

Regulations of the "Chefs en Or 2023" culinary competition ("Regulations")

1. Organizer

The sole organizer ("Organizer") of the "Chefs en Or 2023" culinary competition ("Competition") is Transgourmet Polska Sp. z o.o. with the registered office in 61-131 Poznań, ul. Zamenhofa 133, entered in the Register of Entrepreneurs of the National Court Register under number 0000045597, registry files kept by the Poznań - Nowe Miasto and Wilda District Court in Poznań, VIII Economic Department of the National Court Register and entered in the register of active payers of tax on goods and services - NIP: 781-10-11-998, share capital: 310,000,000.00 PLN

The Organizer's official contact address is: Transgourmet Polska Sp. z o.o. ul. Zamenhofa 133, 61-131 Poznań with a note: Transgourmet Chefs Challenge and an e-mail address: chefsenor@transgourmet.pl

2. General provisions

The "Chefs en Or 2023" culinary competition is an international competition aimed at supporting and developing the food service industry and cultivating and promoting good culinary models to follow. The goal of the competition is to select the "best of the best" chef.

The Regulations of the Competition are binding on the Organizer and Participants, and govern the terms and conditions of participating in the competition.

3. Stages of the competition and how to select them

3.1. Preliminary stage

Each of the companies belonging to the Transgourmet Holding Group (hereinafter "national companies"), i.e.:

- Transgourmet Österreich GmbH
- Transgourmet Ibérica SAU
- Transgourmet France SAS
- Transgourmet Deutschland GmbH & Co. OHG
- Transgourmet Polska Sp. z. o. o.
- Selgros Cash & Carry S.R.L.
- Transgourmet Schweiz AG

will select a participant ("Participant") to represent their country in the international finals of the Competition (Final Stage) by 31 August 2023. The method of selecting the representatives depends on the national companies. This can be done through a competition or by selecting participants' applications. Each of the national companies is responsible for the method and rules adopted for the selection of participants.

3.2. Final stage

The Finals of the Competition will be held on 31.10.2023 at the Transgourmet Culinary Institute ("Culinary Institute") in the Warsaw - Piaseczno Selgros hall (Puławska 58, 05-500 Mysiadło - Poland). The final stage will be held from 8:30 am to 5 pm.

4. Participant registration and terms of participation

The Participant can be registered for the finals of the Competition based on an "application card", which will include a short biography of the Participant, photos showing the Participant from the waist up in a chef's jacket and a simple chef's hat. The template of the "application card" is attached as Appendix 1 hereto.

In addition, the Participant is required to sign and send a "consent to use image". A model of "consent to use image" is attached as Appendix 2 hereto.

The competition is dedicated to chefs actively working in the HORECA industry. A participant can be an individual employed as a chef or cook in a restaurant of a client or potential client of one of Transgourmet Holding Group's national companies. An employee of any of Transgourmet Holding Group's national companies may not participate in the competition.

5. Accommodation, flight, etc.

The organizer provides accommodation (+ breakfast) at the Organizer's cost for 3 days (2 nights) at the Courtyard hotel by Marriott Warsaw Airport, ul. Żwirki i Wigury 1, 00-906 Warsaw, Poland ("Hotel") from 30.10.2023 to 01.11.2023 for:

- 1 Participant,
- 2 members of the jury,
- 1 person representing Transgourmet from each of the national companies of Transgourmet Holding Group.

The cost of transfer and other expenses related to the travel to Poland of the Participants, the jury and the persons from each country representing Transgourmet shall be paid by each of the national companies of Transgourmet Holding Group on their own.

6. Organization of the final stage

In order to participate in the Competition finals, participants are required to arrive in Warsaw at the Hotel on 30.10.2023, by 12:00 am.

At 2:00 p.m., all Participants will be transported by bus to the Culinary Institute, where the Competition finals will be held on the following day (31.10.2023), and where they will be provided with relevant information on the course of the Competition, shown the work stations and the kitchen equipment prepared by the organizers ("Briefing").

After providing the aforementioned information, starting numbers will be drawn by the Participants, corresponding to the numbers of the workstations.

At the end of the Briefing all Participants will be familiarized with the contents of the "black box".

The task of the Competition finals includes:

- preparing a main course of 7 servings (plates) for the tasting jury and 1 serving (plate) for taking photograph/making a film and expose, from the main ingredient and mandatory products from the so-called "black box" provided at the working station of each Participant. The main course should not exceed 250 g and should be served on a plate for the main course.
- preparing the so-called "amuse bouche" based on products left over after creating the main course. "Amuse bouche" should be served on a separate plate.

The time for performing the final task of the Competition is three and a half hours. The first 30 minutes are for Participants to familiarize themselves with the products from the "black box" and to take additional ingredients for preparing the competition dish from the "pantry". The remaining 3 hours serve to prepare the final task of the Competition.

At the time of entering the workstation , each participant will be given a "black box". The products in the "black box" will be the same for each competitor. All the products in the "black box" must be used when preparing the main course. In addition, a "pantry" with a variety of food products will be available for the Participants during the Competition finals.

The main ingredient of the dishes prepared in the finals of the "Chefs en Or 2023" Culinary Competition ("competition dishes") will be: free-range chicken carcass, approximately 1.8 kg . The participant will have two carcasses available.

Preparation of "black box" content is the responsibility of the Organizer.

A variety of tableware to serve competition dishes will be provided by the Organizer. The full list of plates included in the tableware will be sent to the Participants 2 months prior to the Competition finals.

The Organizer provides the Participants with the ingredients necessary for the preparation of competition dishes.

The Organizer will provide the Participants during the Competition finals with a workstation equipped with two work tables with under-counter refrigerator, four 230v outlets and the necessary equipment for cooking.

For the purpose of the Competition finals, the Organizer shall provide the following equipment at each work station:

Electric convection and steam oven	1 pc.
Double induction hob	2 pcs.
Washbasin with tap	2 pcs.
Refrigerated table with under-counter refrigerator 125cm x 75cm - worktop dimensions	2 pcs.
Kitchen Aid mixer	1 pc.
Thermomix	1 pc.
Hand mixer	1 pc.
Kitchenware (pots, pans)	10 pieces.
Cart GN1/1	1 pc.
Garbage can	2 pcs.
Set of small kitchen utensils (ladle, straining spoon, set of bowls, spoons, spatulas, 1l measuring cup, 2l measuring cup, Chinese-type fine strainer, set of cutting boards	1 set

In addition the following will be available in a common area accessible to all Participants:

Ice cube maker	2 pcs.
Fryer	2 pcs.
Shock cooler	3 pcs.
Pacojet	2 pcs.
Slicer	1 pc.
Vacuum packing machine	1 pc.
Sous Vide Circulator	4 pcs.

Wide range of GN containers	
A wide range of pots and pans	
Hooded dishwasher	1 pc.

Participants are allowed to use their own knives when preparing competition dishes. Participants may also use "additional small utensils" brought by them and necessary for the preparation and presentation of competition dishes, such as specialized silicone molds, metal molds, etc. ("additional small utensils").

All "additional minor utensils" must be reported by the Participant to the Organizer for approval to the email address indicated in item 1 hereof, no later than by 6.10.2023 and, upon approval, they must be reported at the Briefing on 30.10.2023.

The total power of the appliances brought by the Participant must not exceed 4000 W.

Appliances and utensils provided by the Organizer and used in the final stage of the Competition remain the property of the Organizer and must be returned in good condition upon the termination of the Competition finals.

All elements of the competition dishes must be prepared on site. It is forbidden to use previously prepared decorations, additives, preserves, ready stocks and sauces.

It is also forbidden to use open fire, such as charcoal grills, etc. The use of smokers, smoking guns, gas burners is permitted.

7. Jury

The jury will consist of 2 judges from each country that is represented in the finals of the Competition. Each country will provide one technical judge and one tasting judge, the exception being Spain (Transgourmet Ibérica SAU), which will field only one tasting judge.

To exclude bias, the highest score and the lowest score will be excluded when counting points.

The technical judges will observe the competitor during work and must provide their final evaluation which may not change once a given competitor is evaluated by the tasting judges. Tasting judges evaluate the competition dishes directly when tasting and their evaluation is not subject to change.

During the evaluation, the Jury will take the following aspects into account:

Each candidate can obtain a maximum of 125 points.

Technical evaluation ranges between 0 and 40 points.

Tasting evaluation of "amuse bouche" ranges between 0 and 25 points.

Tasting evaluation of the "main course" ranges between 0-60 points.

Technical	Number of points 40	Notes:
Appearance of the competitor, proper clothing	0-5	Points deducted for: jewelry, watch, improper working clothes, lack of headgear,

Hygiene and organization of the workstation	0-10	Points deducted for: dirty workstation, lack of order and tidiness in refrigerator and workstation, lack of systematic washing of dirty dishes, cleanliness of workstation after work is completed
Professional preparation (skills, culinary techniques, quality of work)	0-15	Points deducted for: improper performing of cooking techniques while working, overly labor-intensive dish elements with no surprising results, poor choice of utensils while working
Rational use of raw materials - foodwaste	0-10	Points deducted for: generating too much waste during processing and improper processing into e.g.: sauces, purees, etc.

Tasting of main course	Number of points 60	Notes:
Attractive appearance of the dish	0-10	Points deducted for: too simple way of serving, high repeatability of shapes and colors on the plate, lack of competitive appearance, dirty edge of the plate, inedible items on the plate
Creativity and innovation in the preparation and serving of the dish	0-10	Points added for interesting approach to the theme of the competition and the use of innovative techniques
Compliance with the theme, use of main products	0-5	Points deducted for: not using all the ingredients from the box, the main ingredient not recognizable on the plate
Taste	0-35	Taste is a personal matter. The main focus is on: flavor and textures in harmony, the ingredients on the plate complementing each other, the main ingredient accentuated, correct temperature and seasoning. Errors to be taken into account include over-salting, burning, overcooked or undercooked meat, meat prepared sous vide tasting like liver

Tasting amuse bouche	Number of points 25	Notes:
Attractive appearance of the dish	0-5	Points deducted for: too simple way of serving, high repeatability of shapes and colors on the plate, lack of competitive appearance, dirty edge of the plate, inedible items on the plate
Waste management, use of leftovers - foodwaste	0-5	Points added for rational and creative use of leftovers

Taste	0-15	Taste is a personal matter. The main focus is on: flavor and textures in harmony, the ingredients on the plate complementing each other, the main ingredient accentuated, correct temperature and seasoning. Errors to be taken into account include over-salting, burning, overcooked or undercooked meat, meat prepared sous vide tasting like liver
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In accordance with the Regulations of the Competition, the Participant's score in the Competition finals will be the sum of points awarded by each member of the Jury. The higher the sum of points, the higher the place in the Competition finals.

In the event the participants obtain equal number of points, in order to determine the winner of the Competition, the Jury will take into account:

- first, higher evaluation by the tasting jury for the main course
- second, higher evaluation by the tasting jury for amuse bouche
- third, the rational use of raw materials, foodwaste

Decisions of the Jury are final and unappealable. The Organizer does not provide for any appeal procedure. The above is without prejudice to the Participant's right to pursue claims in court.

8. Prizes

- 8.1. The winner of the Competition will be announced at a gala ceremony to be held on 31/10/2023.

The Organizer provides the following prizes ("Prizes"):

- for the first place - EUR 10,000 (gross)
- for the second place - EUR 7,000 (gross)
- for the third place - EUR 5,000 (gross)

- 8.2. The Prize will be delivered in the form of a bank transfer in the currency of the Prize to the bank account indicated by the Participant on the "application card".

- 8.3. Due to the fact that the Organizer of the Competition is subject to Polish tax regulations and double taxation treaties entered into by Poland, the Participants of the Competition are bound by the following regulations:

- 8.3.1. Participant who is a Polish tax resident:

A Polish tax resident awarded one of the above prizes will be charged with a flat-rate income tax at 10% of the Prize converted from EUR to PLN according to the average exchange rate of foreign currencies published by the National Bank of Poland on the last business day preceding the day of prize transfer. The winner will receive the net value of the Prize remaining after the deduction of the tax collected.

- 8.3.2. Participant who is a tax resident in another country (non-Polish tax resident)

Each Participant is required to document his/her residence for tax purposes with a foreign certificate of residence in the original hard copy by the date of announcing the Winner of the Competition.

Flat-rate income tax will not be levied on a Participant awarded one of the above prizes who is a tax resident in a country other than Poland and who presents a foreign certificate of residence by the date of announcing the Winner. Each Participant is responsible for determining on his/her own account the tax consequences of receiving a prize in the Competition in the Participant's country of residence and for appropriate tax settlement in the country of residence in accordance with local regulations.

A Participant who is a tax resident in a country other than Poland, does not present a foreign certificate of residence by the date of announcing the Winner and is awarded one of the above prizes, will be charged a lump-sum income tax of 10% of the Prize, converted from EUR to PLN according to the average exchange rate of foreign currencies announced by the National Bank of Poland on the last business day preceding the day of the prize transfer. The winner will receive the net value of the Prize remaining after the deduction of the tax collected.

8.4. Prizes will be delivered no later than on 30.11.2023.

9. Personal data processing

9.1. Participants' personal data are processed on the basis of:

- a. interest of the controller (Article 6 section 1 letter f of the GDPR), which is the need to perform the selection of the Winners of the Competition, and deliver the Prizes to them.
- b. the Winners' personal data are also processed for tax purposes on the basis of the Controller's legal obligations and the processing of any complaints (Article 6 section 1 letter c of GDPR).
- c. to perform the evaluation of the Competition, including statistical analyses (Article 6 section 1 letter f of GDPR), i.e. the controller's legitimate interest.
- d. to carry out marketing activities (Article 6 section 1 letter f, b of GDPR, i.e. the legitimate interest of the controller to promote its brand and products and/or the consent of the data subject.

9.2. The controller of the personal data is Transgourmet Polska Sp. z o.o. with the registered office in Poznań, zip code: 61-131, ul. Zamenhofa 133, NIP: 781-10-11-998, REG: 630375413, entered into the entrepreneurs' register of the National Court Register kept by the Nowe Miasto and Wilda District Court in Poznan VIII Economic Department of the National Court Register under number KRS 0000045597.

9.3. For more information on processing personal data please contact us by email at: iod@selgros.pl.

9.4. Participants' personal data may be transferred to, inter alia, entities contracted by the Controller to perform activities during the organization of the Competition, advertising agency, business partners and entities providing services to the Controller related in particular to the delivery of prizes or IT, accounting or legal services. Data may also be shared with entities authorized by law, such as law enforcement agencies or courts, but only based on a request that meets the relevant legal requirements.

- 9.5. As part of the Transgourmet Group, the Controller may process data in another member state of the European Union and in Switzerland, which, by decision of the European Commission, meets the requirements for the security of personal data. Any e-mail correspondence addressed to the Controller is automatically redirected to the server of a third country, i.e. Switzerland.
- 9.6. The personal data of the Participants of the Competition will be processed only for the period necessary to perform the Competition and deliver the Prize, and to fulfill the Controller's legal obligations related to the performance and the evaluation of the Competition including statistical analysis. After that the data will be removed immediately.
- 9.7. Persons whose personal data are processed by the Controller have the right to:
- a. access their personal data,
 - b. request the rectification of data that are inaccurate,
 - c. request deletion of data if the data are not necessary for the purposes for which they were collected, or after objecting to data processing, the data are processed unlawfully,
 - d. request the restriction of data processing if the data subjects question the accuracy of the data, the processing is unlawful and the data subjects object to deletion of the data, the Controller no longer needs the personal data for the purposes of processing, but the data are needed by the data subjects to establish, assert or defend claims, or when the data subjects have objected to the processing of the data - until such time as the overriding interests of the controller over the basis of such objection are established,
 - e. object to the processing of data - for reasons related to the particular situation of the data subjects.
 - f. Participants also have the right to file a complaint with the supervisory authority (Office for Personal Data Protection).
- 9.8. Provision of data is voluntary, however, it is a prerequisite for participation in the Competition. On the other hand, it is a statutory requirement to provide data for the purpose of settling income tax on the Prize obtained.
- 9.9. The controller does not process the personal data of competition participants based solely on automated processing, including profiling.

10. Final Provisions

- 10.1. The Regulations were drawn up in Polish and translated into English (sworn translation). The Polish language version of the Regulations is binding and conclusive.
- 10.2. The competent court to resolve disputes is a common court in Poland. The disputes will be resolved in the Polish language.
- 10.3. In matters not regulated by the Regulations, the provisions of Polish law shall apply.
- 10.4. The Regulations are effective as of 1.07.2023. The Regulations will be posted on the website www.chefsenor.com.