

## Sci-Art AquaWeek 2016 Description of Contests for High Schools

**Seafood Festival:** “*Farmed seafood as appetizer, entrée, and dessert (set of three)*”  
(29 July, Friday, 9 am –12 nn)

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This contest is open to teams (each made of three student-cooks and a teacher-coach) from all interested high schools. Each team prepares three simple but novel seafood dishes (original creations)—an appetizer, a main dish, and a dessert—made with **farmed** species, including one or more of the following:

Mudcrab	Abalone	Sea bass	Oysters	Bangus
Native catfish	Mussel	Rabbitfish	Common carp	Seaweed
Grouper	Nile Tilapia	Shrimp	Mangrove snapper	Bighead carp

### *Weeks before 29 July:*

1. Find out what farmed seafood are available locally around the time of the contest. It is best to cook fresh seafood on contest day, 29 July, rather than frozen or processed seafood.
2. Figure out how to use the available farmed seafood in the best ways to produce three dishes—an appetizer, a main dish, and a dessert. Each school team must have all three dishes as a set.
3. Create the three recipes for the three dishes and test-cook and test-taste them.
4. Type and print the three recipes (listing ingredients and describing how to cook) and bring them with the three dishes to FishWorld on contest day.

### *On 29 July, contest day:*

1. Early in the morning, cook at school or at home the three different dishes, each one in an amount (e.g., a big plate worth P200) sufficient for several judges and other test-tasters.
2. Bring to FishWorld the three dishes in appropriate containers, the three recipes, and other materials for the table exhibit and food service.
3. Register at 9 am and get from the FishWorld staff the team numbers to tag the exhibit table, the three dishes, and the three recipes for judging.
4. Occupy a team table and set it up appropriately for proper presentation of the three dishes.
5. Judging time will be between 10 am and 12 nn. Four separate panels of judges will score for: Table Presentation, Appetizer, Entrée, and Dessert.
6. Judges for the Table Presentation will score the teams at 10 am, with all the three dishes in place and still intact. The criteria and scores for this round (maximum 25 points) are:
  - Each of three dishes in sufficient quantity for tasting and judging (5 pts)
  - Three printed recipes for the three dishes (5 pts)
  - Aesthetic presentation of the three dishes as a set on the team table (10 pts);
  - Appropriate outfit of the student-cooks during food service (5 pts)
7. Judging of the three dishes will be done at three separate tables in the AV Rm, one set of Judges scoring all the Appetizers; another set of Judges all the Entrees; and other Judges, all the Desserts. Each dish will be scored according to the following criteria (maximum 25 points per dish):
  - Farmed seafood species used (3 pts), and novelty of dish (5 pts);
  - Freshness (4 pts), health value (4 pts), delicious taste (4 pts);
  - Aesthetic plating (3 pts); food service by the student-cook (2 pts)
8. Other notes for contest:
  - Judges: AQD researchers and staff
  - Maximum team score is 100 points. Teams must score 70 points to be considered for a prize.
  - The three top-scoring teams win cash prizes: First (P2,000), Second (P1,700), and Third (P1,500).
  - Non-winners with scores >70 will receive P1000 to subsidize the cost of preparations.
  - Contestants and coaches will receive Certificates of Participation on contest day.
  - Certificates of Merit and cash prizes will be awarded to the winners at 3 pm on Friday, 29 July.