TERMS AND CONDITIONS
The participant must be:
- A Canadian citizen, permanent resident or Canadian international student
- A full time student of a culinary program
- At least eighteen (18) years old

STAGES OF THE COMPETITION

WORKSHOP
A training workshop will be provided to all participants to allow them to deepen their knowledge of Peruvian cuisine. Technical advice will be provided to ensure a better performance. This workshop is not mandatory but is recommended.

Date and Time
📅 September 11, from 10am to 12pm
📍 Collège LaSalle

All stages of the competition will take place in the halls of LaSalle College in Montreal:

First Selection: September 18
- The participant must bring his dish to the designated table.
- The jury will determine the score and announce 6 semi-finalists. Semi-finalists will be informed that same evening for the next step.

Semi Final: September 25
- The contest managers will provide instructions and the ingredients for preparing the dish.
- Each semi-finalist will prepare the dish with the designated ingredients in a limited time. Participants must bring their utensils.
- The jury will select three finalists.

Grand final: October 2
- The Chef responsible for the final will prepare two dishes.
- Each finalist will prepare the same dishes in a limited time. Participants must bring their utensils.
- The contest organizers will provide the ingredients.
- The jury will select the winner of the Peru-Gourmet Contest 2017. The awards will be presented on site.
JURY AND EVALUATION CRITERIAS

A professional jury will review and assess the dishes during the competition. The jury is composed of experts and food critics. They have a very good knowledge of Peruvian and international cuisine. Each participant will be evaluated using a template designed for the competition.

The following template will evaluate these elements:
- the description and preparation of dishes,
- taste, technique, esthetic and presentation of the dish,
- the use of ingredients,
- and cleanliness of the space.

After each stage of the competition the management committee will report the results of the participants who pass to the next stage. The jury’s decision is final.

THE PRIZE

The value of the prize is 6 000$. The details are explained below:

1. A one-week, all inclusive trip to Lima, Peru including a gourmet and guided tours. The winner will meet renowned Peruvian Chefs and will visit recognized restaurants in Lima.
   The winner will have two culinary workshop sessions with the Executive Chefs of the San Ceferino Restaurant in Lima.
2. Prize value of $300 will be divided between the winner, the second and third place.
3. The winner will receive a trophy and a publication will be made on the website of the Chamber of Commerce and other social networks.

The travel date will be established by the Organizing Committee and it will take place during the six months following the award of the prize.

AUTHORIZATION

Participants authorize the contest organizer, the Peru-Canada Montreal Chamber of Commerce, the use of their names, photos and videos to be used in communications and promotions relating to this Contest without any form of compensation. Participants agree also that the main partners of the contests, LaSalle College and Trade Commissioner Office to Peru OCEX Toronto, use their names, photographs and details on its website and corporate newsletters.

For additional information, please email: perougourmet@ccperoucanada.ca or communicate by phone: Montreal (514) 922-7816