



ERA ALLIANCE

EDUCATIONAL COOPERATION AND CONSULTING



GASTROERASMUS 2027

4th International Culinary Competition

COMPETITION RULES & REGULATIONS 2027

**COMPETITION: 20-23 MARCH 2027
MANAVGAT, ANTALYA, TÜRKİYE**

Taste the Future, Cook Beyond Borders.



1. General Provisions

These Competition Rules & Regulations apply to all schools, students, teachers, mentors and team leaders participating in GastroErasmus 2027. Registration for the competition constitutes acceptance of these rules.

GastroErasmus 2027 is an educational international culinary competition. Participants are expected to demonstrate professional conduct, respect, fairness, cultural sensitivity and responsible behaviour throughout the event.

Key Event Information

Arrival / Check-in	18 or 19 March 2027
Opening & Technical Briefing	19 March 2027, evening
Competition Days	20-23 March 2027
Official Award Ceremony	23 March 2027, evening
Departure / Check-out	24 or 25 March 2027
Location	Manavgat, Antalya, Türkiye
Official Accommodation	The Raga Side Hotel
Organiser	ERA Alliance Educational Cooperation and Consulting

2. Eligibility & Age Requirements

- Competitors must normally be 16-20 years old at the time of the competition.
- Competitors must be enrolled in a secondary or vocational education programme related to culinary arts, gastronomy, professional cooking, food and beverage services, hospitality, catering, pastry/bakery or a related field.
- Each competitor must participate as an official representative of a registered school/institution.
- The Organising Committee may request proof of age, enrolment or institutional affiliation before accreditation.
- Participants under 18 remain under the supervision and responsibility of their accompanying teacher/group leader throughout the event.

3. School Quotas & Delegation Composition

Standard Schools	Minimum 3 and maximum 6 students, with up to 2 teachers/mentors.
ERA Alliance Members	Minimum 3 and maximum 9 students, with up to 2 teachers/mentors.
SP2 Black Box	Team competition exclusively for ERA Alliance member institutions.

A school may register students only within the quota applicable to its participation status. The final competitor list must be submitted within the registration deadlines announced by the Organising Committee.

4. Competition Categories

Code	Category	Format
JP1	Individual - Main Course	Individual
JP2	Individual - Fish	Individual
JP3	Individual - Pasta	Individual
JP4	Individual - Dessert	Individual
SP1	Best School Team	Team
SP2	ERA Alliance Black Box Challenge	Team - ERA members only

The detailed technical requirements, permitted ingredients, dish specifications and category-specific competition times will be published in the relevant Technical Regulations / Category Rules. Where category-specific rules differ from this general document, the category-specific technical rule will apply to that category.

5. Competitor Responsibilities

Every competitor is personally responsible for professional preparation, conduct and compliance with the competition rules.

- Attend the technical briefing and report to the competition area at the announced time.
- Wear clean and appropriate professional culinary clothing, including required protective items.
- Use only authorised ingredients, equipment and preparation methods.
- Keep the workstation clean, organised and safe before, during and after the competition.
- Follow the instructions of competition officials, technical staff, hygiene officers and jury members.
- Complete and present the dish within the official competition period for the relevant category.
- Respect other competitors, jury members, staff, hotel personnel and event property.
- Immediately report accidents, injuries, damaged equipment or food-safety concerns to an official.

Teachers and mentors may support students outside the active competition period. Once a competition begins, coaching, signalling, physical assistance or unauthorised communication with competitors is prohibited unless a specific category rule explicitly permits it.

6. Competition Time & Timekeeping

Official competition times will be stated in the category-specific technical rules and confirmed during the technical briefing. The official time displayed or announced by the competition management is binding.

- Competitors must be ready at their assigned station before the official start.
- Work may begin only after the official start signal.
- All preparation, cooking, plating, required presentation and final workstation cleaning must be completed within the allocated time.
- Late presentation may result in a scoring penalty or non-evaluation, depending on the extent of the delay and the applicable category rule.
- No additional time will normally be granted for problems caused by the competitor. Verified technical failures outside the competitor's control will be assessed by the Competition Director.

7. Hygiene, Food Safety & Personal Safety

Food safety and professional hygiene are mandatory and form part of the competition assessment. Serious breaches may lead to immediate intervention or disqualification.

- Hands must be washed and sanitised as required, especially before food handling and after contamination risks.
- Hair must be properly restrained. Clean chef clothing and suitable closed footwear must be worn.
- Raw and cooked foods must be separated and handled in a way that prevents cross-contamination.
- Knives and hot equipment must be used safely. Work areas, boards, utensils and surfaces must be kept clean.
- Ingredients must be stored at safe temperatures and used in accordance with food-safety requirements.
- Competitors must not use spoiled, unsafe, undeclared or prohibited ingredients.
- Any cut, burn, illness or contamination incident must be reported immediately.
- The Organising Committee may remove any food item considered unsafe for service or judging.

8. Equipment & Workstations

- The Organising Committee will provide the competition station and the standard equipment announced for each category.
- Competitors are responsible for checking their workstation and reporting missing or defective equipment before the start.
- Personal small tools may be permitted where stated in the category rules. All personal equipment must be safe, clean and suitable for professional food preparation.
- Unauthorised electrical appliances, hazardous equipment or equipment that creates an unfair technical advantage may not be used.
- Competitors are responsible for damage caused by negligent or improper use of equipment.
- If an official technical failure occurs, the competitor must stop and immediately notify competition staff. The Competition Director will determine the appropriate remedy.

Standard Equipment & Basic Pantry Support

Each competition station will be supported with three different sizes of cooking pots, three different sizes of frying pans, mini mixer / hand blender, three-piece professional knife set, olive oil, sunflower oil, basic spice set and refrigerated storage facilities.

A Basic Emergency Pantry may include milk, eggs, selected microgreens, salt, sugar and other essential products determined by the Organising Committee. It is intended only for unexpected basic needs and is not a replacement for ingredients competitors must bring or declare. All equipment and pantry products are subject to availability.

9. Ingredients & Preparation Rules

- The ingredients provided by the organiser and any ingredients competitors are permitted to bring will be specified in the relevant category documentation.
- Specialty ingredients that must be brought by competitors should be declared in advance where requested by the Organising Committee.
- All ingredients brought into the competition area must be suitable for food service, correctly stored and available for inspection.
- Pre-cooked finished components are not permitted unless specifically authorised in the relevant category rules.
- Pre-preparation, trimming, marinating, portioning or other advance work is permitted only to the extent expressly allowed in the technical rules.
- The jury or technical team may inspect ingredients and mise en place before or during the competition.

Black Box Ingredients

For SP2 - ERA Alliance Black Box Challenge, the principal Black Box ingredients will be revealed/provided by the Organising Committee. Teams will have 30 minutes to consult with their teacher and prepare their recipe and plan, followed by a 90-minute active competition period. Once the active competition period begins, teachers may not assist the team.

10. Presentation & Judging

Dishes must be presented in accordance with the relevant category requirements. Every required dish/course must be prepared as two identical plates: one Jury Evaluation Plate and one Audience Presentation Plate. Both plates must have the same ingredients, components, portion size, garnish and presentation concept and must be completed within the official competition time.

The jury may evaluate elements including taste, technical skill, creativity, presentation, professional organisation, correct use of ingredients, hygiene, time management and teamwork where applicable.

- Only dishes presented within the applicable rules will be evaluated.
- The jury may decline to taste food considered unsafe.
- Competitors must not attempt to influence, pressure or privately approach jury members regarding scoring.
- Judges must evaluate independently and according to the official scoring framework.

11. Penalties & Disqualification

The Organising Committee may issue a warning, scoring penalty, removal of a dish from evaluation or disqualification depending on the seriousness of the breach.

Grounds for penalty or disqualification may include:

- Receiving unauthorised assistance, coaching or communication during the active competition.
- Using prohibited, undeclared or unsafe ingredients or unauthorised equipment.
- Serious or repeated hygiene and food-safety violations.
- Beginning before the official start signal or continuing work after being instructed to stop.
- Dishonesty, substitution of work, falsification of information or other unfair conduct.
- Aggressive, discriminatory, abusive or seriously disrespectful behaviour.
- Intentional interference with another competitor, workstation, ingredients or equipment.
- Failure to follow a direct safety instruction from competition officials.
- Damage to competition property caused intentionally or through serious misconduct.

Where possible and appropriate, minor breaches may first result in a warning or scoring penalty. Serious safety, integrity or fairness violations may result in immediate disqualification.

12. Jury Decisions

The jury's professional scoring of taste, technique, presentation and other qualitative competition criteria is final. Scores are recorded using the official evaluation system and are not subject to negotiation with competitors, teachers or schools.

The Competition Director may review administrative or procedural issues affecting the validity of a result, including verified scoring-entry errors, eligibility issues or confirmed rule violations. A review does not permit a re-evaluation of a judge's professional opinion.

13. Objections & Appeal Procedure

An objection may be submitted only in relation to an alleged procedural error, rule violation, eligibility issue or material scoring-record error. Disagreement with a jury member's professional opinion on taste, creativity, technique or presentation is not a valid ground for appeal.

Who May Submit	Only the official teacher, mentor or team leader registered for the school.
Form	The objection must be submitted in writing to the Competition Director / Organising Committee.
Deadline	Within 30 minutes after publication or official communication of the relevant result, unless a different deadline is announced for the category.
Required Information	School name, category, competitor/team, precise reason for objection and any available supporting information.
Review	The Competition Director and designated Organising Committee representatives will review the procedural issue and may consult the jury chair or technical officials.
Final Decision	The written or officially communicated decision following the review is final.

The appeal process is intended to protect procedural fairness and competition integrity. It is not a mechanism for requesting that judges reconsider subjective culinary scores.

14. Conduct, Media & Event Environment

- Participants must respect the educational and international character of GastroErasmus.
- Official photography and video may take place in competition and event areas. Required consent documentation for minors and other participants must be completed according to the registration process.
- Participants must comply with venue rules, accreditation procedures and instructions concerning restricted competition areas.
- Under-18 participants staying at the official hotel will receive a non-alcohol wristband and will not be served alcoholic beverages.

15. Authority, Amendments & Acceptance

The Organising Committee is responsible for the interpretation and implementation of these Competition Rules & Regulations. It may issue technical clarifications where necessary for safety, fairness, operational requirements or circumstances beyond its reasonable control.

Any important amendment affecting competitors will be communicated through official GastroErasmus channels and/or during the official technical briefing on the evening of 19 March 2027.

By completing registration and participating in GastroErasmus 2027, the participating institution, competitors and accompanying staff confirm that they have read, understood and accepted these Competition Rules & Regulations together with the applicable category-specific technical rules.

Official Contact

Official Website	gastroerasmus.com
Instagram	@gastroerasmus
E-mail	gastroerasmus@gmail.com
Contact	Onur Arslan
Telephone	+90 505 707 55 29
Organiser	ERA Alliance Educational Cooperation and Consulting
ERA Alliance Website	www.eraalliance.org



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