

7,8,9 & 10 MAYO 2018

Feria internacional de Alimentación y Bebidas de Calidad  
International Fine Food & Beverages Fair → IFEMA MADRID



32 SALÓN de  
**GOURMETS**

Sólo profesionales / Professionals only



## CHAMPIONSHIP RULES AND CONDITIONS

### 11<sup>th</sup> Oyster Openers Championship Écailleurs / Sorlut / Gourmets Group

Featuring the sponsorship of the French seafood products company, SORLUT, Salón de Gourmets will stage the 11th Oyster Openers Championship Écailleurs/Sorlut/Gourmets Group, which will take place in the Activities Stage located in Hall 6 at IFEMA.

#### The contest shall be based on the following rules and conditions:

1. It is aimed exclusively at professional oysters-openers who practice an activity linked to seafood products at a seafood or catering establishment, fish shop, bar and/or restaurant, hotels, gourmet outlet or specialized shop.
2. Pre-registration is free. A selection will be made among all the applications received to choose the finalists that will compete in the 11th Oysters Openers Championship Écailleurs/Sorlut/Gourmets Group.
3. Selected candidates must be present on Tuesday, May 8, at Salón de Gourmets (Activities Stage, Hall 6). The official notification sent to participants will specify the exact time.
4. Upon arrival, each contestant will be given a box of 36 oysters. Each one must select 30 of them before the championship begins.
5. The boxes with the 36 oysters will be drawn among the contestants. Each one will be assigned a presentation tray. The name of each contestant will appear on his/her desk. The 2 or 3 candidates who have been finalists after the opening of the 30 initial oysters, will be given a contestant number that is unknown to the members of the jury. This number will be located in the lower part of each tray in a non-visible way.
6. The Jury shall award points for the following aspects:
  - Opening technique.
  - Cleaning and organization of the workplace
  - Speed of work, skill and dexterity.
  - Tray presentation.
7. The Jury shall penalize the following aspects:
  - If the oyster contains nacre or flakes in the shell: 1 second penalty
  - If the oyster is totally or partially broken: 1 second penalty
  - If the meat is not separated from the shell: 1 second penalty
  - If a participant commits 3 of the previous fouls: 8 second penalty
  - Should a contestant have a bleeding wound, he/she shall be disqualified.
8. The Organizers shall not accept responsibility for any incident (wound-cut) suffered by contestants,

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who shall be covered by their civil liability insurance or by their company's insurance.

10. The contestants shall bring their own knives, which must be approved by the Jury. They may wear gloves or other kinds of protection on their hands and they must wear the appropriate clothing. The apron and presentation trays shall be provided by the Organizers.

11. Contestants must be of adult age.

12. Participants shall indicate they have finished by laying down their knife and raising their hands. They shall not touch the tray after laying down the knife. Otherwise they may be disqualified.

13. The winner will receive a prize of 600 euros, trophy and diploma, the second classified will receive 250 euros and a diploma and the third prize will be 150 euros and a diploma. The rest of the contestants will receive a diploma accrediting their participation.

14. Participation in the contest entails complete acceptance of the rules and conditions on the part of all contestants.

If you are interested, please fill in the form that appears in the link [www.salondegourmet.com](http://www.salondegourmet.com), activities/11th Oyster Openers Championship Écailleurs/Sorlut before Friday, April 6, 2018.

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