



GENERAL RULES REGLAMENTO GENERAL CONTINENTAL COUPE CLAUDIO FERRER FINAL CONTINENTAL AMERICA

Miami- United States - 21/22/23 Junio 2023

Organization of the event by the Consejo Profesional Gastronómico de las Américas (CPGA) together in a partnership with SaborFusion Group (SF)

THERE WILL BE TEAMS REPRESENTING :

- **North America**
- **Central America**
- **South America**
- **Caribbean Region**

THE COMPETITION WILL HAVE 3 CATEGORIES:

- **Continental Senior Chefs**
- **Continental Junior Chefs**
- **Continental Pastry chefs**

PARTICIPATION REQUIREMENTS?

- Open to Chefs, culinary students, from hotels, restaurants, culinary institutions and independents caterings.
- Junior Chefs: 25 year or less (or currents students of a culinary institute)

The Categories:

For the CONTINENTAL SENIOR CHEF, the team should be form of the Chef (any) age plus an apprentice (commis) . It will be distribute from the first 2 countries of each participating sub continent (4 from North America, 4 from South America, 4 From Central america y 4 from the Caribbean region).

For the CONTINENTAL JUNIOR CHEF 1 a young chef y an a prentice less than 24 years or currently enrolled in a culinary institute. Participation as fallow 2 countries of each sub continent (4 from North America, 4 from South America, 4 from Central America and 4 from the Caribbean Region).



For the CONTINENTAL PASTRY CHEF, the team has to be composed by a Pastry chef (any age) plus an apprentice. It will be distribute from the first 2 countries of each participating sub continent (4 from North America, 4 from South America, 4 From Central america y 4 from the Caribbean region).

The winner of the competition of each category will have a place during the Worldchefs Congress 2024 in Singapur by the WACS..

To be allowed to compete the team should be exponsor by their local national asociation member CPGA and be an active member of the CPGA.

CHALLENGE - CONTINENTAL CHEF SENIOR

The Chef and the apprentice (apprentice can help in all preparation).

It has to be prepare 3 individual plates for 3 judges:

- Appetizer cold or hot
- Entree
- Dessert

Time: preparation and service 2 horas + 15 minutes mise en place + 15minutes cleaning

INGREDIENTS:

- Appetizer: free to choose
- Entree : free to choose
- Dessert: need to have chocolate

- Ingredients allowed in the kitchen:
- Vegetables cleaned, washed, peeled and without any cuts.
- Unsalted stocks and with out reduction
- Marinated Proteins
- Fish scaled, vicerated no fileted
- Meats cleaned, boned, no cuts in portions
- Poultry , cleaned, boned, no cuts in portions
- Beans hidrated
- Templated Chocolate
- Baked cakes

In all moment the sanitation rules and higine rules from the CPGA should be fallowed for mise en place, cold box and comunal pantry.



The Challenge – CONTINENTAL JUNIOR CHEF

The Junior chef + an apprentice (apprentice can help in all preparation)

It has to be prepare 3 individual plates for 3 judges:

- Appetizer cold or hot
- Entree

Time: preparation and service 75 minutes plus 15 for misen place and 15 for cleaning.

INGREDIENTS:

- Appetizer free selection
- Entree: Free selection

Ingredients allowed in the kitchen:

- Vegetables cleaned, washed, peeled and without any cuts.
- Unsalted stocks and with out reduction
- Marinated Proteins
- Fish scaled, vicerated no fileted
- Meats cleaned, boned, no cuts in portions
- Poultry , cleaned, boned, no cuts in portions
- Beans hidrated

In all moment the sanitation rules and higine rules from the CPGA should be fallowed for mise en place, cold box and comunal pantry.

CHALLENGE – CONTINENTAL PASTRY CHEF

Pastry Chef and Apprentice (The apprentice can help in all food preparation).

Presentation :

- 1 Gateaux de chocolate que debe pesar entre 1 kg y 1,2 kg
- 1 postre, para 3 personas emplatados individualmente a eleccion libre

Tiempo: preparación y servicio 3 horas + 15 minutos mise en place + 15 minutos limpieza



INGREDIENTS:

Its allowed:

- Biscuit, baked cakes
- Merengue not as decoration
- Fruit puree without sauce been made
- Templated Chocolate

- Doughs that need rest and all ingredients can be weighed and eggs can be out of the shell.

Judges

The judges will be composed of 5 representatives of each table and 2 floor judges

The Judges have to have the certification by CPGA in the respective category:

CONTINENTAL JUDGES

REGIONAL JUDGES

NATIONAL JUDGES

SPECIALITY JUDGES

JUNIOR JUDGES

JUDGES HONORARY MEMBERS OF CPGA

All rules of standards evaluation will be followed of the CPGA and an actualization seminar is mandatory

A technical meeting among judges will be conducted previous the competition to sort out any doubt or inquiries.

The members of the judges have to participate at the actualization seminar.

All judges have to be present in each competition if not his or her vote will not be taken into account.

Cristian Ponce de Leon, President of CPGA, is the responsible of the competition and the president of the judges. consejoamericas@gmail.com

Luis Alvarez Miranda, secretary of CPGA y Director de Competencias continentales - cpgdemexico@gmail.com

Marcos Rodriguez Caban, Sub Director North America Sub Continent CPGA y and Director of national competition - cheftommy2000@yahoo.com

Carlos Estevez, Director of Sub Continent Caribbean Region of the CPGA and the Marshall of Competencia - carlosjestevez@yahoo.com

Alejandro Madrigal, Co Director Central America of CPGA y Coordinator of sustainability of CPGA

Mauricio Londoño, Director Sub continent South America CPGA y responsible for the logistic, kitchen layout and competition zone. - contacto@mauriciolondonochef.com



SUSTENTABILIDAD

It will be taken into account in the participant points the correct use of the food, wastage and reutilization. Also if the product is organic or genetic altered

COMPETITION BOX

Equipment and arrangement of the competition box:

The CPGA will reserve the right to ubicated the location of each piece of equipment in the kitchen.

Only the connection for the electric equipment aproved by the council will be allowed.

The participant are allowed to bring utensils and china that are not available.

All equipment and utensils have to be fit in the space provided in the kitchen.

Equipment out of there space will not be allowed.

The equipments and utensils provided by the sponsor can not leave the kitchen

Non of the equipment and utensils can leave the area once the competition started(only can allow to move plates, trays for presentation, also the equiment to share located outside of the kitchens.

The kitchen should be returned immaculated respect of cleanness that will count into the hygine points.El lugar de trabajo y el equipo debe ser entregado en buenas condiciones de limpieza, lo que se tomará en cuenta para calificar la “higiene”.

At the end of the competitor time an inspection of the area will be conducted in the presence of the candidate and the judge marshall.

ALIMENTOS Y BEBIDA PERMITIDOS DURANTE LA COMPETICIÓN

Se permite la consumision de embotellados y envasados de bebidas durante la competencia

Se permiten alimentos Industrialmente producidos y envasados, como barras energéticas o geles, durante la competencia.

Preparados y cocinados de alimentos, como sándwiches o ensaladas, solo pueden ser consumidos durante las pausas y fuera de la cocina.

Durante la competencia deden ser autorizados por el juez general.

UNIFORME



The team should wear at the opening, competition and clousere the fallow formal wear:



- White chef coats with long leaves
- Black pants
- White apron
- Chef shoes black
- Chef hat white

Hygine:

Do not have any type of perfume

Not painted nails males or females.

Hair inside the hat.

A cover for the beard should be wear if have one.

Males should be super sharp in term of being shaved

Grand Finale of the competition COPA CULINARIA CONTINENTAL CLAUDIO FERRER

At the end of the competition we will have a general points of all teams of the america and we will procede to give the prizes.

CONTINENTAL SENIOR CHEF

Winner first place gold medal, plaque Claudio Ferrer and a certificate

Second place, silver medal and cetificate

Third place and cetificate

CONTINENTAL PASTRY CHEF

Winner first place gold medal, plaque Claudio Ferrer and a certificate

Second place, silver medal and cetificate

Third place and cetificate

CONTINENTAL JUNIOR CHEF

Winner first place gold medal, plaque Claudio Ferrer and a certificate

Second place, silver medal and cetificate

Third place and cetificate



Why to compete?

- ✓ Compite against the best chefs of the America and the opportunity of winning the first place.
- ✓ Measure your talents with other chefs, perfect your skill under pressure and achieve the highest standards of the industry
- ✓ Show your culinary talent and learn new culinary trends.
- ✓ Connect with other chefs..
- ✓ Be part of the empowerment to make better our industry..