



XV. INTERNATIONAL VENISON GASTRONOMY FESTIVAL AND COOKING CONTEST

Soponya, Fácános Hunting Lodge and Event Centre

03. september 2022.

COOKING CONTEST – ANNOUNCEMENT

THE EVENT

The International Venison Gastronomy Festival is an international meeting of lovers of nature, hunting culture, venison gastronomy and with quality entertainment. The festival will be held in 3th september 2022 together with the Fejér County Hunting Day.

THE COMPETITION

One-round, amateur cooking competition. Entries can be made from venison.

ORGANISER

VADEX Mezőföldi Erdő- és Vadgazdálkodási Zrt.

VENUE

Soponya, Fácános Hunting Lodge and Event Centre
(GPS: 47.224414; 18.580377)

CONTACT

The Organizer will contact the teams via the e-mail address and telephone number provided on the application form.

EVENTS

Table of venison dishes:

Game dishes made in a cauldron from 10 kg of game meat provided by the organizer, the variety of the meet is drawn at the beginning of the contest.

Venison Grand Prix:

Voluntary extra event, freely chosen manner, but only can be made on open fire. Entry is only possible in conjunction with the 'Table of venision dishes' event. The game is provided by the Organizer for a fee.

ENTRY TERMS AND CONDITIONS

Table of venison dishes:

The event is open to any team of 3-5 people (one chef with two to four sous-chef), who completes the application form and sends it to the Organizer by the specified deadline, complete the payment of the entry fee and the deposit. The entry fee is non refundable.

Only venison meat provided by the Organizer can be used for cooking!

Venison Grand Prix:

Teams can apply to the Grand Prix who also entered the 'Table of venision dishes' competition. Both

application forms must be completed and sent to the Organizer by the specified deadline to enter the event.

Teams only can use the venision meat provided by the Organizer, meat from unknown origin is prohibited!

ENTRY FEE

Table of venison dishes:

The entry fee is **60,000 HUF / team (VAT included)**. In addition to the entry fee, each team is required to pay a deposit of 20,000 HUF. In the competition, each team is obliged to distribute 10 meals to the visitors, the deposit applies to the distribution of 10 tasting tickets. Which team will present 10 tasting tickets at the end of the day, will receive the full amount of the deposit.

The Organizer provides the following tools and services:

- cooking space per team (1 tent)
- 1 beer bench set (1 table, 2 benches)
- 10 kg of ready-to-cook, diced venision meat
- firewood (own gas readiness can be used, the gas cylinder can be operated with a reducer!)
- possibility to take water
- waste storage bag

It is possible to request an additional tent, beer bench set and power supply, for a separate fee. Details can be found on the entry forms.

Venision Grand Prix:

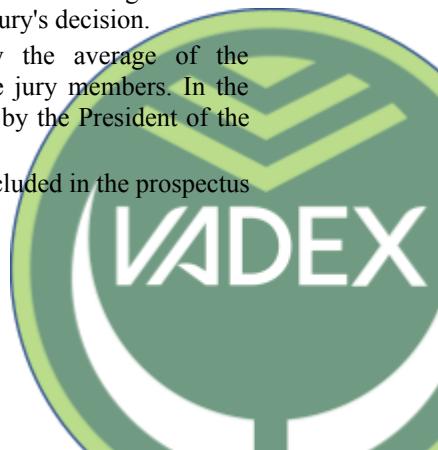
There is no separate entry fee to this event. As only the meat provided by the organizer can be used, the price of meat will be charged. The type and quantity of meat must be given on the application form. Payment is due upon receipt of the meat.

JURY

The dishes will be judged by a professional jury of six. The impartiality of the assessment is guaranteed. There is no appeal against the jury's decision.

Rankings are determined by the average of the individual scores given by the jury members. In the event of a tie, the score given by the President of the Jury shall prevail.

The list of jury members is included in the prospectus sent after the entry.



PRIZES

Table of venision dishes:

Teams will be rewarded with a diploma and a prize. Each team will receive a commemorative card.

The 'Master of Forest Food', the absolute winning team, will be rewarded with a diploma, a trophy and a prize.

We reward the most attractive and aesthetically pleasing place setting with a special gastronomic design award.

The cross-border team that received the highest overall rating from the jury will also be awarded.

Venision Grand Prix:

Voucher of HUF 100,000, which can be redeemed at the following specialty stores of VADEX Mezőföldi Zrt.:

- STIHL specialist shop (Székesfehérvár, Jancsár köz 2. / Dunaújváros, Arany János út 56.)
- Forest Delicatessen Specialty Store (Székesfehérvár, Jancsár köz 2.)
- Hunting gear shop (Székesfehérvár, Tolnai u. 1.)

OTHER PROVISIONS

We ask the cooking teams to leave the cooking places in the condition in which they were taken over. Please collect the waste generated during cooking and place it in the bins placed there.

To avoid fires, please observe the rules of ignition and fire safety, do not use non-standard equipment. The use of illegal equipment is prohibited by the Organizer.

The Organizer undertakes that the raw meat materials handed over to the teams always comply with health and nutrition standards. It is the responsibility of the cooking team to comply with these regulations during the further use of the raw meat raw materials handed over.

The Organizer reserves the right for the cooking teams to use only raw venision meat received from the Organizer as the main raw material. Teams may not use cod from other sources when preparing food.

The cooking team shall be liable for any damages resulting from the improper use of the items of use provided by the Organizer in the entry fee and on special request (eg. tent, beer bench set).

The Organizer is not responsible for damages and accidents resulting from non-compliance with the rules and regulations.

By signing the entry form, the cooking teams declare that they have understood and accepted the terms of the competition.

ACCOMMODATION

It is possible for the cooking teams to book accommodation, which will be provided in several accommodations near the competition venue. The booking is recorded in order, according to the room capacity (2/3/4 beds/room).

RESERVATION

Gyula Sárközi

+36 30 444 7739

facanoshotel@vadex.hu

ENTRY AND INFORMATION

Renáta Máté

Tel: +36 30 997 1553

E-mail: vadgasztra@vadex.hu

