

# COMPETITION INFO

Food Craftsmanship FC 2023 Rovaniemi

## Food Craftsmanship FC 2023

IN ROVANIEMI 17-19 OCTOBER



NORDKALOTTRÄDET  
POHJOISKALOTIN NEUVOSTO



Do you prepare food products from local ingredients, without synthetic flavouring, preservatives or colouring? Would you like to have feedback about the taste and other qualities of your product? Familiarize yourself with the rules and product categories of the Food Craftsmanship FC and enrol your products in the competition by 17 September 2023!



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## Background – what is food craft?

Handcrafted food products are made from local ingredients of traceable origin. The processing is done carefully, in small-scale and often at the entrepreneur's own premises.

Characteristics of food craft:

- Professional craftsmanship throughout the production chain.
- Natural methods of production and omission of additives emphasizes the producer's skill.
- Uniqueness and high quality: handcrafted food products are flavourful and have clear identity.
- Honouring and developing local food traditions, innovativeness.

The aim of the competition is to preserve, develop and publicize traditional food cultures. The intention is to cherish the tradition of food craft and maintain its value. Participation in the competition is a great opportunity for small businesses. Through the competition, the entrepreneur will, for example:

- Receive feedback about the taste and other properties of the competing product(s)
- Gain exposure for their business and products with potential new customers
- Find new contacts within the food industry
- Be able to use the experience in their marketing

[Read more about the background and goals of the competition on the event's homepage.](#)

This year the Food Craftsmanship FC is organized by the Lapland University of Applied Sciences (Lapland UAS) in Rovaniemi on 17–19 October.

## Enrolling products in the competition

Before enrolling products in the competition, it is important to read carefully the [competition rules](#). The first chapter of the rules ("Allmänt" or "Yleistä") applies to all participants. It is also good to look more closely into the specific instructions and restrictions concerning your own product category/categories.

Make sure to also have pictures of the product labels you want to enrol in the competition. The pictures (with product description visible) must be attached to the enrolment form.

**The enrolment period for Food Craftsmanship FC 2023 is 17.3.–17.9.2023.** Products that have not been enrolled in the competition during this time, will not be received for evaluation.

It is possible to save the unfinished enrolment form and continue filling it later. Make sure to also save the summarizing page of the form after you have filled it. This way you can come back to the information later and inform the organiser of any possible changes.

[The enrolment form is available via this link.](#)

Please note, that as the organizer's resources are limited, the enrolment form, as well as the competition rules are available only in Finnish and Swedish.

## Participation fee

The participation fee for this year's competition is 45€/product. Members of the Finnish Food Craftsmanship Association are eligible for 10 euros discount which makes the participation fee 35€/product.

[It is possible to join the Finnish Food Craftsmanship Association by filling this form.](#)

The goal of the association is to develop and promote food craftsmanship in Finland. This means, for example, supervising the interests of food craftsmen and gathering together people who are interested in food craftsmanship. The yearly membership fee is 25€/year. You can find out more on the association's homepage: [www.mathantverkarna.fi](http://www.mathantverkarna.fi)

Lapland University of Applied Sciences will send invoices and payment instructions for competition participants on 20 September at the latest. The participation fee must be paid by 17 September 2023.

The payments will be checked before the competition. If the participation fee is not paid by the due date the product(s) cannot take part in the competition.

## Delivering products for the competition

Two (2) samples of each competing product must be delivered for the competition: one for evaluation and one for display. If the product has been enrolled for the Arctic category or in the food casing competition, one extra sample must be delivered for each of these (for the food casing competition, it is also possible to deliver an empty product package).

Please note, that all products left for the evaluation of the jury must be anonymous. Therefore, they should not have any product labels on them.

### Product reception

The official reception of the competing products will open on 17 October at 10–18 at Lapland UAS campus. Additionally, the person responsible for the product reception will be available at the campus on the week preceding the competition from Monday to Friday at 8–16. During this time, it is possible to send in products by mail or other delivery service.

Contact information for product delivery:

**Henna Kukkonen**

+358 40 585 2817

[henna.kukkonen@lapinamk.fi](mailto:henna.kukkonen@lapinamk.fi)

Lapin ammattikorkeakoulu

Jokiväylä 11, 96300 Rovaniemi

The participant has the responsibility to organise the delivery of their competition product(s) to the address given by the organiser. This includes, for instance, refrigerated transport, transportation fees, etc. The organizer is not responsible for any damage caused to the product during delivery or, for example, the product's spoiling due to breaks in the cold chain.

### Evaluation

The products will be evaluated in the state they were left for the competition, unless otherwise indicated in the competition rules (check the category-specific instructions). The main criteria for evaluation are the look, texture, smell, taste and overall appearance of the product. In the innovative category the level of innovativeness will be the most important criteria.

In case of even score between products, taste will be weighed highest. On the enrolment form the participant may present special requests for the tasting of the product. The jury, however, will make the final decision of whether or not these requests can be taken into account.

A product that especially well represents the Arctic food culture will be rewarded by the organiser (Lapland UAS) in this year's competition. In the evaluation, most emphasis will be laid on how well the product presents the traditional food culture and/or utilizes the ingredients from the Arctic area.

As for the food casing competition, the evaluation criteria include, for example, the appearance of the packaging, the usage of domestic packing materials, as well as sustainability and recyclability.

### Contact information

In case you have any questions concerning the competition (rules, invoicing, etc.) please contact:

**Henna Kukkonen**

+358 40 585 2817

[henna.kukkonen@lapinamk.fi](mailto:henna.kukkonen@lapinamk.fi)

# You are warmly welcome to Rovaniemi in October 2023!



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