**INTERNATIONAL CONTEST “FOOD TECHNOLOGIST 2020”**

**REGULATIONS**

1. **GENERAL PROVISIONS**
2. The regulations of the International Contest “Food Technologist 2020” (hereinafter referred as Contest) determine the objective, participants and the order of organisation.
3. The organisers of the Contest: 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).
4. The objective of the Contest is to promote students’ creativity and independence, to develop their professional skills in the fields of gastronomy, food technology and safety, sustainable production, in cooperation with Lithuanian and overseas institutions of higher education.
5. **ORGANISATIONAL PROVISIONS**

4. The Contest is intended for higher education students majoring in gastronomy, food technology, food safety and other food related Bachelor/Professional Bachelor study programmes in Lithuanian and foreign higher education institutions.

5. A team of three students (hereinafter referred as a Team) can register online <https://forms.gle/UpMz82qAwFAs9yK36> up to 22 November, 2019.

6. The Contest is organised in two phases:

6.1. The first phase event takes place on 28 November, 2019 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, mathematics, sustainable production. Log-in details will be sent to the teams after having signed up to the Contest.

6.2. Eight 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 (Pramonės pr.22, Kaunas) on 20 March, 2020. The teams will be provided with 5 practical tasks in laboratories of food product technology, sensory analysis, microbiology and food quality laboratories.

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.

1. **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 calculate 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.

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

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

13.2.2. Task completion time (maximum score 2).

13.2.3. Workplace order (maximum score 2).

13.3. Additional 10 points can be awarded for a team which in the second phase of the Contest will present a food product made by using the principles of sustainable production alongside with a product label and video footage. The footage shall provide the entire production process. In the absence of the video footage, no extra points will be given.

13.4. The product made in advance is assessed by the Panel applying a ten-point scale based on the criteria as follows:

13.4.1 Organoleptic characteristics of the product (maximum score 5).

13.4.2 Video footage (maximum score 3)

13.4.3. Label (maximum score 1)

13.4.4. Presentation of the product (maximum score 1)

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

1. **FINAL PROVISIONS**

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

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

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

18. Any further information is provided by email. Contact information [ingrida.kraujutiene@go.kauko.lt](mailto:ingrida.kraujutiene@go.kauko.lt).

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