



Dear competitor, the preselection process for Worldskill Armenia 2025 and Young Chef Olympiad 2026 will take place virtually.

### **Requirements**

- ❖ Every craftsman college, institute or VET college has the opportunity to introduce two of their best candidates for the preselection round ( For the boy candidates eligibility of travel in January 2026 is compulsory)
- ❖ The competitors should be selected is to undertake study in english language proficiency
- ❖ The minimum age for competitors in this competition is 17 years completed by December 2025

### **Technical requirements**

- 1) 2 Smartphone camera, webcam or professional camera with recording quality of minimum 720p
- 2) Tripod stand for camera
- 3) Sufficient lighting
- 4) Workstation with visible area of 100cm
- 5) Washing sink close or adjacent to workstation
- 6) One induction hob or gas range
- 7) Frying pan inner diameter of 18~20cm
- 8) Silicon spatula
- 9) Chef knives
- 10) Green cutting board
- 11) 3 bowls
- 12) Balloon whisk or egg whisk
- 13) Table cloth
- 14) Kitchen cloth / kitchen towel roll
- 15) Sticky Labels Roll
- 16) Scraper
- 17) Vegetable oil dispenser
- 18) Gloves
- 19) Scale
- 20) Waste bin
- 21) Wooden or steel ruler for measurement
- 22) White ceramic plate for presentation of omelet x 2 ( 24cm)
- 23) White ceramic soup bowls or just bowls for display of the cuts (200~250ml)

## Competition assessment criteria

- ❖ The competitors are judged based on their
- ❖ Knife skill,
- ❖ Personal hygiene
- ❖ Personal appearance standard as chef
- ❖ Preparation method
- ❖ Work area management
- ❖ Time management
- ❖ Presentation of the final outcome

## Test Project

***Round 1 ( the competitor can select any two cuts based on his or her preference)***  
***Time 12 min***

- a) prepare and cut 50g (finished weight) of Carrot or potato cut into short Julienne: 2 cm lengths x 2mm strips
- b) 50g (finished weight) of Carrot or potato cut into Brunoise
- c) 50g (finished weight) of Carrot or potato cut into Jardiniere
- Jardiniere: 3mm x 3mm x 18mm

***Round 2 ( folded omelet) 10 min***

Prepare, cook and serve 2 by 3 egg folded mushroom omelette.( each complete should have 3 eggs) served in a 24cm white color ceramic plate.

Eggs	8 Nos
Butter	50 gram
Olive oil	25 ml
Mushroom	100 gram
Salt and pepper	As needed

- The competition should be filmed without any brakes from 2 visible angle ( one from side and one front facing and voice enabled, and a clock should be displayed at the start and end of every round of this competition.
- The competitor should display his or her work after each competition stage is completed and the camera should focus on size of the cuts by ruler and also presentation of omelet.
- The competitor should display the amount of waste generated on to the scale and also total raw products weight before he or she commences the competition.
- Any editing, cropping of the video provided will be considered as tempering and will eliminate the competitor from the selection process.

**Good Luck**