

SPECIAL SESSION- CULINARY ART COMPETITION

President: Associate Professor Daniela Istrati

Members:

Associate Professor Liliana Mihalcea

Lecturer Mihaela Pricop

Student Moisă Flori

Secretary: Lecturer Maria Garnai

1. Duck breast with sour cherry sauce, apple syrup and Duchess potatoes

Magret de canard à la sauce griotte, sirop de pomme et pommes de terre Duchesse

Students: Manoliu Andreea, Țocu Elena, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

2. Beef steak with Provencal tomatoes and pea puree

Steak de bœuf aux tomates provençales et purée de pois

Students: Graur George, Barzu Ionuț III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

3. Chocolate almonds cake

Gâteau au chocolat et aux amandes

Students: Teodorescu Tiberiu, Bunulo Ilie, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

4. France flag cake

Gateau drapeau France

Students: Teodorescu Adina, Căpătan Andreea, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

5. Paris -brest cake

Gateau parisien

Students: Nacula Diana, Stelea Alina, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

6. Lemon meringue tart

Tarte au citron meringuée

Students: Anghel Andreea, Bănuț Mirela, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

7. Cannoli with mousse

Cannoli avec mousse

Students: Ochiană Andreea, Dobrică Georgiana, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

8. Sushi

Sushi

Students: Cojocar Daniel, Ipiroti Nicoleta, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

9. Chocolate Truffles

Truffles au chocolat

Students: Cojocar Daniel, Ipiroti Nicoleta, III BSc. IMAPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

10. Pork loin with whiskey sauce and pea puree

Filet de porc avec sauce au whisky et la purée de pois

Students: Murgoci Cosmina Gabriela, Onose Anca-Teodora, Neagu Nicoleta, Popovici Georgiana, Măriuțu Alina, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

11. "Childhood" cake

Gâteau «Enfance»

Students: Murgoci Cosmina Gabriela, Onose Anca-Teodora, Neagu Nicoleta, Popovici Georgiana, Măriuțu Alina, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

12. Chicken Scallopini with mushrooms and artichokes

Escalope de poulet aux champignons et artichauts

Students: Ghionea Elena, Nițu Andreea, Petcu Ionela, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

13. Poppy gingerbread

Pain d'épice au coquelicot

Students: Grama Adelina, Tocar Polina, Roșulski Maria, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

14. Onion cream soup with avocado

Velouté d'oignons à l'avocado

Students: Păun Geanina, Moraru Galina II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

15. "Diversity of taste" cake

Gâteau "La diversité du goût"

Students: Nicolaev Nicoleta, Mitrofan Teodora, Odagiu Laureana II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

16. Oblique Panna Cotta with raspberries

Panna Cotta Oblique aux Framboises

Students: Grigoraș Georgiana, Lica Daniela II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

17. Amboise baguette

Baguette Amboise

Students: Gagiu Cristiana, Crețu Barbu Ionel, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

18. "Florentine"

Gâteau "Florentin"

Students: Gagiu Cristiana, Crețu Barbu Ionel, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

19. Pork steak with baby carrots, parsley purée and blueberry sauce

Steak de porc aux petites carottes, purée de persil et sauce aux bleuets

Students: Dragomir Mihai-Ionuț, Preda Florin, Dovlețiu Daniel, Călin Cosmin, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

20. Mussels in garlic sauce

Mousses à la sauce à l'ail

Students: Burlacu Cristian, Oprică Tudor, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

21. Tuna steak with tri-colored mash

Steak de thon avec purée tricolore

Students: Boșcu Mădălina, Cristea Alexandra, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

22. Berries and meringue cake

Gâteau aux fruits et meringue

Students: Enache Ștefania, Sorochan Lidia, Chiriță Ana-Maria, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

23. "Life like a mandarin" cake

Gâteau «La vie comme un mandarin»

Students: Toma Ana, Cocu Ștefan, Carteră Irina, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

24. Duck breast with sweet potato mash

Magret de canard avec purée de patates douce

Students: Codreanu Felicia, Baciú Valentina, Bogdan Alina, Dănăiu Gabriela, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

25. Pancakes with vanilla pudding and blueberry syrup

Crêpes au pudding à la vanille et au sirop de myrtille

Students: Codreanu Felicia, Baciú Valentina, Bogdan Alina, Dănăiu Gabriela, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

26. Chocolate cake

Gâteau au chocolat

Students: Bulgaru Andreea, Bălan Nicoleta, Caraman Alina, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

27. Pan-Roasted Salmon with asparagus and avocado salad

Saumon rôti avec salade aux asperges et à l'avocado

Students: Bulgaru Andreea, Bălan Nicoleta, Caraman Alina, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

28. Chicken Piccata

Poulet Piccata

Students: Rusu Alexandra, Purcaru Mihaela, Tecaru Genoveva, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

29. "Nori" cake

Gâteau «Nori»

Students: Talai Maxim, Terlea, Bianca-Nicoleta, Ojoc Luciana-Gabriela, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati,

30. Almond crusted salmon with aromatic herbs

Saumon en croûte d'amandes aux herbes aromatiques

Students: Popa Paul, Irimia Răzvan, Piqoni Kristian, II BSc. IPA

Scientific coordinator: Professor Camelia Vizireanu, Associate Professor Daniela Istrati

31. "Green" fruit jellies

Gelées de fruits «verts»

Students: Stefu Bianca, I Msc. IMAPA

Scientific coordinator: Lecturer Maria Garnai, Associate Professor Mihalcea Liliana

32. Pumpkin pudding: New Sweet Formula

Pudding à la potiron: Nouvelle formule sucrée

Students: Boboc Dorina, I Msc. IMAPA, Ioan Monica I MSc. CESA

Scientific coordinator: Lecturer Maria Garnai, Associate Professor Mihalcea Liliana

33. Gluten Free Waffles

Gaufres sans gluten

Students: Bobe Andreea, I Msc. IMAPA

Scientific coordinator: Lecturer Maria Garnai, Associate Professor Mihalcea Liliana

Guests from pre-university education system:

**1. Mexican Flavours: Mexican soup, Guacamole sauce, Enchiladas and Churros /
Saveurs mexicaines: soupe mexicaine, sauce guacamole, enchiladas et churros**

High school students: Boldișor Cristiana, Cristea Lorena, Munteanu Diana, V. Madgearu Economic College, Galati

Scientific coordinator: Professor Mihai Livia, Professor Gheorghiu Livia

2. Greek lamb casserole/ Casserole d'agneau grecque

High school students: Deceanu Ramona, Samoilă Vasilică, Balașcă Robert, V. Madgearu Economic College, Galati

Scientific coordinator: Professor Albert Mariuța

3. Coq au vin/ Coq au vin

High school students: Banu Alexandra, Oprea Ramona, Ropotan Diana, V. Madgearu Economic College, Galati

Scientific coordinator: Professor Camelia Felea, Professor Călin Mihaela

4. Souflaki and tzatziki / Souvlaki et tzatziki

High school students: Bunescu Adriana, Podașcă Teodora, Onel Carmen, "Elena Doamna" Food Industry College, Galati

Scientific coordinator: Professor Maria Pletea

5. Baklava/ Baklava

High school students: Mihăilă Claudia, Toader Săndina, Manea Alina, "Elena Doamna" Food Industry College, Galati

Scientific coordinator: Professor Bujeniță Viviana

6. Neapolitan pizza/ Pizza napolitaine

High school students: Dumitra Andreea, Frangulea Maria, Voicu Maria, "Elena Doamna" Food Industry College, Galati

Scientific coordinator: Professor Ion Dana Ioana

7. Mille-Feuille – NAPOLEON cake/ Mille-Feuille - Gâteau NAPOLÉON

High school students: Paun Axenia Teodora, Budescu Cati, Bejenaru Antonio, "Dumitru Moțoc" Technological High School of Food and Tourism, Galati

Scientific coordinator: Professor Gavrila Corina, Professor Pleșa Emilia, Professor Enică Marilena, Professor Constantin Maricica

8. Tart Tatin/ Tart Tatin

High school students: Birca Cristina, Alexandru Georgiana, Cenusă Gabriela, "Dumitru Moțoc" Technological High School of Food and Tourism, Galati

Scientific coordinator: Professor Obreja Anișoara, Professor Mihai Neculița, Professor Niță Aurelia, Professor Vîlcu Vivieana

9. Banh Mi sandwich/ Banh Mi sandwich

High school students: Gâță Alexandra, Eni Mădălina, Dima Estera, "Dimitru Moțoc" Technological High School of Food and Tourism, Galați

Scientific coordinator: Professor Ivașc Marilena, Professor Ciurea Cristina, Professor Onose Cătălina, Professor Felea Nicușor