



**MEĐUNARODNI DAN DUNAVA
INTERNATIONAL DANUBE DAY
DUNAVFEST, VUKOVAR 28.6.2025.**

PRAVILNIK ZA NATJECANJE

COMPETITION RULES



OPĆE ODREDBE

- Natjecanje u pripremi tradicionalnog fiš-paprikaša održava se povodom Međunarodnog dana Dunava i manifestacije DunavFest Vukovar, dana 28. lipnja 2025.
- **Lokacija održavanja natjecanja:** šetnica uz Dunav ispod dvorca Eltz.
- U natjecanju mogu sudjelovati profesionalni kuhari, ugostiteljski djelatnici, učenici ugostiteljskih škola, članovi udruga te svi ljubitelji pripremanja jela u kotliću, neovisno o prethodnom iskustvu. Sudjelovanje je omogućeno i pojedincima i ekipama do 5 članova u ekipi.

PRIJAVE

- Prijave za natjecanje vrše se isključivo putem online obrasca na stranici www.skmer.hr ili na email: info@turizamvukovar.hr, najkasnije do 21. lipnja 2025.
- Kotizacija za sudjelovanje iznosi 50,00 eura po ekipi, a uplatu je potrebno izvršiti prije početka natjecanja.

Podaci za uplatu kotizacije:

TURISTIČKA ZAJEDNICA GRADA VUKOVARA

Na račun:

HR1025000091102033079, ADDIKO BANK d.d.

Model: 24

Poziv na broj: OIB NATJECATELJA

Opis: NAZIV EKIPE - KOTIZACIJA ZA FIŠIJADU

UPUTE ZA NATJECANJA

- Registracija natjecatelja i provjera prijava: 28. lipnja 2025. od 16:30 do 17:30 sati.
- Raspored ekipa, preuzimanje radnog prostora i početna priprema od 17:30 do 18:00 sati.
- Priprema i kuhanje fiš-paprikaša od 18:00 do 20:00 sati.
- Ekipe moraju kuhati fiš isključivo u kotliću na tronošcu, na drva, uz obavezni podložak. Minimalna količina po kotliću je 8 litara.
- **Organizator osigurava: 3 kg očišćene ribe po ekipi, majice za natjecatelje, drva, vodu, radni prostor i vreću za otpad.**
- Sudionici osiguravaju: kotlić minimalnog volumena 10 litara, tronožac, luk, začine i podložak te eventualne dodatke po izboru.
- Svaka ekipa može imati maksimalno 5 članova.
- Tijekom kuhanja nije dopušteno pripremati druga jela niti dodavati ribu koja nije osigurana od strane organizatora.
- Nakon kuhanja, ekipe su dužne ostaviti radni prostor urednim.

GENERAL PROVISIONS

- The traditional fiš-paprikaš cooking competition is organized in honour of the International Danube Day and the DunavFest Vukovar event, on June 28th, 2025.
- **Competition location:** promenade along the river Dunav below Eltz Castle.
- The competition is open to professional chefs, catering professionals, students of hospitality schools, association members and all enthusiasts of outdoor kettle cooking, regardless of previous experience. Participation is allowed for individuals and teams of up to 5 members.

APPLICATIONS

- Applications are accepted exclusively via the online form on the official website www.skmer.hr, or on email info@turizamvukovar.hr, no later than June 21st, 2025.
- The participation fee is EUR 50.00 per team and must be paid before the start of the competition.

Payment information for participation fee:

VUKOVAR TOURIST BORD

Account:

HR1025000091102033079, ADDIKO BANK d.d.

Model: 24

Reference number: COMPETITOR'S OIB

Description: TEAM NAME – 100% FIŠ EVENT FEE

COMPETITION INSTRUCTIONS

- Competitor registration and application verification: June 28th, 2025 from 16:30 to 17:30.
- Team placement, workspace allocation, and initial preparation: 17:30 to 18:00.
- Preparation and cooking of fiš-paprikaš: 18:00 to 20:00.
- Teams must cook fiš exclusively in a kettle on a tripod, over wood, with a mandatory cooking base. Minimum quantity per kettle: 8 litres.
- **The organizer will provide: 3 kg of cleaned fish per team, T-shirts, firewood, water, work area and waste bag.**
- Participants must provide: kettle of minimum 10 litres, tripod, onions, spices, cooking base, and any other optional ingredients.
- Each team can have a maximum of 5 members.
- During cooking, teams are not allowed to prepare other dishes or to add fish not provided by the organizer.
- After cooking, teams must leave their workspace clean.

PROVEDBA NATJECANJA I OCJENJIVANJE

Natjecanje se odvija kroz slijedeće faze:

- Prijava i registracija sudionika te preuzimanje potrebne opreme i sirovina.
- Priprema radnog prostora i proces kuhanja pod nadzorom organizatora.
- Presentacija jela: kapetan ekipe uzima 3 dcl fiš-paprikaša s ribom (potkovom) i predaje ga organizatoru pod brojem. Povjerenstvo ne prisustvuje uzimanju uzoraka, čime se osigurava anonimnost.

OCJENJIVANJE OBUHVAĆA:

1. Boju fiša (1–5 bodova)
2. Gustoću fiša (1–5 bodova)
3. Okus fiša (1–5 bodova)
4. Izgled ribe (1–5 bodova)

Pobjednik natjecanja je ekipa s najvišim ukupnim brojem bodova, a organizator će nagraditi najbolje plasirane sudionike medaljama i priznanjima.

Za dodatna pitanja i informacije obratite se organizatoru putem službene stranice.

NAGRADE:

1. **mjesto 500 eura** (osigurava Vukovarsko pivo)
2. **mjesto 300 eura** (osigurava Restoran Stari toranj)
3. **mjesto 200 eura** (osigurava Confirno d.o.o.)

PROGLAŠENJE POBJEDNIKA

28. lipnja 2025. u 21:00 h

COMPETITION PROCEDURE AND EVALUATION:

The competition comprises of the phases:

- Registration of participants and collection of required equipment and ingredients.
- Workspace preparation and cooking process under organizer supervision.
- Dish presentation: The team captain collects 3 dcl of fiš-paprikaš with fish (central cut cutlet) and give it to the organizer with the code number. The commission does not attend the sample collection, ensuring anonymity.

EVALUATION INCLUDES:

1. Colour of the dish (1–5 points)
2. Consistency of dish (1–5 points)
3. Taste of the dish (1–5 points)
4. Appearance of the fish (1–5 points)

The winning team is the one with the highest total score, and the organizer will reward the best-placed participants with medals and certificates.

For more information and additional questions, contact the organizer via the official website.

AWARDS:

1. **place 500 eura** (powered by Vukovarsko pivo)
2. **place 300 eura** (powered by Restoran Stari toranj)
3. **place 200 eura** (powered by Confirno d.o.o.)

ANNOUNCEMENT OF WINNERS

June 28th, 2025 at 9:00 PM