

Class LP 01. Pizza

1. Taste, creativity, appearance, presentation, work efficiency , and proficiency are very important criteria. The aim is to bake Italian thin pizza .
2. Participants can bring their own dough ready but not rolled or flattened.
3. Participants can bring their own sauce and ingredients ready in a container covered and stored according to hygiene standards.
4. Dough portion size needs to be between 220-200 grams to roll 33-30cm dimension.
5. The duration of live cooking is 20 minutes.
6. There will be 10 minutes interval between participants to clean the station to be ready for the next participant.
7. The available equipment : pizza oven, fridge, prep table (1.8cm) and oven spatula.
8. Participants need to bring other tools like rolling pen, flour dust, plates, containers for the ingredients, cutting boards, knives, spoons, ladles, and mixing bowls.

Class LP 02. Oriental Muajanat

1. Taste, appearance, presentation, work efficiency , and proficiency are very important criteria.
2. The participants can bring their own dough ready but not rolled or filled.
3. Participants can bring their own filling and ingredients ready in a container covered and stored according to hygiene standards.
4. Eight different types and shapes of Muajanat are required.
5. Four pieces from each type of Muajanat are required. (Total of 32 pieces)
6. The duration is 50 minutes.
7. There will be 10 minutes interval between participants to clean the station and to be ready for the next participant.
8. The available equipment are pizza oven, fridge, prep table (1.8cm), and oven spatula.
9. Participants need to bring other tools like rolling pen, flour dust, plates, and containers for the ingredients, cutting boards, knives, spoons, ladles, and mixing bowls.

Official Sponsors



Awar



أوار



Organized by:



Judging criteria for live competitions (L)

Live Pastry Baking Competition

- Taste of product / 40-0 points**
 Harmonious in taste and flavor.
- Practical service and size, texture / 10-0 points**
 Need to stick to the rules and apply practical ideas, texture, and freshness.
- Hygiene / 10-0 points**
 Refer to the hygiene rules. Participants will be graded on their hygiene by a hygiene representative who will judge all participants according to the hygiene standards .
- Mise-en-place and Cleanliness / 20-0 points**
 Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.
- Correct Professional Preparation / 20 -0 points**
 Correct basic preparation of food corresponding to today's modern methods. Preparation should be practical using proper methods and techniques.

Total number of possible points: 100 points

VENUE & ENTRY FEES:

1. Jospex will be held on March 2020 -23 ,24 ,25.
2. The venue is at the Four Seasons Amman Hotel .
3. The exhibition will be from 3:00- 9:00 pm.
4. The entrance fees for single entries is 100 USD OR (70 JOD) per class.

AWARDS: RANKINGS AND PRIZES

The awarding of medals, certificates , and prizes will take place daily at 9 p.m. at the Royal Hall based on the following scale:

- 100-90 points: Gold medal and diploma
- 89-80 points: Silver medal and diploma
- 79-70 points: Bronze medal and diploma
- 0-69 points: Certificate

Official Sponsors



Awar



أوار





Organized by:



Talia
Communications

Class LP 03. Gelato - Ice Cream

1. Each competitor has to prepare two kinds of ice cream (Gelato and Sorbet).
2. Participants have to prepare 5 liters of gelato base and 5 liters of sorbet.
3. The raw ingredients in this competition will be exclusively provided by  which is a subsidiary of the main supplier company, Al-Mahmoudia .
4. Participants have to fill a form mentioning the kinds of gelato , sorbet , and all  products that they will need in preparing their Gelato/Sorbet .
5. The applications are to be submitted maximum by 2018/03/11 ; in order to be able to provide the competitors with the required products on time .
6. For the Ice-Cream Category you will be given two schedules one week before the competition :
 - Competitor shall bring the mixture ready to use with any additives
 - The second schedule assigns 70 minutes for each competitor to complete his/her gelato and sorbet .
7. Competitors can only have one helper .
8. Participants must refer to safety and hygiene standards.
9. The competitors need to bring other ingredients like milk, eggs, cream, sugar, fruits, chocolate, nuts... etc.
10. Each flavor will be graded separately :
 - Gelato :
 - 40 points for the taste of the product
 - 25 points for texture
 - 15 points for decoration
 - 20 points for creative flavor
 - Total number of points: 100 points**
 - Sorbet :
 - 40 points for the taste of the product
 - 25 points for texture
 - 15 points for decoration
 - 20 points for creative flavor
 - Total number of points: 100 points**
- 11 . Available equipment / tools :
 - An Ice cream maker (freezer)
 - A refrigerator
 - A scale
 - Shock Freeze
 - Electrical stove
 - Electrical blender
 - Display Refrigerator
 - A Stainless steel prep table

Official Sponsors



Awar



أوار



Organized by:

