

TASKS FOR MEAT SPECIALIZATION COMPETITION

Task 1	Deboning pork leg; Preparing meat cuts	Day 1
Description	Deboning pork leg; Preparing meat cuts dividing the ham into individual muscles according to their membranes	
Presentation	<i>Work process observed by jury</i>	

Task 2	Semi-products	Day 1
Description	Prepare 5 semi-made meat products from pork ham	
Mystery box	Mandatory use of secret product from mystery box Secret product must be used either in Day 1 Task 2 – preparation of semi-product or day 2 task 3 – cooking the ready dish.	
Presentation	All products are presented on the table Products include name and description in English Use of own plates, table decors, flags Tablecloth is recommended.	

Task 3	Ready dish	Day 2
Description	1 semi product made in day one will be selected (by drawing a lot) to be prepared as ready dish; at the same time mystery box ingredient will be selected (at least 50% of the mystery box ingredient shall be used)	

Presentation	2 separate portions - 1 for judges; - 1 for the presentation
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