



BALFEGÓ CHEF 2024 RULES

7TH INTERNATIONAL BALFEGÓ CHEF BLUEFIN TUNA CULINARY COMPETITION

Balfegó is holding the seventh edition of CHEF BALFEGÓ, its International Bluefin Tuna Culinary Competition, which this year extends the international participation of chefs from Spain, Italy, Germany, Portugal and a guest country to be unveiled very soon.

The competition will be held on **October 28, 2024** at the facilities of LE CORDON BLEU in Madrid. Registration closes on **March 15, 2024**.

If you have any queries or problems when registering, please contact us by email: concurso@grupbalfego.com

We look forward to discovering the recipes of all the chefs who wish to participate in what is undoubtedly one of the most important gastronomy competitions in Europe.

REQUIREMENTS

Contestants must be working as professional chefs. In this new edition, Balfegó Chef 2024, chefs from Spain, Italy, Germany, Portugal and a guest country to be unveiled very soon, can present their entries.

The restaurant where the candidate works must be located in one of the mentioned countries. If we receive two entries from chefs at the same restaurant, one will be eliminated.

Participants must be at least 22 years old.

The following may not enter the competition:

- Chefs who are part of the cooking teams of jury members.
- Chefs who were finalists in either of the two previous editions of Balfegó Chef.
- The chefs from the kitchen team of a restaurant that took part in the last edition.

SEMIFINALS IN ITALY, GERMANY, PORTUGAL AND THE INVITED COUNTRY

Six candidates will be selected from the chefs entering in Italy, Germany, Portugal and from the invited country, and they will compete in a semifinal in each country, presenting their two dishes.

In each of these semi-finals, the jury will select one winner, who will compete in the Chef Balfegó final in Spain, where they will present their two dishes to the Spanish jury. The names of the members of the jury in each country, and the dates and places where the finals will be held, will be announced shortly on the Balfegó website and social networks and the chefs selected will be informed personally.

DISHES TO BE PRESENTED

The dishes to be presented in the two stages of the competition must include one compulsory ingredient: Balfegó Bluefin Tuna.

The first dish to be prepared must be made with loin, the other ingredients can be freely chosen by the participants.

The second dish can be made with any part of the tuna.

Only cooks who submit evidence that the dish they enter was prepared with Balfegó Bluefin Tuna are eligible for this competition. To participate, as well as attaching proof of purchase, the chefs selected must demonstrate that they have continued to purchase Balfegó Bluefin Tuna for their restaurant up to the date of the final (we recommend saving the invoices for the product purchased and the QR code labels supplied with each piece of tuna ordered).

The dishes to be prepared must be presented in advance, in writing, using the official entry form, which can be obtained from the Balfegó website in the section devoted to the [Chef Balfegó competition](#).

In the form, the chef must indicate all the equipment that the chef needs to prepare the dish on the day of the contest, as well as the parts of the Balfegó tuna used and the amount needed.

When the chef have completed the form, he needs to attach a photo of the dish in JPG format (in the highest quality possible) and the QR code that is supplied when you buy any piece of Balfegó Bluefin Tuna, to demonstrate that the dish has been made with Balfegó tuna.

Entries that include dark, blurred or low-quality photos will be discarded and the candidates will not be able to participate.

COMPETITION RULES AND ORGANIZATION

Presentation (recipe and photograph)

Contestants will pass a first selection process with a recipe and photograph sent before **March 15, 2024**. Dishes that are not approved by the jury because they are too simple or poorly presented will not continue to the next phase.

The dish presented for the first stage of classification must be one of those to be prepared in the final. The names of the eight participants who pass to the next phase will be published on the Balfegó website and will also be announced on social media.

Competition

International semi-finals

To select the representatives of Italy, Germany, Portugal and the invited country, a semi-final will be held, in which six finalists will participate, presenting their dishes to a jury made up of prestigious chefs. The representative selected must present the same dishes presented in the semifinal at the international final.

International final

Eight chefs will compete (four from Spain, one from Italy, one from Germany, one from Portugal and one from the invited country), selected from the entries received.

Participants will compete in a single event, and must report to LE CORDON BLEU in Madrid at 9 a.m. The 28th of October 2024.

The contestants will have one hour to prepare each dish. Participants must make their first and second courses for the six members of the jury, plus an extra portion to be photographed by the press representatives attending: 7 dishes in total. The dishes will be presented to the jury at intervals of a few minutes.

The names of the three winners will be announced at 8 p.m. at the awards ceremony on the same day in Madrid.

Products and preparation

The ingredients used in the preparation of the dishes may be reviewed by the judges before participants start to cook. Chefs who do not comply with the rules may be disqualified and any products or dishes that do not meet the following requirements may be removed:

One of the recipes proposed, the first, must be made with Balfegó Bluefin Tuna back loin, while the second recipe must also be made with Balfegó Bluefin Tuna, but the cuts used may be selected by each cook.

1. All products to be used, such as vegetables, can be brought clean but not cut or shaped.
2. Fish may be brought with the scales removed and meat may be boneless, and the pieces for cooking may be clean (Balfegó Bluefin Tuna will be available to all chefs as previously requested).
3. Chefs who use basic dough, stock or broths, can prepare them beforehand or bring them nearly finished.
4. Garnishes requiring a long period of cooking may be cooked beforehand.
5. Ingredients can be weighed in advance.

THE JURY

The jury, chaired by Martín Berasategui, will be composed of six professionals of recognized standing, with chefs that have sixteen MICHELIN Stars between them and a leading Spanish gastronomy critic. The names of the jury will be published shortly.

Assesment by the Jury

The following concepts will be taken into account by the jury when assessing dishes.

1. Appetizing, attractive and original appearance
2. Balanced appearance, color and taste
3. Respect for the product, its taste and color
4. Correct handling of all the ingredients that make up the dish (temperature, cooking time, cutting and presentation)
5. The names of the dishes must express what they really are
6. Non-edible items must not appear in the dish
7. Cleanliness when carrying out and completing the test (plates, utensils, equipment and work areas)

Classification and assessment

Total score: 100 points

- Taste, aroma and texture: 40 points
- Presentation: 30 points
- Balance of ingredients: 15 points
- Processing and proper handling of the product: 15 points

Reasons for disqualification from the competition

1. Presentation of another cook's dish or an obvious copy
2. Lateness when reporting for the test
3. Publication, presentation, or disclosure by any means (including social media) of the dish to be entered, photos of it, details of the recipe or its name
4. Contestants must use the crockery provided by the competition organizers, and they cannot use a different type
5. Inappropriate behavior, disrespect for other contestants, members of the organization or the jury.

KITCHEN ASSISTANTS

Participants may be helped by a kitchen assistant from the same restaurant where they work, although this is not compulsory or necessary. Assistants can only perform the following functions.

Preparation of equipment, machines and products:

1. Cleaning the work area, utensils and machinery, at the beginning and end of the test.
2. Basic handling of the products used for the recipe (washing and cleaning). Cutting these products will be the responsibility of the contestant.
3. Turning equipment on and off, setting temperatures and inserting ingredients in the devices used to prepare different parts of the dish.
4. Assistance with the preparation of sauces or broths (straining, beating). Under no circumstances will the assistant mix their ingredients.
5. The assistant can help the contestant when the latter is assembling the dish, following any instructions that the participant gives. Under no circumstances will the assistant decide how to assemble the dish and will not question the way it is done or give advice.
6. Any member of the jury or the competition organization may warn assistants if they do not comply with the rules and expel them from the kitchen if they

consider that they are deliberately failing to comply. Ignorance of the rules does not exempt participants from complying with them.

7. The jury and the organization team will resolve any doubts that contestants or their assistants may have regarding these rules.

CLOTHING

All contestants will attend the final test wearing the official competition jacket, which will be given to them on the day of the test. Assistants must wear their own jacket, which must be clean. Good appearance and proper hygiene are required to participate in the competition.

IMAGE RIGHTS

All contestants must sign a declaration that they voluntarily surrender the image rights to the filming and photographs taken during the contest from their registration to the end of the competition with the announcement of the three winners.

The images may be freely used by the Balfegó Grup company to promote and disseminate the Balfegó Bluefin Tuna Gastronomy Competition in any internal or external means of communication. The competition will also be filmed as a TV program and will be broadcast on the Balfegó YouTube Channel, and any other TV channel, audiovisual media, or digital media that Balfegó Grup considers appropriate, without any restrictions. Balfegó guarantees respect and goodwill in the use of participants' images.

Under this agreement, participants accept the conditions for recording the TV program, which will involve:

1. Recording of a few hours in the contestant's restaurant and outdoors in their place of residence.
2. Travel to the Balfegó facilities in Tarragona to record some scenes in the tuna tanks, swim with them if participants wish, and see all the processes involved in preparing tuna for marketing. Depending on the chef's town of origin, one or two days may be needed for filming and travel to Tarragona and back.
3. The time required to travel to Madrid and take part in the competition, which will be completed in eight hours or less.
4. Attendance at the award ceremony, which will take place on the same day as the competition in the afternoon/evening in Madrid.
5. The recipes for both dishes presented must be made available.
6. Photographs will be taken and a video recording made of the dishes entered.

PRIZES

The winners will receive the following prizes:

First Prize:

- A trip for two people to Japan to learn about Japan's rich gastronomy and culture. The travel plan is free (the trip includes a plane ticket and six-nights' accommodation for the winner and a fellow cook from the same restaurant).
- €6.000 in cash to eat at the best restaurants in Japan (optional, this amount can be used freely by the winner).
- The winning recipe will appear on the Balfegó website with photographs of the dish and the chef, and the chef's description of the dish, together with other outstanding tuna dishes prepared by our country's top chefs, in a section which is constantly updated.
- Roll bag with set of special Japanese knives for cutting fish.
- Publication of a report on the winner, describing their career as a chef and the creation of the winning dishes on the Balfegó website.
- BALFEGÓ CHEF BLUEFIN TUNA GASTRONOMY COMPETITION trophy.

Second Prize:

- €3.000 in cash.
- The winning recipe will appear on the Balfegó website with photographs of the dish and the chef, and the chef's description of the dish, together with other outstanding tuna dishes prepared by our country's top chefs, in a section which is constantly updated.
- Roll bag with set of special Japanese knives for cutting fish.
- Publication of a report on the winner, describing their career as a chef and the creation of the winning dishes on the Balfegó website.
- BALFEGÓ CHEF BLUEFIN TUNA GASTRONOMY COMPETITION trophy.

Third Prize:

- €1.000 in cash.
- The winning recipe will appear on the Balfegó website with photographs of the dish and the chef, and the chef's description of the dish, together with other outstanding tuna dishes prepared by our country's top chefs, in a section which is constantly updated.
- Roll bag with set of special Japanese knives for cutting fish.
- Publication of a report on the winner, describing their career as a chef and the creation of the winning dishes on the Balfegó website.
- BALFEGÓ CHEF BLUEFIN TUNA GASTRONOMY COMPETITION trophy.

Winners of the semifinals:

- €1.000 in cash.
- Travel to Madrid and accommodation.
- Publication of a report on the winner, describing their career as a chef and the creation of the winning dishes on the Balfegó website.
- Audiovisual report.
- Possibility of opting for the other international final prizes.

AWARDS CEREMONY

At 8 p.m. on the same day as the competition, there will be an awards ceremony, at which the names of the three winners will be announced. The gala will be attended by top figures in our cuisine, leading gastronomic journalists and famous personalities in the world of hospitality and gastronomy. The event will feature a spectacular gastronomic demonstration featuring Balfegó Bluefin Tuna, which all the guests at the event will be able to taste, combined with selected great wines. The ceremonies in previous years were outstanding events in the gastronomic sector in the Spanish capital.