



IOOA official rules and guidelines for assessment in
oyster opening competitions.

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RULES AND GUIDELINES FOR OYSTER OPENING COMPETITIONS

Version 1,0 eng 2018-05-04

Foreword

These rules shall provide guidelines for assessing oyster competitions. The rules were established at the meeting in Grebbestad 2018-01-13.

Delegates at the meeting were

Per Olofsson	European Oyster Opening Championships
Hasse Johannesson	SM i Ostronöppning, World Cup
Peter Ohlsson	Göteborgsmästerskapen I Ostronöppning
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Document history

Version	Comment	Date
1.0	First release	2018-05-04



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General rules

- 30 seconds is the maximum penalty that can be awarded per oyster.
- Oysters dropped on the floor should be discarded, even if it is unopened.

Oysters

Size

The oysters must be at least 70 millimetres in diameter.

Quantity

It is up to the competition organiser to determine the number of oysters to be used in each heat. This number of oysters is the number to be displayed on the tray.

In addition to the number of oysters to be opened, the contestant will receive another 2 oysters. These oysters should be used as a reserve oysters, and may be used by the competitor if he so wishes.

It is up to the competitor to check that the number of oysters is correct.

If the competitor wishes to change any oysters, the competition organiser must be consulted, and they will decide if the oysters are to be replaced.

Treatment of oysters

Before opening, the unopened oysters should remain in the same condition as when the organiser initially assigns them to each contestant, i.e. no draining, cleaning, rolling or cleaning of the hinge.

Timing

A contest manager will start each stage of the competition. Each participant shall begin the opening of the oysters at their request.

Timing must be provided by one time-keeper per contestant taking time with a stopwatch.

Another time-keeper, in addition to those who have their designated contestants should be. This starts his watch together with the other timers of the competitor's sign. If any of the timers are having trouble with their stopwatch, this marks this by raising the hand. The reservist then enters and takes the time of the contestant.

Each participant must notify when they are finished by ringing the hand bell they have received.

After ringing the bell, participants may not touch the tray or the oyster without the risk of being disqualified.

Each contestant may be asked to carry their tray to a predetermined location and is in charge of their tray at that time.



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Equipment

The tables should be approximately 90 centimetres from the ground and each competitor must have 120 to 140 cm of table space.

To open the oysters only knives are allowed.

Contestants can only use cutting boards provided by the competition management.

Contestants may not use any support, attachment or other means - the knives must also be approved by the judges.

Contestants must wear the assigned garments or aprons.

Contestants may wear gloves or other protection on their hands.

The oysters are to be presented on a tray. The recommended size of the trays inner dimension is 48x57 cm for 30 oysters. The Jury/Competition management will approve the trays for each competition.

Result calculation

Detailed assessment rules can be found in Appendix A of this document.

The opening time is the time that it takes for the contestant to open the requested number of oysters.

Bonus

Judges may deduct time from the opening time based on the appearance of the oysters. This deduction can be up to a maximum of 30 seconds (e.g. for 30 oysters). It is often based on the number of oysters being opened (e.g. for 12 oysters, the maximum bonus deduction might be 12 seconds). These time deductions are based on the appearance of the tray. The oysters should be arranged in a neat and tidy manner. Description of bonus calculation is given in Appendix A of this document.

Penalty points

The following penalty points may be imposed:

- | | |
|--|------------|
| • An oyster that is not loose from the shell | 4 seconds |
| • An oyster with blood | 30 seconds |
| • An oyster with shell on the oyster fish | 4 seconds |
| • An oysters that are cut or sliced | 4 seconds |
| • An oyster that is not in place in its shell or lying on the odd shell half | 4 seconds |
| • Any oysters that are not open or missing | 30 seconds |

The one who has the lowest combined opening time including bonus deductions and penalties will be awarded to the winner.

In the event of the same end time, the competitor with the lowest penalty time will be placed first. If the contestants are still equal, the contestant with the highest bonus will be placed first.







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Appendix A, Assessment Policy

Definitions

- **Shell splinters**– Visible parts from the oyster shell

	
Oyster – Shell, meat and gills	Oyster fish – meat and gills
	
Oyster meat – Meat with muscle	Oyster gills



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Assessment order

Jury Assessment shall be made in the following order

1. Number of oysters
2. Blood
3. Bonus
4. Cut / Shell / Not properly presented oysters in the shell
5. Not cut loose

Assessment moment

Cut oyster, 4 seconds penalty

- Firstly – assess whether cuts visible during visual examination
- All visible cuts in the oysters are counted as cuts
- If the gill is cut, it does not count as cut

		
<p>Oyster meat is cut, 4 seconds penalty</p>	<p>Cut in the meat, without meat removed is counted as cut, 4 seconds penalty</p>	<p>Just gills cut, no penalty</p>

Not cut lose from the shell, 4 seconds penalty

- The muscle should be severed from the shell
- This should be assessed by lifting the oysters meat 1 cm from the shell at the muscle region.
- Suitable gear is fork, spoon or tweezers



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Shell splinters, 4 seconds penalty

- Sand, muds etc. from outside the oyster are not counted as shells, and should not be penalised.
- Visible splinters from the oysters on the oyster fish shall be penalised
- Splinters in the liquid outside the oyster fish should not be penalised

<p>Shell splinters on the oyster fish is penalised with 4 seconds</p>	<p>Shell splinters outside of the oyster fish should not be penalised</p>	

Oysters not correctly presented in the shell, 4 seconds penalty

- The oyster fish should be maintained in its natural position (flipping of the oyster fish not allowed)
- The oyster fish should be presented in the deep shell.
- If the oyster fish is presented on the top shell, this should incur a penalty.
- If any part of the oyster fish hangs outside the oyster shell, this should be penalised.
- Consideration should be taken whether the oyster fish has moved during relocation (e.g. from competition to jury room for assessment, or cannot stand by itself due to the shape of the deep shell).
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<p>Correct side up.</p>	<p>Same oyster flipped (visible from intertidal fish where muscle</p>	<p>The oyster fish is partly out of the shell. 4 seconds penalty.</p>



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	is on opposite side). 4 seconds penalty	
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Blood in the oyster, 30 seconds penalty

- If visible blood is present on the oysters, it should be penalised
- If there is blood visible in more than one oysters, the entire tray should be disqualified

Missing oyster, 30 seconds penalty

- Contestants presenting the shell from dead oysters should not be penalised
- If the oyster is cut, the main part of the oyster meat shall remain in the shell, otherwise it should be considered as missing.
- If the main oyster fish lies outside the shell, the oyster should be penalised as missing
- Dry oysters should not be penalised.

		
Oyster meat is missing. 30 seconds penalty	Main part of the oysterfish is outside of the shell. 30 seconds penalty	

Bonus assessment

General

Bonus assessment will be made in 2 steps.

1. Basic evaluation
2. Appearance assessment

The required number of oysters should be presented on the tray. If any oysters are missing, the contestant must place an oyster's shell on the empty spot, to achieve the desired geometry on the tray. Please note, this empty shell may be a top shell.



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Basic evaluation

An initial visual assessment of the tray as a whole should be done with the following criteria. This provides a base bonus of a maximum of 1 second per oyster.

Geometry of the layout of the oysters

- Straight rows
- Straight columns
- Hinges in the same direction
- Utilised the entire tray surface effectively
- Water allowed on the tray
- No shell splinters or slices of meat on the tray

Appearance assessment

- Each oyster is examined visually, and every oyster not considered presentable to a hotel or restaurant guest is penalised with 1 second deduction
- No penalty should be given to dead or dry oysters
- Oysters with blood are penalised with 15 seconds deduction of the original bonus
- Empty or missing oysters are penalised with 15 seconds deduction of the original bonus.
- If more than requested number of oysters is presented, bonus will not be awarded