

INTERNATIONAL CONTEST “FOOD TECHNOLOGIST 2019”

RULES AND REGULATIONS

I. GENERAL PROVISIONS

1. The rules and regulations of the International Contest “Food Technologist 2019” (hereinafter referred as Contest) determines the order of organisation, objectives pursued, participants and details of participation.

2. Hosts and organisers: the Contest is organised and conducted by the Food Technology Department of the Faculty of Technologies at Kauno kolegija / University of Applied Sciences (Lithuania) alongside with the Faculty of Environmental Engineering and Food Science at Valahia University (Romania).

3. The objective of the Contest is to promote students’ creativity, independence as well as to foster professional skills in cooperation with local and overseas institutions of higher education.

II. ORGANISATIONAL PROVISIONS

4. The Contest is intended for higher education students majoring in food technology, food safety and other food related undergraduate study programmes in Lithuanian and overseas higher education institutions.

5. A team of three students (hereinafter referred as a Team) can register online <https://goo.gl/forms/xN49BT5Ye5qt4Nyu2> up to 12 November, 2018.

6. The Contest is organised in two phases:

6.1. The first phase event takes place on 22 November, 2018 when the contestants will complete a 20 question online test. The tasks provided in English involve a variety of issues on microbiology, food technology, food safety and quality, physics, engineering. Log-in details will be sent to the teams after signing up to the Contest.

6.2. Teams with the best test score will move to the second phase of the competition which will take place at Kauno kolegija/University of Applied Sciences (Pramones pr. 22, Kaunas) on 22 February, 2019. The teams will be provided with 5 practical tasks in laboratories of food product technology, sensory analysis, microbiology and food quality laboratories and will take part in a quiz.

7. The organisers of the Contest ensure provision of all the necessary equipment and tools for completing practical tasks, with the exception of laboratory outfit.

III. FORMATION OF THE ASSESSMENT PANEL

8. Completed tasks will be evaluated by the Assessment Panel (hereinafter referred as a Panel) formed by the Contest organisers. The Panel consists of five independent experts including the Chairman elected by mutual agreement.

9. Each member of the Panel will assess the practical tasks individually. The Chairman will summarise the points and announce the results. In case of scoring the equal number of points, the Panel will assign the teams an additional task.

10. The Panel will appoint the first, second and third places. The winner is the team with the highest score.

IV. ASSESSMENT CRITERIA

11. The assessment of the tasks shall be guided by the principles of expediency, objectiveness and transparency.

12. In the first phase of the Contest each answer to the test question is estimated in points. The final score is summed up automatically. The final score is determined by the number of correct answers.

13. The results of the practical tasks, in the second phase of the Contest, completed in laboratories are assessed as follows:

13.1. points are given for the practical tasks completed in the laboratories (maximum score 50 points);

13.2. Additional 10 points can be awarded for a team which in the second phase of the Contest will present a traditional meal with a modern twist, alongside with a product label and five-minute video footage. The footage should provide the entire production process. In the absence of the video footage, the team will not score any additional points.

14. The practical tasks completed in the laboratories are assessed by the Panel applying a ten-point scale based on the following criteria:

14.1. Accuracy of the results received (maximum score 6).

14.2. Task completion time (maximum score 3).

14.3. Workplace order (maximum score 1).

15. The score of the first phase is not added to the score of the second phase of the Contest.

V. FINAL PROVISIONS

17. The Contest winners will be awarded with certificates of appreciation by the Contest organisers.

18. The contestants might be awarded with gifts and prizes by the Contest organisers and gifts.

19. The organisers of the Contest reserve the right to publish information about the contestants and the results.

20. Any further information is provided by email. Contact information food.technologist@go.kauko.lt.
