



ERA ALLIANCE

EDUCATIONAL COOPERATION AND CONSULTING



GASTROERASMUS 2027

4th International Culinary Competition

COMPETITION CATEGORIES & TECHNICAL REGULATIONS

**JP1 • JP2 • JP3 • JP4 • SP1 • SP2
20-23 MARCH 2027 | MANAVGAT, ANTALYA, TÜRKİYE**

Taste the Future, Cook Beyond Borders.



1. Scope & Category Overview

This document sets out the technical framework for the six official GastroErasmus 2027 competition categories. It must be read together with the Competition Rules & Regulations 2027. General rules concerning eligibility, hygiene, conduct, equipment safety, penalties, jury decisions and appeals remain applicable to every category.

JP1	Individual - Main Course 60 minutes
JP2	Individual - Fish 45 minutes
JP3	Individual - Pasta 45 minutes
JP4	Individual - Dessert 45 minutes
SP1	Best School Team 90 minutes
SP2	ERA Alliance Black Box Challenge - Team Competition 30-minute planning + 90-minute competition

Competition Time Includes Station Cleaning

All category competition times include final workstation cleaning and organisation. Competitors and teams must complete preparation, cooking, plating, presentation and cleaning of their assigned station within the stated competition time. No additional cleaning time will be provided after the official end signal.

General Technical Principles

- Competitors must report to their assigned station before the announced preparation/start time.
- Only authorised ingredients, equipment and preparation methods may be used.
- All preparation, cooking, plating, presentation and final station cleaning must be completed within the official category time.
- The jury may inspect mise en place, ingredients and workstations before or during the competition.
- Food safety, hygiene, organisation, waste control and professional conduct form part of the technical assessment.
- The Organising Committee may issue final category briefings, ingredient clarifications and station instructions before the competition.

School Participation

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.

2. Standard Equipment & Basic Pantry Support

Each competition station will be supported with a standard set of essential kitchen equipment and basic ingredients to ensure that competitors can work under suitable professional conditions.

Standard equipment / support available:

- 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
- Refrigerated storage facilities

Basic Emergency Pantry

A Basic Emergency Pantry will be available for competitors in case of an unexpected need or a missing basic ingredient. This shared pantry may include milk, eggs, selected microgreens, salt, sugar and other essential basic products determined by the Organising Committee.

The Basic Emergency Pantry is intended to support competitors when a small quantity of an essential ingredient is unexpectedly required. It is not a replacement for the ingredients competitors are responsible for bringing or declaring in accordance with their category requirements.

All equipment and shared pantry products are subject to availability. Competitors must review the official equipment and ingredient lists before the competition and bring any category-specific or speciality items required for their dishes.

Personal Equipment

Competitors may bring clean and safe personal small tools where permitted. Unauthorised electrical appliances, hazardous equipment or equipment creating an unfair technical advantage may not be used. Any personal electrical equipment must be declared if requested by the technical team.

3. JP1 - Individual Main Course

Format	Individual competition
Competition Time	60 minutes - includes final station cleaning
Dish	One complete main course
Primary Requirement	A professionally prepared hot main course demonstrating appropriate culinary technique.
Presentation	Professional individual plated presentation.

Technical Requirements

- The dish must demonstrate clear main-course structure, balance and professional portioning.
- The competitor must prepare the principal components during the active competition period, except for any pre-preparation specifically authorised in advance.
- Sauces, garnishes and accompaniments should support the main element and be edible.
- The plate should demonstrate appropriate temperature, texture, seasoning, visual balance and practical service quality.
- Competitors must provide any speciality ingredients not included in the organiser's standard pantry unless otherwise announced.
- The 60-minute period includes preparation, cooking, plating, presentation and final cleaning of the competition station.

Judging Focus

Taste and flavour balance • Cooking technique • Texture and doneness • Presentation • Creativity • Professional organisation • Hygiene • Time management • Appropriate use of ingredients

Important

Any compulsory protein or ingredient requirement will be confirmed in the final category briefing and competitor sheet.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required dish must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation. Both plates and final station cleaning must be completed within the official category time.

4. JP2 - Individual Fish

Format	Individual competition
Competition Time	45 minutes - includes final station cleaning
Dish	One complete fish course
Primary Requirement	Fish must be the clearly identifiable principal element of the dish.
Presentation	Professional individual plated presentation.

Technical Requirements

- The fish must be cooked and handled using technically appropriate methods.
- Competitors are responsible for correct storage and safe handling of fish and seafood products.
- The dish should demonstrate control of doneness, moisture, texture and seasoning.
- Accompaniments, sauces and garnishes must complement rather than overpower the fish.
- Bones, scales and other inedible elements must be handled safely and removed where appropriate for service.
- Specialty fish/seafood ingredients not supplied by the organiser must be brought and stored by the competitor in accordance with the published rules.
- The 45-minute period includes preparation, cooking, plating, presentation and final cleaning of the competition station.

Judging Focus

Taste • Fish cookery technique • Doneness and texture • Ingredient compatibility • Presentation • Creativity • Hygiene and food safety • Organisation • Time management

Important

Any compulsory fish specification will be confirmed in the final category briefing and competitor sheet.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required dish must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation. Both plates and final station cleaning must be completed within the official category time.

5. JP3 - Individual Pasta

Format	Individual competition
Competition Time	45 minutes - includes final station cleaning
Dish	One complete pasta dish
Primary Requirement	Pasta must be the central element and demonstrate appropriate pasta technique.
Presentation	Professional individual plated presentation.

Technical Requirements

- The dish must demonstrate technical understanding of pasta preparation, cooking and finishing.
- Where fresh pasta is used, shaping and preparation must comply with the pre-preparation limits announced for the category.
- Pasta must be cooked to an appropriate texture and served at a suitable temperature.
- Sauce, filling, garnish and other components must be balanced with the pasta and form a coherent dish.
- Competitors should avoid excessive decoration that does not contribute to taste or concept.
- The 45-minute period includes preparation, cooking, plating, presentation and final cleaning of the competition station.

Judging Focus

Taste • Pasta technique • Texture • Sauce/pasta integration • Creativity • Presentation • Hygiene • Organisation • Time management

Important

Any compulsory pasta preparation method will be confirmed in the final category briefing and competitor sheet.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required dish must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation. Both plates and final station cleaning must be completed within the official category time.

6. JP4 - Individual Dessert

Format	Individual competition
Competition Time	45 minutes - includes final station cleaning
Dish	One plated dessert
Primary Requirement	A complete dessert demonstrating pastry/dessert technique, flavour balance and professional presentation.
Presentation	Professional individual plated presentation.

Technical Requirements

- The dessert should demonstrate a clear concept and appropriate balance of sweetness, acidity, texture and temperature.
- Key technical components must be prepared in accordance with the category's permitted pre-preparation rules.
- Decorative elements must be edible and relevant to the finished dessert.
- Competitors must manage chilled/frozen components safely and use refrigerated storage where necessary.
- Speciality chocolate, pastry products, fruits or other ingredients not included in the basic pantry must be supplied by the competitor unless otherwise announced.
- The 45-minute period includes preparation, cooking, plating, presentation and final cleaning of the competition station.

Judging Focus

Taste • Pastry/dessert technique • Texture contrast • Balance of sweetness • Creativity • Presentation • Hygiene • Organisation • Time management

Important

Any compulsory dessert component will be confirmed in the final category briefing and competitor sheet.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required dish must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation. Both plates and final station cleaning must be completed within the official category time.

7. SP1 - Best School Team

Format	Team competition
Competition Time	90 minutes - includes final station cleaning
Objective	To evaluate the school's collective culinary performance, teamwork and ability to produce a coherent multi-component/menu presentation.
Team Composition	The final number of active competitors per team will be stated in the SP1 competitor sheet.
Presentation	All required dishes/components must be completed and presented within the official team competition period.

Technical Requirements

- Team members must divide tasks professionally while demonstrating coordination and shared responsibility.
- The team must maintain one coherent culinary concept across the required dishes/components.
- All team members must comply with hygiene, safety and workstation organisation requirements.
- Teachers/mentors may not coach, signal or physically assist once the active competition begins.
- The team is responsible for managing ingredients, equipment, workflow, plating sequence and service timing.
- The 90-minute period includes preparation, cooking, plating, presentation and final cleaning of the competition station.

Judging Focus

Overall culinary quality • Taste • Technical execution • Menu/dish coherence • Teamwork • Organisation • Creativity • Presentation • Hygiene • Time management

Important

The final SP1 team size, required menu/dish structure and compulsory ingredients will be confirmed in the dedicated SP1 competitor sheet.

DISH PRESENTATION TIMELINE - WITHIN THE 90-MINUTE COMPETITION PERIOD

Starter: between 20-30 minutes Main Course: between 40-70 minutes Dessert: between 70-90 minutes
Final station cleaning must also be completed by minute 90.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required course must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation.

8. SP2 - ERA Alliance Black Box Challenge

Format	Team Competition
Eligibility	Exclusively for ERA Alliance member institutions
Planning Period	30 minutes - team may consult with its teacher and prepare the recipe/work plan
Competition Period	90 minutes - includes preparation, cooking, plating, presentation and final station cleaning
Core Concept	Teams create and present a dish/menu based on ingredients revealed/provided in the official Black Box.

Technical Requirements

- The principal Black Box ingredients will be revealed/provided by the Organising Committee.
- During the 30-minute planning period, the team may consult its teacher/mentor and prepare its recipe, concept and work plan.
- At the end of the 30-minute planning period, teacher consultation ends. During the 90-minute active competition, only registered team competitors may work or communicate regarding the dish.
- Teams must make meaningful use of the compulsory Black Box ingredients.
- The Basic Emergency Pantry and standard oils/spices may be used subject to availability and the final Black Box briefing.
- The team must demonstrate adaptability, ingredient understanding, creativity, teamwork and professional kitchen organisation.
- Unauthorised external ingredients or assistance may result in a penalty or disqualification.
- The 90-minute competition period includes preparation, cooking, plating, presentation and final cleaning of the competition station. No additional cleaning time will be provided.

Judging Focus

Use of Black Box ingredients • Taste • Creativity • Technical execution • Adaptability • Teamwork • Organisation • Presentation • Hygiene • Time management

DISH PRESENTATION TIMELINE - WITHIN THE 90-MINUTE COMPETITION PERIOD

Starter: between 20-30 minutes Main Course: between 40-70 minutes Dessert: between 70-90 minutes
Final station cleaning must also be completed by minute 90.

PLATING & PRESENTATION REQUIREMENT - TWO IDENTICAL PLATES

Each required course must be prepared as two identical plates: Plate 1 for official jury tasting and evaluation; Plate 2 for audience display/presentation.

9. Common Ingredient, Plating & Service Rules

- All food served to the jury must be safe, edible and prepared under hygienic conditions.
- The jury or technical team may refuse unsafe food or remove unsafe ingredients from the station.
- Only permitted mise en place and pre-preparation may enter the competition area.
- Competitors must bring category-specific and speciality ingredients not included in the official provision list.
- Plates and service items must be used as directed by the Organising Committee.
- All required plates must be presented and the workstation must be cleaned before the official end of the category period.
- Late, incomplete or non-compliant presentations may receive a penalty or may not be evaluated.

10. Technical Scoring Framework

Each category will use an official jury scoring sheet appropriate to the technical nature of the category. The final scoring allocation will be communicated to jury members and may be published for competitors before the event.

Taste & Flavour	Overall flavour quality, balance, seasoning and ingredient harmony.
Technical Skills	Correct application of culinary/pastry methods, control of cooking and professional execution.
Presentation	Visual balance, cleanliness, portioning, practicality and professional appearance.
Creativity	Originality and intelligent interpretation appropriate to the category.
Organisation	Mise en place, workflow, workstation control, efficient use of equipment and time.
Hygiene & Safety	Personal hygiene, food safety, cross-contamination prevention and clean working methods.
Teamwork	Applied in SP1 and SP2, including communication, task distribution and coordination.

11. Technical Authority & Final Briefing

The Organising Committee and Competition Director are responsible for the implementation of these Technical Regulations. Category-specific competitor sheets may provide additional details concerning compulsory ingredients, number of plates, team size, equipment allocation, presentation sequence and station procedures.

The official category durations are fixed as follows: JP1 60 minutes; JP2 45 minutes; JP3 45 minutes; JP4 45 minutes; SP1 90 minutes; SP2 30-minute planning period followed by a 90-minute competition period. The active competition times include final station cleaning.

Any final clarification will be communicated through official GastroErasmus channels and/or at the technical briefing on the evening of 19 March 2027.

Official Event Schedule

Check-in / Arrival	18 or 19 March 2027
Opening & Technical Briefing	19 March 2027 - evening
Competition Dates	20-23 March 2027
Official Award Ceremony	23 March 2027 - evening
Check-out / Departure	24 or 25 March 2027

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