



RULES XVII EDITION/2020

PREMIO INTERNACIONAL DE COCINA
CON ACEITE DE OLIVA VIRGEN EXTRA
JAÉN PARAÍSO INTERIOR

17TH EDITION OF THE INTERNATIONAL AWARD FOR COOKING WITH EXTRA VIRGIN OLIVE OIL: "Jaén, Inland Paradise"

RULES

The Provincial Council of Jaén is holding the 17th Edition of the "Jaén, an Inland Paradise" International Award for Cooking with Extra Virgin Olive Oil. The main objective of this award is to promote the extra virgin olive oil from the province of Jaén in the area of gastronomy, stimulating the creativity of national and international chefs.

Participants

Any chef who works in a hospitality or catering establishment when they submit their entry form and who are natural persons may take part.

How to take part

By presenting a recipe which must include any of the olive oils that feature in the latest Jaén Selección tasting competition. It must be an original recipe.

Only one recipe per chef will be admitted.

Registration is free.

Documentation, venue and deadline for presentation

The documentation must include the participants' proposals and consists of the following:

1. Entry form addressed to the President of the Provincial Council (Appendix I).
2. Photocopy of the National Identity Document (DNI) or similar document, as appropriate, identifying the participant in this award.
3. Document certifying that the person applying to take part in this award works in the hospitality sector as a professional chef when presenting the application.
4. Photograph/s of the dish made and plated, at a good resolution.
5. Recipe that the applicant wishes to use to participate in the award. This recipe will include the following sections, all of which are to be written in Spanish:
 - Name of the dish.
 - Name of the participant.
 - Name of the establishment.

- Ingredients.
- Jaén Selección 2020 oil(s) used.
- Method.
- Arrangement of the dish.
- Utensils used.
- Preparation time.

All of the documentation shall be submitted at the General Registry of the Provincial Council of Jaén or at any of the registries of its Autonomous Bodies, or via any of the means established in Article 16 of Law 39/2015, of 1 October, on the Common Administrative Procedure of the Public Administrations, with the following reference:

17th edition of the international award for cooking with extra virgin olive oil "Jaén, Inland Paradise"

The period for submitting the recipes will begin when the extract from the call for entries is published in the Official Provincial Gazette (BOP), and the deadline is 07 September 2020.

Find out more:

Diputación Provincial de Jaén
Promotion and Tourism
Plaza de San Francisco, 2
23071 JAEN
Tel: 953 24 80 00 Ext.1374 / 1431
E-mail: aceitedeoliva@dipujaen.es

Prizes

Three prizes will be awarded:

- First prize: 8000.00 euros and trophy.
- Second prize: 3000.00 euros and runner-up plaque.
- Third prize: 1,000 euros and runner-up plaque.

The prizes will be funded by the budgetary account 2020.742.4390.48900.

These prizes are compatible with any other subsidies, grants, deposits or resources from any public or private, national, EU or international public administrations or entities that may be awarded to the recipient following the awarding of the prizes.



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Prize dynamic and process

The recipe selection comprises three stages.

In the eliminatory **first stage**, all of the applications will be assessed. To do this, the Judges will act in accordance with the following assessment criteria:

1. The recipes are prepared with the olive oils selected from the latest Jaén Selección 2020 Tasting Competition. The combination of the olive oil with the ingredients used in the recipe will be assessed.
2. The recipes shall be practicable and understandable, in the opinion of the Judges.
3. The presentation and innovativeness of the dish will be assessed, as well as the correct use of each ingredient in the different stages of its preparation.
4. The dishes must have been created by the participating chefs themselves.

In this stage the 10 recipes to progress to the second stage will be selected.

In the **second stage**, the 10 selected chefs must create their recipe via videoconference or competitors will be asked to record their recipe and send it to the Provincial Council via the channel considered most opportune. This will enable the judges to assess techniques, skills, plating etc. The 3 best recipes will go forward to the final.

The Provincial Council of Jaén will contact the selected chefs in order to arrange the date and time of the event and the choice of program for the videoconference.

For the second stage the following rules will be taken into account:

- The time taken in preparing the recipe must not exceed 30 minutes.
- For preparations that require more time, the chef will need the prior authorisation of the judges.
- The oils used in preparing the recipe will appear exclusively in the bottles of each of the brands used.
- Contestants must wear suitable professional clothing. The clothing cannot have any inscription, brand, logo or advertisement.
- The chef will not have an assistant to help prepare the recipe.

- The chef will explain the ingredients used, the techniques employed, the pairing of the chosen oils and, in general, everything that enables the judges to apply the established criteria.
- The location of the videoconference will preferably be the kitchen of the restaurant where the chef works.
- The Provincial Council of Jaén will record each of the preparations.

The **final stage** will take place in Jaén with the participation of the three selected chefs.

In this final, the judges will assess the final appearance and taste of the dish.

The Provincial Council will set up all the necessary infrastructure so that the chefs may prepare their dishes in front of the audience. The date and location will be determined in due course.

The contestants appearing in the final will have 1 hour to prepare the recipe. They will not have an assistant and will start to cook simultaneously.

Each of the cooking stations will be equipped with a worktop and a stove with at least two hobs. At the back, there will be a refrigerator, a sink, a convection oven and a microwave oven to be shared. Any other equipment, together with work utensils and plates will be provided by the Provincial Council of Jaén in accordance with the requirements of each finalist.

In the final the chefs may not have the help of an assistant.

Contestants must wear suitable professional clothing: a white chef coat, dark trousers and suitable footwear. The clothing cannot have any inscription, brand, logo or advertisement. Contestants who infringe this rule will be automatically disqualified and expelled from the competition. The organisers will provide an apron with the logos of the Championship and its sponsors, which the contestants must wear. Appearance, cleanliness when preparing the dishes and conduct on the stand will also be assessed by the Panel.

All preparation will be done on-site. The chefs will provide sufficient quantities of all raw ingredients for the preparation of the recipe and to provide portions for the judges and the press. The chosen oils will be provided by the Provincial Council of Jaén.

The Provincial Council will provide both transport to and from the place of residence for each of the finalists, as well as their



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accommodation during the final stage. This contribution will be made via the credit from contract CO-2016/32, budgetary application 2020.410.9200.22699.

Judges

The number and names of the Judges will be established by the President of the Provincial Council of Jaén, and will be published in the Official Gazette (Boletín Oficial, BOP) of the Province of Jaén at least fifteen days before each of the stages of this award. None of the Judges will receive any financial recompense for their participation.

The members of the Judging Panel may change at each stage.

The actions of the Judges will be regulated under article 17 of Law 40/2015, of 1 October, on the Legal System applicable to the Public Sector.

The second Judging Panel will propose a winner in accordance with the award criteria contained in this call for entries, within a period of 15 days following the final stage of this award. The Judges will be able to declare any of the awards null and void. The proposed Decision of the Judges will be passed to the competent body of the Provincial Council of Jaén for it to be awarded in the month following the issuing of the proposal by the Judges. In exceptional cases, the decision may differ from that proposed by the Judges, in which case the reasons for the decision must be stated in the competition documentation. The decision will be published in the BOP and in accordance with the provisions of article 45 of Law 39/2015, of 1 November, on the Common Administrative Procedure of the Public Administrations.

As regards the recipes, their photographs and the video, the Council may reserve the rights of publication, retransmission, broadcasting or recording via any system, and may freely

and exclusively sell and transfer the aforementioned rights, without limitation, to any person or entity, free of charge. To this end, application for entry will entail the granting of the above-mentioned rights.

The prize will be handed to the winner, who must sign the corresponding document containing their personal details, the amount of the prize and the tax deductions that must be made by law, among other considerations.

Jaén Selección 2020 Oils

- Balcón del Guadalquivir, Sca San Felipe Apóstol, Baeza
- Bravoleum Picual, Aceites Hacienda El Palo, S.L., Villargordo
- Dominus Cosecha Temprana, Monva S.L., Mancha Real
- Esencial Olive, Oleícola San Francisco S.L., Begíjar
- La Quinta Esencia, Stmo. Cristo de la Misericordia SCA, Jódar
- Olivo Real Reserva Familiar, Almazara Cruz Esteban S.L., Mancha Real
- Oro de Cánava, SCA Ntra. Sra. de los Remedios, Jimena
- Oleocampo Premium Ecológico, Oleocampo SCA, Torredelcampo.