Test Project

Cooking

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Introduction

The **Cooking Test Project for WorldSkills Shanghai 2026** will be delivered in a **rotational modular format over four Competition days**, with a **total competition time of 18 hours**. Competitors will rotate through their daily designated kitchen, skill test and laboratory modules according to an approved competition schedule.

The **competition kitchen workstation allocation** has been determined by an official draw conducted WSI prior to the commencement of the competition. This has been validated by the **Skill Competition Manager**. All Competitors will complete the **four modules across the four Competition days**, as outlined in the official Skill Management Plan.

To ensure fairness and consistency, all groups of Competitors will receive the **same mystery ingredients on each Competition day**. Culinary Perception Laboratory – to ensure fairness to all Competitors food items will be the same each day but will have a different code number over each of the four days.

The **mystery/host ingredients, recipes, or challenge components for each module** will be released **two days before the competition (C-2)** by the Skill Management Team (SMT) which includes The **Skill Competition Manager (SCM), Chief Expert (CE), and Expert Leads (SMT)**

All module food preparation, cooking, finishing, and presentation must **commence and conclude within the allocated module timings on the same Competition day**, ensuring consistency in timing, workflow, and judging.

A **common table ingredients list** will be available throughout all competition days. In addition, each Competitor will receive an identical **box of standard ingredients**.

Competitors will also have sight of **five host-specific ingredients on C-2**, which will be supplied on **Competition day 1 (C1)** and of which they choose two (2) ingredients that must be used in the project, where specified and used in reasonable proportions.

Where required, a **mystery technical or ingredient component** may be introduced to test adaptability, technical knowledge, and problem-solving skills under competition conditions.

The **WorldSkills Shanghai 2026 Test Project** has been developed to reflect the continued evolution of international culinary competition standards, drawing on established WorldSkills best practices while incorporating refinements to improve operational efficiency, sustainability, fairness, digital innovation and technical excellence.

The revized structure has been designed to:

- Improve workflow efficiency within the competition kitchen
- Enhance transparency and consistency for both Competitors and Experts
- Reduce unnecessary waste and support sustainable working practices
- Allow Competitors greater opportunity to demonstrate advanced culinary skills, precision, creativity, and time management
- Improve judging efficiency through clearer module outcomes and structured assessment criteria
- Support higher-quality plate presentation and technical execution across all modules

This modular system also provides Experts with improved judging time and greater consistency in assessment, ensuring evaluation remains fair, objective, transparent, and aligned with international competition standards.

Technical Clarity and Competitor Preparation

To minimize ambiguity and support effective preparation, this Outline Test Project document includes:

- Outline guidance for each competition module
- Clear performance expectations and assessment criteria
- Standardized terminology and glossary references
- Improved procedural clarity for release of ingredients, mystery components, and workflow expectations on C-2

Overall, the WorldSkills Shanghai 2026 Cooking Test Project has been structured to create a fair, technically demanding, and progressive culinary competition that showcases excellence in professional cookery while reflecting innovation, sustainability, consistency, and global best practice.

Description of project and tasks

18 Hour test consisting of four modules over four (4) days as follows:

Module A: Classical and Modern Fine Dining – 7 hours

Module B: Fusion Bistro/Casual Dining – 5 hours

Module C: Culinary Skills/Knife Skills – 3 hours

Module D: Culinary Perception Laboratory – 3 hours

Collaboration with Skill 35 Restaurant Service

For WorldSkills Shanghai 2026, the relationship between Skill 34 Cooking and Skill 35 Restaurant Service will be further strengthened through a coordinated and collaborative operational approach. This alignment is intended to reflect real-world hospitality environments where kitchen brigades and front-of-house service teams function as an integrated system to deliver exceptional guest experiences.

This cooperation will reinforce professional industry expectations by promoting:

- Effective communication between kitchen and service teams
- Coordinated workflow and time management
- Greater understanding of food presentation and service delivery
- Professional teamwork under pressure
- Enhanced awareness of customer-focused hospitality standards

Sustainability principles will also underpin this collaboration, with both skills supporting operational practices such as:

- Reduction of food and service waste
- Efficient service flow and product handling
- Responsible use of resources
- Conscious menu execution and service planning

This integrated model ensures that the Test Project assesses not only technical culinary excellence, but also reflects the operational realities, teamwork expectations, and sustainability standards of modern hospitality practice.

Instructions to the Competitor

The **18-hour Cooking Test Project** has been developed to ensure that the assessment framework is technically robust, industry relevant, and aligned with the highest professional culinary standards. The design process has been undertaken in close collaboration between the **Independent Test Project Designer (ITPD)** and prepared, cooked, and presented for full Test Project Validation by an Independent Test Project Vaildator **(ITPV)** to ensure the project can be completed within the time allocated and accurately reflects contemporary international expectations within professional cookery and service.

Throughout the development process, careful consideration has been given to the technical competencies required within Skill 34 Cooking, including culinary artisanship, precision, workflow organisation, food safety, sustainability, innovation, timing, and presentation. The Test Project has been structured to provide a fair, challenging, and transparent competition environment that allows Competitors to demonstrate both classical culinary foundations and modern gastronomic practices.

To ensure technical accuracy and industry alignment, the Test Project has undergone a rigorous validation process involving respected external culinary industry professionals. This review has ensured that the tasks, assessment criteria, and module structures reflect current international food industry standards, evolving culinary trends, and the operational realities of professional kitchens and restaurant service collaboration.

A strong emphasis has been placed on sustainability and responsible kitchen practice, which are integral to the design of Skill 34. Competitors will be expected to demonstrate:

- Responsible sourcing and effective utilisation of ingredients
- Waste minimisation and by-product awareness
- Efficient energy and resource management
- Sustainable mise en place and workflow planning
- Environmentally conscious kitchen operations
- Respect for product integrity and seasonal application where relevant

These principles reflect the increasing importance of sustainable practice within global culinary and hospitality industries.

Competition module structure (18 hours)

The Skill 34 Cooking Test Project comprises four main competition modules, designed to evaluate a broad range of culinary competencies and technical disciplines expected of an international professional chef.

Module A: Modern and Classical – Fine Dining (7 hours)

Assessment of refined classical and modern culinary techniques, advanced presentation, menu development, precision cooking, innovation, and high-level international gastronomic execution. This module is collaborative in nature, requiring coordination with service staff to ensure seamless delivery and professional hospitality standards, with dishes are both assessed against technical and tasting criteria as well as being served to customers.

Module B: Fusion Bistro – Casual Dining (5 Hours)

Focus on contemporary bistro-style cuisine, demonstrating technical precision, flavour balance, product utilisation, and efficient execution within a set service. Competitors will work in collaboration with their bistro service Competitor to reflect real-world kitchen and front-of-house operations. Dishes will be judged against technical and tasting assessment criteria as well as presentation served to customers, reinforcing international professional culinary and hospitality standards, in a modern Fusion Bistro setting.

Module C: Culinary Preparation/Knife Skills (3 hours)

Larder Skills Development in a WorldSkills competition environment focuses on the precision, organisation, and technical artisanship required in culinary preparation. It includes skills such as knife work, vegetable cuts, butchery/fish preparation, sous vide, garde manger techniques, product utilisation, food safety, presentation, and efficient mise en place, all performed under strict time, accuracy, quality, and competition standards.

Module D: Culinary Perception Laboratory (3 hours)

Culinary Sensory Assessment that explores how chefs experience food through taste, aroma, touch/texture, sight/appearance, and sensory responses. It combines culinary science, sensory analysis, ingredient identification and gastronomic insight to support taste, flavour and aroma development, digital innovation, and identification of culinary hazard perception.

Overall, the Skill 34 Cooking Test Project for WorldSkills Shanghai 2026 has been designed to showcase technical excellence, culinary innovation, sustainable kitchen practice, and professional readiness whilst working collaboratively with Skill 35 Restaurant Service in evolving standards of international gastronomy and hospitality operations.

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Module A: Modern and Classical – Fine Dining (7 hours)

08:00 – 08:15	Arrival of Experts, storage of electronic items and short brief with SMT
08:15 – 08:30	Arrival of Competitors, menu submission, uniform check, storage of electronic items of the "internet of things" (IoT)
08:30 – 08:45	Welcome
08:45 – 09:00	Health, Safety, and Environment briefing
09:00 – 09:15	Module briefing: **This briefing will be lead by Skill Competition Manager/Expert Lead**
09:15 – 09:30	Competitor Expert briefing
09:30 – 09:45	Menu development – Mandatory collaboration with Restaurant Server at the Pass
09:45 – 13:30	From a set box of ingredients (released on C-2) and the use of the common table: **Prepare, cook, and present:** Identical Plates for both service and tasting room judging **Amuse Bouche** – six (6) portions – five (5) for service + one (1) for judging 25 g - 30 g **Vegetarian Plated Starter** – four (4) portions – three (3) for service + one (1) for judging Using host ingredients and common table 90 g – 110 g **Chicken Consomme** with Dumpling/Spring Roll or Raviolo in the soup or served in a bamboo basket – six (6) portions – five (5) for service + one (1) for judging 200 ml **Classical Main Course** – four (4) portions **(served in Modern Plated Style), t**hree (3) for service + one (1) for judging 240 g-270 g Filet de Bœuf aux Homard et Truffes, Sauce Américaine, Pommes Lorette, Point d'Asperges, Carottes Glacées total weight of the plate 220 g - 270 g **Plated Dessert –** four (4) portions, three (3) for service + one (1) for judging 110 g – 130 g Pre-made Individual entremets supplied to the Competitors by WSI must be mirror glazed with white chocolate in the colours representing the Peoples Republic of China Flag with Stars – using China Red and China Yellow Cacao Butter, the dessert must contain a Sugar Décor

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Each dessert must be decorated to represent the Chinese Flag and must contain a Tuile Biscuit Mold (which will be supplied by the Competition Organizer) the Chinese Stars may be placed on the plate, but the Entremet must be glazed

All **single** tasting dishes must be presented onto the judging trolley at the back of the kitchen, so they may be marked for time served then photographed and transported to the tasting room for judging.

Timing for judging plates on the trolley as follows:

2 x Bread Rolls and Flavoured Butter: 13:00

1 x Amuse Bouche: 13:30

1 x Vegetarian Starter: 14:00

1 x Soup: 14:30

1 x Main: 15:00

1 x Dessert: 15:30

n.b. 12 individual yeast leavened bread rolls suitable for fine dining service must also be prepared and served with a flavoured butter of the Competitors choice as part of this module – **Competitors may use any yeast bread recipe, they see fit but must be in individual dinner roll size.**
40 g – 60 g each.

Dishes will be adjudicated for timing, compulsory ingredients, and temperature control.

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13:30 – 15:30	Due to the nature of the live customer service element of this module, the food must be served in course order when called away by your Restaurant Service Competitor, and adjudicated by the module EL, the ongoing collaboration and communication with your Restaurant Service Competitor on menu details and service is imperative and will be judged accordingly. Please note that dietary requirements will need to be considered.
15:30 – 16:30	**Mandatory clean down – waste adjudication - kitchen check**

Module B: Fusion Bistro – Casual Dining (5 hours)

08:00 – 08:15	Arrival of Experts, storage of electronic items and short brief with Skill Management Team
08:15 – 08:30	Arrival of Competitors, menu submission, uniform check, storage of electronic items
08:30 – 08:45	Welcome
08:45 – 09:00	Health, Safety, and Environment briefing
09:00 – 09:15	Module briefing – **This briefing will be lead by Chief Expert/Expert Lead**
09:15 – 09:30	**Competitor Expert briefing – No cooking allowed at this stage**
09:30 – 09:45	Menu Development – collaboration with Restaurant Server at the Pass
09:45 – 13:30	From a set box of ingredients and the use of the common table: **Please note that there is NO OVEN or NO STAND MIXER in this area**. **Prepare, cook, and present: International Street Food Style, presentation should be elevated for service in an upmarket fusion bistro.** Identical Plates for both customer service and tasting room judging. **Mystery Appetizer: Sichuan Style Smashed Cucumber** – ten (10) portions – nine (9) for service + one (1) for judging 90 g – 110 g **Starter: Vegetarian Freestyle Noodle or Pasta** – ten (10) portions – nine (9) for service + one (1) for judging with nominated Mystery Ingredients – Served Hot or Cold – 120 g – 150 g **Mystery Main Dish: – Smoked Duck and Rice Wok Stir Fry** – Ten (10) portions – nine (9) for service + one (1) for judging – **Mystery Host ingredients to be used –** 140 g – 160 g **Ingredients in the Box:** Cold Cooked Rice, Bok Choi, Capsicum Peppers, Ginger Root, Garlic, Fresh Chilli, Red Onion, Spring Onions/Scallion + use of Nominated Host Ingredients: Common Table should be used. Strictly Confidental. C-2 Live Release and Demonstration **Century Old Egg** **Fresh Bamboo** **Fresh Sichaun Pepper on the Stalk** **Mantis Shrimp** **Lotus Root** **Freestyle Ice Cream: Mystery Poached Fruit, Sauce –** ten (10) portions: Ice cream or sorbet/Water Ice Nine (9) for service + one (1) for judging – **Mystery Fruit: Persimmons/Sharon/Kaki Fruit – must contain a biscuit, cookie, tuile, or waffle - 90 g – 110 g**

	All **single** tasting dishes must be presented onto the judging trolley at the back of the kitchen, so they may be marked for time served then photographed and transported to the tasting room for judging. Timing for judging plates on the back trolley are as follows: **Smashed Cucumber: 12:15** **Vegetarian Noodle Starter: 12:30** **Smoked Duck and Rice Wok Stir Fry: 13:00** **Freestyle Ice Cream: 13:15** Dishes will be adjudicated for timing, use of mystery ingredients, and temperature control.
Service	Due to the nature of the live customer service element of this module, the bistro food must be served in course order when called away by your restaurant service Competitor, the ongoing collaboration and communication with your service Competitor on menu details and service is imperative and will be judged accordingly. Please note that dietary requirements will need to be considered.
12:30	**1st service begins - Table of 4 – 1st Check on at the Pass – 12:15**
12:40	**2nd service begins - Table of 3 – 2nd Check on at the Pass -12:30**
12:45	**3rd service begins - Table of 2 – 3rd Check on at the Pass – 12:35**
13:30 – 14:30	Mandatory clean down – waste adjudication - kitchen check

Module C: Culinary Preparation/Knife Skills (3 hours)

13:30 – 13:45	Arrival of Competitors and Experts, uniform check, storage of electronic items,
13:45 – 14:00	Welcome
14:00 – 14:15	Health, Safety, and Environment briefing
14:15 – 14:30	Module briefing – Station Numbers: **This briefing will be lead by Chief Expert/Expert Lead**
14:30 – 14:45	**Competitor Expert briefing – No preparation is allowed at this stage**
14:45 – 16:45 Larder Skills/Garde Manger 2 hours	In the 2-hour window the Competitors will prepare and present for judging the following four tasks. All are to be presented in the raw state i.e **Not Cooked (except the Fish Stock amd Sous Vide Celeriac)** A vegetable diagram work sheet will be given to all Competitors on C-2 **Task 1. Poultry preparation** **From 1 Whole Chicken** **Cut a Chicken for Classical French Saute – 13 Pieces as follows** **Ref: Escoffier/Pauli** 2x Winglets/Aileron 2x Thighs 2x Drumsticks 2x Lower Breasts (Bone In) 2x Mini Supremes 3x Carcass **YELLOW BOARD MUST BE USED** **Task 2. Fish preparation** Prepare and Present from a Whole Skin on Flat Fish – Fish are to be presented in the raw state i.e **Not Cooked** Three (3) Stuffed Fillets of flat fish containing Fish Mousseline **n.b. 1lt White Fish Stock (Fumet de Poisson) must be made using the Fish Bones, Trimmings and White Mirepoix and Presented for judging** BLUE BOARD MUST BE USED **Task 3. Vegetable preparation** From the produce supplied, Competitors must prepare and present **65 g x Tomato Concasse** **30 g x Fine Julienne of Carrot** **30 g x Fine Brunoise of Carrot**

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Six (6) Pointed Turned Carrots (**NOT** Barrel Shaped)



30 g Macedoine of Carrots

16 x Pommes Frite

15 g Chiffonade of Leek

GREEN BOARD MUST BE USED

Each Competitor will receive a cutting sheet before this module, no rulers or other measurement devices are allowed.

Task 4. Sous Vide/Vacuum Pressure Cooking

Prepare, Sous Vide, Cook and Present for Judging

Three Discs of Celeriac/10 cm in diamater and 1.5 cm thick

BROWN BOARD MUST BE USED

The celeriac should seasoned accordingly, vacuum packed, cooked in a water bath and be served "al dente" the Celeriac may be served Hot or Cold – **Communal Water baths will be supplied and calibrated by the Competition Organizer – and these water baths ONLY must be used for this task by Competitors.**

COMPETITORS MUST ADVISE THE JUDGES ON C-2 WHAT TEMPERATURE THEY NEED THE WATER BATH/SOUS VIDE TO BE SET FOR THIS OPERATION.

A skills timeplan must be submitted on C-2 using the following timings

Skills to be presented at the following times:

Chicken Saute Cuts: 15:00

Paupiette of Fish and Fish Stock: 15:45

All Vegetable Cuts: 16:30

Sous Vide Celeriac: 16:45

All waste will be weighed and adjudicated

A presentation tray will be given to all Competitors with stickers to indicate the cuts for each preparation, your country code must be clearly visible on each tray submitted for judging.

Competitors are marked on "precision and accuracy of cuts", Food Safety & HACCP, sustainable work practices and waste management.

n.b If you do not need to use whole vegetables they will not be added to your waste total and will be returned to the Workshop Manager for reuse.

THIS WILL BE REVEALED ON C-2 - ADDITIONAL TASK 5 ALERT: Fruit Caviar

The following task will be announced on C-2 to be made from and agar agar, or gelatine each Competitor should produce 30 g of Pomegranate Flavoured

	Fruit Caviar using the Molecular Gastronomy Technique known as **"Reverse Cold Oil Spherification Techniques" Pomegranate Juice**
16:45 – 17:45	Mandatory clean down – waste adjudication - kitchen check

Module D: Culinary Perception Laboratory (3 hours)

10:00 – 10:15	Arrival of Experts, storage of electronic items and short brief with SMT
10:15 – 10:30	Arrival of Competitors, uniform check, storage of electronic items
10:30 – 10:45	Welcome
10:45 – 11:00	Competitor Allergen Declaration (Sign the Allergen Sheet) - Health, Safety, and Environment briefing
11:00 – 11:15	Module briefing – **This briefing will be led by SCM/CE/EL – Blind folds/AR Glasses distributed and demonstrated to each Competitor**
11:30 – 11:45	**Competitor/Expert briefing**
11:45 – 14:45	The Expert Judges Briefing room will act as the venue for the **Culinary Perception Laboratory Test** and will be set up as such. n.b. **ONLY SCM/CE/EL COMPETITORS AND MODULE D JUDGES LINKED TO THE MODULE WILL BE ALLOWED IN THIS AREA THROUGHOUT THIS TEST – NO EXCEPTIONS** this area will be in use from 10:30 – 15:30. Module start time will be at **11:45 sharp**. INTERPRETERS SHOULD BE ON HAND WHEN NEEDED AND MUST ASK FOR PERMISSION OF THE SCM/CE/EL BEFORE ENGAGING WITH ANY COMPETITOR Blind Tray Set Up - Delivery of ingredients and equipment to the laboratory by Workshop Managers will be from 10:30 sharp.
	Task 1: Olfactory Test To assess a Competitors ability to recognize, distinguish, common culinary aromas. Blindfold/Dark Glasses **supplied by WSI.** **Task 2: Ingredient Visual Identification Test using Augmented Reality Glasses (AR) supplied by WSI.** Competitors will visually identify ingredients from food classifications and nutritional categories: **n.b only one answer is correct and has been validated by our Independant Test Project Validator.** **Task 3: Blind Taste Testing** - Competitors will be asked to identify designated ingredients by taste whilst wearing a blindfold/dark glasses **Task 4: Professional Kitchen Hazard Perception Test** All Competitors at the same time will see a virtual professional kitchen environment and must identify 20 kitchen hazards that are happening throughout the images – This session will be generated by AI Artificial Intelligence and Augmented Reality. A diagram of the actual kitchen will be printed, and Competitors must circle each hazard with the marker provided – n.b. the hazard must be marked clearly with a circle to identify the hazard and obtain full marks, any debate on the Marking Scheme will be adjuicated by the SCM and their descison is final.
	Task 1: Olfactory Test/Smell/Aroma
	Task 2: Ingredient Visual Identification Test

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	Task 3: Blind Taste Testing
	Task 4: AR Professional Kitchen Hazard Perception Test
14:45 – 15:30	Mandatory clean down – Judging Sheets submitted and signed for by each Competitor and module Expert Lead.

Equipment, machinery, installations, and materials required

ALL Competitors may bring ONLY one knife roll/set containing the following:

1 × Sharpening steel, 1 × Chef's carving fork, 1 × Small vegetable peeler, 1 × Paring knife, 1 × Large, French cook's knife **or** Chinese chef's knife, 1 × Medium cook's knife, 1 × Serrated edge knife, 30 cm, 1 × Turning knife, 1 × Microplane, 1 × Large palette knife (step palette may be used), 1 × Small palette knife, 1 × Boning knife, 1 × Flexible fish filleting knife, 1 × Serrated edge utility knife, 11 cm, 1 × Parisienne spoon, 1 × Small Parisienne spoon, 1 × Zester, 1 × Channel knife, 2 × Tweezers - one plating tweezers and one fish tweezers, 1 × Small slotted collecting spoon, 2 × 50 ml syringes (no needles), 1 × Quenelle spoon

Knife sets/rolls will be inspected on C-2. They will be registered, logged, and stored until the Competition begins. Any additional small equipment not specified will be removed from the set and returned to the compatriot Expert. **Due care should be taken when preparing the knife roll/set, as no additional knives can be added after C-2.**

All other small equipment (e.g. moulds, trays, silicone mats, forms, cloths, metal rings) will be provided for Competitors by the Competition Organizer and will be available for viewing on C-2.

The Infrastructure List will provide all other equipment needed to complete the Test Project such as recyclable tasting spoons, micro scales, scales and measuring cups and spoons, peppermills, silicone molds and will be available for Competitors to use.

The competition tasks have been developed with full consideration of the operational capabilities of the competition kitchen, available equipment, approved tools, and designated resources. This ensures that all modules are realistic, achievable, and aligned with both international competition requirements and current professional culinary industry standards.

No unauthorized ingredients, tools, equipment, or substitutions may be introduced or used during the competition.

This requirement is essential to maintain **fairness, transparency, food safety, consistency, and technical integrity** throughout the competition. Any non-compliance, including the use of unauthorized materials, equipment, or knives outside the approved specification, may result in penalties in accordance with the Competition Rules.

These measures ensure that the final results accurately reflect each Competitor's **culinary skill, knife proficiency, technical competence, workflow management, hygiene standards, and performance under equal competition conditions**.

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Use of Personal Equipment on site

Experts and Competitors are required to place all electronic equipment (The internet of Things - IoT) in the allocated locker, and sign for then, in and out. These may not be accessed for the duration of the live competition and can be retrieved for personal use when going for lunch (Returned to the locker after lunch) and at the end of the live competition modules

No electronic watches are permitted during the four days of competition.

No photographs are allowed to be taken during the preparation for the competition and during the competition proper. An ESR/EL will be given the task of taking photos and these will be distributed to all Experts after the competition.

A breach of these rules is a violation of Competition Rules and can be referred to the Issue and Dispute Resolution Committee

Experts and Competitors are expected to arrive on time every morning as the competition is designed within a tight timeframe and to ensure that no unnecessary delays occur.

Marking Scheme

The effective Marking Criteria for each module will be announced to the Expert teams in that module only, on C-2 at the Competition. Experts of each module team are requested by WSI Skill Advisor and Skill Competitions Mananger not to share the Assessment Criteria of their module with Experts in other modules.

Other

The **Skill 34 Cooking Test Project** is designed for a total competition duration of **18 hours**, structured across clearly defined modules that assess a broad range of **culinary, technical, sensory, organizational, and colloborative workflow management skills**. These tasks are designed to evaluate Competitors' ability to demonstrate precision, artisanship, time management, food safety, product identification and utilisation, creativity, and professional kitchen execution under competition conditions.

In addition to the planned modules, the Test Project may include **mystery elements or challenging components**, which will be revealed during the competition. These are intended to assess the Competitors' **adaptability, technical decision-making, problem-solving ability, ingredient knowledge, and capacity to maintain professional culinary standards under changing conditions**. Weights and Measures Mystery/Host Ingredients as well as all relevant timings will be released with the full Test Project on C-2

Please note that adjustments to the Test Project may be necessary due to infrastructural requirements, kitchen operational considerations, equipment availability, or the sourcing and availability of food commodities**. Any such modifications will be communicated and implemented in accordance with official competition procedures and rules, to ensure fairness, consistency, and transparency throughout the competition.**