XXI CONCURSO NACIONAL PINCHOS Y TAPAS CIUDAD DE VALLADOLID 2025

saboreaespaña TASTINGSPAIN

Ayuntamiento de Valladolid Turismo, Eventos y Marca Ciudad

Hostelería de Valladolid ASOCIACIÓN PROVINCIAL DE EMPRESARIOS

IX CAMPEONATO MUNDIAL DE TAPAS CIUDAD DE VALLADOLID #SPAINISTAPAS 2025

RULES

9TH WORLD TAPAS COMPETITION, CITY OF VALLADOLID

1. The Sociedad Mixta para la Promoción del Turismo de Valladolid, S.L. (SMTVA), in collaboration with the Provincial Hospitality Association of Valladolid, announces the IX World Tapas Competition, open to active professionals from hospitality establishments around the world.

2. Each participant may present one original tapa, not previously published or presented, whose ingredients and preparation must be detailed in the official digital form, following the provided instructions. The form can be completed via the link included in this call for applications. (https://form.jotform.com/241536270221345). Only applications submitted through this channel will be considered.

3. To ensure fair competition, the cost of the ingredients for the tapa must not exceed €1.90 (US $2) per unit. Since participants may not have access to market prices in Spain, if the selection committee deems it necessary, it will contact the participant to address any pricing discrepancies.

4. Applications will be accepted from July 21th, 2025, until midnight on September 21st, 2025. Participation is free of charge for contestants.

5. A jury made up of professional chefs, members of the Valladolid Hospitality Association, the championship's technical direction, and SMTVA will select up to 15 international finalists and 2

reserves from among the submitted recipes to participate in person in the final phase. The winner of the previous year's National Pinchos and Tapas Competition of Spain will also be included, making a total of 16 finalists. If the Spanish candidate cannot participate or declines, the runner-up will be invited, and so on until a representative from Spain is confirmed.

6. Active chefs from Oceania, the Americas, Asia, or the United Kingdom are not eligible to apply for this call. Candidates from these regions may compete in regional championships held between June and September 2025 in collaboration with SMTVA, under the same principles of quality and professionalism, and in accordance with the regulations verified by the world championship's technical team.

7. All selected finalists must attend the competition in Valladolid between November 9th and 13th, with accommodation provided for four nights, unless flight logistics require additional nights. Travel expenses will be covered by the organization and coordinated by the championship's technical direction, including the participant's stay throughout the entire event.

8. Participants commit to following the competition's rules and strictly adhering to its schedule and instructions. The schedule will include all required activities and locations. Additionally, each contestant must prepare, together with the paired host restaurant in Spain, 300 portions of their tapa for public sale. Ingredients will be supplied by the restaurant. If the tapa is difficult to execute, the contestant must create a commercial adaptation suitable for production and sale.

9. Each finalist will be paired with a local "sponsor" establishment in Valladolid, with which they must communicate in advance to coordinate preparation and recipe details. Preparations may be carried out at this venue. During all public events and the final competition, contestants must wear the designated uniform, including at the awards ceremony. The order of participation will

be determined by a random draw held two weeks before the competition.

10. Each participant will have a maximum of 25 minutes to prepare up to 11 identical tapas: for the jury and for press photography.

11. The fairness and smooth operation of the contest require a strict schedule. Each finalist's time will be monitored by a timekeeper appointed by SMTVA. A penalty of 2 points per minute will be applied for delays in delivering the tapa to the jury. Any participant who exceeds the 5-minute grace period will be disqualified. The timekeeper will submit the official timing results to the technical director and the jury president, who will incorporate penalties before the final vote tally.

12. The final jury will be appointed by the technical team and will include at least 7 renowned gastronomy experts, chaired by a distinguished national or international head chef.

13. A professional from the Valladolid Hospitality Association will serve as observer judge. At the end of the session, they will report to the secretary and the jury president on any incidents, such as unjustified or fraudulent pre-preparation, unauthorized external assistance, or more than one assistant in the workspace. Only one assistant is allowed, and interaction with the jury is forbidden unless explicitly requested by the jury president.

14. Jurors will use official scoring sheets (paper or digital) to evaluate the following criteria: Flavor (40 points), Originality (30 points), Presentation (20 points), and Commercial viability (10 points).

15. At the end of the competition, the jury president will oversee the final tally in a private setting, free of external influence. The technical director, observer judge, and secretary will attend. The secretary will draft the minutes, which must be signed by all present.

16. In case of a tie or dispute, the jury president will cast the deciding vote. The results are final and not subject to appeal.

17. Total scores will determine the ranking. Among the top scorers, the jury will award the following prizes:

First Prize: Artistic Trophy and €10,000.

Second Prize: Artistic Trophy and €5,000.

Third Prize: Artistic Trophy and €2,500.

Additional special awards—sponsored or not—may be granted to recognize outstanding concepts or unique tapa characteristics not included in the top three.

18. All participants agree to interact with national and international press during the event when requested. They also commit to promoting the competition in their home countries through social media and professional channels. The organization reserves the right to establish a special prize for the participant who achieves the greatest media exposure.

19. The 2025 World Tapas Competition will remain in Valladolid at the organization's expense for at least the full day after the competition's closing, to attend media commitments and collaborate with their host restaurant. They must also participate in a live tapa demonstration for the press and professionals on Thursday, November 13th.

20. Valladolid establishments are authorized by the authors to permanently offer the winning tapas as part of their culinary offerings, publicly acknowledging their award-winning status and crediting the author.

21. The organization will make every effort to ensure the championship runs smoothly and in accordance with these rules

and established traditions. However, it reserves the right to modify any rule(s) if necessary due to health regulations or force majeure. Such changes will not entitle participants to compensation or legal claim.

22. Registration as a candidate in the IX World Tapas Compteition – City of Valladolid implies full knowledge and acceptance of these rules.

Valladolid, July 18th, 2025

NOTE: IF AN IN-PERSON COMPETITION CANNOT BE HELD In the event of travel restrictions to Spain or mandatory quarantine upon return for participants from certain countries, SMTVA reserves the right to modify the general or specific conditions of the competition and the participation of finalists.