

'Tapas' are Spain's most collective and universal culinary symbol. Just the word 'tapas' can identify Spanish cuisine all over the world. It defines a proper and exclusive culinary modality, Through a word that does not have to be translated to explain its origin and meaning. It's all about small, varied food portions That can be consumed and enjoyed in an informal and casual way, Just as is expected in today's gastronomic trends. Currently, we can already count throughout the world Hundreds of establishments that carry in their concept and essence Tapa's symbol. Its manageability is founded on its clarity and undeniable Spanish origin. For the past three years, The City of Valladolid hosts The only National Contest of Tapas celebrated in Spain with the participation of Tapas specialists of all the autonomous communities of the country. Its success has, mainly, set Valladolid in the Tapa's gastronomical Universe. After a very effective showcase, Valladolid grows its international vigor and in response to tapa's global success, convenes the first world competition for professionals who make and create Tapas In other countries of the world. Set within the International Festival of the Tapa which will be held on November 8, 2017 at Cúpula del Milenio de Valladolid.

I World Tapas Championship Which will abide by the following:

RULES OF PROCEDURE

- The Joint Society for the Promotion of Tourism of Valladolid, S.L., in collaboration with the Provincial Association of Hospitality Valladolid and Gastronomic News, convenes the first World Tapas Championship, of international scope, among active professionals of hospitality establishments world wide in which the culinary modality of the Spanish tapa is served.
- Each participant may present a single personal and unique tapa, whose ingredients should represent spanish cuisine in at least 60% of the recipe, as well as including extra virgin olive oil if the recipe calls for oil.
- Both ingredients and elaboration will be described in an official form along with a photograph of the tapa and a completed questionnaire which includes the personal information of the author of the tapa and the establishment which the author represents.
- Recipes may be described in Spanish or English The photo will be sent in paper, or alternatively, by e-mail or in a digital format (DVD or CD.)
- In order to equate the range of all candidates, the tapa presented must not exceed a cost of 1.50 euros when valuing the ingredients involved in its elaboration.
- The documentation for this event can be sent by post mail, courier service, e-mail or by any other electronic system, attaching a photocopy of the competitor's passport identification page.
- To submit applications, the official forms provided by the technical department of the championship to cooking professionals, restaurants or bars from different countries or international cooking associations must be used.
- Official application forms (in Spanish or in English) may also be requested from the technical department of the Championship: GASTRONOMICOM NEWS C /Jimena Menéndez Pidal, número 5 28023 Madrid or to gastronomicom@gastronomicom.com
- The submission period is open from June 21, 2017 to 12 a.m of September 25, 2017. There are no registration fees for the contestants.
- A jury composed of professional chefs, members of the Hospitality Association of Valladolid and the technical department of the championship will select from the recipes and photos received up to a maximum of 15 foreign finalists to participate in the final Foreign participants will join the winner of the National Competition of Pinchos and Tapas of Spain of the previous year, adding up to a total of 16 finalists.
- The participation of spanish contestants is limited to the winner of the National Tapas Competition of 2016, as the champion of Spain.
- The scrutiny under which the submitted recipes will be assessed shall take place in the presence of those responsible for the Joint Society for the promotion of Tourism of Valladolid, S.L., who shall ensure strict compliance with the Rules of Procedure.
- All the candidates selected for the final phase will be summoned in Valladolid on November 6, 7 and 8, with allocated and paid accommodation for these nights (6 to 7, 7 to 8, 8 to 9.) Additionally, they will be invited to all programmed meals and celebrations Travel expenses will be assessed by both the technical department and teh Joint Society for the Promotion of Tourism of Valladolid, S.L. The technical department shall coordinate the candidate's presence in Valladolid on the morning of November 6, before 11 am, in order to attend the presen

tation ceremonies of the World Tapas Championship, to be awarded their finalist diplomas and to draw for the order of appearance.

- Each selected candidate will be assigned a sponsor establishment in Valladolid that will have prior knowledge of the recipe for the finalist tapa and will provide the precise ingredients for its preparation.
- It is mandatory for all finalists to wear the appropriate, professional attire with the Championship emblem provided by the technical department during all public events and the final phase of the World Tapas Championship. The order of appearance of the contestants will be determined by a draw held during the presentation of the contest on the morning of November 6.
- Obligations of the contestant:
 - To attend all the events programmed by the organization.
 - To relinquish the possibility of changing the allocated participation slot, except for reasons of force majeure, in which case a written agreement between participants must be submitted to the technical director of the competition.
 - To attend the sponsor establishment in order to develop the recipe, and show the method of preparation to the kitchen and service crew so that it can be offered to the public during the International Tapa Festival held from the 6 to the 12 of November.
- The final of the first World Tapas Championship will be held on the morning of November 8th in the facilities of the Cúpula del Milenio de Valladolid.

- Each of the applicants will have a maximum of 25 minutes to prepare 8 samples of the registered tapa; 7 will be tasted by members of the jury and 1 will be used for a photographic testimony. Each participant will need to deliver the samples to the jury in no longer than 5 minutes.
- The manageability of the championship and fairness for all contestant demands a rigorous time frame Delays will be penalized with 2 points per minute of delay in the delivery of each preparation to the jury, and candidates who exceed the allotted time by 5 minutes or more will be disqualified.
- Control of time used by each finalist will be exercised by an independent jury appointed by the technical department, like the rest of the jurors The time controller will deliver the results of his chronometer to the chairman of the jury, who in turn will incorporate this to the other votes, applying the penalty before the final count.
- The jury of the final phase will be made up of 7 prestigious specialists in spanish gastronomy, led by the presidency of a renowned Kitchen Chef. Four (4) juries (including the president) will be accredited kitchen professionals in the national hospitality business, and the other three (3) shall be elected among journalists and celebrities known for their involvement in gastronomy.
- A catering professional, chosen by the Hospitality Association of Valladolid, will act as an observer juror, who will inform the chairman of the jury and the technical director of all incidents that may arise during the preparation of the pincho or tapa, and regarding any observations regarding an unjustified or fraudulent pre elaboration.
- Jurors will grant scores from 0 to 10 points on ballots which will evaluate the concepts of Flavor, Originality, Presentation and Business Potential of each tapa, which in turn are subject to multiplier coefficients of 4, 3, 2 and 1, respectively.
- The jury of the competition will meet for recount in a private enclosure, oblivious to any outside influence. The jury will draw up a record of the results in the presence of a representative of the Joint Society for the Promotion of Tourism of Valladolid, S.L who will attest the validity of the recount, and of the technical director of the championship who will verify and control the voting ballots. The chairman of the jury will hold the casting vote in case of a tie or any discrepancies. Final results will be unappealable.
- The mathematical sum of the points granted to each contestant will determine the ranking of the ContestThe four members of the permanent jury shall determine who, among the four best ranked finalists, will be bestowed the following Contest awards:

First prize	Artistic Award and 6,000 euros World Tapas Champion
Second prize	Artistic Award World Tapas Sub champion
Third prize	Artistic Award World Tapas Sub champion

- Additional prizes may be granted, in accordance with the criteria agreed upon between the Joint Society for the promotion of Tourism in Valladolid, S.L., and the technical direction of the World Tapas Championship, to reward unique concepts or features of participating tapas not considered for the first three prizes so long as the do not interfere with the development of the World Tapas Championship, nor disturb the principles of equality of the contest.
- Complementary awards shall take into consideration the use of extra virgin olive oil among recipe ingredients, as well as the use of other spanish products or culinary fusions that stimulate the international dissemination of the spanish tapa format.
- The proclamation of champions, sub champions and complementary award-winners will take place during the closing ceremony, on the night of November 8, and will count with the attendance of officials, media, social network representatives, national and international bloggers, as well as cooks, local caterers both national and international accredited for the ceremony. Finalists shall attend in their regular professional attire.
- The winners of the World Tapas Championship, recognized in any of the categories, are compelled to attend Valladolid establishments which offer their pinchos, and must assist media who summon them.
- The World Tapas Champion 2017 shall remain in Valladolid, if possible, the day following the event closure in order to attend press meetings , and to provide technical assistance to the Valladolid establishment who sponsored him/her to help fulfill the intense demand generated by the winning tapa in subsequent days after the competition, and finally, to host a master class regarding the winning tapa in a venue determined by the organizer.
- The International Tapa Festival 2017 will take place in Valladolid during the World Championship and throughout the following week Specialized participating bars and restaurants from Valladolid will offer all finalist tapas. Finalists are obliged to provide their recipes and method.
- Valladolid establishments are authorized to permanently offer, among their culinary services, the winning tapas to the public thus publicizing these tapas as the winners of the World Tapas Championship and mentioning the authors.
- The registration as candidate in the first World Tapas Championship Valladolid implies the acknowledgment and agreement of these Rules of Procedure.

In Valladolid, June 21, 2017



WORLD TAPAS CHAMPIONSHIP CITY OF VALLADOLID 2017

RULES OF PROCEDURE



November 8th