



World Federation of Restaurant Sport COMPETITION REGULATIONS

1. GENERAL PROVISIONS

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1.1. TERMS AND DEFINITIONS

The World Federation of Restaurant Sport (WFRS) is an international organization overseeing matters related to restaurant sport worldwide.

The World Federation of the Restaurant Sport (WFRS) was founded on June 10, 2017.

Its headquarters are located in Burgas (Bulgaria) and Tel Aviv (Israel).

As of 2025, more than 80 National Federations from around the world are members of the WFRS.

Official languages: English and Russian.

Official website: <http://wfrs.rest/>

The WFRS is represented across major global social media platforms.

The core values of the WFRS are fairness, integrity, transparency, zero tolerance for racial and religious intolerance, openness of information, friendliness, cooperation, and positivity.

For the purposes of this document, the following terms apply:

“Federation” or “WFRS” refers to the World Federation of Restaurant Sport.

“Restaurant Sport” (hereinafter RS) refers to a competition within the restaurant and hospitality industry conducted in accordance with the Regulations and/or Rules established by the WFRS. Restaurant Sport is primarily a show-competition among teams of restaurants and organizations that compete in high-quality, creative, and fast service for guests. Therefore, the result depends on each team member and their coordinated teamwork.

“Association” or “Associations” refers to National Federations (NF), except where the context clearly indicates otherwise.

“Executive Committee” refers to the WFRS Executive Committee established and constituted in accordance with these Regulations. Hereinafter referred to as the “Executive Committee.”

“Member” refers to an individual acting as a representative of the Federation, an Association, or the Organizing Committee.

“Officials” refers to all members of governing bodies, managers, coaches, technical staff, medical

staff, and administrative personnel of the confederation.

“Restaurant Sport” refers to a competition exclusively governed by the Federation and regulated by the Rules of the Game established by the WFRS.

“Competition” refers to any competitive event held under the auspices of the WFRS, including: the World Championship, Regional Championship, Capitals’ Cup, National Championship, Halal Championship, Kosher Championship, Pastry Championship (in-person and remote formats), and other events.

“Judge,” “Judging Panel,” or “Expert” refers to an individual or a group of qualified professionals and masters in their respective fields, invited by the Federation or the Organizing Committee to ensure a fair and unbiased determination of the winner in competitions held under the rules and authority of the WFRS.

“Organizing Committee” refers to a group of responsible individuals who initiate and conduct WFRS Competitions.

“Competition Directorate” refers to a temporary executive body appointed and/or hired by the Organizing Committee to organize and execute a specific Competition on a turnkey basis.

“Appeals Commission” refers to a commission established by the Competition Directorate to review complaints and appeals submitted by competition participants and issue binding decisions.

“Competition Participant” or “Participant” refers to a team assembled and organized by an institution to participate in a Competition. Typically, a team consists of a team leader, a head chef, a pastry chef, a bartender or sommelier, and a waiter. The final professional composition of a participating team is determined by the regulations and provisions of the specific Competition.

“Technical Rider” refers to the set of conditions and requirements for the venue hosting the Competition, including the list of materials and equipment provided by the Competition Directorate for the proper organization and execution of the event according to the relevant competencies.

“Technical Director” refers to the representative of the Competition Directorate responsible for all technical matters.

These Regulations define the essence and Rules for organizing and conducting championships, cups, and other Competitions held by the WFRS, including both team-based events and competitions in individual competencies, such as the preparation of food in accordance with religious and national standards.

All individuals involved in the organization and participation in WFRS Competitions must conduct their activities in accordance with these Regulations and the principles of honor and dignity. During Competitions, the following key values must be upheld: honesty, fairness, transparency, openness of information, cooperation, and zero tolerance for religious, national, gender-based, or any other form of segregation. Any form of division based on race, nationality, religion, or other such criteria is strictly prohibited.

1.2. ORGANIZING COMMITTEE OF THE COMPETITION

To conduct WFRS Competitions, an Organizing Committee (hereinafter the “Organizing Committee”) is established. The decision regarding the composition of the Organizing Committee is made jointly by the leadership of the World Federation and the National Federation of the host country.

The activities of the Organizing Committee are supervised by the Chairperson of the Organizing Committee.

1.3. COMPETITION DIRECTORATE

For the preparation and operational management of the Competition, a temporary executive body—the Competition Directorate (hereinafter the “Directorate”)—is formed, and its composition is approved by the Organizing Committee.

The overall supervision of the Directorate is carried out by the Head of the Regional Office of the WFRS in the host country.

1.4. RIGHTS AND RESPONSIBILITIES OF THE COMPETITION DIRECTORATE

1.4.1. The Regional Office of the Federation in the host country appoints or hires the “Competition Director.” The candidacy of the Competition Director must be approved by the President of the WFRS.

1.4.2. The Competition Director bears personal responsibility for the organization and execution of the Competition, including its technical and staffing support, and oversees the overall preparation and implementation of the event.

1.4.3. The Directorate, in accordance with these Regulations, makes decisions on all matters related to the technical organization and execution of the Competition, including matters not explicitly defined in these Regulations.

1.4.4. The Directorate is responsible for ensuring that the infrastructure and equipment of the Competition comply with established safety regulations, health standards, and environmental protection norms. All documentation containing safety rules and health and environmental standards must be published on the WFRS website and the national office’s website at least two months before the start of the Competition.

1.4.5. The Directorate is responsible for the informational promotion of the Competition, public relations (PR), and event advertising before, during, and after the Competition. The WFRS reserves all rights related to any Competition held under its auspices, including the approval of all public relations activities (media, marketing, and PR).

1.4.6. The Directorate is responsible for the creation and technical preparation of the Competition venues and their equipment for each competency, in accordance with the technical rider, site layout plan, and infrastructure sheet agreed upon with the designated representative of the Federation.

1.4.7. No later than 60 days before the start of the Competition, the Competition Directorate must obtain from the designated WFRS representative (the Federation’s Technical Director) the current technical rider, infrastructure sheet, construction plan, and equipment list containing detailed information on the infrastructure, equipment, tools, and consumables required for the Competition.

1.4.8. Upon receiving the above-mentioned documents from the WFRS representative, the Competition Directorate must, within three days, distribute them to all relevant parties, including technical site administrators and experts.

1.4.9. In accordance with the technical rider and other official documents, the Directorate must ensure, no later than 30 days before the start of the Competition, the availability of optimal venues and infrastructure for hosting the event.

1.4.10. In addition to providing the main Competition venue and working stations (boxes) for participants, the Directorate must provide the following facilities:

- an office equipped with the technical resources required for the Competition Headquarters and the Judging Panel;
- a conference hall for press conferences and business events;
- any additional premises required for the organization and execution of the Competition.

1.4.11. The judges' room and headquarters must be equipped with a table, chairs, a waste bin, and office supplies. They must also include a dining table stocked with: bottled drinking water, juices, a hot water dispenser, tea, coffee, milk, cream, sugar and sugar substitutes, cookies, candies, pastries, sandwiches, and sufficient tableware for all members of the judging panel. A waiter must be present to maintain order at the dining table.

The Competition Directorate is responsible for selecting and equipping competition venues in accordance with the requirements established by the Regional Office of the WFRS.

1.4.12. The Competition Directorate must develop, approve, and coordinate with the WFRS the following:

- the overall artistic and visual concept for decorating the Competition venue, including providing design layouts for all decorative elements (banners, flags, promotional materials, printed materials), which must be produced no later than 10 days before the start of the Competition;
- a draft design project of all Competition areas, including layout plans of main and presentation areas, indicating all equipment; a placement plan for all participants (including presentation categories and interactive stands); and the PR and media support plan for the Competition — all to be submitted no later than 10 days before the start of the Competition.

1.4.13. The Directorate must provide operational and utility maintenance of the Competition venues for the entire duration of the event, including: cleaning of premises, ensuring on-site technical staff and security, and maintaining the proper functioning of electrical systems, ventilation, sewage, water supply, and heating.

1.5. CONDUCTING THE COMPETITION

1.5.1. Restaurant Sport is primarily a show-competition among teams from restaurants and organizations, focused on high-quality, fast, and creative guest service. Therefore, the result depends on each team member and their coordinated teamwork.

1.5.2. Within the framework of the Competition, the Directorate is required to:

- organize the reception and registration of participants, judges, experts, members of the WFRS Organizing Committee, honorary guests, volunteers, representatives, and business partners, as well as provide accommodation, transportation, and essential services. Electronic registration lists must be completed no later than two weeks before the start of the Competition;
 - ensure safety during all events, including the presence of police, private security, an emergency medical team, fire services, and any other necessary emergency or support services;
 - ensure the presence of technical staff at all Competition venues throughout the entire event period (in case of breakdowns or malfunctions).
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- ensure operational and utility maintenance of the venue, including cleaning of premises; ensure the proper functioning of ventilation, sewage, water supply, and heating systems; and organize an identification system and unobstructed entry and exit for Competition participants and spectators;
 - ensure the availability of a secured dedicated Wi-Fi and LAN network with 4G internet connectivity and a minimum bandwidth of 100 Mbps;
 - organize photo and video documentation of the Competition;
 - organize the awards ceremony for Competition winners;
 - organize the advertising and PR support of the Competition.

1.6. COMPETITION PROGRAM

1.6.1. No later than two months before the Competition start date, the Directorate must approve a detailed Competition plan, which must include:

- a detailed Competition program, including information on accommodation and catering for all participants;
- the procedures for the Opening and Closing Ceremonies;
- the business program;
- the program of additional and non-competitive events.

1.6.2. Detailed information regarding the Participant Packages must be published on the websites of the WFRS and the Regional Office of the host country no later than two months before the start of the Competition.

1.6.3. No later than two months before the Competition, the Directorate must inform participants of the participation fee for each team member, clearly specifying all possible additional expenses.

1.6.4. All participants obtain full participation rights, in accordance with the terms of the Participant Package, only upon complete and timely payment of the required fee.

1.6.5. The Competition Directorate must provide accommodation, meals, and transfers in accordance with the participant's paid organizational fee.

1.7. REGISTRATION OF PARTICIPANTS

1.7.1. A team consists of 3 or 5 members:

Team Leader, Chef, Waiter, Sommelier, Pastry Chef.

The exact number of team members is determined by the specific Competition.

Teams are admitted to the Competition only if they submit and pay for their application no later than 50 days before the start of the event and receive confirmation of participation from the organizers.

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To complete registration, an application must be submitted indicating:

- the team name and the country the team represents;
- the name and address of the team leader, including phone number and email;
- the full names of team members assigned to each competency.

1.7.2. The Directorate or its authorized representatives must collect nominal lists of: participants, judges and officials, representatives of companies and corporations, supporters, and guests of the Competition. All participants, organizers, and members of the judging panel must be entered into the electronic lists no later than 15 days before the start of the Competition.

1.7.3. Together with the application, participants must sign a consent form for the processing of personal data, including automated processing, for the purpose of collecting the following personal information of Competition participants:

Last name, first name, patronymic, citizenship, date of birth, phone number, email, gender, passport details (date of issue, issuing authority, division code, registered address), region of residence, actual residential address, postal code, social security number (SNILS), tax identification number (INN), clothing size, place of work, employer and job title, education, field of study, year of graduation, and work experience.

Personal data processing includes any action (operation) or combination of actions performed with or without automation, including collection, recording, systematization, accumulation, storage, clarification (updating or modification), retrieval, use, transfer (distribution, provision, access),

anonymization, blocking, deletion, and destruction of personal data for the purpose of conducting the Competition.

1.7.3. Participants must have both the original and a copy of a medical certificate or health book in the form required by the host country.

1.7.4. Participants, judges, and experts must provide the following documents upon request of the Competition Directorate:

- passport (or another identity document);
- a certificate from their place of study/work confirming that the contestant is indeed a student/employee (or a copy of their employment record book);
- a document confirming their qualification in the relevant competency.

1.7.5. All personal data provided by participants, judges, and experts for participation in the Competition will be stored in accordance with the applicable legislation of the Russian Federation. A participant has the right to withdraw their consent for personal data processing by sending a written notice to the Directorate via registered mail with confirmation of delivery. If the withdrawal of consent makes further participation impossible, the Directorate may deny the participant access to the Competition. The Directorate must complete the withdrawal and destruction of the participant's personal data within 30 days of receiving the notice.

1.8. ALLOCATION OF COMPETITION SLOTS

1.8.1. Participation and victory in regional Competitions grant the right to participate in higher-level Competitions, with the opportunity to represent the region at subsequent stages (qualifying events for the National Championship Finals, National Cuisine Championship Final, Halal Championship, Kosher Championship, World Championship).

1.8.2. Based on Competition results, teams and participants who place in prize positions within their respective categories may be included in the regional representative team.

1.8.3. Participation in a regional representative team does not guarantee competitors a place in higher-level championships if additional selection mechanisms are established by regulatory documents of the Competition's host region. Such mechanisms must be approved by the WFRS leadership.

1.8.4. Participants from the host region who are associated partners of the WFRS are eligible to participate. The Directorate compiles the list of participants based on submitted applications. If technical capacity and available slots allow, the Directorate may announce the admission of foreign participants, participants from other regions, or additional entrants outside the official scoring, effectively making the Competition "open."

1.8.5. The number of Competition slots for teams—and, if needed, for each competency—must be approved by the Directorate but cannot be fewer than eight scoring participants. Therefore, to meet the required minimum of eight competitive slots, participation from at least eight teams/competitors representing eight different regions/organizations is required.

1.9. GENERAL MANAGEMENT OF THE COMPETITION

The Directorate carries out the overall organizational management of the Competition. Within this

scope of responsibilities, it assigns specific rights and obligations to the designated individuals responsible for various functional areas.

1.10. JUDGING PANEL

To determine the winners of the Competition, the Organizing Committee must form a Judging Panel no later than 10 days before the start of the Competition. Its composition must be approved by the President of the WFRS.

The Judging Panel must consist of at least three (3) professionally qualified judges and experts appointed by the WFRS President. The panel may also include a “public jury” composed of notable public figures and media personalities.

The judges shall elect the Chief Judge and Deputy Chief Judge by simple majority through an open vote.

The President or an authorized representative of the WFRS has the right to cast the deciding vote in the event of a tie.

If the total scores of competitors are completely equal, the winner is determined by a repeated vote conducted jointly by the Judging Panel together with the President/authorized representative of the WFRS and/or the Head of the NFRS.

****1.11. CHIEF JUDGE OF THE COMPETITION**

(CHAIRPERSON OF THE JUDGING PANEL)**

1.11.1. The Chief Judge (Chairperson of the Judging Panel) ensures the necessary conditions for all participants to compete under equal and fair evaluation criteria.

1.11.2. During the preparation and execution of the Competition, the Chief Judge must utilize official documentation developed by the WFRS.

1.11.3. Any important adjustments to the competition tasks due to force majeure circumstances (changes in ingredient availability, presence/absence of equipment or tools) must be coordinated with the WFRS. The WFRS President has the right to take part in the Competition as the Supreme Judge.

1.11.4. During the Competition, strict adherence to the core values—honesty, fairness, transparency, openness of information, cooperation, and zero tolerance for any religious, national, gender-based, or other segregation—is mandatory.

1.12. DEPUTY CHIEF JUDGE OF THE COMPETITION

1.12.1. The Deputy Chief Judge supports the Chief Judge and carries out assignments related to the conduct of Competitions within specific competencies.

1.13. PUBLIC RELATIONS (MARKETING, MEDIA, AND PR)

1.13.1. The Competition Directorate is responsible for fully and promptly providing information about the Competition online, on social media, to regional and federal media outlets, and to government authorities.

1.13.2. All documents must reference the Competition Directorate and comply with WFRS standards.

1.13.3. The Competition Directorate must inform the maximum number of stakeholders about the upcoming Competition through all available channels (PR, media, social media, email newsletters, etc.).

1.14. COMPETITION QUALITY CONTROL (AUDIT)

1.14.1. Quality control of the Competition is carried out by WFRS officials authorized to conduct audits for compliance with WFRS standards during the Competition. In addition, the auditor conducts an independent evaluation of the entire Competition.

During the WFRS audit, the following may be inspected:

- the quality of the Competition’s organization;
- the quality of construction and equipment of the competition areas (boxes);

- compliance of the Competition with WFRS standards;
- quality of work performed by judges and experts;
- completeness and accuracy of all primary and supporting Competition documentation;
- knowledge and adherence to WFRS standards at the competition venue.

1.14.2. The Competition Directorate and judges must provide unrestricted access to all documents and information requested by the auditor during the audit.

1.14.3. If the requested information is not provided to the auditor, the Competition results may be declared invalid.

1.14.5. If any of the following violations are identified, the results of the team competition and/or the corresponding competency may be declared invalid, and judges may be added to the Register of Dishonorable Judges:

- failure to comply with these Regulations;
- violation of the Code of Ethics;
- violation of the evaluation procedures for participating teams;
- violation of safety regulations (hereinafter “TB”) and occupational health requirements (hereinafter “OT”);
- absence of properly completed TB and OT protocols, workplace orientation records, or competition task acknowledgement documents (including force majeure–related task adjustments such as ingredient changes or equipment issues);
- discrepancies between the actual competition stations (boxes), equipment, or construction plan and those approved in official documentation;
- use of any technical rider (construction plan, equipment setup, competition tasks, etc.) not approved by the WFRS President;
- providing knowingly false personal data;
- in the event of non-compliance with WFRS standards, the Directorate and judges must take all possible measures to correct deficiencies.

If the responsible parties refuse to correct deficiencies and/or if correction is impossible, results in the corresponding competency may be declared invalid, and experts may be added to the Register of Dishonorable Experts.

All violations must be documented in the audit report, including a list of detected issues. An extract from the audit report may be requested by the head of the regional federation from the WFRS President no earlier than one month after the Competition concludes.

1.15. SAFETY, HEALTH, AND ENVIRONMENTAL REGULATIONS

1.15.1. All visitors, organizers, guests, and participants must comply with the safety, occupational health, and environmental regulations in effect at the Competition venue.

1.15.2. Judges, experts, and safety inspectors monitor compliance with safety, health, and environmental rules. Safety inspectors have the authority to temporarily or permanently remove from the Competition any individual found in violation of these rules. Permanent removal includes revocation of access to the Competition venue.

1.15.3. Any temporary or permanent removal from the Competition due to safety or environmental violations must be documented in a protocol signed by the Safety Inspector and the Technical Director of the competition venue. The protocol must include evidence of the violation in the form of photos, videos, or witness statements.

1.16. COMPETITIONS

1.16.1. Restaurant Sport Competitions may be team-based or individual, depending on the professional competencies involved. Pastry Championships may be held both in-person and remotely.

1.16.2. Typically, a team consists of 4–5 people: team leader, head chef, sommelier/bartender, pastry chef, and waiter. Each Competition defines the exact number and professional composition of participating teams.

1.16.3. The overall list of competencies included in the Competition must be approved by the Regional Directorate in coordination with the WFRS to ensure alignment with the mission of the WFRS, the goals of the Competition, and the economic needs of the host region.

1.16.4. As part of team competitions, separate events may be organized for specific professions—such as bartending shows, carving, waiter competitions, cooking shows, etc.

1.16.5. Participants must report to the Competition area for preliminary registration no later than 30 minutes before their scheduled start time.

1.16.6. During performance, all participants must comply with sanitary regulations and must have disposable gloves and personal medical certificates.

1.16.7. Participants may prepare a presentation to accompany their dishes.

1.16.8. Team Leader Responsibilities:

The Team Leader represents the competitors throughout all stages of the Competition:

- communicates with the Organizing Committee and Directorate on behalf of the team;
 - resolves all organizational and professional matters arising during the Competition;
 - may appear on stage with participants during opening, awards, and closing ceremonies;
 - may not enter the competition boxes or the judges' evaluation area during preparation or presentation of dishes;
 - must be present in the Competition zone wearing professional attire such as a chef's jacket and black (or other permitted color) trousers/skirt. The Team Leader's attire must be distinguishable from the participants' uniforms or include a distinct identifying feature.
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1.17. SUMMARIZING THE COMPETITION RESULTS

1.17.1. Within 10 business days after the Competition, the Directorate must prepare an official report including:

- electronic copies of all registration lists indicating the total number of participants;
- electronic copies of personal medical certificates and safety briefing records;
- electronic copies of the final protocols of the Judging Panel and Expert Commissions.

1.17.2. The Directorate must ensure PR coverage of the Competition results.

Following the event, the Directorate must create final video summaries of the Competition (1–10 minutes), including footage from the opening and closing ceremonies, business and cultural program elements, participant performances, and logos/names of the organizers and the full Competition title.

1.18. TECHNICAL RIDER

1.18.1. The Directorate, together with the Organizing Committee, develops and approves the final version of the Technical Rider. The Technical Director of the venue must review and update the Technical Rider as necessary.

1.18.2. The competition task must be developed in accordance with the materials and equipment listed in the Technical Rider.

1.18.3. The Directorate or its authorized representative must publish the Technical Rider on the Competition's official website.

1.19. MATERIALS AND EQUIPMENT

1.19.1. The Competition Directorate must provide all materials and equipment except for the toolbox, which participants must bring themselves (e.g., chef's knife roll, bartender or waiter organizer, etc.).

1.19.2. Participants may bring in their toolbox: personal tools, knives, kitchen utensils, cookware, etc., but only items allowed by the technical descriptions of the Competition. Participants must also bring their own professional uniforms and personal protective equipment (gloves, masks,

headwear, aprons, sleeves if needed), insignia, awards, etc.

Note: The Organizing Committee does not provide chef uniforms. Participants must bring their own chef jackets, trousers/skirts, and professional footwear. Competitors must wear uniforms during the Competition and at the awards ceremony.

1.19.3. Participants must use only the kitchen equipment and products provided by the Directorate, as well as tools and materials brought in their toolbox.

1.19.4. Participants may bring their own ingredients corresponding to the theme of the Competition and long-prepared components (braised, roasted, baked, sous-vide items).

1.19.5. Complex decorative elements (fermented, freeze-dried items, molded decorations, etc.) may be brought in, provided the Directorate is notified in advance.

1.19.6. Before their performance, each team must present all of their brought ingredients, products, and decorative items for inspection by the Judging Panel.

1.20. MISSING MATERIALS AND EQUIPMENT

If shortages arise in any materials or equipment listed in the Technical Rider, the Technical Director must be notified immediately so that the Technical Administrator can resolve the issue. Both the Technical Director and the judges must be informed if a participant lacks any required items from their toolbox. The Technical Director must assist in sourcing missing items. Any equipment or materials lacking from the participant's toolbox must be purchased at the participant's expense.

1.21. REPLACEMENT OF MATERIALS AND EQUIPMENT

A competitor may request replacement equipment or materials if originally supplied items become damaged, lost, or unusable; however, any such replacement may result in point deductions. The Judging Panel determines the number of points to be deducted and must inform participants prior to the start of the Competition. Point deductions must not contradict the approved evaluation criteria or other WFRS documents.

1.21.1. A participant's toolbox is a set of tools listed in the technical description and brought to the Competition by the competitor.

1.21.2. Competitors must independently assemble the contents of their toolbox according to the technical description and the requirements of the tasks.

1.21.3. Toolbox Size.

The maximum allowed toolbox size is defined in the technical description. Judges must ensure toolbox dimensions comply with requirements. If a toolbox exceeds allowed dimensions, it must be removed from the competition area with assistance from technical administrators. The Directorate must ensure the safekeeping of all tools and equipment.

1.21.4. Storage of the Toolbox at the Competition Venue.

Toolboxes must remain open and must not be removed from the Competition area until permission is granted by the Chief Expert.
Responsibility for the toolbox's safekeeping in the absence of the Participant lies with the Competition Directorate.

1.21.5. Allocation of Workstations

Workstations (boxes) are assigned to participants randomly through a draw.
The draw must be conducted by the Directorate on the day participants are introduced to the competition area, in accordance with the Competition schedule, and must be documented in an official protocol unless otherwise specified in the technical description.

1.22. TECHNICAL DESCRIPTION AND TASK

1.22.1. Each Competition must have a Technical Description and Task, defining its name, WFRS skill and specification standards, scoring system and assessment framework, preparation procedures, selection, approval, modification and notification processes regarding the competition task, procedures for conducting the Competition, as well as all applicable safety, health, and environmental regulations.

1.22.2. The Competition Task must specify:

- which materials and equipment must be provided at the workstations (boxes);
- the set of food products supplied by the Directorate, including a shared table with assorted ingredients (working counter), pre-washed and clean vegetables, fruits, herbs, grains, salt, pepper, etc.;
- which products, spices, and ingredients participants may bring with them (brought items must be pre-washed and, if necessary, peeled but not cut—herbs, vegetables, fruits, berries);
- the list of prohibited items that may not be used at workstations during the Competition.

1.22.3. The Technical Description must also include indicative layout plans of the competition zones—workstation construction plans—developed based on prior Competition experience. The Technical Description of each workstation (box) includes lists of materials and equipment provided by the organizer. These materials and equipment are part of the Technical Rider. The Technical Description must be published on the Competition website at least two (2) months before the event.

1.22.4. Standard Workstation (Box) Equipment*

- Work tables
- Kitchen utensils and equipment: cutting boards, sauté pans, pots, frying pans, small working tools (list varies by Competition)
- Induction cooktop
- Microwave oven
- Combi-steamer
- Refrigeration equipment
- Blast chiller
- Mixer
- Sink

- Napkins, potholders
- Trash bin, hygiene supplies for kitchen cleaning (detergents, cleaning agents, sponges, gloves, trash bags, etc.)

1.22.5. It is prohibited to remove dishes or equipment provided by the Organizing Committee and partners from the competition area.

1.22.6. After the Competition, inspectors will check all provided equipment and utensils. Participants are financially responsible for any missing or damaged items.

1.22.7. Participants may bring additional equipment with prior approval from the Organizing Committee. Personal small tools, professional utensils, and cookware are permitted. Participants must use their own knives.

1.22.8. A complete list of equipment and inventory will be sent individually to each Competition participant.

*Workstation composition and equipment may vary depending on the Competition Task.

1.23. LEGAL PRIORITY

1.23.1. In the event of contradictions between the Technical Rider, Technical Descriptions, and these Regulations, the Regulations shall prevail.

1.23.2. If both the Competition Regulations and Technical Description impose restrictions, the strictest restriction applies.

1.24. SPECIAL COMPETITION RULES

1.24.1. Special Competition Rules must be developed when necessary for each specific Competition. These rules clarify elements that may differ depending on the objectives, context, and goals of the Competition.

1.24.2. Special Rules may not contradict the spirit or the letter of the WFRS Competition Regulations.

1.24.3. Special Rules must be reflected in the Technical Rider and Technical Description.

1.24.4. Special Rules are adopted by the WFRS through a voting process within the procedure for updating the corresponding Technical Description. Special Rules may only be adopted *before* the Competition and may not be introduced during its execution.

1.24.5. Any allegations of violations of Special Rules must be reviewed according to the dispute resolution procedures.

1.25. SCORING SYSTEM

Restaurant Sport is primarily a show-competition among restaurant teams focused on high-quality, fast, and creative customer service. Therefore, results depend on each individual participant and coordinated teamwork.

1.25.1. The evaluation of participants by judges must follow the requirements outlined in the Technical Descriptions of the Competition.

1.25.2. Evaluation during the Competition must occur along three axes:

- professional evaluation by judges,
- evaluation by the “public” judge,
- evaluation through measurable indicators (objective scoring—e.g., waste weight).

Using precise criteria is essential to ensure fair assessment across all scoring areas.

1.25.3. Evaluation criteria must be based on current professional and business standards, judges' expert opinions, and must correlate with the WFRS and WACS (World Association of Chefs' Societies) skill and profession specifications.

1.25.4. The primary tools for assessing competency-based competitions are:

- the WFRS skills specification standard and its quantitative indicators,
- the scoring scheme,
- the competition task,
- the Competition Information System (CIS).

2. PARTICIPANT ASSESSMENT PLAN

2.1. WFRS Skills Specification Standard

The WFRS professional skills specification standard is part of the Technical Description and defines which aspects of Competency Competitions are subject to evaluation.

2.2. Coefficients

Weighting coefficients assigned to each section of the WFRS skill specification determine the distribution of points within the scoring scheme.

Variations within $\pm 5\%$ are allowed, provided that overall balance is maintained.

All deviations must be approved by the WFRS President, who must ensure the balance is preserved.

2.3. Evaluation Methods

To ensure complete coverage of the WFRS skill specification, each assessment aspect must be linked to its corresponding section.

2.4. Scoring Criteria

All evaluations must be based on clear, practical criteria defined in the scoring schemes. Participants' work must be judged strictly according to these criteria.

Comparing participants against one another to assign scores is prohibited.
Evaluations and score assignments may not be conducted in the presence of participants.

2.5. Preparation of the Judging Panel

Immediately before the Competition, members of the Judging Panel must undergo special training to ensure a high level of quality, professionalism, and full compliance of the evaluation process with the established rules and procedures. This training is mandatory and is conducted by the President of the WFRS and the Chief Judge of the Competition.

2.6. Participant Scoring Scheme

2.6.1. Purpose of the Scoring Scheme

The scoring scheme serves as the link between the evaluation process and the international standards on which the Competitions are based.

2.6.2. Scoring Scale

The scoring scale for each Competition scoring scheme must not exceed 100 points.

2.6.3. Evaluation Criteria

The evaluation criteria are the main sections of the scoring scheme. Their titles may coincide with or differ from the sections of the WFRS skills specification standard and the Competition Task. The scoring scheme must include between three and nine criteria. Regardless of the structure of the criteria, point distribution must correspond to the weighting coefficients of the WFRS skills specification standard.

2.6.4. The overall scoring system for dishes corresponds to the international standards of WFRS and WorldChefs (WACS):

The general evaluation criterion for the performance of competing teams consists of the following components:

1. Overall impression of the team (neatness, uniforms, headwear, cleanliness and sanitary state of the workstation/box, hygiene and sanitation, coordination of work, mutual assistance, positivity, politeness, creativity).
Score range: 0–25 points
2. Technique and professionalism (compliance of the served dish with the task, composition and preparation methods, execution technique, cleanliness of work, plating, practicality, aesthetics, color harmony, innovation, use of new products and technologies, careful use of ingredients, minimum waste and efficient processing methods, creativity, signature style).
Score range: 0–25 points
3. Service and presentation of dishes and beverages (work of the waiter, bartender/sommelier, table setting, presentation).
Score range: 0–25 points
4. Taste and organoleptic qualities of the dishes, proportionality, and pairing of beverages with the dishes.
Score range: 0–25 points

Maximum total score: 100 points.

2.6.5. The head chef and the pastry chef (if included in the team according to the Competition Rules) prepare two portions of each dish: one portion for tasting by the Judging Panel and one portion for display in the hall on the presentation table for spectators.

2.6.6. If there are two teams on the competition floor, the start time for both boxes is simultaneous.

2.6.7. The team that finishes its preparation first presents its dishes to the Judging Panel first.

2.6.8. If three or more teams are competing at the same time, each team starts separately at intervals of 10–12 minutes. If any team exceeds the allotted cooking time by more than 5 minutes, its dishes are presented to the Judging Panel after the last participant, and penalty points are applied in the evaluation.

2.6.4. Sub-criteria

Each criterion contains one or more sub-criteria.

Scoring sheets are drawn up in accordance with these sub-criteria.

2.6.5. Sub-criteria Aspects

Each sub-criterion contains one or more aspects for which points are awarded. There are two types of aspects used to reflect the evaluation methodology: those for judges' subjective evaluation and those for assessment by measurable parameters.

2.6.6. Number of Aspects

The recommended total number of aspects is between 75 and 250.

It is not permitted to have more than 300 or fewer than 50 aspects.

Point values and balance

The weight of a single aspect must not exceed two points.

2.6.7. Development and Use of the Scoring Scheme

A separate scoring sheet must be prepared for each sub-criterion. Scoring sheets must include all aspects regardless of the applied evaluation method (judges' evaluation, measurable parameters, or both). Each scoring sheet must contain information on all aspects of the sub-criterion, rules for awarding points, and the maximum score for each aspect.

2.7. Competition Task

The Competition Task is an evaluation tool for each Competition.

2.7.1. The Technical Description defines the framework of the Competition Task, its format/structure, and the process of its development, approval, selection, distribution, and modification (if necessary).

2.7.2. The Competition Task must be designed so that it can be completed using the ingredients, materials, and equipment provided, as well as the contents of the participants' toolboxes.

2.7.3. The development of the Competition Task, including the "black box" component, must be completed no later than two months before the Competition. No major changes may be made thereafter to the list of required materials and equipment, although clarification of quantities and consumables may be carried out upon agreement with the WFRS and the Competition Directorate.

2.7.4. The Competition Task must be constructed in such a way that the work performed by participants and its components can be easily evaluated for compliance with established standards,

and the time allowed for its completion must not exceed 1 hour for competitors. In developing the Competition Task, efforts must be made to minimize the required space, materials, and infrastructure.

2.8. Ethical Criteria

2.8.1. All participants are required to comply with the Code of Ethics.

2.8.2. All judges must demonstrate a high level of professionalism, honesty, and fairness. To ensure ethical standards in conducting the Competition, all possible measures must be taken to prevent any Participant or group of Participants from having exclusive access to information about the Competition Task.

2.9. Selection, Approval, and Distribution of the Competition Task

2.9.1. The procedures for selection, approval, and distribution of the Competition Task are defined in the Technical Description.

2.9.2. The Competition Task must be feasible within the specified time limits and using only those materials and equipment listed in the Technical Description and/or brought by the competitors in their toolboxes. This process is defined in the Technical Description.

2.9.3. Organizers must maintain confidentiality of all related information (unless otherwise provided for in the Technical Description or Special Rules for the competency).

2.9.4. The distribution of information about the Competition Task must follow two principles:

- the principle of minimum necessary awareness – information is provided only to those who need it to perform the task;
- timeliness – information is provided only when it is needed.

2.9.5. From the beginning of the Competition Task development process, all documents, drawings, notes, computers, memory cards, and other data carriers must remain at the competition venue and be stored in a specially designated area.

2.9.6. The Competition Director may deny access to detailed information about the Competition Task, while still providing full information on the required infrastructure and equipment layout.

2.9.7. All Competition organizers are responsible for ensuring confidentiality.

2.10. Provision of the Competition Task

2.10.1. When the Competition Task is publicly available, it must be accompanied by the Technical Description on the basis of which it was developed. The Competition Task and its evaluation criteria that are made publicly available may be modified by up to 30%. After such modifications are made, competitors will only receive a generalized scoring sheet. Participants do not receive detailed scoring sheets of judges' evaluations or evaluations based on measurable parameters.

2.10.2. The final version of the scoring scheme must be approved by the Competition Director and the President of the WFRS.

2.11. Mandatory Changes to the Competition Task Content

2.11.1. When access to the Competition Task is provided in advance, experts must introduce changes to 30% of its content, taking into account limitations on products, materials, and equipment provided by the Competition organizers, as well as limitations on materials and equipment brought by competitors in their toolboxes. The introduction of 30% changes must not result in simplification of the Competition Task.

2.11.2. All changes must be documented and approved by the President or the President's authorized representative of the WFRS before the start of the Competition.

2.12. Briefing on the Competition Task and Scoring Procedures

2.12.1. If the Competition Task is not divided into stages (i.e., it is a single project for all competition days), participants receive the full version of the Competition Task and the basic principles for completing the "Black Box" assignment (if provided), along with accompanying explanatory materials, immediately before the start of the Competition.

2.12.2. The Occupational Health and Safety (OHS) briefing for participants and members of the Expert Group is conducted by the Technical Expert and confirmed by signature.

2.12.3. After workstation allocation and completion of the OHS briefing, participants are given no more than 2 hours to prepare their workstations, check and prepare tools and materials, review the equipment, and conduct equipment testing.

2.12.4.–2.12.5. Participants are given at least 15 minutes (not included in the official competition time) to familiarize themselves with these documents and ask questions.

2.12.6. Participants do not receive information about judges' scoring sheets or measurable-parameter scoring sheets.

2.12.7. After reviewing the Competition Task, an official acknowledgment protocol must be signed by the participants.

2.13. Draw (Lottery)

Before the Competition, workstations are assigned by a random draw.

The draw must be conducted in the presence of all participants, using a method that excludes manipulation or predetermined allocation.

The results of the draw must be documented separately.

2.14. Intellectual Property

Competition Tasks used during the Competition are retained by the organizer for future use. These Competition Tasks must be submitted by the Directorate to the WFRS headquarters in electronic format.

2.15. Preservation of Completed Competition Tasks

2.15.1. The removal or destruction of completed dishes is permitted only after all judges have signed the score-locking protocol and after permission is granted by the Competition Directorate.

2.15.2. Completed Competition Tasks may not be removed from the Championship venue or used in any way without official permission from the Organizing Committee or the Championship Directorate.

2.16. EVALUATION PROCEDURES

2.16.1. Evaluation Methods

There are two evaluation methods:

- **Subjective (judges' evaluation)**
- **Objective (measurable-parameter evaluation)**

Each method has its own purpose and procedures.

2.16.2. Objective evaluation is used to verify correctness, precision, and other indicators that can be measured.

2.16.3. Judges' evaluation is used to assess quality when small subjective differences in perception exist.

2.16.4. Organization of Scoring

The Competition Directorate prepares scoring sheets for each Competition.

Each scoring sheet includes details for each aspect and the maximum points available.

Judges are solely responsible for evaluation and scoring of each criterion and sub-criterion.

Scoring sheets may include aspects assessed subjectively, objectively, or by both methods.

2.16.5. Special Procedures for Objective Evaluation

Objective evaluation uses two decision methods:

- **binary:** yes/no
- **discrete:** according to a predefined compliance scale

2.17. Special Procedures for Judges' Evaluation

2.17.1. Each expert assigns 0 to 3 points based on established criteria, using the following structure:

0 – work performed below standard or task missing

1 – work meets the required standard

2 – work meets and partially exceeds the standard

3 – outstanding, exceptional work

2.17.2. Criteria listed in the scoring scheme and reflected in scoring sheets link evaluation to established standards. These criteria must be approved when the scoring scheme is finalized and may not be changed during scoring.

2.17.3. If the difference in scores assigned by judges for any aspect exceeds 1 point, judges must make a note.

A brief discussion referencing the evaluation criteria is allowed to reduce the difference to 1 point or less.

If the difference remains greater than 1 after discussion, the judging team may be replaced.

2.17.4. If a participant makes no attempt to complete an aspect, judges must assign **0 points**.

2.18. Procedure for Evaluation and Scoring

Evaluation order is not important. However, judges' evaluation should ideally occur before objective measurements (unless the Technical Description states otherwise).

2.18.1. Prohibition on Scoring in the Presence of Participants

Evaluation and scoring may not take place in the presence of participants unless otherwise specified.

2.18.2. Completion of the Competition

Judges remain responsible until all required documents and information are submitted to the Competition Directorate and written confirmation of receipt is issued.

2.18.3. Appeals Procedure

All appeals regarding competition results must be submitted by the Team Leader or Participant **on the same day** the issue arises.

Failure to submit an appeal within the same day renders the results final and non-contestable.

2.18.4. Preservation of Completed Competition Tasks

All completed tasks must be preserved until scoring is finalized and the score-locking form is signed.

If physical preservation is impossible, photographs must be taken under the supervision of the Chief Judge.

These photos and scoring documents must be stored securely and may be needed to verify the accuracy of initial scoring.

2.18.5. Publication of Results

Official results are published on the Competition website and on the WFRS website after the winners are announced at the closing ceremony.

Premature disclosure of results is prohibited.

2.19. AWARDS, DIPLOMAS, MEDALS

2.19.1. Cups and Medals

Cups, gold, silver, and bronze medals, and diplomas are awarded to participants ranking first, second, and third in the main and presentation competencies.

If fewer than 5 participants/teams are competing in a category, only the gold medal may be awarded.

2.19.2. Medals in Case of Tie

If two or more participants differ by no more than 2 points (on the 100-point scale), medals are awarded according to the following rules.

2.19.3. Gold Medals

- Two gold medals may be awarded, no silver medals, and one or more bronze medals.
- If three or more gold medals are awarded, no silver medals are awarded. Additionally, one or more bronze medals may be awarded if the score difference between the last gold medalist and the next participant does not exceed 2 points.

2.19.4. Silver Medals

- One gold medal and two or more silver medals may be awarded.
- Additionally, one or more bronze medals may be awarded if the difference between the last silver medalist and the next participant does not exceed 2 points.

2.19.5. Bronze Medals

- One gold medal, one silver medal, and two or more bronze medals may be awarded if the difference between the last bronze medalist and the next participant does not exceed 2 points.

2.19.6. People's Choice Award

Awarded based on the decision of the “public” judge(s).

2.19.7. Participant Diplomas

All contestants, including those who do not receive medals, are awarded a participant diploma.

3. WFRS International Pastry Championship

GENERAL PROVISIONS

This Regulation defines the essence and rules for organizing and conducting pastry Championships organized by the WFRS, including offline and online Championships.

3.1. The organizer of the International Pastry Championship is the WFRS.

3.2. The Pastry Championship is a specialized platform uniting masters of culinary arts and creatively-minded pastry professionals to showcase the highest levels of craftsmanship, inspire young talent, and promote innovative technologies in the creation of high-quality confectionery products.

3.3. The main objectives of the Championship:

- demonstrate the high professional level of participants;
- identify talented pastry chefs and reveal their creative potential;
- elevate the overall level of pastry arts;
- promote experience-sharing among participants;
- attract new participants to the WFRS;
- motivate the younger generation to develop their skills and adopt innovative confectionery technologies.

3.4. Definitions Used in This Document:

Participant – an individual submitting their work to the Championship.

Work – the participant’s confectionery piece submitted for judging.

Finalist – a participant who receives the highest score in their category based on the total score of the Judging Panel approved by WFRS leadership (typically 90 to 100 points).

Grand Prix Winner – a participant selected by the Judging Panel from among the Finalists of all categories.

3.5. Submission deadlines and Championship dates are established by the WFRS leadership.

3.6. Any individual aged 18 or older may participate, provided they complete and submit a work in any category on time.

Participation of students of culinary colleges or vocational schools under 18 may be allowed upon request from their institution and approval by the Federation.

3.7. Participants and Winners are notified during the Championship awards ceremony or, for online Championships, via the email provided during registration.

3.8. The Organizer is not responsible for damage to a participant's work during transportation to the Championship venue.

3.9. The Organizer bears no responsibility for non-performance caused by force majeure events.

3.10. Registration fees are refundable only if the event is canceled by the Organizer. No refunds are issued in any other circumstances.

3.11. Participants may not register under false identities. All registration information must be accurate and truthful.

3.12. In case of violations of these rules, the participant is liable under the legislation of the Russian Federation and may be disqualified or stripped of Winner status and prizes.

3.13. The Organizer holds exclusive rights to all materials submitted by participants within the framework of the Championship.

4. 3.14. The Organizer reserves the right to remove from the Championship any Participant who violates these Rules, without refund of the registration fee.

5. 3.15. CONDITIONS OF PARTICIPATION IN THE CHAMPIONSHIP

6. 3.15.1. To become a Participant of the Championship, it is necessary to pay the registration fee (the participation cost for each event is specified in a separate document for that event) and ensure that the application form, including the email address, is completed correctly.

7. 3.15.2. Within the specified deadlines, the Participant must deliver their work to the Championship venue and complete the relevant form indicating the chosen category.

For an online Championship, the Participant must, within the specified deadlines, upload the required photographs in full compliance with the rules set out in the supplementary document for that event.

8. 3.15.3. By submitting a work to the Championship, the Participant guarantees that the work has been created independently, without the involvement of third parties. The work has not participated in other competitions, has not been published on the Internet, in any social networks, or on the Participant's personal pages, and has not been previously submitted to this Championship in past years.

9. 3.15.4. If non-compliance with these requirements is discovered, the Championship Judging Panel reserves the right to disqualify the Participant's work.

10. 3.15.5. A Participant may submit one work to the Championship per paid registration fee. If several works are submitted, a separate registration fee must be paid for each work.

11. 3.15.6. Submission of a work to the Championship constitutes confirmation that the Participant has read and fully agrees with these Rules.

12. 3.15.7. All Participants must observe the Code of Ethics both before and after the Championship.

13.

14. 3.16. EVALUATION PROCEDURES

15. 3.16.1. To ensure fair and impartial judging, each work is assigned a number without indication of the Participant's full name. Registration of works and assignment of individual numbers are completed before the start of the Championship at the venue.

16. 3.16.2. Evaluation and scoring may not take place in the presence of Participants unless otherwise specified in the Technical Description. Presence of the Participant during scoring may be treated as grounds for disqualification.

17. 3.16.3. The quality of each submitted work is evaluated by the Championship judges using a 100-point scoring system.

18. 3.16.4. The Judging Panel of the Championship is appointed by the WFRS leadership and is composed of representatives of the WFRS Judging Panel.

19. 3.16.5. Based on the evaluation of works, Championship scoring sheets are compiled. These scoring sheets are certified by the judges' signatures. The judges' decision is final and is formalized in a protocol approved by the Chief Judge of the Championship and the President of the Federation.

20. 3.16.6. Championship Winners are the Participants who receive the highest total score for their work.

21. 3.16.7. Championship Winners are announced on the final day of the Championship. Winners of the online Championship are announced on the dates determined by the Championship Judging Panel.

22. 3.16.8. In an online Championship, Winners are solely responsible for the accuracy and relevance of the information they provide for prize issuance.

23. 3.16.9. After the Championship, each Participant receives, in their registration sheet, a description of any identified errors (if applicable).

24.

25. 3.17. EVALUATION CRITERIA

26. 3.17.1. Immediately before the Competition, members of the Judging Panel undergo special training to ensure high quality, professionalism, and compliance of the evaluation process with the rules and procedures. This training is mandatory and is conducted by the WFRS President and the Chief Judge of the Competition.

27. 3.17.2. The general evaluation system for works corresponds to international WFRS and WorldChefs (WACS) standards.

28. 3.17.3. Works submitted to the Championship are evaluated by the Judging Panel according to the following criteria:

- Overall appearance, concept of the general design and proportions, interpretation of the theme – 0–25 points;

- Degree of difficulty, complexity, and creativity – 0–25 points;

- Originality, implementation of own ideas, correct use of color – 0–25 points;

- Mastery of execution, accuracy, use of various techniques, attention to detail – 0–25 points.

29. Maximum total: 100 points.

30. 3.17.4. For categories D3, D4, D7 (offline only):

- Overall appearance, concept of the general design and proportions, interpretation of the theme – 0–20 points;

- Degree of difficulty, complexity, and creativity – 0–20 points;

- Originality, implementation of own ideas, correct use of color – 0–20 points;

- Mastery of execution, accuracy, use of various techniques, attention to detail – 0–20 points;

- Taste – 0–20 points.

31. Maximum total: 100 points.
32. 3.17.5. In case of non-compliance with general rules and provisions, judges have the right to deduct penalty points (from 1 to 5 points) for failure to meet the requirements of the Championship category.
33. 3.17.6. Based on the total score, the following awards are given to participants of the WFRS online Championship in each category:
90–100 – “Gold Medal” diploma;
80–89 – “Silver Medal” diploma;
70–79 – “Bronze Medal” diploma;
50–69 – Participant’s diploma.
34. 3.17.7. Based on the total score, the following awards are given to participants of the WFRS Championship in each category:
90–100 – Gold medal and diploma;
80–89 – Silver medal and diploma;
70–79 – Bronze medal and diploma;
50–69 – Championship Participant diploma.
35. 3.17.8. All appeals regarding Championship results must be submitted by the Team Leader / Participant on the same day the issue arises. If no appeal is filed by the end of that day, the results are deemed final and cannot be contested.
36. 3.17.9. The Federation and Regional Representatives of the host country reserve the right to provide additional awards, gifts, and prizes.
37. 3.17.10. All disputes related to the Championship are resolved in accordance with the applicable legislation of the host country.

38. _____

39. 4. VIDEO AND PHOTOGRAPHY DURING COMPETITIONS, MEDIA

40. 4.1. Before the Championship

41. Photo and video recording in lobbies, buildings, and on competition areas before the start of the Competition is prohibited.

An exception may be granted to WFRS staff.

42. 4.2. During the Championship

43. Photo and video recording at the venue during the Competition must be approved by the Competition Director.

It is prohibited to film or photograph competition tasks or their project components during the Competition, or to discuss these tasks with Participants before the Competition is completed.

An exception may be granted to WFRS staff.

44. Any alleged violations of this rule must be reviewed according to the procedures described in the section on questions and disputes.

45. 4.3. Other Accredited Personnel – Before the Championship

46. Photo and video recording on competition areas and workstations before the start of the Championship is regulated by the Special Rules of the competencies.

An exception may be granted to Agency staff.

47. 4.4. During the Championship

48. Photo and video recording on competition areas and workstations during the Championship is regulated by the Special Rules of the competencies.

An exception may be granted to Agency staff.

49. Any alleged violations of this rule must be reviewed according to the procedures described in the section on questions and disputes.

50. _____

51. 5. RESOLUTION OF QUESTIONS AND DISPUTES

52. 5.1. Definitions

53. For the purposes of these Regulations, WFRS interprets the terms “questions” and “disputes” as follows:

54. **Questions** – topics and issues related to the management and organization of the Competitions. All questions must be resolved during the Competition by the Competition Directorate.

Disputes – disagreements and objections arising from unresolved questions that are escalated to the Appeals Commission for consideration.

5. RESOLUTION OF QUESTIONS AND DISPUTES

5.1. Process and Principles of Review. Procedure

The procedure for resolving questions and disputes must allow any issue or disagreement within the Competition to be resolved.

5.1. Any question must first be addressed within the framework of the Competition itself. The Competition Directorate is responsible for conducting all necessary consultations. All decisions must be formalized in a protocol signed by all experts.

5.2. The resolution of questions is submitted by the Chief Judge for voting and is adopted by a simple majority of judges (50% + 1 vote). A quorum is reached with the participation of at least three accredited judges present at the Competition venue. If necessary, the Competition Director, the Chair of the Organizing Committee, and the President of the WFRS may participate in voting.

5.3. The adopted decision must be documented in a protocol indicating the reasons and circumstances that necessitated the application of sanctions (if applied). The protocol must be drafted and submitted to the Competition Directorate immediately after the decision is made.

5.4. For each case, the Competition Directorate may initiate an additional investigation of the causes and circumstances. In such cases, written and oral explanations and instrumentally recorded evidence must be requested from all experts, including the Chief Judge, and, if necessary, from the participants whose work was affected by the violation under review.

5.5. If a question cannot be resolved by the Judging Panel within the Competition, it is reclassified as a dispute and must be reviewed by the Appeals Commission upon submission of an appeal. The decision of the Appeals Commission is final. The Appeals Commission’s decision is not subject to review or alteration. The Appeals Commission operates during the days of the Competition.

6. REVIEW OF APPEALS

6.1. Decisions are made within the Competition timeframe and before the final results are approved. A quorum is reached only when all members of the Appeals Commission are present.

6.2. Upon request of the Appeals Commission, the following individuals may be invited to participate in the review of the dispute:

- the appellant;
- the respondent;

- judges;
- witnesses.

6.3. The Appeals Commission renders a decision on the substance of the matter set out in the appeal. When making its decision, the Appeals Commission is guided by the rules, regulations, and internal documents of the WFRS, the Organizing Committee, the Competition Directorate, as well as generally accepted hygiene and safety standards.

6.4. The decision of the Appeals Commission is recorded in the final protocol of the meeting. The final protocol is signed by the Chair and all members of the Appeals Commission and is submitted to the Competition Directorate, which informs the Organizing Committee. All decisions of the Appeals Commission are binding on all parties involved in the dispute.

7. DISPUTE RESOLUTION PROCESS

7.1. The following fundamental principles must apply to the resolution of all questions and disputes:

- The primary principle of dispute resolution is honesty and fairness.
- During appeal review, all facts and the arguments of both sides must be carefully examined.
- Recorded evidence (video, photo, audio) prevails over verbal testimony.
- The Appeals Commission discusses the dispute and the positions of the parties in a closed session.
- All participants in the discussion must exercise caution in their statements, especially those of an accusatory nature.
- Each member of the Appeals Commission has one vote.
- In the event of a tie, the Chair of the Appeals Commission has the exclusive right to cast an additional vote.
- If the Appeals Commission cannot reach a clear final decision, the Chair of the Organizing Committee or an authorized representative of the WACS leadership may act as an additional arbitrator.

7.2. The Appeals Commission must reach a decision in all cases. This decision is final.

7.3. Role of the Appeals Commission

7.3.1. The Appeals Commission reviews the dispute and all documents submitted by the appellant. If necessary, it hears the positions of the appellant and the respondent, examines submitted photo, video, and audio evidence, and hears witness testimony.

7.4. Conflict of Interest

If the disputed matter involves a participant affiliated with a member of the Organizing Committee, the Judging Panel, or the Appeals Commission, that individual must recuse themselves from the dispute resolution process. Their place must be taken by a representative of the Competition Directorate or Organizing Committee, or by a person appointed by the President of the WFRS.

7.5. Sanctions

7.5.1. The types of sanctions are determined by the Appeals Commission.

7.5.2. If, as a result of the dispute review, it becomes clear that the accused committed forgery, acted deliberately, or intentionally bypassed the rules, the following sanctions apply:

- If a participant violates the Competition Rules or Special Rules of the WFRS, the participant or

the participant's team shall be penalized by deducting 25% of earned points or by disqualification from further participation in the Competition.

- If a judge violates the Competition Rules or Special Rules of the WFRS, the judge must be removed from the competition area, any further contact with participants must be prohibited, and the participant must have points deducted if the judge's misconduct resulted in an advantage. The deduction must be double the amount of the advantage gained.
- If another accredited person violates the Competition Rules or Special Rules of the WFRS, that person must be removed from the Competition area, all further contact with participants and/or judges must be prohibited, and the participant must have points deducted.

7.5.3. If it is clear that the accused acted deliberately, but the Appeals Commission determines that mitigating factors exist, the following sanctions may apply:

- For participants, the penalty may involve point deduction or disqualification from further participation in the Competition. The deduction must be determined by the Appeals Commission and must be proportional to the advantage gained at the moment of the violation.
- For judges, the penalty may involve removal from the evaluation process and prohibition of any contact with participants on the competition floor, as well as point deduction from the participant if the judge's violation resulted in an advantage. The deduction must be proportional to the advantage gained.
- For any accredited personnel, the penalty may involve revocation of access to the Competition areas, termination of contact with certain categories of accredited personnel during the Competition, and point deduction from the participant if the personnel's violation resulted in an advantage. The deduction must be proportional to the advantage gained.

7.6. Appeal Procedure and Deadlines

7.6.1. An appeal must be submitted no later than **2 hours from the moment and on the day the dispute arises** to the Appeals Commission, in cases where the Judging Panel is unable to make a decision agreed upon with the Competition Directorate and Organizing Committee, in accordance with the WFRS Regulations.

7.6.2. If a dispute arises **after the end of the competition day**, an appeal may be submitted **until 09:00 the following day**, provided that the time of the dispute is officially recorded together with the Chief Judge and verified by the Chief Judge's signature on the appeal.

7.6.3. The Appeals Commission must convene **as soon as possible** on the day the appeal is submitted, if it was registered before 20:00.

If the appeal is registered after 20:00, the Commission must meet **no later than 11:00 the next morning**.

7.6.4. The appeal process must concern **only the disputed issues**.

All circumstances and instrumentally recorded evidence (photo, video, audio) must be taken into consideration unless they are proven inaccurate.

The Appeals Commission may call witnesses.

The Appeals Commission has the right to temporarily suspend a participant from the Competition during the appeal review until a final decision is issued. In this case, if the appeal is dismissed, the time of suspension is **not compensated**.

7.6.5. Only the **Team Leader / Participant's Representative** for the corresponding competency (profession) may submit an appeal to the Chair of the Appeals Commission (an individual participant does not have the right to submit an appeal).

The appeal must be written in free form and must include:

- the full names of all individuals involved in the dispute;
- a description of the claim.

The appeal may be submitted either in paper form or electronically (scanned copy).

7.7. Documentation Management and Notification of Decisions

7.7.1. Documentation Rules

- All decisions regarding questions must be formalized in a protocol signed by all members of the Judging Panel.
- All decisions regarding disputes must be formalized in a protocol signed by all members of the Appeals Commission.

7.7.2. Notification of the Decision

The Chair of the Appeals Commission is responsible for providing the decision in written form to the Competition Directorate **within 1 hour**.

The Directorate must immediately inform all judges, the Organizing Committee, and the WFRS leadership for the corresponding competency.

7.7.3. Procedure for Forming the Appeals Commission

The Appeals Commission consists of **five (5) members** and is established **two days before the start of the Competition** at the initiative of the Competition Directorate from among the authorized representatives of the Organizing Committee, the Federation, the Chief Judge of the Competition, and a public representative.

At the first meeting, the Commission elects a Chair and a Secretary by open vote with a simple majority.

7.8. Organizational Meeting

One day before the start of the Competition, the Organizing Committee and the Directorate hold an **organizational meeting** with participants. During this meeting, the following activities are conducted:

- drawing of lots (allocation of workstations);
- safety and occupational health briefing;
- distribution of participant passes granting access to the competition zone;
- presentation and demonstration of equipment;
- issuance of uniforms and identification badges;
- approval of the competition schedule;
- resolution of organizational issues.

APPENDIX No. 1 to the WFRS Competition Regulations

STANDARD EQUIPMENT FOR WORKSTATIONS

For practical team and individual competitions, **two (2) or more workstations** must be equipped. The equipment of each workstation/box must comply with the technical rider of the competition and includes the following for **one workstation**:

- two production tables;
- tabletop equipment: electronic scales, a two-burner induction cooktop or two single-burner induction cooktops (2–3 kW per burner), planetary mixer, hand blender, cutting boards, refrigerator, double-sink washing station, shelving unit, mixing bowls, waste bin, hygiene supplies.

Participants provide all additional required equipment themselves, including knives, tools, utensils, and other items needed for demonstrating competition dishes, unless otherwise specified.

GENERAL REQUIREMENTS FOR WORKSTATIONS AND FOOD PRODUCTS

- During the performance, participants must strictly comply with sanitary and hygiene rules.
- Participants must bring their own cleaning supplies (detergents, cleaning agents, sponges, cloths, paper towels, garbage bags, etc.).

- When evaluating, the jury will consider the condition of the workstation and compliance with hygiene rules during the performance. After completing the task, the participant must clean their workstation and all used equipment.
- Participants must use their own professional tools, plates, and sauce dishes for presentation.
- Participants must provide their own products for preparing competition dishes.
- All products brought by participants must be pre-washed, cleaned, and packaged.

Since competition evaluation includes tasting by jury members, participants must strictly follow basic sanitation rules:

- food must be stored in covered trays or closed containers;
- food must not remain at 65°C for longer than 2 hours;
- during transportation and storage, refrigeration equipment, thermal containers, or insulated transport must be used;
- participants must never touch ready-to-eat food with bare hands — use tongs, chopsticks, tweezers, or gloves; gloves must be changed when switching between products;
- tasting must be done using disposable utensils or utensils that are washed after each tasting; double dipping is prohibited.

Participants are responsible for the quality of dishes/products presented for tasting.

Rules for Hygiene and Safe Food Handling at Culinary Competitions

1. Participants must be in clean, pressed uniforms, with chef hats and clean footwear; hands and nails must be perfectly clean, and hair must be tidy.
2. Food must be stored properly in disposable containers or gastronorm containers, observing temperature control and hygiene standards. Equipment and tools must also be stored correctly. Products must be delivered to the workstation in special containers or gastronorm containers.
3. Knives must be sharpened and ready for use.
4. Cutting boards must be clean, and the color must correspond to the type of product used. If using one board, strict hygiene rules must be followed, washing and sanitizing the board before each new type of product.
5. Unused tools, equipment, and leftover food must not remain on the table. Any equipment not used for the next 30 minutes must be removed.
6. Unused portions of products that can be reused later must be stored properly.
7. Work must follow a logical sequence and safety rules. Do not walk with knives blade-up or interfere with other participants.
8. All surfaces, tools, and equipment must be sanitized according to hygiene standards. Bottles with cleaning solutions must not be placed on worktables or anywhere they might contact food.
9. Towels must not be kept on the table and must be used only for their intended purpose. Sufficient clean towels must be available. It is prohibited to wipe hands on aprons or keep towels on shoulders.
10. Tasting must be done with utensils used only once. No utensil may be used twice. Participants must not touch their face, mouth, nose, hair, or ears while cooking.

11. Handling food with bare hands is allowed only in extreme cases. Use tongs, ladles, or spoons whenever possible. Use disposable gloves and change them as frequently as hand washing would be required.
12. Hands must be washed thoroughly and dried with disposable paper towels.
13. Eating, drinking, chewing gum, and smoking in the workstation area are strictly prohibited.
14. Wearing jewelry is prohibited. Only a simple wedding band is allowed. Watches, bracelets, chains, and earrings are not allowed.
15. Do not breathe on packaging or equipment. No equipment should contact the mouth (e.g., blowing piping bags or blowing crumbs off plates is prohibited).
16. Trash containers must be placed at a safe distance from the work surface. Waste must be disposed of carefully.
17. The floor must remain clean. Any spills must be cleaned immediately, and hands must be sanitized again.
18. After finishing, participants must completely clean their workstation (equipment, surfaces, sink). It is forbidden to leave food waste in the sink.
19. Hot liquids such as fat, oil, frying medium, or melted chocolate must not be poured into the sink.

All utensils must comply with modern food safety standards. Induction-compatible cookware is required.

Organizers are not responsible for any inventory, utensils, or tools brought by participants.

It is prohibited to remove any equipment or inventory provided by the Organizing Committee or partners from the competition area. After the competition, the technical jury will inspect all equipment. Participants bear full financial responsibility for any missing or damaged items.

REQUIREMENTS FOR WORKSTATIONS AND FOOD PRODUCTS

- Participants must comply with sanitary and hygiene standards.
- The Organizing Committee provides hygiene supplies for kitchen cleaning (detergents, sponges, cloths, paper towels, garbage bags, etc.).
- The jury will evaluate workstation cleanliness and hygiene practices during the performance.
- Participants use their own professional tools, plates, and sauce dishes for presenting dishes. Recommended plates: plain white, flat, no pattern, diameter at least 28 cm.
- Participants must provide all products for their work.
- Products may be pre-washed but must **not** be peeled or cut; fish may be gutted but not filleted; meat/poultry must not be portioned, but minced meat is allowed.
- Pre-made dough of various types is allowed.
- All decorative elements must be created by participants during the competition within the workstation zone.

All products brought by participants are inspected by the technical jury before the competition begins.

Since competition evaluation includes tasting, participants must strictly follow sanitation rules:

- food must be stored at temperatures no higher than +4°C in covered trays or containers;

- food must not remain at 65°C for more than 2 hours;
- food must be covered with clean plastic or airtight lids during transport and storage; raw ingredients must not be stored together with prepared foods;
- gloves may be used when handling staining products such as beets;
- participants must not touch ready-to-eat food with bare hands (tongs, chopsticks, tweezers, or gloves must be used; gloves must be changed when switching products);
- tasting must be done using disposable utensils or utensils washed after each use; double dipping is forbidden.

Participants bear full responsibility for the quality and safety of dishes/products submitted for tasting.