkey
12. USA
13. Canada
14. Africa-Middle East  
United Arab Emirates, Angola, Burkina Faso, Bahrain, Burundi, Benin, Botswana, Congo, Dem. Republic, Central African Republic, Congo, Republic, Ivory Coast, Cameroon, Cape Verde, Djibouti, Algeria, Egypt, Western Sahara, Eritrea, Ethiopia, Gabon, Gambia, Guinea, Equatorial Guinea, Guinea-Bissau, Iraq, Jordan, Kenya, Comoros, Kuwait, Lebanon, Liberia, Lesotho, Libya, Morocco, Madagascar, Mali, Mauritania, Mauritius, Malawi, Mozambique, Namibia, Niger, Nigeria, Oman, Palestinian Territories, Qatar, Reunion Island, Rwanda, Saudi Arabia, Seychelles, Sudan, Sierra Leone, Senegal, Somalia, Sao Tome and Principe, Syria, Swaziland, Chad, Togo, Tunisia, Tanzania, Uganda, Yemen, Mayotte, South Africa, Zambia, Zimbabwe
15. Central America–Caribbean  
Antigua and Barbuda, Anguilla, Netherlands Antilles, Aruba, Barbados, Saint Barthelemy, Bermuda, Belize, Costa Rica, Cuba, Dominica, Dominican Republic, Ecuador, Grenada, Guadeloupe, South Georgia and the Guatemala, Honduras, Haiti, Saint Kitts and Nevis, Saint Lucia, Saint Martin, Martinique, Montserrat, Mexico, Nicaragua, Panama, El Salvador, Turks and Caicos Islands, Trinidad and Tobago, Saint Vincent and the Grenadines, Virgin Islands (British)
16. South America  
Bolivia, Chile, Peru, Falkland Islands, Brazil, Argentina, South Sandwich Islands, Venezuela, Colombia, Paraguay, Uruguay, Suriname French Guiana, Guyana
17. Pacific (Australia/NZ/Pacific Islands)
18. China
19. Japan
20. North-East Asia  
Afghanistan, Bangladesh, Bhutan, Hong Kong, Iran, Korea Dem. Republic of, South Korea, Mongolia, Macau, Nepal, Philippines, Pakistan, Taiwan
21. South-East Asia  
Brunei, Indonesia, India, British Indian Ocean Territory, Cambodia, Laos, Sri Lanka, Burma (Myanmar), Northern Mariana Islands, Maldives, Malaysia, Palau, Singapore, Thailand, East Timor, Vietnam

## **APPENDIX 2**

With reference to Italy, it is specified that this initiative is to be considered outside of the scope of regulations on prize-based competitions under the provisions of Art. 6(1)(a) of Presidential Decree No 430/2001, as the "award" consists solely in the attribution of a "title" and represents the recognition of personal merit and professionalism as demonstrated by the winner.

**ATTACHMENT 1 - INGREDIENTS FOR SPYC 2018**

- Dry white wine
- Red wine
- Strong and purpose flour
- Durum wheat flour
- Semolina
- White vinegar
- Extra virgin olive oil
- Peanut oil
- Black pepper
- Fine salt
- Coarse salt
- Glucose
- Sugar
- Powdered sugar
- Cooking string
- Roll of baking paper
- Butter
- Fresh whole cow's milk
- Goat's milk
- Fresh cream
- Eggs
- Garlic
- Carrots
- White onions
- Red onions
- Tropea onions
- Untreated lemons
- Parsley
- Shallot
- Celery
- Mesclun
- Large potatoes
- Ratte potatoes
- Tomatoes
- Leek
- Spinach leaves
- Zucchini
- Mixed sprouts (garlic, beetroot, leeks, peas, parsley, etc.)
- Italian cheeses
- Aromatic herbs
- Dried legumes (chickpeas, kidney beans, cannellini beans)
- Black and green olives
- Spices (turmeric, curry, star anise, cinnamon stick, cardamom)
- Watercress
- Salted capers

## ATTACHMENT 2 - SPYC 2016 - ALL EQUIPMENT ON SITE FOR THE CONTESTANTS

INDIVIDUAL KITCHEN SPACE SET UP	
1	COOKTOP WITH 4 ELECTRIC BURNERS 900XP
1	ELECTRIC CONVECTION/STEAM OVEN 6 TRAY GN 1/1
1	SINGLE SINK
1	STAINLESS STEEL BENCH SPACE (160CM) BESIDE THE COOKTOP
2	STAINLESS STEEL BENCHE WITH LOWER SHELF (120CM EACH BENCH)
2	STAINLESS STEEL BENCHE (80CM EACH BENCH)
1	COMMERCIAL RANGEHOOD 2M
1	STEEL PLAIN TOP PLATE WARMER CUPBOARD WITH SLIDING DOORS
1	2 DOOR S/STEEL COUNTER FRIDGE 280 Ltr CAPACITY
1	FRY TOP COUNTERTOP S/STEEL GRIDDLE WITH GRYPING PLATE WITH NON- STICK CHROMIUM SURFACE 2800
3	HEAT LAMP
1	STAINLESS STEEL RUBBISH BIN
1	ELECTRIC SOCKET
1	ELECTRIC SOCKET (3 PHASE)
1	SIPHON GUNS/ESPUMAS
3	BAKING TRAY GN 1/1 H2
3	BAKING TRAY GN1/1 H4
4	BAKING TRAY GN1/1 H6,5
2	CHOPPING BOARD - PLASTIC
SHARED APPLIANCES LIST FOR 2 KITCHENS (ONE BOX)	
1	BLAST CHILLER 10 TRAY GN 1/1 (1 TO SHARE BETWEEN 2 CONTESTANTS)
1	COMMERCIAL FRIDGE 700L
1	STEEL CUTTER 3.5 LTR 1400 R.P.M. HP 0.5
1	PASTA SHEET ROLLER (320 MM WIDE)
1	STEEL GENERAL PURPOSE TROLLEY - 2 TIERS
1	PLANETARY MIXER 5 LTR CAPACITY WITH POLISHED S/STEEL REMOVABLE BOWL
1	PROFESSIONAL MIRCOWAVE OVEN 1600/1850 W
1	RONER
5	PASTA CHEF ROLLER (320 mm wide)
EQUIPMENT LIST FOR EACH KITCHEN	
1	PROPYLENE STORAGE BOXE WITH LID GN 1/2 H20 cm
1	PROPYLENE STORAGE BOXE WITH LID GN 1/2 H15 cm
2	CONICAL STAINLESS STEEL BOWL ø22 Lt 2
4	STAINLESS STEEL BOWL ø21 h 9cm
1	PEPPER GRINDER
1	MINIPIMER MIXER W 400
1	MANDOLINE
1	FLOUR SIEVE
2	SALAD BOWL ø 20
2	SALAD BOWL ø 30
3	PLASTIC SQUEEZE BOTTLE 0.36L
1	STRAINER INOX 14 CM
1	POTATO PEELER
1	GRATER
1	POTATO MASHER

1	MEDIUM WHISK
2	DISHCLOTH
1	KITCHEN SCISSOR
1	PASSOIRE CHINOIS ø20 - "Chinese" colander
2	SAUCEPAN ø16
2	SAUCEPAN ø20
1	STEW PAN WITH LID ø40
1	STEW PAN WITH LID ø24
1	SPLAYED SAUTE PAN ø16
2	ROUND FRYPAN ø20
1	ROUND FRYPAN ø30
1	LADLE ø 10
1	LADLE ø 8
5	KITCHEN SKIMMER
3	CAKE TRAY OBLIQUE EDGES 40x30 cm
1	INDUCTION SPAYED BOWL 40 cm
1	SPATULA
1	ELECTRIC SCALE maximum 5kg (1g)
1	KITCHEN KNIFE KIT (8 total)
1	SET OF 11 COOKING RINGS
1	SET OF 11 COOKING RINGS streaked
<b>SHARED EQUIPMENT LIST FOR ALL CONTESTANTS</b>	
1	ICE MAKER 90kg/24hrs production 55 kg
2	ELECTRIC SALAMANDER GRILL
2	PACOJET
40	PACOJET CONTAINER
1	PROFESSIONAL GRAVITY OR VERTICAL SLICER. BLADE DIAMETER 315/360
1	TABLE-TOP VACUUM PACKAGING MACHINE
5	COMMERCIAL FRIDGE 700L- For food storage
1	UPRIGHT S/STEEL STORAGE FREEZER 700 LTR CAPACITY - FOR FOOD STORAGE
2	1L PLASTIC JUG
2	2L PLASTIC JUG
5	STOCKPOT WITH LID
2	PRESSURE COOKER
1	STAINLESS STEEL FOOD MILL
1	ELECTRIC JUICER
1	BLOWTORCH
<b>ALSO AVAILABLE:</b>	
CLINGFILM, BAKING PAPER, ALUMINIUM FOIL, DISPOSABLE GLOVES, GENERAL CLEANING EQUIPMENT, OIL- ABSORBING PAPER (FOR FRYING), ABSORBENT PAPER (FOR HANDS), SPOONS, FORKS, CHEESECLOTH, STRING. UPON REQUEST, THIS SPECIFIC (AND ONLY) KIND OF SMOKER IS CAN BE PROVIDED: <a href="http://www.horeca-service.it/affumicatore-professionale.html">http://www.horeca-service.it/affumicatore-professionale.html</a>	
<b>COMMUNAL WASHING UP AREA</b>	
AVAILABLE FOR ALL CONTESTANTS WITH DISHWASHERS AND DISHWASHING STAFF	