SPECIAL THANKS TO THE CULINARY COMPETITION COMMITTEE

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Dear fellow chefs,

The world of competitions holds a very dear place in all our hearts. As chefs, we know that competitions play a very important role in the journey of a chef; it is that pursuit for perfection that has kept us improving, and to always do better. It is constantly an encouragement to me to see how chefs in all countries have organised competitions to keep this flame going.

This is the inspiration behind this judging handbook. As all of us strive to encourage competitions in our respective countries, it is equally important to ensure we all have the same standards. This took a lot of time and hard work but we are pleased to be able to introduce to you a new global standard.

The concept behind this global standard is simple. In football, if you are a referee for FIFA, you know the rules of the game as well as everyone else. It is the same with culinary competitions. With this judging handbook, all judges and competitors around the world will know what is the one standard we should adhere to, for competitions of national, continental, international and global level. So, if you participate in a national level competition and win a gold medal, you should be able to have the competency to win a gold medal in another national level competition. This is our way of “Bringing Worlds Together”.

I would like to thank the Culinary Competitions committee, who has done a lot of hard work to make this happen, as well as the many volunteers and professionals who have lent their time and expertise.

We hope you enjoy the first edition of the judging handbook. With your support, we can make a difference.

Best culinary regards,

WORLDCHEFS
COMPETITION ENDORSEMENT

GLOBAL, INTERNATIONAL, CONTINENTAL & NATIONAL CULINARY COMPETITIONS

Endorsed competitions must be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties. Endorsement will be granted only when a written commitment is obtained from the host country and must include the competition rules (in English) for verification by the Worldchefs Culinary Competition Committee. Special requests can be made to the Culinary Competition Committee if the host competition does not exactly match with established competition categories.

OBLIGATIONS & REQUIREMENTS FOR GLOBAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- A fee of 5000 Euro made payable to Worldchefs on receipt of an application form endorsed by your Country's National President.
- The competition needs to be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.
- One free booth for Worldchefs, at least 3 x 4 meter, including electrical connection, basic furniture and WiFi.
- At entrance, stage and presentation area of the show there must be Worldchefs banners /flags (will be provided by Worldchefs).
- The Worldchefs President must be invited to the opening and closing ceremonies. All costs are borne by the organizer.
- All brochures of the Culinary Competition as well as the website have to show the Worldchefs logo.
- Both the Worldchefs and the competition web sites are to be linked.
- All brochures of the culinary competition, as well as the website, have to include “Worldchefs endorsed Culinary Competition”.
- All diplomas/certificates have to bear name and signature of the Worldchefs President and the Worldchefs logo.
- Kitchens are to be furnished modern in accordance with kitchen standards and the Worldchefs checklist.
- Adequate and trained waiters are required for service.
- The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).
- Each Team must be sent the Worldchefs evaluation/feedback questionnaire with clear instructions that it should be completed and returned to the Worldchefs Culinary Competition Committee Chair after the competition.
ORGANIZERS CAN SUBMIT 1/2 PAGE ADVERTISEMENT IN WORLDCHefs MAGAZINE. (Organizer is responsible to submit art work in correct format and within deadlines)

ORGANIZERS CAN SUBMIT 1/2 PAGE ADVERTORIAL TO WORLDCHefs MAGAZINE. (Organizer must submit proofread texts and high resolutions images within the editorial deadlines)

ON ALL ENDORSED COMPETITIONS – GLOBAL, INTERNATIONAL, CONTINENTAL & NATIONAL

Worldchefs will provide a dedicated webpage where organizers can submit all related information prior and post competition.

Worldchefs will promote this culinary competition to all Worldchefs members via their webside event calendar and newsletter.

Organizers can submit articles monthly to Worldchefs news and e-newsletter.

Results with images may be published on the competition page, in news and e-newsletter. Recipes with images linked to the competitions can be published in the recipe section of the website.

The competition country may seek its own sponsorship. The sponsors can be acknowledged on the competition page for their respective ingredients.

Organizers have the right to use Worldchefs logo on all communication material.

Evaluation sheets and scoring sheets can be downloaded from Worldchefs web site.

The following rules apply in conjunction with other culinary competition rules as defined by the Worldchefs Culinary Competition Committee.

TEAM COMPETITIONS

National Teams – a minimum of 16 Teams must be invited/compete to fulfil the requirements for a Global endorsed competition.

Young Chef National Teams, National Military Teams, Regional Teams, Gourmet Team Challenges, Company Teams, Community teams, Individual Exhibitors may also participate in the Global competition provided the National team levels are met.

Medals are to be awarded in Culinary Art, Pastry Art and the Restaurant of Nations.

1st, 2nd and 3rd place to be announced in all the above sections.

There must be a distinct difference between the medals for National Teams and other competing categories.

Examples of current and future shows that fall under the Global category:

- Worldchefs Culinary Olympics
- Global Chefs Challenge
- Global Pastry Chefs Challenge
- Hans Bueschkens Young Chefs Challenge
- IKA
- Culinary World Cup
REQUIREMENTS
Categories (Culinary Arts, Pastry Arts and Restaurant of the Nations).
- Restaurant of the Nations and other Hot Kitchen competitions.
- Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY – NATIONAL TEAMS, YOUNG CHEF NATIONAL TEAMS, NATIONAL MILITARY TEAMS & COMMUNITY TEAMS
A minimum of five (5) jurors for each category representing the organizing country and four (4) other different national chefs associations. All Worldchefs approved (A level) judges.

JURY – REGIONAL TEAMS AND INDIVIDUAL EXHIBITORS
Three (3) jurors for each category, 3 different national chefs associations. All Worldchefs approved (A or B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

The Worldchefs Observers, (nominated by the Culinary Competition Committee include one chef and one pastry chef) must be given full access to all areas of the competition and all scorecards.

MEDIA & SPONSORS
A media room with W-LAN internet connection and office services for printing of documents and results from the competitions in the English language. W-LAN internet connection should also be available in the exhibition and competition areas.

INTERNATIONAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER
- A fee of 2500 Euro made payable to Worldchefs on receipt of an application form endorsed by your Country's National President.
- The competition needs to be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.
- One free booth for Worldchefs, at least 3 x 4 meter, including electrical connection, basic furniture and WiFi.
- At entrance, stage and presentation area of the show there must be Worldchefs banners /flags (will be provided by Worldchefs).
- The Worldchefs President will be invited to the opening and closing ceremonies. All costs are borne by the organizer.
- All brochures of the Culinary Competition as well as the website have to show the Worldchefs logo.
- Both the Worldchefs and the competition web sites are to be linked.
All brochures of the culinary competition, as well as the website, have to include “Worldchefs endorsed Culinary Competition”.

All diplomas/certificates have to bear name and signature of the Worldchefs President and the Worldchefs logo.

Kitchens are to be furnished modern in accordance with kitchen standards and the Worldchefs checklist.

Adequate and trained waiters are required for service.

The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).

Each Team must be sent the Worldchefs evaluation/feedback questionnaire with clear instructions that it should be completed and returned to the Worldchefs Culinary Competition Committee Chair after the competition.

OBLIGATIONS OF WORLDCHEFS ON GLOBAL & INTERNATIONAL COMPETITIONS

Organizers can submit ½ page advertisement in Worldchefs Magazine. (Organizer is responsible to submit art work in correct format and within deadlines).

Organizers can submit ½ page advertorial to Worldchefs Magazine. (Organizer must submit proofread texts and high resolutions images within the editorial deadlines).

ON ALL ENDORSED COMPETITIONS – GLOBAL, INTERNATIONAL, CONTINENTAL & NATIONAL

Worldchefs will provide a dedicated webpage where organizers can submit all related information prior and post competition.

Worldchefs will promote this culinary competition to all Worldchefs members via their website event calendar and newsletter.

Organisers can submit articles monthly to Worldchefs news and e-newsletter.

Results with images may be published on the competition page, in news and e-newsletter. Recipes with images linked to the competitions can be published in the recipe section of the website.

The competition country may seek its own sponsorship. The sponsors can be acknowledged on the competition page for their respective ingredients.

Organisers have the right to use Worldchefs logo on all communication material.

Evaluation sheets and scoring sheets can be downloaded from Worldchefs web site.

The following rules apply in conjunction with other culinary competition rules as defined by the Worldchefs Culinary Competition Committee.
TEAM COMPETITIONS

- National Teams – a minimum of 10 Teams must be invited/compete to fulfil the requirements for an International endorsed competition.
- Young Chef National Teams, National Military Teams, Regional Teams, Gourmet Team Challenges, Company Teams, Community Teams, Individual Exhibitors may also participate in the International competition provided the National team levels are met.
- It may be possible for a Regional Team to be promoted to National Team status if the country the team represents has the written permission of its National President.
- Medals are to be awarded in Culinary Art, Pastry Art and the Restaurant of the Nations.
- 1st, 2nd and 3rd place to be announced in all the above sections.
- There must be a distinct difference between the medals for National Teams and other competing categories.

Examples of current shows that fall under the International category:

- Salon Culinaire Mondial (Switzerland).
- Battle of the Lion (Singapore).

REQUIREMENTS

Categories (Culinary Arts, Pastry Arts & Restaurant of the Nations).

- Restaurant of the Nations and other Hot Kitchen competitions.
- Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY – NATIONAL TEAMS, YOUNG CHEF NATIONAL TEAMS, NATIONAL MILITARY TEAMS & COMMUNITY TEAMS

A minimum of five (5) jurors for each category representing the organizing country and four (4) other different national chefs associations. All Worldchefs approved (A level) judges. At least one pastry chef for all national teams.

JURY – REGIONAL TEAMS & INDIVIDUAL EXHIBITORS

Three (3) jurors for each category, 3 different national chefs associations. All Worldchefs approved (A or B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

The Worldchefs Observer (nominated by the Culinary Competition Committee) must be given full access to all areas of the competition and all scorecards.
CONTINENTAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- A fee of 1000 Euro made payable to Worldchefs on receipt of an application form endorsed by your Country's National President.
- The competition needs to be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.
- One free booth for Worldchefs shared with the organizer including electrical connection and Internet access.
- At least one (1) Worldchefs banner/flag must be in a prominent area and visible (will be provided by Worldchefs).
- All brochures of the Culinary Competition as well as the website have to show the Worldchefs logo.
- Both the Worldchefs and the competition web sites are to be linked.
- All brochures of the culinary competition, as well as the website, have to include “Worldchefs endorsed Culinary Competition”.
- All diplomas/certificates have to bear name and signature of the Worldchefs President and the Worldchefs logo.
- Kitchens are to be furnished modern in accordance with kitchen standards and the Worldchefs checklist.
- Adequate and trained waiters are required for service.
- The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).

OBLIGATIONS OF WORLDCHefs ON ALL ENDORSED COMPETITIONS – GLOBAL, INTERNATIONAL, CONTINENTAL & NATIONAL

- Worldchefs will provide a dedicated webpage where organizers can submit all related information prior and post competition.
- Worldchefs will promote this culinary competition to all Worldchefs members via their website event calendar and newsletter.
- Organizers can submit articles monthly to Worldchefs news and e-newsletter.
- Results with images may be published on the competition page, in news and e-newsletter. Recipes with images linked to the competitions can be published in the recipe section of the website.
- The competition country may seek its own sponsorship. The sponsors can be acknowledged on the competition page for their respective ingredients.
- Organisers have the right to use Worldchefs logo on all communication material.
- Evaluation sheets and scoring sheets can be downloaded from Worldchefs web site.

The following rules apply in conjunction with other culinary competition rules as defined by the Worldchefs Culinary Competition Committee.
TEAM COMPETITIONS

- National Teams, Regional Teams, Community Teams, Gourmet Team Challenges, Company Teams, Individual Exhibitors may also participate in the Continental competition. It is possible for no teams to compete and have a purely individual competition.
- Medals are to be awarded in Culinary Art, Pastry Art and in the Restaurant of the Nations (if applicable).
- 1st, 2nd and 3rd place to be announced in all the above sections.
- There must be a distinct difference between the medals for National Teams and other competing categories.

REQUIREMENTS

Categories (Culinary Arts, Pastry Arts & Restaurant of the Nations).
- Restaurant of the Nations and other Hot Kitchen competitions.
- Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY – NATIONAL TEAMS AND REGIONAL TEAMS

A minimum of three (3) jurors for each category representing the organizing country and two (2) other different national chefs associations. All Worldchefs approved (A or B level) judges. At least one pastry chef for all national teams.

JURY – INDIVIDUAL EXHIBITORS

Three (3) jurors for each category. All Worldchefs approved (A or B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

NATIONAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- A fee of 500 Euro made payable to Worldchefs on receipt of an application form endorsed by your Country’s National President.
- The competition needs to be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.
- One free booth for Worldchefs shared with the organizer including electrical connection and Internet access.
- At least one (1) Worldchefs banner/flag must be in a prominent area and visible (will be provided by Worldchefs).
- All brochures of the Culinary Competition as well as the website have to show the Worldchefs logo.
- Both the Worldchefs and the competition web sites are to be linked.
- All brochures of the culinary competition, as well as the website, have to include “Worldchefs endorsed Culinary Competition”.

- All diplomas/certificates have to bear name and signature of the Worldchefs President and the Worldchefs logo.
- Kitchens are to be furnished modern in accordance with kitchen standards and the Worldchefs checklist.
- Adequate and trained waiters are required for service.
- The jury accommodation will be covered at the expense of the organizer and international flights for judges will be covered upon invitation and confirmation.

**OBLIGATIONS OF WORLDCHEFS ON ALL ENDORSED COMPETITIONS – GLOBAL, INTERNATIONAL, CONTINENTAL & NATIONAL**

- Worldchefs will provide a dedicated webpage where organisers can submit all related information prior and post competition.
- Worldchefs will promote this culinary competition to all Worldchefs members via their website event calendar and newsletter.
- Organisers can submit articles monthly to Worldchefs news and e-newsletter.
- Results with images may be published on the competition page, in news and e-newsletter. Recipes with images linked to the competitions can be published in the recipe section of the website.
- The competition country may seek its own sponsorship. The sponsors can be acknowledged on the competition page for their respective ingredients.
- Organisers have the right to use Worldchefs logo on all communication material.
- Evaluation sheets and scoring sheets can be downloaded from Worldchefs web site.

The following rules apply in conjunction with other culinary competition rules as defined by the Worldchefs Culinary Competition Committee.

**TEAM COMPETITIONS**

- Regional Teams, Gourmet Team Challenges, Company Teams, Community Teams, Individual Exhibitors may also participate in the National competition. It is possible for no teams to compete and have a purely individual competition.
- Medals are to be awarded in Culinary Art, Pastry Art and in the Hot Kitchen competitions (if applicable).
- 1st, 2nd and 3rd place to be announced in all the above sections.

**REQUIREMENTS**

Categories (Culinary Art, Pastry Art + Individual Hot Kitchen).

- Individual Hot Kitchen competitions.
- Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.
JURY – REGIONAL TEAMS
A minimum of three (3) jurors for each category representing the organizing country and two (2) other different national chefs associations. All Worldchefs approved (A or B level) judges.

JURY – INDIVIDUAL EXHIBITORS
Three (3) jurors for each category. All Worldchefs approved (A or B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.
HYGIENE & FOOD SAFETY RULES
HYGIENE AND FOOD SAFETY RULES

These guidelines are an overview of critical points that must be adhered to; breaching hygiene can put guests at risk and reflect badly on our professionalism as most competitions are under the watchful eye of the public and media.

DRESS STANDARDS
- Chef’s jacket – all chefs must enter the competition arena wearing a clean and pressed chef’s jacket.
- Chef’s hat – normal chef’s hat is required, baseball cap style will not be accepted.
- Apron – apron length can be determined by the team and butcher stripe apron can be used. Teams must change aprons prior to service.
- Black trousers.
- Shoes – a non-slip safety style shoe is to be worn.
- Neckties – are optional.
- Jewellery - no visible jewellery is to be worn except for a wedding band, ear stud or sleeper.

PERSONAL HYGIENE
- Male chefs should be clean shaven.
- Chefs with beards must wear a beard net.
- Sleeves of chef’s jacket must not be rolled up past the elbow.
- Chefs should be clean and showered with good personal hygiene.
- After shave and perfumes must not be overpowering.

FOOD & DRINK DURING COMPETITION
- Industrially bottled and packaged beverages can be consumed in the competition kitchen.
- Industrially produced and packaged nutrition, like energy bars or gels, can be consumed in the competition kitchen.
- Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen.

FOOD HANDLING REQUIREMENTS
- Basic principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to.
- Temperature recording of perishable food items must be recorded when leaving preparation kitchen.
- Temperature recording of perishable food items must be recorded when entering competition kitchen.
- Food items to be stored correctly between -18°C to +4°C.
- Chefs must wash their hands prior to starting in a competition.
- Chefs must wash their hands when they change tasks.
Chefs must wash their hands upon return to the kitchen if they are required to leave the competition kitchen for any reason.

Food items should not be held at 65°C for longer than 2 hours.

Tasting food must be carried out with single use disposable utensils or utensils that are washed after each tasting.

Double dipping into sauces or food items with the same spoon is not acceptable.

Food items in transport and in storage must be covered with clear plastic or a lid.

Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc.

Ready To Eat food (RTE) that is not at 65°C should not be handled with bare hands. RTE foods must be handled from a plate, using tongs, chop sticks, tweezers or with hands covered with gloves.

Gloves do not give an automatic exemption to proper food handling techniques. Once the food item is changed, you must change your gloves.

Basic spills should be cleaned up immediately.

Ensure that knives are kept clean at all times.

**STORAGE OF FOOD**

- Food items should be on trays or in containers and covered.
- When setting up your chiller/refrigeration, ensure items do not drip on items stored below.
- Food trimmings from your mise en place that are to be used later should be kept separate and not mixed together.
- Food trimmings should be identified, covered and labeled to avoid cross-contamination.
- Do not store raw food with cooked food items.

**SANITATION**

- Hands are to be washed frequently.
- Hand paper towels are to be used for bench wiping and hands.
- Cloth towels are only to be used for hot items.
- Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.
- Cutting boards in PEHD materials are preferred and should be clean and have the appropriate color used for each task. The standard color usage is green for vegetable, red for meat, blue for fish and brown for cooked meats. Otherwise, white is acceptable as a neutral color for all tasks, cutting boards should not be made of wood.
- Work areas should always be clear of unnecessary items.
WORLDCHEFS APPROVED JUDGE
WORLDCHEFS APPROVED JUDGE

To host and/or facilitate a Worldchefs B level judging seminar, the following requirements must be met prior to approval:

- Have approval from the National President of a Worldchefs Member Association in the country the member lives.
- Be a professionally qualified Chef and active as a Chef in a commercial kitchen; a Foodservice Manager; a Chef Educator working as a teacher in a school for chefs.
- Provide a current and detailed curriculum vitae (résumé) and ensure that a copy is on file at the Worldchefs head office.
- Be able to understand and communicate in English at a reasonable level.
- Having competition experience is an advantage.

To become a Worldchefs ‘B’ level jury member, your application must be sent to the Worldchefs office and must:

- Include a written recommendation from two (2) Worldchefs A or B level jury members from two (2) different countries or from one (1) member of the Culinary Competition Committee (CCC).
- Provide proof that you completed a Worldchefs official judging seminar within the required five year term.
- Have experience judging at a local or national competition.
- Provide proof that you have competed as a member of a Regional Team or as an Individual.
- Be a professionally qualified Chef and active as a Chef in a commercial kitchen; a Foodservice Manager; or a Chef Educator or working as a teacher in a school for chefs.
- Be able to understand and communicate in English at a reasonable level.

The Culinary Competition Committee reserves the right to refuse and/or reject the B level application even if all of the above requirements are completed and met.

JURY B TO A LEVEL

To advance from a Worldchefs ‘B’ level jury member to a Worldchefs ‘A’ level, your application must be sent to the Worldchefs office and must:

- Include a written recommendation from two (2) Worldchefs A level jury members from two (2) different countries or from one (1) member of the Culinary Competition Committee (CCC).
- Provide proof that you completed a Worldchefs official judging seminar within the required five year term.
- Have judged as a B level jury member for a minimum of two (2) years, documentation required.
- Have judged as a “Learning Judge” at one (1) Global or International competition, documentation required.
- Provide proof that you have competed as a member of a National Team or Regional Team for a minimum of two (2) years.
- Provide proof that as a member of a National Team or Regional Team that you earned a minimum of a silver medal.
- Be a professionally qualified Chef and active as a Chef in a commercial kitchen; a Foodservice Manager; a Chef Educator; or involved in running a team.
- Provide a current and detailed curriculum vitae (résumé) and ensure that a copy is on file at the Worldchefs head office.
- Be able to understand and communicate in English at a reasonable level.

All applications will be reviewed by the Worldchefs Culinary Competition Committee Chair and the decision to grant A level status will be communicated to the applicant by the Committee Chair or his/her designate. The Culinary Competition Committee reserves the right to refuse and/or reject the A level application even if all of the above requirements are completed and met.
CODE OF CONDUCT
Dear Worldchefs Jury member, congratulations for being selected to represent Worldchefs and our professional culinary fraternity at this prestigious event. As a member of the Jury you have a number of obligations that must be followed to ensure the competition is judged professionally and is successful for the organizing body.

**AS A MEMBER OF THE JURY**

01 I shall conduct my professional activities in a manner which reflects honor and integrity to our profession.

02 I will report for my duties at the time indicated or requested by the chairman of my jury team. If for some unforeseen circumstance where I cannot report as required, I will notify the chairman immediately.

03 I will dress according to the dress code as set out by the chairman of the jury and will maintain a professional appearance for the duration of the show.

04 I shall not engage in slander or disrespect a fellow member of the jury team and will not engage in any form of harassment and disrespectful or abusive behavior while representing Worldchefs as a jury member.

05 I will judge all assigned tasks fairly and without bias, including on the basis of race, religion, ethnicity, disability, sex, age, sexual orientation and national origin.

06 I support the growth of knowledge and the free interchange of ideas within the profession and respect and honor the views and opinions of colleagues and their right to express them.

07 I will ensure that I follow all Worldchefs approved judging guidelines and will not deviate from these rules and regulations.

08 I will comply with all applicable local, state and federal laws and regulations in relation to occupational health and safety and food safety guidelines and standards.

09 I will not engage in any alcohol or substance consumption in any manner that could adversely affect my performance or endanger fellow judges, competitors and general public and negatively affect Worldchefs reputation.

10 I shall refrain from using my position on the jury to influence others in decisions relating to the competition in favor of one or another.

11 I will only comment as a member of the jury to competitors during the period allocated and only discuss items that I have been in the jury team to judge.

12 I will be alert to situations that may cause or have the appearance to cause a conflict of interest and provide full disclosure to the jury chairman.

13 All press related issues will be directed to the chairman of the jury and if approached, I will direct the media to the chairman of the jury and not engage in any publicity unless authorized to do so.
I shall participate in the various activities that are required to be a member of the jury, including feedback, team meetings and kitchen inspections as requested by the chairman of the jury.

Should I transgress from any of these rules of the Worldchefs jury code of conduct and if I am no longer a Worldchefs member in good standing, I am aware that I may be removed from the jury and also removed from the Worldchefs Jury List in the future. I am also aware that my country president and association will be informed of the breach.

I understand and acknowledge all of the points above associated with being a jury member for Worldchefs.

My name (please print):

My signature:

Chairman of the jury, name:

Chairman of the jury, signature:

Date:
NATIONAL TEAMS
RULES &
REGULATIONS
NATIONAL TEAMS
RULES & REGULATIONS

TABLE
- \(3 \times 4 \text{ m} = 12\text{m}^2\).
- White table top and white skirting.
- White table centerpiece 150 × 50 × 20 cm, with a sign displaying the name of the exhibiting nation.
- Fixed spotlights.
- One table for each team used for finishing work at the table.
- One (1) marshal for three (3) teams to check the setting up.

JUDGES
- One marshal for every three teams.
- Four (4) to six (6) chefs judge Culinary Arts.
- Three (3) to five (5) pastry chefs plus one (1) chef judge Pastry Arts.
- The jury can cut the items if necessary.
- Nothing from Culinary Arts will be tasted, all items should be appropriately glazed with aspic/gelatin.
- Petits fours plate required for cutting and examination.

TEAM COMPOSITION
- Six (6) chefs including pastry chef and team captain & four (4) helpers.
- The six (6) chefs must be the same as in the hot kitchen.
- Helpers will not wear a chef jacket.
- Helpers are only allowed to carry the items to the table and are not allowed to work with the items or place them on the table.
- Hygienic rules must be followed.

GENERAL RULES
- It is not permitted to change or cover any part of the table surface or the skirting.
- Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.
CULINARY ARTS JUDGING POINTS

Presentation & innovation 25 points
Composition 25 points
Correct professional preparation, skills, techniques 25 points
Serving arrangement 25 points
Total 100 points

FEEDBACK

The team captain, pastry chef and team manager will be given feedback on the competition day.

TIMING

Participants or teams who arrive late can be disqualified.

PROGRAM REQUIREMENTS

Finger food; weight should be 10-20 g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.

- Can be served with dipping sauce.
- Two (2) x different kinds prepared cold, served cold for six (6) persons.
- Two (2) x different kinds prepared hot, served cold for six (6) persons.
- One (1) plate with one (1) piece of each for presentation.

One festive/buffet platter for eight (8) persons and one (1) plated to give the jury the optical effect of portion size.

- Buffet platter should consist of three main items with one garnish for each main item.
- The end pieces to be placed on the platter close to the representing slices.
- The buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side. Salad is not a garnish and has to be served separate.
- Bread and butter will not be judged.
- Garnishes should not be mistaken for finger food.
- No bowls, spears or small plates are allowed on the buffet platter.

One (1) hot Starter (appetizer) presented cold and two (2) different cold Starters (appetizers).

- Starters where the main component is a hot element can also be cold or hot, two cold starters where all components are cold, all displayed cold.

One (1) lacto-ovo vegetarian three course lunch menu.

- Starter.
- Main course (prepared hot, served cold).
- Dessert.

One (1) five course festive/gastronomy menu for one (1) person including a dessert.
PAstry Arts Judging Points

Presentation & innovation 20 points
Composition 20 points
Correct professional preparation, skills, techniques 40 points
Serving arrangement 20 points
Total 100 points

Feedback
The team captain, pastry chef and team manager will be given feedback on their competition day.

Timing
Participants or teams who arrive late can be disqualified.

Program Requirements
One showpiece.
- Height minimum 60 cm and maximum of 100 cm.
- The base is set at 40 cm x 60 cm but the entire piece may extend over the width of the base.
- The team may choose the theme and material as long as it is edible.
- The showpiece should have at least three (3) different techniques.

Four (4) different individual plated desserts for one (1) person.
- One (1) with chocolate as the main ingredient.
- One (1) with fruit as the main ingredient.
- Two (2) are the team’s own choice.

Display of sweet biscuits, chocolates, petits fours or friandises.
- For six (6) persons x four (4) sorts = 24 pieces.
- Weighing 6g - 14g each.
- One (1) plated with one (1) of each for examination.

Awards
Medals will be awarded in both Culinary Arts and Pastry Arts.
- Winner
- 1st runner up
- 2nd runner up
HOT KITCHEN GENERAL

- Preferably dinner service.
- Kitchens are to be furnished in accordance with modern kitchen standards.
- Hot and cold water must be installed for both hand washing and for ware washing.
- Must conform to hygiene and food safety guidelines.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The Worldchefs CCC will supply the organizer with a template for the display.
- Open charcoal and wood burning barbecues as well as “green egg” cookers are not permitted in an open hot kitchen competition. The only time these units are permitted is if operated under a complete and fully operational exhaust system.
- Equipment not provided by the organizer must be approved prior to the competition. Equipment brought in without permission will not be allowed. The organizer will determine the amount of equipment allowed by each Team to be brought in to ensure no power interruption takes place during the competition.

JUDGES

Six (6) - eight (8) with at least one pastry chef.

Once the service starts, the judging groups will be divided as follows:

- One judge for each three (3) teams to check the service.
- The other judges will be the tasting jury and must include one pastry chef.

TEAM COMPOSITIONS

- Six (6) chefs including pastry chef and team captain & four (4) helpers.
- When the service starts, one of the team members must step out and do the announcing. The announcer is only allowed to clean the plate and is not permitted to place any garnishes/decorations or sauces on the plate.
- Helpers are only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- Helpers are not allowed to wear chef jackets.
- Once the kitchen work starts, helpers must step out of the kitchen.
- A dishwasher is allowed and may be assigned to one of the helpers. The same helper is also allowed to polish the plates.
- The Team manager must leave the kitchen area once the work starts and cannot stand by the pass during work and service.
TIMING
Participants or teams who arrive late may be disqualified.

JUDGING POINTS

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise en place</td>
<td>10</td>
</tr>
<tr>
<td>Correct professional preparation</td>
<td>25</td>
</tr>
<tr>
<td>– Hygiene</td>
<td></td>
</tr>
<tr>
<td>– Working skill/techniques</td>
<td></td>
</tr>
<tr>
<td>– Kitchen organization</td>
<td></td>
</tr>
<tr>
<td>Service</td>
<td>5</td>
</tr>
<tr>
<td>Presentation</td>
<td>10</td>
</tr>
<tr>
<td>Taste</td>
<td>50</td>
</tr>
<tr>
<td>Total</td>
<td>100</td>
</tr>
</tbody>
</table>

FEEDBACK
The team captain, pastry chef and team manager will be given feedback on their competition day.

PROGRAM REQUIREMENTS
Previously, a plated portion of each course of the menu was prepared, glazed and displayed in a showcase. This is no longer the case. Teams will need to send photos so the organizer can make a poster:

- Teams have six (6) hours of cooking before the start of service, depending on the organizer's rules.
- Teams are to prepare min. 90 - max 110 meals, 100% in the kitchen.
- The menu should be a nutritionally balanced meal.
- 110 appetizers/starters with seafood/fish as main ingredient or a combination of both. The main component of the dish must be warm but the remainder can have some cold components.
- 110 main courses using either butcher's meat, poultry or game (or combination).
- 110 desserts to contain elements contrasting in textures and temperatures.

EXPLANATION
(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed, or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées.
- Fish – gutted, scaled, but NOT filleted.
- Shellfish should be raw and in their shells, but not cleaned.
- Crustaceans should be raw or boiled, but not peeled.
- Meats/Poultry-deboned, not portioned, not trimmed. Sausage must be prepared in the kitchen, no pre-ground meat, but bones may be cut into small pieces.
Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.

Pastry sponge, biscuit, or meringue may be brought in, but not cut.

Basic pastry recipes may be brought in and scaled (measured), but not further processed.

Fruit Pulps- fruit purees may be brought in, but not as a finished sauce.

Décor Elements- ALL must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

**RESTAURANT OF THE NATIONS JUDGING POINTS**

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizer/starter</td>
<td>100</td>
</tr>
<tr>
<td>Main course</td>
<td>100</td>
</tr>
<tr>
<td>Dessert</td>
<td>100</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>300</strong></td>
</tr>
</tbody>
</table>

**AWARDS**

Medals will be awarded in the Hot Kitchen.

- Winner
- 1<sup>st</sup> runner up
- 2<sup>nd</sup> runner up

**Summary of points – Grand total and overall Winner of the competition**

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Arts (60%) + Pastry Arts (40%)</td>
<td>100</td>
</tr>
<tr>
<td>Hot Kitchen divided by 3</td>
<td>100</td>
</tr>
<tr>
<td>Culinary Show + Hot Kitchen</td>
<td>200</td>
</tr>
</tbody>
</table>

**AWARDS**

Medals will be awarded overall.

- Winner
- 1<sup>st</sup> runner up
- 2<sup>nd</sup> runner up
REGIONAL TEAMS
RULES & REGULATIONS
REGIONAL TEAMS
RULES & REGULATIONS

TABLE
- 3 x 3 m = 9 m² table – with one power outlet.
- White table top and white skirting.
- One (1) marshal for four (4) teams to check setting up.

JUDGES
- Three (3) chefs judge Culinary Arts.
- Three (3) pastry chefs judge Pastry Arts.
- Culinary Arts will be judged only by chefs.
- The jury can cut any of the items if necessary.
- Nothing from Culinary Arts or Pastry Arts will be tasted.
- Petits fours plate required for cutting and examination.

TEAM COMPOSITION
- Five (5) chefs including team captain and pastry chef & three (3) helpers.
- Helpers will not wear a chef jacket.
- The helpers are only allowed to carry the items to the table and not allowed to work with the items or place them on the table.
- Hygienic rules must be followed.
### CULINARY ARTS JUDGING POINTS

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presentation &amp; innovation</td>
<td>25</td>
</tr>
<tr>
<td>Composition</td>
<td>25</td>
</tr>
<tr>
<td>Correct professional preparation, skills, techniques</td>
<td>25</td>
</tr>
<tr>
<td>Serving arrangement</td>
<td>25</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
</tr>
</tbody>
</table>

### FEEDBACK

The team captain and team manager will be given feedback on their competition day.

### TIMING

Participants or teams who arrive late can be disqualified.

### PROGRAM REQUIREMENTS

Finger food; weight should be 10-20g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.

- Can be served with dipping sauce.
- Two (2) x different kinds prepared cold, served cold for six (6) persons.
- Two (2) x different kinds prepared hot, served cold for six (6) persons.
- One (1) plate with one (1) piece of each for presentation.

One festive/buffet platter for eight (8) persons and one (1) plated to give the jury the optical effect of portion size.

- Buffet platter should consist of three main items with one garnish for each main item.
- The end pieces to be placed on the platter close to the representing slices.
- The buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side.
- Bread and butter will not be judged.
- Garnishes should not be mistaken for finger food.
- No bowls, spears or small plates are allowed on the buffet platter.

One (1) hot Starter (appetizer) presented cold and two (2) different cold Starters (appetizers).

- Starters where the main component is a hot element can also be cold or hot, two cold starters where all components are cold, all displayed cold.

One (1) five course festive/gastronomy menu for one (1) person including a dessert.
PAstry Arts Judging Points

presentation & innovation 20 points
composition 20 points
Correct professional preparation, skills, techniques 40 points
Serving arrangement 20 points
Total 100 points

Feedback
The team captain, pastry chef and team manager will be given feedback on their competition day.

Program Requirements
Four (4) different individual plated desserts for one (1) person.
- One (1) with chocolate as the main ingredient.
- One (1) with fruit as the main ingredient.
- Two (2) are the team’s own choice.

Display of sweet biscuits, chocolates, petits fours or friandises.
- For six (6) persons x four (4) sorts = 24 pieces.
- Weighing 6g -14g each.
- One (1) plated with one (1) of each for examination.

Prize Ceremony On Stage
Only the chefs and pastry chef in the team and the team manager are aloud on stage. Each of them will get medals and a diploma in the value of the medal. The team manager gets the medal for the country’s association and 4 diplomas for the helpers in the same value as the medals.

Awards
Medals will be awarded in both Culinary Arts and Pastry Arts.
- Winner
- 1st runner up
- 2nd runner up

Summary of points – Grand total and overall Winner of the competition
Culinary Arts (60%) + Pastry Arts (40%).  100 points

Awards
Medals will be awarded overall.
- Winner
- 1st runner up
- 2nd runner up
YOUNG CHEFS NATIONAL TEAMS RULES & REGULATIONS
The participants must be under the age of 25 or must be an adult trainee (over 25 years old) who has not been in the industry for more than 5 years: to be verified by the association president upon receiving confirmation of a training academy enrollment and/or the participant’s training records.

**EDIBLE BUFFET – TABLE**
- 2 x 2.5 m = 5m² table.
- Neutral table centerpiece with a sign displaying the name of the exhibiting nation.
- One (1) marshal for four (4) teams to check the setting up.

**JUDGES**
- Four (4) judges.
- Edible buffet will be judged only by chefs.
- The jury will taste the items.

**TEAM COMPOSITION**
- Five (5) chefs and team manager & one (1) helper.
- The five (5) chef team for the edible buffet must be identical to the hot kitchen team.
- The team manager is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- Once the kitchen work starts, the team manager must step out of the kitchen.
- The helper may not wear a chef jacket.
- The helper is allowed to carry but not place items in the fridge or freezer.
- The helper is allowed to polish plates and service vessels and can wash up.
- The helper is not allowed in the kitchen once the competition starts.
- There is a 5% penalty of the total possible score if too many are in the kitchen.
- Hygienic rules must be followed.

**GENERAL RULES**
- It is not permitted to change or cover any part of the surface of the table or the skirting.
- Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.

**TIMING**
Participants or teams who arrive late can be disqualified.
EQUIPMENT & SERVING

- A completely equipped preparation kitchen will be supplied by the organizers. An equipment list is sent out 6 months prior to the competition.
- The team (1 or 2 members) is responsible to help serve the clients from behind the buffet.
- The organizer is responsible for the service in front of the buffet (beverages, etc.).
- Cooking utensils will be provided by the organizers.
- Dishes and serving utensils (plates, sauce pans, soup bowls) are to be provided by the teams.
- A detailed list of the provided utensils and kitchen plan is sent out 6 months prior to the competition.

PROGRAM REQUIREMENTS

This is a live cooking edible buffet for 12 persons and includes both cold and hot items prepared based on a certain theme.

- 4 various kinds of finger food; 2 cold and 2 hot (as buffet service).
- 1 cold buffet platter for 12 persons with fish and/or shellfish and/or seafood (to be decided by the organizers); 3 various preparations with 3 garnishes and at least 2 accompanying sauces, (as buffet service).
- 1 hot preparation (for example duck and duck liver) to be prepared in front of clients (live cooking) with decorations in accordance with modern nutritional standards (as a plated service in front of the guests). Chafing dishes are provided by the organizer if needed.
- 1 chocolate dessert and 1 fruit dessert, 12 portions each, presented on a platter.

FOOD & RAW MATERIALS

- A basket list, only for the main course, will be sent out 1 month before the day of the competition.
- If so required, a list of local specialized food suppliers may be sent to the participants on request.
- The main ingredients (for example duck and duck liver) will be provided by the organizers.
- The complete recipe must be delivered to the head judge on the first day of the competition.

EXPLANATION

(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées.
- Fish – gutted, scaled but NOT filleted.
Shellfish should be raw in their shells but cleaned.
Crustaceans should be raw or boiled but not peeled.
Meats/poultry – deboned, not portioned, not trimmed, sausages have to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
Pastry sponge, biscuit, meringue – can be brought in but not cut.
Basic pastry recipes can be brought in weighed out but no further processing.
Fruit pulps – fruit purees may be brought in but not as a finished sauce.
Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

TIME SCHEDULE (example)
Teams have 6 hours of cooking before the start of service.
- The kitchen will be available to the teams at 1:00 p.m
- Mise en place and control 1:15 p.m
- Start for the practical preparations 1:30 p.m
- Service from 7:30 p.m

Teams not completing their task within the allotted time or delays during the service will have a 5% penalty deduction by the lead judge from their final mark of that section.

JUDGING POINTS
Mise en place 10 points
Correct professional preparations 25 points
- Hygiene
- Working skill/techniques
- Kitchen organization
Service 5 points
Presentation 10 points
Taste 50 points
Total kitchen 100 points

TOTAL BUFFET POINTS
Fingerfood 100 points
Cold buffet platter 100 points
Main course (Hot Kitchen) 100 points
Dessert platter 100 points
Total 400/4 = 100 points
FEEDBACK
The team captain and team manager will be given feedback on their competition day.

HYGIENE
The competition organizer reserves the right to disqualify any team, on decision of the head judge, in case of non-compliance with the international hygiene standards.

HOT KITCHEN GENERAL
- Should be a lunch service.
- Kitchens are to be furnished in accordance with modern kitchen standards.
- Hot and cold water must be installed for both hand washing and for ware washing.
- Must conform to hygiene and food safety guidelines.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The Worldchefs CCC will supply the organizer with a template for the display.

JUDGES
6 to 8 judges.
Once the service starts, the judging groups will be divided as follows:
- One judge for each 3 teams to check the service.
- The others judges will be the tasting jury.

TEAM COMPOSITION
- Five (5) chefs and team manager & one (1) helper.
- The team manager is not allowed to help in the kitchen.
- When the service starts, the team manager can do the announcing. The announcer is only allowed to place decorations on the plate (no sauce).
- The helper is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- The helper is not allowed to wear a chef jacket.
- Once the kitchen work starts, the helper must step out of the kitchen.
- A dishwasher is allowed and may be assigned to the helper. The same helper is also allowed to polish the plates.
JUDGING POINTS

Mise en place 10 points
Correct professional preparation 25 points
  – Hygiene
  – Working skill/techniques
  – Kitchen organization
Service 5 points
Presentation 10 points
Taste 50 points
Total 100 points

FEEDBACK

The team captain and team manager will be given feedback on their competition day.

PROGRAM REQUIREMENTS

Previously, a plated portion of each course of the menu was prepared, glazed and displayed in a showcase. This is no longer the case. Teams will need to send photos so the organizer can make a poster:

- Teams have five (5) hours of cooking before the start of service.
- Teams are to prepare 60 portions, 100% in the kitchen.
- The menu should be a nutritionally balanced meal.
- 60 cold appetizers/starters with seafood/fish as main ingredient or a combination of both.
- 60 main courses using either butcher’s meat, poultry or game (or combination).
- 60 desserts to consist of a baked item, sauce and a fruit component.

EXPLANATION

(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées.
- Fish – gutted, scaled but NOT filleted.
- Shellfish should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/poultry – deboned, not portioned, not trimmed, sausages have to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
Fruit pulps – fruit purees may be brought in but not as a finished sauce.

Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

RENTAURANT OF THE NATIONS JUDGING POINTS

Appetizer/starter  100 points
Main course  100 points
Dessert  100 points
Total  300 points

FEEDBACK

The team captain and team manager will be given feedback on their competition day.

TIMING

Participants or teams who arrive late can be disqualified.

PRIZE CEREMONY ON STAGE

Only the chefs and pastry chef in the team and the team manager are aloud on stage. Each of them will get a medals and a diploma in the value of the medal. The team manager gets the medal for the countries association and 4 diplomas for the helpers in the same value as the medals.

AWARDS

Medals will be awarded in Edible Buffet and the Hot Kitchen.

- Winner
- 1st runner up
- 2nd runner up

Summary of points – Grand total and overall Winner of the competition.

<table>
<thead>
<tr>
<th></th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edible Buffet</td>
<td>100</td>
</tr>
<tr>
<td>Hot Kitchen</td>
<td>100</td>
</tr>
<tr>
<td>Edible Buffet +</td>
<td>200</td>
</tr>
</tbody>
</table>

AWARDS

Medals will be awarded overall.

- Winner
- 1st runner up
- 2nd runner up
GLOBAL CHEFS CHALLENGE RULES & REGULATIONS
GLOBAL CHEFS CHALLENGE RULES & REGULATIONS

CONDITIONS FOR APPLICATION
The Global Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies (Worldchefs) and that have fully paid their annual membership dues.

To select your country’s candidate, it would be envisaged that each country would select their current “Chef of the Year” or major competition winner.

The semi-final would then be a 3 hour competition cooking for 6 people and held as a Continental semi-final somewhere in your region.

The world final would then last 6:45 hours (including serving) for 12 people and be held at the Worldchefs Congress.

CANDIDATES
At the end of each Worldchefs Congress, a new competition will begin in each Worldchefs country.

The following year, each Worldchefs continental region will stage its semi-final to select one single continental candidate. The semi-final will be a one person competition and cooking for only 6 persons.

ASSISTANTS
Each of the seven continental finalists can bring an apprentice/student/commis to assist them at the world final. He/she must be born after January 1st, 25 years before the year Worldchefs Congress runs, to be eligible and must be verified with a copy of their passport.

The apprentice/student/commis will be permitted to assist on the whole menu.

The resulting costs of participation will be the responsibility of the competitors and/or the countries competing.

PERSONAL INFORMATION
A photocopy of the competitor’s passport must accompany their entry into the competition and also of their assistant.

The world finalist must supply the organizer with a recent CV of themselves and their assistant. These must be sent to the Director of the Global Competitions and the Worldchefs Head Office General Manager.

JURY FOR THE SEMI-FINALS
Each country can, with its candidate, send one Worldchefs approved (B level minimum) judge at its own cost.

The competing countries are under no obligation to send a jury member. If one participating country is not able to send a judge, the Continental Director and the continental representative of the
Culinary Competitions Committee will nominate a Worldchefs approved (A or B level) judge from the region.

All judges in the Continental semi-final must be Worldchefs approved (minimum two (2) A level judges and remainder can be B level) and approved by the Chairman of the Culinary Competition Committee or Worldchefs President.

**JURY FOR THE WORLD FINAL**

A team of Worldchefs approved (A level) senior judges representing the continental regions of the finalists will evaluate and decide on the winner.

All judges are recommended by the Culinary Competition Committee and appointed by the Worldchefs President.

In addition, there will be a chief judge (Observer) and a pastry judge. Neither of these two judges will be from a country represented by any of the finalists.

All judges will be responsible for evaluating all aspects of the competition including the kitchen cleanliness, sanitation, work habits, professional preparation, supervision of the assistant, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting process. One proctor judge and one Rookie Judge, will watch over the working methods while the tasting is in progress and report directly to the Jury Chairperson.

When judging your own country, your mark will be the average of all the other judges.

**FEEDBACK**

The team or competitor will be given feedback on their competition day.

**PLATES**

The plates are white in colour and will be supplied.

No other tableware or glassware is allowed.

**UNIFORM**

The Chef and the apprentice/student/commis must wear a professional uniform, which comprises of a chef jacket, black trousers, closed slip-resistant kitchen shoes and a professional chef’s hat.

**KITCHEN**

Competitors will draw numbers which will determine their starting time and finishing time.

The menu (appetizer, main course and dessert) for the semi-final and the menu (starter, entrée, main course and dessert) for the world final must be presented in that order with the courses being presented as per the designated time.
The host country will provide a suitable competition area and will send out a list of equipment with plans of the kitchen well in advance. To ensure a level playing field, no additional equipment will be allowed into the area without permission from the competition organizer.

The use of open burners such as charcoal burners, wood fire burners, BBQ’s Green Eggs will not be permitted unless there is a full kitchen canopy exhaust system to control heat and smell/smoke.

Personal equipment such as smokers, brulée guns, vacuum sealers, stick blenders that would fit into a tool box will be permitted, provided these items have been tested and tagged.

The kitchen used for Global Chefs Challenge is a standard kitchen (see drawings and equipment list).

WORLD FINAL TIMING
The preparation and presentation of the entire 4 course menu of 12 servings must be completed in the required time frame (6 hours and 45 minutes).

Every competitor is required to finish and present their menu on time; however, there will be point deductions for exceeding the time limit.

<table>
<thead>
<tr>
<th>START TIME</th>
<th>1st COURSE</th>
<th>2nd COURSE</th>
<th>3rd COURSE</th>
<th>4th COURSE</th>
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</table>

NATIONAL COMPETITION
The National Association or Federation must be a member of Worldchefs in good standing.

The competitor must be a member of the National Association.

It is up to each country to handle the financial requirements and administrative details of its country’s competition.

The complete costs for competitors and the jury member are at the expense of the competitors or of the competing National Association.

CONTINENTAL COMPETITION
GLOBAL CHEF CHALLENGE SEMI-FINAL
The Continental Competition will determine its representative and will be based on the same culinary criteria as the Global Competition.

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
There is no cost to competitors to compete or register for this event, however transportation, hotel and food for the semifinals will be the responsibility each individual country competing in the Continental semifinal.

The Semifinal will be overseen by the respective Continental Director and the continental representative of the Culinary Competitions Committee.

Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.

In attempts to reduce the cost to a participating country, the country reserves the right not to send a jury member to the semi-final. However, each Continental semi-final should have Worldchefs approved (A or B level) judges on its judging panel.

Each competitor will be given 3 hours to create a 3 course menu for 6 persons. The semi-final is an individual competition for the semi-finals.

1st Course
Will be determined by the sponsored items which must make up to 80% of the proteins.

2nd Course
Will be determined by the sponsored items which must make up to 80% of the proteins.

3rd Course
Will be determined by the sponsored items.

Standard recipe cards attached must be available at the semifinal and grand final for the jury.

All sponsored food products will be accessible world wide. Final details will be sent to competitors 8 weeks prior to the competition.

<table>
<thead>
<tr>
<th>SEMI-FINAL STARTING AND FINISHING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>START TIME</td>
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<tr>
<td>13:00</td>
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<td>13:20</td>
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</tbody>
</table>

If there are more or if there are fewer competitors, the above times may change.
THE GRAND FINALE

The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare and present a well balanced four course menu for 12 servings.

The organizers assume no liability whatsoever for loss/damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competing National Association they represent, however, Worldchefs will provide to the country 1000 Euro to the National Association to help offset costs. Also provided will be 4 nights’ accommodation for the competitor and assistant in a twin shared room and 2 tickets, one for the chef and one for the assistant, to the gala dinner presentation.

The competitor may, at their country’s cost and planning, bring all the ingredients they require and would like to use on the menu. They must, however, use the main ingredients which are supplied by the hosts, or sponsors. The ingredients brought along have to be unprocessed and in the original packaging or vacuum packed.

During the grand finale, the only Chef’s jacket that will be permitted is that of the Sponsors, as per the competition. It is the competitor’s responsibility to respond to request for jacket size in a timely manner. Participants who do not come in proper uniform will not be allowed to compete.

All finalists will receive information updates on all questions asked.

JUDGING POINTS

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise en place</td>
<td>10</td>
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<tr>
<td>Correct professional preparation</td>
<td>25</td>
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<tr>
<td>Service</td>
<td>5</td>
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<tr>
<td>Presentation</td>
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<tr>
<td>Taste</td>
<td>50</td>
</tr>
<tr>
<td>Total</td>
<td>100</td>
</tr>
</tbody>
</table>

*Note: Each of the courses can attract a maximum of 100 points which is then divided by the amount of courses resulting in a final divided tally of 100 points for hot cooking.

EXPLANATION

(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.
- Fish – gutted, scaled but NOT filleted.
- Shellfish should be raw in their shells, but cleaned.
- Crustaceans should be raw or boiled, but not peeled.
- Tomatoes may be blanched and peeled and broad beans may be shelled no vegetable purees.
- Meats/poultry – deboned, not portioned, not trimmed, sausages have to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in, but not cut
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.

**Teams violating these rules will be penalized up to 10% from the maximum potential score in the hot kitchen.**

**FINAL AWARDS**

The Global Chef and the first and second runner-up will be announced at the President’s Dinner which concludes each Congress.

The second runner-up will receive a Worldchefs Bronze medallion and an appropriate trophy.

The first runner-up will receive a Worldchefs Silver medallion and an appropriate trophy.

The Grand Winner and Global Chef will receive the Global Chefs Challenge trophy and a Gold Medallion.

The monetary awards, Beverage and Media awards and respective trophies will be based on available sponsorship.
GLOBAL
PASTRY CHEFS
CHALLENGE
RULES &
REGULATIONS
GLOBAL PASTRY CHEFS CHALLENGE
RULES & REGULATIONS

CONDITIONS FOR APPLICATION – THE SEMI-FINAL

The Global Pastry Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies (Worldchefs) that have fully paid their membership dues.

To select your country’s candidate, it would be envisaged that each country would select their current “Pastry Chef of the Year” or major competition winner.

The semi-final would then be a 6 hour competition for one Pastry chef, cooking as per the criteria below.

There is no cost to competitors to compete or register for this event, however, transportation, hotel and food for the semifinals will be the responsibility of each individual competing country.

The semi-final will be overseen by the respective continental Director and the continental representative of the Culinary Competitions Committee.

Each country can, with its candidate, send one approved Worldchefs jury member at its own cost. The competing country reserves the right not to send a jury member as a cost saving exercise, however, each continental semi-final should have Worldchefs approved judges on its judging panel.

The continental competition country’s semi-finalist will be determined and supported by the nominated countries who are financial members of Worldchefs.

The organizers assume no liability whatsoever for loss/damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

Each competitor will be given a maximum of 6 hours to prepare. An additional thirty (30) minutes will be given to set up the centerpieces.

THEME

The theme is, “Tales and Legends of Greece”, (the host for the 2016 Chefs Congress). Please note: the same centerpiece used for the semi-final may be used in the final with refinement.

SEMI FINAL PROGRAM

- A pastry centerpiece of at least 60% chocolate, measuring at least 60cm in height.
- Four (4) portions of the same identical dessert for up market restaurant representing an autumn theme.

Standard recipe cards attached must be available at the semi-final for the jury on the format provided.
REGULATIONS

- The centerpiece must contain at least 60% chocolate.
- The chocolate must be presented using at least 3 techniques (i.e. marbled, shaped, sculpted, modeled, piped, etc.). It cannot be one molded piece. Air brushing and painting are not considered mandatory techniques, but will be recognized.
- The base of the centerpiece must not be taller than 50cm from the surface of the table.
- The actual centerpiece must be a minimum of 60 cm tall.
- The base for the centerpiece can only be a maximum of 40 cm square, but your centerpiece may exceed the dimensions of the base.
- The centerpiece is not to have any inedible parts, except for the base.
- The centerpiece may be placed upon the base, but must be free standing without any glue, chocolate, sugar, etc.
- The centerpiece may be assembled onto the display table in stages within the last hour of the competition.
- Molded elements can only represent 25% of the total centerpiece.
- The desserts must show different elements of skills involved in the pastry kitchen and suitable for an up-market restaurant.
- Three (3) portions of the dessert are to be presented as per the time schedule, then the remaining portion on the same display table as the centerpiece on completion.
- The description of the dessert and centerpiece must be sent to the Worldchefs office 30 days prior to the competition. They must also be submitted in the given standard recipe form at the competitors’ briefing.
- During the semi-final you are only permitted to wear your own Chefs Association Chefs jacket with no sponsor’s logo as this is an infringement to our sponsors.
- Participants who do not come in proper uniform will not be allowed to compete.

SCHEDULE

The participants will be given 2 hours, the day prior to their competition, to set up their kitchen. On the competition morning, participants will be permitted into the kitchen 1 hour prior to the starting time.

All competitors will be asked to leave their respective kitchens 50 minutes before the hour is completed and then will be called up according to their kitchen draw.

Competitors will be given a 15 minute pre-warning when their items are due up.

All sponsored food products will be accessible world wide. Final details will be sent to competitors 8 weeks prior to the competition.
JURY FOR THE SEMI-FINALS
Each country can, with its candidate, send one Worldchefs approved (A or B level) judge at its own cost. The competing countries are under no obligation to send a jury member.

If one participating country is not able to send a judge, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a Worldchefs approved (A or B level) judge from the region.

All judges in Continental semi-final should be Worldchefs approved (A or B level) and approved by the Chairman of the Culinary Competition Committee or Worldchefs President.

THE GRAND FINALE
The seven winners from each continental area (Asia, Pacific Rim, Africa/Middle East, North America, South America, Southern Europe, and Central Europe) will be required to prepare as in the semifinal. Each of the seven finalists can bring an assistant/student/commis to assist them. The assistant must be born after January 1st, 25 years before the year Worldchefs Congress to be eligible and must be verified with a copy of their passport.

The organizers assume no liability whatsoever for loss/damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competing National Association they represent, however, Worldchefs will provide to the country 1000 Euro to the National Association to help offset costs. Also provided will be 4 nights’ accommodation for the competitor and assistant in a twin shared room and 2 tickets, one for the chef and one for the assistant, to the gala dinner presentation.

GRAND FINALE PROGRAM
- A pastry centerpiece composed of at least 60 % chocolate, with a minimum height of 60cm.
- Six (6) portions of the same identical dessert for up market restaurant representing a summer theme (please note the grand finale is 6 portions).
- A gâteau of your choice must weigh between 1.2-1.4kg.

Each competitor will be given a maximum of 8 hours to prepare the following. Thirty more min. will be given to set-up the centerpieces.

Standard recipe cards attached must be available at the grand finale for the jury on the format provided.

THEME
The theme is, “Tales and Legends of Greece”, (the host for the 2016 Chefs Congress). Please note: the same centerpiece used for the semi-final may be used in the final with refinement.
REGULATIONS

- The centerpiece must contain at least 60% chocolate.
- The chocolate must be presented using at least 3 techniques (i.e. marbled, shaped, sculptured, modeled, piped, etc.), it cannot be just one molded piece, air brushing and painting are not considered as one of the mandatory techniques but the skill will be recognized.
- The base of the centerpiece must not be taller than 50cm from the surface of the table.
- The actual centerpiece must be a minimum of 60 cm tall.
- The base for the centerpiece can only be a maximum of 40 cm square, but your centerpiece may exceed the dimensions of the base.
- The centerpiece is not to have any inedible parts, except for the base.
- The centerpiece may be placed upon the base, but must be free standing without any glue, chocolate, sugar, etc.
- The centerpiece may be assembled onto the display table in stages within the last hour of the competition.
- Molded elements can only represent 25% of the total centerpiece.
- The desserts must show different elements of skills involved in the pastry kitchen and be suitable for an up-market restaurant.
- Three (3) portions of the dessert are to be presented as per the time schedule, then the remaining portion on the same display table as the centerpiece on completion.
- The gâteau must weigh between 1.2-1.4kg. The weight of the presentation plate or tray must be recorded by the jury prior to leaving the kitchen.
- The descriptions of the dessert and centerpiece must be sent to the Worldchefs office 30 days prior to the competition. They must be submitted in the given standard recipe format received at the competitors’ briefing.
- During the grand finale, you are only permitted to wear the Sponsors Chefs jacket as per the competition rules. It is the competitor’s responsibility to respond to request for jacket size in a timely manner.
- Participants who do not come in proper uniform will not be allowed to compete.
- All finalists will receive updated information on all questions asked.
- Snacks and beverages, supplied by the competitors, must be consumed outside the kitchen area during the event.

EXPLANATION
(Foods that are permitted to be brought in the kitchen)

- Fruit Pulps/fruit purees only, no finished sauces.
- Basic sponge or cake (slab), but cannot be cut or shaped.
- Basic recipes may be pre-weighed.
- Sugar can be cooked and coloured, but not stretched or pulled.
- Chocolate may be brought in melted and tempered.
Coloured cocoa butter may be brought in melted.

Pastillage elements are dried, sanded, and white. Not coloured, or marbled.

Almond paste cannot be pre-shaped or pre-sheeted.

SCHEDULE

The participants will be given 2 hours the day prior to their competition to set up their kitchen. On the competition morning, participants will be permitted into the kitchen 1 hour prior to starting time.

All competitors will be asked to leave their respective kitchens 50 minutes before the hour is completed and then will be called up according to their kitchen draw.

The team will need to set up their own presentation table, this can be done when asked to leave the kitchen.

Competitors will be given a 15 minute pre-warning when each of their items are due up.

One hour after jury has scored the centerpieces, the participants may be asked to move their centerpiece to a public area where the displays will remain for the duration of the Congress.

Day Program – subject to change for an earlier start.

<table>
<thead>
<tr>
<th>START TIME</th>
<th>DESSERT FINISHED</th>
<th>GATEAUX FINISHED</th>
<th>CENTREPIECE &amp; TABLE SET</th>
<th>KITCHEN CLEANED DOWN</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00</td>
<td>12:00</td>
<td>13:00</td>
<td>15:30</td>
<td>16:30</td>
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</tbody>
</table>

All competitors will start at a 5 minute interval per team.

JURY FOR THE FINAL

A team of Worldchefs approved senior judges, whom represent the continental region of each finalist, will evaluate and decide the winner.

All judges in the final must be Worldchefs approved A judges, and approved by the Chairman of the Culinary Competition Committee. They are also selected by the president of Worldchefs.

When judging your own country, your mark will be the average of all the other judges.

All judges will be responsible for all aspects of the competition, including the kitchen. They will evaluate: cleanliness, sanitation, work habits, professional preparation, supervision of the assistant, timing, and proper use of ingredients. They will remain in the kitchen the entire competition.
JUDGING POINTS – CENTERPIECE

Presentation & innovation 25 points
Composition 25 points
Correct professional preparation, 25 points
   -- Working skills / techniques
Kitchen / buffet organization 25 points
Finish 25 points
Total 100 points

JUDGING POINTS - 6 IDENTICAL DESSERTS & GÂTEAU

Mise en place 10 points
Correct professional preparation 25 points
   -- Working skills / techniques
Kitchen / buffet organization
Timing 5 points
Presentation / Innovation 10 points
Taste 50 points
Total 100 points

FINAL AWARDS

The Global Pastry Chef and the first and second runner-up will be announced at the President’s Dinner which concludes each Congress.

The second runner-up will receive a Worldchefs Bronze medallion and an appropriate trophy.

The first runner-up will receive a Worldchefs Silver medallion and an appropriate trophy.

The Grand Winner and Global Pastry Chef will receive the Global Pastry Chefs Challenge trophy and a Worldchefs Gold medallion.

The monetary awards and respective trophies will be based on available sponsorship.
HANS BUESCHKENS YOUNG CHEFS CHALLENGE
RULES & REGULATIONS
HANS BUESCHKENS
YOUNG CHEFS CHALLENGE
RULES & REGULATIONS

THE HISTORY
Hans J. Bueschkens was President of Worldchefs from 1980 to 1988. Born in Cologne in Germany in 1931, he began his career at the age of 14 as an apprentice. At the age of 20, he left Germany to emigrate to Canada and worked as a chef on a passenger liner. Later, he became active in the Canadian Federation of Chefs de Cuisine (CFCC). He headed the first official CFCC Team Canada at the 1972 Culinary Olympics in Frankfurt, Germany, which came up with a highly respected fourth place. In 1976, Canada placed second behind the Swiss.

In 1980, Bueschkens was elected President of Worldchefs and was reelected in 1984 to a second four year term; the first consecutive re-election in the history of Worldchefs. When he assumed the presidency, Worldchefs represented about 210,000 members in 23 countries and grew to more than 1.8 million members in 51 countries. Bueschkens declared as his primary goals: the creation of a multi-continent Worldchefs as a truly “world-wide” society by attracting more countries as members; the development of programs to interest “youth” by bringing “Young chefs” into Worldchefs activities.

Thus, he played a key role in: the “Taste of Canada” World Student Chefs Olympics; the World Young Chefs Challenge held in South Africa; the Worldchefs endorsed World Young Grand Prix 2003; and last but not least, the Hans Bueschkens Young Chefs Challenge, first hosted at the Worldchefs congress in Kyoto, Japan in 2002. The Hans Bueschkens Young Chef Challenge continued in Dublin, Ireland in 2004, Auckland, New Zealand in 2006, Dubai in 2008, Santiago, Chile in 2010 and Daejeon, South Korea in 2012.

Well-deserved honours and accolades have followed Bueschkens the greater part of his life. Bueschkens died suddenly of a heart attack in Basel, Switzerland on September 8, 1996.

We will remember him as a great chef and a man with great passion and commitment.

GENERAL REGULATIONS – THE ORGANIZER
The Worldchefs Culinary Competitions Committee, on behalf of the World Association of Chefs Societies, and this event is dedicated to Chef Hans Bueschkens, former president of Worldchefs.

CONDITIONS FOR APPLICATION
The Hans Bueschkens Young Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies that have fully paid their membership dues. To select your country’s candidate, it would be envisaged that each country would select their current ‘Apprentice/Trainee of the Year’ or major competition winner.
The semifinal would then be a 3 hours competition cooking for 6 people and held as a Continental semi-final in your region.

The Hans Bueschkens Young Chefs Challenge world final would then be a 4 hour and 45 minute competition (including service) for 6 people and would be at the Worldchefs Congress.

In the event that the winner for some unforeseen reason cannot represent the continent in the final, the 1st runner-up will be given the opportunity.

*The World Association of Chefs Societies does not charge an entry or application fee for this event.*

**GENERAL LIABILITY**

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

**CANDIDATES**

At the end of each Worldchefs Congress, a new competition will begin in each Worldchefs country. The following year, each continental region of Worldchefs will stage its final (the semi-finals) to select one single continental candidate from each region that will participate in the world final.

The competitors must be born after January 1st 1991 to be eligible for the semi-final and subsequently the world final.

The semi-final will be a one person competition and only cooking for six (6) persons.

For the world final, the host country will supply a culinary student who speaks English to be an assistant. The assistant can do whatever the HB competitor requires or simply work to keep the kitchen tidy. The apprentice/student/commis will be permitted to assist on the whole menu.

**PERSONAL INFORMATION OF THE COMPETITORS & ASSISTANTS**

A photocopy of the competitors’ passports must accompany their entry into the world final.

The world finalist must supply the organizer with a recent CV of themselves and must be sent to the Director of the Global Competitions and the Worldchefs Head Office General Manager.

**JURY FOR THE SEMI-FINALS**

Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.

The competing countries are under no obligation to send a jury member.

If one participating country is not able to send a judge, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a Worldchefs approved (A or B level) judge from the region.
All judges in Continental semi-final should be WORLDCHefs approved (A or B level) and approved by the Chairman of the Culinary Competition Committee or Worldchefs President.

JURY FOR THE FINAL

A team of Worldchefs approved (A level) senior judges representing the continental regions of the finalists will evaluate and decide on the winner.

All judges must be Worldchefs approved A judges and recommended by the Culinary Competition Committee and appointed by the Worldchefs President. One judge will be specified as a pastry judge.

In addition, there will be a chief judge to oversee the fair running of the competition.

All judges will be responsible for all aspects of the competition including the kitchen: to evaluate cleanliness, sanitation, work habits, professional preparation, supervision of the assistant, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting process. One proctor judge will watch over the working methods while the tasting is in progress and report directly to the Jury Chairperson.

When judging your own country, your mark will be the average of all the other judges.

KITCHEN

Competitors will draw a number, which will determine their starting time, and finishing time.

The menu (appetizer, main course and dessert) for the semi-final and (entrée, main course, dessert) for the world final must be presented in that order with the courses being presented as per the designated time.

The host country will provide a suitable competition area. The host country will send out a list of equipment with plans of the kitchen well in advance. No additional equipment will be allowed into the area without permission from the competition organizer in order to create a level playing field.

The use of open burners such as charcoal burners, wood fire burners, BBQ’s Green Eggs will not be permitted unless there is a full kitchen canopy exhaust system to control heat and smell/smoke.

Personal equipment such as smokers, brulée guns, vacuum sealers, stick blenders that would fit into a tool box will be permitted, provided these items haven been tested and tagged.

The kitchen used for Hans Bueschken’s Young Chefs Challenge is a standard kitchen (see drawings and equipment list).
WORLD FINAL TIMING

The preparation and presentation of the 3 course menu of 6 servings must be done in the required time frame (4 hours 45 minutes) including service time.

Every competitor is required to finish and present their menu, however, there will be point deductions for exceeding the time limits.

The competitor must be a member of the National Association. For the semi-finals, it is up to each country to handle the financial requirements and administrative details of its country’s competition.

The complete costs for competitors and the jury member are at the expense of the competitors or of the competing National Association.

REQUIREMENTS FOR SEMI FINAL AND WORLD FINAL

1st Course
Will be determined by the sponsored items which must make up to 80% of the proteins.

2nd Course
Will be determined by the sponsored items which must make up to 80% of the proteins.

3rd Course
Will be determined by the sponsored items.

Standard recipe cards attached must be available at the semi-final and world final for the jury

EXAMPLE OF THE SEMI-FINAL TIME FRAME

<table>
<thead>
<tr>
<th>START TIME</th>
<th>APPETIZER</th>
<th>MAIN COURSE</th>
<th>DESSERT</th>
<th>FINISHING TIME</th>
</tr>
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<td>17:50</td>
</tr>
</tbody>
</table>

If there are more or if there are fewer competitors, the above times may change.
JUDGING POINTS FOR ALL COURSES

Mise en place 10 points
Correct professional preparation 25 points
   – Hygiene
   – Working skill/techniques
   – Kitchen organization
Service 5 points
Presentation 10 points
Taste 50 points
Total 100 points

* Note: Each of the courses can attract a maximum of 100 points which is then divided by the amount of courses resulting in a final divided tally of 100 points for hot cooking.

EXPLANATION
(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.
- Fish – gutted, scaled but NOT filleted.
- Shellfish should be raw in their shells, but cleaned.
- Crustaceans should be raw or boiled, but not peeled.
- Tomatoes maybe blanched and peeled and broad beans may be shelled no vegetable purees.
- Meats/poultry – deboned, not portioned, not trimmed, sausages have to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in, but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

THE WORLD FINAL

The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare and present a well-balanced three-course menu for 6 servings.

The organizers assume no liability whatsoever for loss/damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
The complete costs for competitors are at the expense of the competing National Association they represent, however, Worldchefs will provide to the country 1000 Euro to the National Association to help offset costs. Also provided will be 4 nights’ accommodation for the competitor and assistant in a twin shared room and 2 tickets, one for the chef and one for the assistant, to the gala dinner presentation.

The competitor may, at their country’s cost and planning, bring all the ingredients they require and would like to use on the menu. They must, however, use the main ingredients which are supplied by the hosts, or sponsors. The ingredients brought along have to be unprocessed and in the original packaging or vacuum packed.

During the world final, the only Chef’s jacket that will be permitted is that of the Sponsors, as per the competition. It is the competitor’s responsibility to respond to request for jacket size in a timely manner. Participants who do not come in proper uniform will not be allowed to compete.

All finalists will receive information updates on all questions asked.

### EXAMPLE OF THE WORLD FINAL TIME FRAME

<table>
<thead>
<tr>
<th>START TIME</th>
<th>APPETIZER</th>
<th>MAIN COURSE</th>
<th>DESSERT</th>
<th>FINISHING TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>13:00</td>
<td>16:00</td>
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<td>16:20</td>
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<td>17:50</td>
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</tbody>
</table>

If there are more or if there are fewer competitors, the above times may change.

### FINAL AWARDS

The Hans Bueschkens Young Chefs Challenge winner and the first and second runner-up will be announced at the President’s Dinner which concludes each Congress.

The second runner-up will receive a Worldchefs Bronze medallion and an appropriate trophy.

The first runner-up will receive a Worldchefs Silver medallion and an appropriate trophy.

The Grand Winner will receive the Hans Bueschkens Young Chefs Challenge trophy and a Gold Medallion.

The monetary awards, Beverage and Media awards and respective trophies will be based on available sponsorship.
MILITARY TEAMS
MILITARY TEAMS

TEAM COMPOSITION
The team consists of six (6) cooks/pâtissiers, one of which is the team manager as well as four (4) helpers.

PROGRAM REQUIREMENTS
The teams must prepare a cold program and a hot program on two different days.

Military teams can also compete as regional or community teams on the same rules as other regional teams or community teams.

COLD PROGRAM – CULINARY ART
Troop catering “culinary art” - cold platters (7 different menus), prepared hot, displayed cold.

- Three (3) defense forces menus (three-course) for the restaurant of the nations on simple white plates that can be prepared for 150 persons. Maximum of one (1) soup can be used as a starter. One of these menus will be used in the hot kitchen – category R.
- One (1) three-course menu for weekday troop catering that can be prepared for 300 persons.
- One (1) ovo-lacto vegetarian catering menu on simple dishes and that can be prepared for 150 persons.
- One (1) three-course menu with traditional country specialties on traditional dishes including historical implications and that can be prepared for 150 persons.
- One (1) five-course gala (black tie, ball, etc.) dinner on fine china not prepared in the field kitchen and that can be prepared for 50 persons.

One menu should weigh between 650 to 750 grams, exclusive of aspic.

Each troop menu (starter or soup, main course and dessert) is for one person and must be feasible to prepare in a defense forces kitchen.

Country dishes are to be brought by every team themselves.

Menu cards must be written following the details of the cold program and must be written in English.

All elements must be completed and presented in accordance with the established culinary rules. Extra time is not permitted.

TABLE
- 3 x 4m = 12 m² table.
- White table top and white skirting.
- It is not permitted to alter the tables or to bring your own.
- No table superstructures are permitted.
- Table decorations are provided by the organizer; no additional table decoration is permitted.
HOT PROGRAM

One (1) three-course menu selected from the three defense forces menus prepared in the cold program must be prepared for 100 persons. This is where teams can prepare national specialties depending on the available infrastructure. Care must be taken to ensure the menu can be prepared realistically. Each team must complete the following:

- Teams are to prepare 100 meals, 100% in the kitchen.
- Starters must be a plated service.
- Main course must be a plated service.
- Desserts must be a plated service

*Teams violating these rules will be penalized up to 10% from the maximum potential score.*

**Note:** It is advised that teams define to the organizer what a defense forces kitchen is. They are no longer field kitchens (car or container) but rather a modest kitchen.

TIMING

Participants or teams who arrive late can be disqualified.

FEEDBACK

The team captain and team manager will be given feedback on the their competition day.

COMMUNITY CATERING TEAMS

KITCHEN

- Kitchens are to be furnished in accordance with modern kitchen standards.
- Must conform to hygiene and food safety guidelines.
- Hot and cold water must be installed for both hand washing and for ware washing.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The Worldchefs CCC will supply the organizer with a template for the display.

JUDGES

Four (4) to six (6) judges.

Once the service starts, the judging groups will be divided as follows:

- One judge for each three (3) teams to check the service.
- The others judges will be the tasting jury.
TEAM COMPOSITION

- The team must consist of four (4) persons and one (1) helper. It must include; one executive chef and three staff members, such as cooks, chef’s apprentices, kitchen assistants and/or kitchen aides and they must all work for the same company.
- The helper is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- The helper is not allowed to wear a chef jacket.
- The helper can also assist as dishwasher.

JUDGING POINTS

<table>
<thead>
<tr>
<th>Category</th>
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<tbody>
<tr>
<td>Mise en place</td>
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<td>Correct professional preparation</td>
<td>20</td>
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<tr>
<td>- Working skill/techniques</td>
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<tr>
<td>- Kitchen organization</td>
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<tr>
<td>Nutritional value</td>
<td>5</td>
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<tr>
<td>Presentation &amp; service</td>
<td>15</td>
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<tr>
<td>Taste</td>
<td>50</td>
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<tr>
<td>Total</td>
<td>100</td>
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FEEDBACK

The team captain and team manager will be given feedback on their competition day.

PROGRAM REQUIREMENTS

The teams must conceptualize, plan organize and realize (from the organizer’s defined theme) a culinary lunch event including costing, ordering of goods and materials, creation of recipes and menus, preparation and organize the set-up of the food service area.

- Teams have 5 hours of cooking before the start of service.
- Teams are to prepare for 150 guests.
- Service; self-service based on the free-flow system. In addition, the main course will be served at a front-cooking station.

The following elements are required:

- 1 soup.
- 2 meat dishes or 1 meat and 1 fish dish.
- 1 vegetarian dish.
- 2 starch side dishes.
- 2 vegetable side dishes.
- Salad buffet.
- 1 dessert.
EXPLANATION
(Foods that are permitted to be brought in the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées.
- Fish – gutted, scaled but NOT filleted.
- Shellfish should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces. No grinded meat can be brought in.
- Sausages can be brought in as long they are not main component
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.
- 30% convenience products can be used but convenience food cannot be a main ingredient.

DESCRIPTION OF CONVENIENCE PRODUCTS
Some convenience food items will be permitted. The items listed below will be acceptable.

- Soup and sauce bases from a commercial supplier.
- One of the vegetables can be a frozen choice.
- Dried or frozen herbs.
- Pre-sliced prosciutto or ham that is commercially vacuum packed.
- Sausages are allowed as long they are not the main ingredients.

*Teams violating these rules will be penalized up to 10% from the maximum potential score.*

TIMING
Participants or teams who arrive late can be disqualified.

The cost of the food items is limited to the per person amount determined by the organizer.

AWARDS
The Community Catering Award will be won by the team earning the highest number of points.
EDIBLE BUFFET
GOURMET
CHALLENGE
EDIBLE BUFFET
– GOURMET CHALLENGE

The Worldchefs Gourmet Team Challenge is open to National Teams, Regional Teams and teams from Hotels, Restaurants, Culinary Institutions, Airlines and Catering Organizations.

NATIONAL TEAM
1 Team captain
4 chefs
1 Pastry Chef
4 Helpers

Only 8 people permitted to work on the Edible buffet and must consist of the 6 people working in the hot kitchen. The 4 helpers can help with the mise en place in the host kitchen but once the team arrives at the competition venue, they will not be permitted to enter the set up kitchens or to help.

REGIONAL/GOURMET TEAM
1 Team captain
4 Chefs
1 Pastry Chef
4 Helpers

Only 8 people permitted to work on the Edible buffet in the host kitchen. The 4 helpers can help with the mise en place in the host kitchen but once the team arrives at the competition venue, they will not be permitted to enter the set up kitchens or to help.

Please note: In the event that the organizing country uses the option to include a pastry centrepiece/show piece into the competition criteria, the teams will be permitted to have one more pastry chef. The centrepiece will be under the same rules as all the other food items and must be made from scratch and within the 24 hour time limit.

COMPETITION CRITERIA
The Team must prepare a "cold buffet" with one (1) hot appetizer (appetizer must be made à la minute at a station adjacent to the buffet display). The Team must prepare the following dishes for 30 persons buffet style:

- Four (4) salads, modern style, can be in a bowl or on a platter.
- Two (2) fish or seafood platters.
- Two (2) meat or poultry platters. (*Platters must be served with appropriate sauces, dips or chutneys).
- Six (6) different kinds of cold Tapas each twenty (20) pieces.
- Three (3) cold appetizers, can be on a communal/shared plates or individually plated.
- One (1) soup, (2.5 – 3.0 litres) hot or cold, can be Vegetarian.
Three (3) freestyle desserts, twenty (20) pieces of each, individually plated or communal/shared plate.

Two (2) different freestyle cakes, each weighing between 1000g and 1200g. One (1) single portion must be displayed from each cake and the cakes should not all be mousse cakes but show different textures and techniques.

Four (4) different kinds of freshly baked bread suitable for a buffet showing different techniques and dough along with a selection of oils and spreads. No food item should be coated with gelatine or aspic; gelatine is permitted in mousses, etc.

Menu must include appropriate dressings, sauces and condiments.

GENERAL RULES

The buffet is to be set on the table only once, no replenishment of the buffet will be permitted.

Cold food must be below 8 degrees Celsius when judging starts.

Hygiene, food freshness and safety are paramount. The kitchen team will be monitoring all temperatures of the food in storage and when going onto display.

Team must bring their own service utensils and vessels for the buffet which includes: plinths (high and low), small plates, ramekins, small bowls, etc., the organizer will supply the plates for the guests.

Teams have the freedom of choice of service methods, either all in portions on large receptacles or on small individual receptacles.

Name tags of each item and recipes must be displayed on the buffet table.

Organizer will provide a 4 meter by 3 meter table with a hole in the centre for electrical wiring. This is for team to use for the soup or if any items are to be warm, it is not for lighting.

Table height is 80 cm and will be covered in basic white cloth with white skirting.

A standard centrepiece will be organized by the host country and no other items, except the actual food, will be permitted.

There will be NO replacement of the table.

A sign must also be on the table indicating when the food must be consumed according to local health regulations. The organizers will inform you on this regulation.

Note: Competition buffet can be adjusted accordingly to Countries and food regulations (i.e. no pork, lard or alcohol).

TIMING

Participants or teams who arrive late can be disqualified.
LIVE FOOD STATION

One (1) live food station cooking one (1) freestyle hot appetizer for thirty (30) persons, individually plated and prepared à la minute in front of the guests. A chef must be at the station next to the buffet cooking a simple pan dish of the team’s choice (for example; pasta, risotto, seafood sauté, vegetarian, vegan or items that are quick to cook) using a maximum of two (2) burners/induction tops provided by the organizers. Please bring your own cooking utensils. Two (2) complimentary 13amp power outlets will be provided at the table.

In some venues according to local fire regulations, open flames may not be permitted, the organizers will notify all Teams in their booklet if this is to be the case.

PREPARATION TIME

- Teams have a 24 hour time limit to prepare the entire buffet food in an assigned commercial kitchen. Food preparation time starts at 9:00am to 9:00am the next day (competition day).
- Kitchen Judges will be making multiple unannounced visits to the Teams in their working kitchen throughout the night to see that no rules have been breached which include hygiene, waste, dress standard and amount of people working in the kitchen. They will also be monitoring the teams HACCP plan. (Refer to Worldchefs guidelines – www.worldchefs.org/Worldchefs2010/document/ culinary/Hygiene_on_Competitions_en.pdf).
- All food must be transported from the host kitchen to the competition kitchen in refrigerated trucks, it is envisaged that the host kitchen will help support this practice.
- Kitchen judges will be monitoring the arrival of the food and will inspect how the food is packed and at what temperature.

HOST KITCHEN

- The host kitchen will also have a responsibility to ensure that the teams using their premises have a clean environment to work in, segregated chiller space and clean equipment and if manpower permits, the help of a kitchen steward for cleaning.
- If possible, host kitchens are to help organize a refrigerated transport vehicle and containers (reefer/cambro) for the teams’ food items.

EXHIBITION HALL KITCHEN

Adequate space must be provided for the teams with the following equipment as a minimum;

- Hand basin with running water and sanitizers.
- Four (4) stainless steel benches (tables) minimum 1500mm long.
- Three (3) door GN chiller or similar.
- Power access.
- One (1) shared freezer between four (4) teams (must have four (4) shelves if a one door).
COMPETITION TIMETABLE

Dressing of buffet table* | 6:30pm to 8:30pm
(*May be done the day before the competition)

Buffet set-up of food | 10:30am to 11:30am
Judges viewing | 11:30am to 12:30pm
Press viewing | 12:15pm to 12:30pm
Judges tasting | 12:30pm to 2:30pm
Food service for guests | 12:30pm to 2:30pm

IMPORTANT NOTE

- Teams have one hour to set up their buffet table commencing at 10:30 and completing it by 11:30 under the jurisdiction of the kitchen jury.
- Five (5) portions of each buffet item must be prepared separately; four (4) for the Judges tasting and one (1) to be held for local health authorities with the date of production and name of item listed on each container. These are not to be displayed on the buffet table but will be chilled in a refrigerator that is provided on site.
- The Team Captains are to be on standby for the Judges tasting and prepared to explain the dishes.

JURY

There will be two (2) teams of judges working on the Gourmet Challenge/Edible Buffet and all must be Worldchefs accredited.

1st Team for the kitchen - will consist of 3 - 5 judges with the addition of 2 - 3 Learning Judges. This team may be split according to how many teams are competing. They will be making at least 4 visits within the 24 hour preparation time to the host kitchen. In addition, they will be in the exhibition hall to receive the teams on arrival to check items and temperature and will oversee the table set up and monitor the timing.

2nd Taste Team - will consist of 3 - 5 chefs and 1 pastry chef and will be judging the following on presentation and taste:
- Salad, fish/seafood platter, cold appetizers, soup and 2 different freestyle cakes.
- Meat/poultry platter, different tapas, freestyle desserts and breads.
- If a showpiece is added to the event with an extra pastry chef, this will be judged by the 2nd team as well.
**JUDGING POINTS**

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<tr>
<td>Service</td>
<td>5</td>
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<tr>
<td>Presentation / Innovation</td>
<td>15</td>
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<td><strong>Total</strong></td>
<td><strong>100</strong></td>
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Feedback: The team captain, pastry chef and team manager will be given feedback on the spot at approximately 2:30 on their competition day.

**INDIVIDUAL COMPETITIONS**

**HOT KITCHEN COMPETITION – ONE OR TWO HOUR LIMITS**

Competitors must be given a basic set up of the following equipment:
- 1 x 6 rack or higher combi oven or under bench oven.
- 1 shared salamander between two competitors.
- 1 stove.
- 1 shared deep fryer.
- 1 power outlet to use their own plug in equipment, food processors, stick blender, etc.
- Refrigeration/chiller with at least 4 shelves.
- Shared deep freezer facilities.
- 1 x 1500cm work bench.
- 1 sink.
- Small selection of kitchen pots, pans and small wares (example; whisks, bowls, cutting boards, etc.).

**REQUIREMENTS**

- **Main Course – Meat/Poultry/Game** (either alone or as a combination).
  - To prepare and present, within 1 hour, 1 main course dish for three (3) persons, western style. The dish must be presented on three (3) plates with appropriate garnish.
- **Main Course – Fish/Seafood** (either alone or as a combination).
  - To prepare and present, within 1 hour, 1 main course dish for three (3) persons, western style. The dish must be presented on three (3) plates with appropriate garnish.
- **East meets West Cuisine**

Asian ingredients and dishes prepared and presented western style.
- To prepare and present, within 1 hour, 1 main course dish for three (3) persons. Competitors may present dishes in any preferred format which will enhance and reflect the cuisine demonstrated. Total of three (3) individual servings as a main course is required.
JUDGING POINTS

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<tr>
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<td>100</td>
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</tbody>
</table>

FEEDBACK

The individual competitor will be given feedback on their competition day.

EXPLANATION

(Foods that are permitted to be brought in the kitchen)

- Salads - cleaned, washed, not portioned.
- Vegetables/fruits - cleaned, peeled, washed, cut, not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées.
- Pastas/doughs – prepared, not cooked.
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked.
- Meats/poultry – deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces.
- Mousses - minced items allowed, mousses must be made during the competition.
- Marinated Proteins – pre-marinating permitted.
- Sauces – reduced, not finished or seasoned.
- Stocks – allowed.
- Dressings – must be made during the competition.
- Coulis – puree allowed, must be finished during the competition.
- Pastry sponge – can be brought in but not cut or shaped.

TIMING

Participants or teams who is arriving late can be disqualified.

Note: As this is a time-limited competition, you are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock of your allowed time.

MEDALS WILL BE AWARDED

- Bronze, 70-79 points
- Silver, 80-89 points
- Gold, 90-99 points
- Gold with distinction, 100 points
CATEGORY D
CULINARY AND PASTRY ARTISTRY

This category includes any form of decorative and artistic display made from food materials. The use of moulds, toxic paints, sprays, artificial materials and decorations are not allowed with the exception of those items designed to lend support to the sculpture.

The most commonly used materials in this category may include the following: vegetables, fruit, butter, shortening, margarine, tallow, sugar (blown, pulled), pastillage, marzipan, chocolate, nougat, ice, salt, cocoa painting, spices, etc.

Follow the rules for national and regional teams as they relate to these items.

JUDGING POINTS - CENTERPIECES

Design & Composition 30 points
Technical Skills & Degree of difficulty 50 points
Creativity & Originality 20 points
Total 100 points

Design & Composition
Attention to Details, Finished Appearance, Proportion & Symmetry

Technical Skills & Degree of difficulty
Structural Techniques, Utilization

Creativity & Originality
First Impression, Artistic Impression

FEEDBACK

The individual competitor or team will be given feedback on their competition day.

PROGRAM REQUIREMENTS

Dimensions for team competition (National, regional, junior):
- Height minimum 60 cm and maximum 100 cm including the base.
- Base maximum 40 cm x 60 cm x 12 cm (height).
- Display may extend beyond width and length of the base but cannot exceed the maximum height.

Dimensions for individual participants:
- The entries must not exceed a maximum height of 1.5 m and a maximum width of 1 m.

DESIGN & COMPOSITION

- Piece must be presented on time.
- Piece must be between 60 cm and 100 cm tall.
- Piece must be three dimensional and appealing from all angles.
- Dimensions and theme (when required) must be respected – Theme may be imposed by the contest organizers.
Theme must be cleverly interpreted, well researched, and clearly understood.
Theme must be inoffensive and non-violent.
Display should be light, proportionate, and well balanced.
Display should be elegantly colored.
More than three techniques must be used on each centerpiece.
There must be a clear focal point.
Design must be elegant, sophisticated, sober, peaceful and joyful.
Use of molds is limited.
Centerpiece should be fragile and well balanced.

TECHNICAL SKILLS & DEGREE OF DIFFICULTY

Anatomically correct (when applicable).
If a centerpiece is designed to be a realistic representation of an object, animal or person, etc. or a combination of such items, these features should be proportional to one another and anatomically correct.
Symmetrical pieces should be precisely reversed identical.
Centerpieces should be properly assembled: pieces fit perfectly, no visible seams, no finger marks.
Nougatine and/or caramel must be perfectly cooked (not burnt and thin).
All coloring elements must be food safe.
Colors should be true to nature, refined and blended.
Airbrushing should be delicate and sophisticated.
Painting and/or silk screen must be clean and free of smudges.
Brush strokes must be precise and smooth.
Expert assembling may not require any binder (i.e., chocolate, sugar, fondant, royal icing).

CREATIVITY & ORIGINALITY

Piece should be original and creative.
Innovative technique should be used.
New or innovative tools should be used.
Degree of difficulty should be high.
Centerpieces should take many hours to plan and create.

PROGRAM REQUIREMENTS FOR INDIVIDUAL COMPETITORS

Dimensions:
Height minimum 60 cm and maximum 150 cm including the base
Base maximum 80 cm x 80 cm x 12 cm (height)
Display may extend beyond width and length of the base but cannot exceed the maximum height.
RULES APPLICABLE TO ALL PASTRY & BREAD CENTERPIECES

This includes but is not limited to: Chocolate, sugar work (pastillage, pulled sugar, blown sugar, pressed sugar, poured or cast sugar, crystallized, carbonized, blown sugar, foamed, aerated, nougatine, marzipan), bread and dough work.

- Only natural materials are allowed in the preparation of a showpiece.
- Non edible gluing materials are not allowed. All material must be edible.
- Only edible gum based food varnish or shellac is allowed.
- The use of gold or silver leaves should be discreet.
- The use of glitter and/or metallic dust should be limited and discreet.
- Non-food materials are not allowed except for: wire for the handle of a basket made from pulled sugar or the stems of gum paste or pastillage flowers and leaves.
- As structures for large gum paste, marzipan or pastillage displays.
- Such structure must be absolutely invisible to avoid a penalty (10% of the total points earned by the display).
- It is not permitted to present a display of cut Styrofoam (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified.
- Seams must be clean and free of drips.
- Forms which are meant to be straight must be displayed straight.
- Forms which are meant to be curved must be displayed curved and free of kinks.
- Coloring must be clean, free of smudges or bleeding or dripping.
- The use of molds is limited to less than 25% of the centerpiece.
- Marzipan is authorized as decorative elements of the sugar and chocolate centerpieces but must not represent more than 25% of the centerpiece.
- Displays must be clean and free of any finger marks.
- Sugar centerpieces may be displayed in sealed airtight transparent display cases.

CAST OR POURED SUGAR

- Poured sugar display must stand firm (no collapsing) and edges must be rounded and smooth.
- Poured sugar must be free of bubbles.
- Poured sugar should be delicate and not massive.
- Straight edges must be straight and bent pieces must be smooth and free of cracks and kinks. Standing pieces must be erected properly and must not be sagging or bending.
- Sugar may be poured on textured surface.
- Molded pieces cannot represent more than 25% of the display.
- Extra consideration will be given to elements which are three dimensional (bent of formed after pouring.)
PULLED SUGAR
- Must be thin, shiny, free of unwanted grains.
- Lines in ribbons must be even and thin.
- Elements must be fragile and delicate.
- Shapes must be crisp and not collapsed.

MARZIPAN
- Marzipan is authorized as decorative elements of the sugar and chocolate centerpieces but must not represent more than 25% of the centerpiece.
- Molds are not authorized.
- Marzipan must be smooth and free of cracks.
- Chocolate and royal icing can be used to decorate the marzipan pieces.
- Marzipan pieces may be sprayed with cocoa butter to retain freshness.
- Marzipan may not be shellacked with non edible lacker.

PASTILLAGE
- Must be smooth, sanded and free of cracks.
- Pastillage may be textured.
- Pastillage can be colored in the mass and painted on the surface.
- In architectural constructions angles must be precise.
- Flat pieces must be perfectly flat and not bowed.
- Pieces should be as thin as possible.
- Pastillage may be glued with cooked sugar, royal icing of melted pastillage.
- Non edible glue is not allowed.

CHOCOLATE
- The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs.
- More than three techniques must be used in the preparation of this centerpiece i.e., shiny, flat, dull, sprayed, bloomed, carved, piped, ribbon, shaved, foamed or aerated.
- The use of sugar or sugar products is not allowed on the chocolate showpiece i.e., poured sugar, rock sugar, etc.
- The use of artificial or inedible structural support is not authorized.
- The use of molds is limited to no more than 25% of the entire display.
- Chocolate pastillage is not allowed.
- Modelling chocolate is authorized.
- Non-commercial transfer sheets are allowed.
- Elements made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design.
- Sprayed or “transfer” chocolate must not peel off.
- Robot coupe chocolate must be smooth and not cracked.
- Modelling chocolate may be smooth, polished, and shiny.
Casted and accent pieces must be free of bubbles, waves, cracks and seams.

Knife cuts and ruffles should be long and even.

Spraying should be clean and not excessive with no visible overspray drips.

Chocolate piece must not be shellacked.

Chocolate, airbrushing, and/or silk screening must not chip or peel.

**BREAD AND DOUGH DISPLAYS**

- Display should demonstrate multiple decoration methods: scoring, flouring, stenciling, stamping, decorative plaques, etc.
- Multiple toppings should be used: seeds, grains, nuts, herbs.
- Multiple glazing formulas should be used: lye, protein, sugar, gum, starch.
- Bread display should demonstrate at least three types of doughs.
- Minimum of three recipes and three types of grains should be exposed.
- At least 50% of the piece should be made using leavened dough (fermented bread dough).
- The use of dead dough is limited to 25% of the display.
- The use of molds is limited to less than 25% of the entire display.
- Elements of the display should show the bread making abilities of the participant (not just decorative hard, dense, not palatable elements).
- Display should be composed of multiple forms, shapes, and textures.
- The display should contain three dimensional elements.
- Only pure natural colors are allowed: beet color, chlorophyll, annetto, turmeric, saffron and color extracted from seeds, fenugreek, ground poppy seeds, squid ink, caramel, molasses, etc.
- Display must be presented on a base no more than 1 m long x 1 m wide x 1 m tall.
- Braiding and/or lattice work should be even, consistent.
- Glazing must be controlled, not dripping, shiny, contrasting, icing.
- Cut pieces must have precise smooth edges.
- Display must be clean and free of finger marks, crumbs, dust, drips of binding material, etc.
- All natural shades of cream, beige, brown, chocolate, caramel and black, are allowed.
- These colors may be achieved through various fermentation and baking methods.
- Only use of edible props is allowed: grains, flours, sheath, seeds, nuts.
- Duplicated pieces must be identical.
- Anatomical elements must be proportional and realistic.
- Yeast raised doughs must be well proofed.
- Scorings must be clean and appropriate for the various doughs.
- All elements must be perfectly baked.
Printing, piping, stenciling, painting, must be precise and clean.

Elements of the display must be assembled with minimum binder (icing, caramel or isomalt, gums). Non edible glue is strictly forbidden.

Supports must be discreet, blended or invisible.

No item should be used to hold the product in place. Similarly, no decorative features other than edible items are authorized for the final presentation (ribbons, labels, coatings, visual enhancement items, etc.).

Items exhibited must appear fresh.

Breads should not be dry, cracked or dull.

Displays must be visible on at least three sides and have clean and neat fourth side.

Displays must be elegant, artfully displayed and appetizing.

Themes, shapes, methods, formulas, tools used, should be innovative and creative.

TALLOW AND BUTTER

Such centerpiece must be made of butter, tallow, margarine, lard or shortening and nothing else.

The sculpture must be free of unpleasant odors (fat is not rancid).

The sculptor can utilize solid and discreet structural skills.

Metal, wood, Styrofoam, or plastic supports are allowed.

Such structure must be absolutely invisible to avoid a penalty (10% of the total points earned by the display).

Seams must be clean and free of drips.

Forms which are meant to be straight must be displayed straight.

Forms which are means to be curved must be displayed curved and free of kinks.

The base must complement the sculpture displayed.

The sculptor must create a maximum of detail.

The sculpture must have a clean and finished appearance.

The carving must be free of dents, dust or foreign specks, cracks, finger marks, etc.

Symmetrical pieces must be precisely reversed identical.

The sculpture must show the proper and skillful use of various tools.

The sculpture must displays a variety of features, textures, or effects.

Molds are not authorized.

Seams located to fit the design, should fit tightly and smoothly, without gaps or excessive fillers.

Top quality seams must be invisible and must not detract from the appearance of the design.
CHEESE CARVINGS

- Such centerpiece must be made of cheese only.
- The choice of cheeses, their color harmony including the rind and the core are important as well as the ability to demonstrate all of it.
- The use of any color, natural or artificial is forbidden.
- Various natural cheese are the only material that may be used to add color to a carving.
- Sculpture must display high level of skills: cleanliness of the incision, depth of the section, precision of the details and high relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high, so the figurine is well defined and the form underlined).
- The sculpture must be free of unpleasant odors (fat must not be rancid).
- Carvings may be washed with food grade mold inhibitors.
- Carvings may be sprayed or lightly brushed with paraffin to delay drying.
- The sculptor can utilize tooth picks to reinforce the structure of some elements.
- Such structure must be absolutely invisible to avoid a penalty (10% of the total points earned by the display).
- Other structural material such as metal, Styrofoam, or plastic supports are not allowed.
- Glue made of gelatin may be used to stick pieces together.
- Non edible glues are forbidden.
- Seams located to fit the design, should fit tightly and smoothly, without gaps or excessive fillers.
- Seams must be clean and free of drips.
- The sculpture must have a clean and finished appearance.
- Symmetrical pieces should be precisely reversed identical.
- The sculpture must show the proper and skillful use of various tools.
- The sculpture must display a variety of features, textures or effects.
- Molds are not authorized.
- The base must complement the sculpture displayed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited.

JUDGING POINTS - PETITS FOURS

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presentation &amp; innovation</td>
<td>20</td>
</tr>
<tr>
<td>Composition</td>
<td>20</td>
</tr>
<tr>
<td>Correct professional preparation, skills, techniques</td>
<td>40</td>
</tr>
<tr>
<td>Serving arrangement</td>
<td>20</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
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</tbody>
</table>

FEEDBACK

The team will be given feedback on their competition day.
TIMING
Participants or teams who arrive late can be disqualified.

PROGRAM REQUIREMENTS
Display of sweet biscuits, chocolates, petits fours or friandises
- For six (6) persons x four (4) sorts = 24 pieces.
- Weighing 6g to 14g each.
- On a plate one of each sort is presented for examination.

PRESENTATION AND INNOVATION
- Display must be structured and organized.
- Display must illustrate the theme.
- Display must be elegant, not excessively colored.
- All pieces should not be of the same color.
- Display should be original and creative.
- Display should be appetizing.
- Innovative techniques should be used.
- New or innovative tools should be used.

COMPOSITION
- Degree of difficulty should be high.
- More than one technique must be demonstrated.
- Varied flavors should be demonstrated (flavors must not be duplicated).
- Petits fours should have varied textures (Not too hard, not too soft and mushy).
- Petits fours should display various compositions (suggested, but not limited to, cookies, cream, chocolate, fruits, etc.).
- Petits fours should not be too complicated.
- Decoration must be complementary.
- The use of molds must be limited.

CORRECT PROFESSIONAL PREPARATION
- Baked elements must be baked properly.
- Glazing must be thin, shiny, bubble-free and smooth.
- There should be no drips and foots and bases must be clean.
- Decorations must be thin, even, delicate and precise.
- Fillings must be smooth and soft. Limited binding ingredients should be used.
- Only food grade color is allowed.
- Crystallized items must have a thin crust.
- Layers must be perfectly even.
- Jellies must be tender not rubbery.
- Flavor must be pleasant, not too sweet.
Decorations must not be too sharp and dangerous.
Petits fours must not be shellacked.
All coloring elements must be food safe.
Colors must be true to nature, refined and blended.

SERVING ARRANGEMENTS
Petits fours must weigh between 6g to 14g.
Petits fours must be uniform in size and volume.
Petits fours must be easy to pick up.
Serving of the petits fours should be practical.
Right number of pieces must be displayed.
It must be possible to eat the petits fours in one bite.

JUDGING POINTS – PLATED DESSERTS

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>Presentation &amp; innovation</td>
<td>20</td>
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<td><strong>Total</strong></td>
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</tr>
</tbody>
</table>

FEEDBACK
The team will be given feedback on their competition day.

PROGRAM REQUIREMENTS
Four (4) different individual plated desserts for one (1) person.
- One (1) with chocolate as the main ingredient.
- One (1) with fruit as the main ingredient.
- Two (2) of the team’s own choice.

PRESENTATION AND INNOVATION
- Dessert must be edible and appetizing.
- Plate descriptions must match the desserts presented.
- Theme chosen by the participant should be clearly illustrated.
- Coloring must be natural, elegant and not excessive.
- Shapes must be realistic.
- Desserts should be original and creative.

COMPOSITION
- Desserts should be composed of various elements: cookies, cream, chocolate, glaze, etc.
- Elements should be of varied temperature.
- Elements should contain various textures.
- Innovative and trendy techniques should be used.
- Decoration must be complementary.
Use of molds should be limited.

Each element on the plate (sauces, glazes, fillings, cakes, cookies etc.) should demonstrate a flavor (i.e., zest, nuts, vanilla seeds, etc.).

There should be enough sauce on the plate or in a side dish to contribute flavor and texture to the dessert.

**CORRECT PROFESSIONAL PREPARATION**

- Level of skill must be high; hand skills must be precise, consistent and sophisticated (piping, cutting, glazing, forming, etc.).
- Baked elements must be baked properly.
- Glazing must be thin, shiny, bubble free and smooth.
- Fillings should be smooth, soft, not excessively bound and should demonstrate flavor.
- Sauces must be thickened and strained correctly.
- Sauces must be the correct consistency.
- Layers must be precise.
- Decorations must be thin, uniform (or organic) and clean.
- Decorations should not be too sharp and/or dangerous.
- Decorations must not be not shellacked.
- Use of food coloring should be limited and must conform to health standards.
- Colors must be true to nature, refined and blended.

**SERVING ARRANGEMENTS**

- Correct number of plates must be displayed.
- Recipes must be true to labeling and have the correct name on the dish (i.e., “a millefeuille is made with puff pastry”).
- Plating must be on a food-friendly surface (no cast iron, pewter, raw copper, brass or plastic).
- Plate (or other serving dish) must be clean and free of marks.
- Guest should easily be able to reach to the bottom of the serving vessel.
- Decoration on the rim of the plate is forbidden.
- Dessert must be practical, transportable and stable.
- Cost of dessert must be reasonable - use of gold leaf must be limited.
- Sauce, when present, must be sufficient (sauce dishes should not be more than ½ filled).

**TIMING**

Participants or teams who arrive late can be disqualified.
HOT COOKING FOR CHEFS WITH DISABILITIES
HOT COOKING FOR CHEFS WITH DISABILITIES

RULES AND REGULATIONS
- Culinarians with physical disabilities
- Culinarians with visual impairment
- Culinarians with intellectual disability

DEFINITIONS
- Any impairment which limits the physical function of limbs, fine bones or gross motor ability (wheel chair bound).
- Visual impairment is the functional limitation of the eye or eyes or the vision system. Blindness is defined as a visual acuity worse than 20/400 with the best possible correction or a visual field of 10 degrees or less.
- Intellectual disability is a disability characterized by significant limitations in both intellectual functioning and in adaptive behavior, which covers many everyday social and practical skills. This disability originates before the age of 18.

The organizer will provide a wheelchair accessible kitchen with ramps, counters not above 80 cm in height and under counter accessibility for wheel chairs.

For B and C the organizer will have a "safe" kitchen set up: 4 burner induction stove, a sink, a refrigerator, counter space and an electrical socket in front of the working counter. A deep fryer, combi oven and salamander might be shared with other kitchens.

A personal assistant is allowed for all 3 classes. This person is solely to assist the competitors in verbally guiding and watching them but not using hands for food preparation or cooking. The personal assistant is allowed to be in the kitchen when needed to assist the competitor in handing over equipment and pot and pans but again not in preparing or cooking.

The competitor and personal assistant will have a 15 minutes extra time at the beginning of the competition to familiarize themselves with the kitchen.

All competitors can bring in their own “safety cooking equipment” but seek approval from the organizer prior to the competition, last minute utensils might be subject to removal.
PRACTICAL HOT COOKING

Class 1 (Main Course – Meat/Poultry/Game, either alone or as a combination). To prepare and present, within 1 hour, 1 main course dish for 2 persons, western style. Dish must be presented on 2 individual plates with appropriate garnish.

Class 2 (Main Course – Fish/Seafood, either alone or as a combination). To prepare and present, within 1 hour, 1 main course dish for 2 persons, western style. Dish must be presented on 2 individual plates with appropriate garnish.

Class 3 (Main Course – Vegetarian (ovo lacto), either alone or as a combination). To prepare and present, within 1 hour, 1 main course dish for 2 persons, western style. Dish must be presented on 2 individual plates with appropriate garnish.

IMPORTANT NOTES

- Entries are accepted on a first-come first-secured basis with a limit of 2 entries per establishment (due to space/time constraints).
- Competitors must report to the Kitchen Manager at least 45 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-show and will be disqualified.
- The Hot Cooking Competition begins at 8.00 am and ends at 6.00pm daily.
- No company name/logo should be visible to the judges during the competition. It may be included or placed on uniforms once judging is completed.
- Competitors will be provided with facilities as nearly identical as possible.
- Each kitchen station will be equipped with a stove with 4 top induction burners, a sink, and a fridge, also some pots an pans will be available (they need to fit with the induction stove).
- Competitors must bring their own plates for all hot classes. These plates can be collected once judging is done.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organizers will not be responsible for loss or breakage of competitors’ belongings.
- Recipes are required in the kitchen during competition.
- As this is a time limit competition, you are expected to show cooking skills, your entry must not be completed with more than 10 minutes left on the clock of your time.
- Judging will take into account the condition of the kitchen after you are finished.
- Everything on the plate must be edible.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambe torch, portable gas cartridge, candles and as such will be prohibited.
EXPLANATION
(Foods that are permitted to be brought in the kitchen)

- Salad can be cleaned and washed but not portioned.
- Vegetables/fruits can be peeled, cut but not cooked.
- Pasta & dough can be prepared but not cooked.
- Fish/seafood/shellfish can be cleaned, filleted but not portioned or cooked.
- Lamb/beef/chicken/pork can be portioned but not cooked.
- Mousses need to be made in the competition but minced items are allowed.
- Pre-marinating of protein is permitted.
- Sauces can be reduced but not finished or seasoned.
- Stocks are permitted.
- Dressings are to be made in competition.
- Coulis – puree is allowed but needs to be finished in competition.
- Pastry sponges can be pre-made but not cut or shaped.

JUDGING POINTS

Mise en place 10 points
Correct professional preparation 30 points
  – Hygiene
  – Workingskill/techniques
  – Kitchen organization
Presentation 10 points
Taste 50 points
Total 100 points

FEEDBACK
The team or competitor will be given feedback on their competition day.

AWARDS & CERTIFICATES
A certificate of participation will be presented to all competitors who have completed all the classes they have registered.

The respective medals and certificates will be presented to competitors who attain the following points:

- Bronze, 70-79 points
- Silver, 80-89 points
- Gold, 90-99 points
- Gold with distinction, 100 points

The Organizers reserve the right to withhold presentation of any awards should scores deem it necessary.
CATEGORY K – FRUIT & VEGETABLE CARVING

K1 - INDIVIDUAL CLASSIC FRUIT & VEGETABLE CARVING
K2 - TEAM FRUIT & VEGETABLE CARVING
K3 - INDIVIDUAL ARCHITECTURAL FRUIT & VEGETABLES CARVING DISPLAYS
K4 - TEAM ARCHITECTURAL FRUIT & VEGETABLES CARVING DISPLAYS
K5 - INDIVIDUAL LIVE ARTISTIC FRUIT & VEGETABLE CARVING
K6 - TEAM LIVE ARTISTIC FRUIT & VEGETABLE CARVING

JUDGING POINTS FOR CATEGORIES K1, K2, K3, K4

Design and composition 30 points
Technical skills & degree of difficulty 50 points
Creativity and originality 20 points
Total 100 points

FEEDBACK

The team or competitor will be given feedback on their competition day.

TIMING

Participants or teams who is arriving late can be disqualified.

DESIGN & COMPOSITION

- Attention to detail, finished appearance, proportion & symmetry.
- Piece must be presented on time.
- Piece must conform to the dimensions of each specific category.
- Piece must be three dimensional and appealing from all angles.
- Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Display should be light, proportionate and well balanced.
- There must be a clear focal point.
- Design must be elegant, sophisticated, sober; peaceful and joyful.
- The choice of products, their color harmony including the peel and the core are important as well as the ability to demonstrate all of it.
- Only food colors are allowed.
- The use of decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.
- The display must be kept fresh during the whole length of the event.

TECHNICAL SKILLS & DEGREE OF DIFFICULTY

- Structural techniques, utilization and craftsmanship.
- Work must be precise and accurate.
  - Cleanliness of the incision (there should not be any knife lines imprinted onto a surface already prepared).
  - Depth of the section.
Thickness of the section.
Methods of incision used.
The most important thing is to demonstrate knife skills.
Details must be precise.
If there is a 3D figure, it must be with the correct proportions.
Symmetry when dealing with repeated elements must be exact.
High relief (i.e. when carving separate forms – human, animal, vegetal, the relief should be high so the figurine is well defined and the form underlined).
After the basic figure is finished, the remaining part of the peel must be smoothed and clean (in case it is not removed completely already).
Carvings must be anatomically correct (when applicable).
Elements must be properly assembled and seams must be discreet.
Assembled pieces must fit perfectly.
Degree of difficulty must be high.
Such displays must represent many hours of planning and execution.
For category K4 and K5 only, internal support such as glass, metal, plastic or wood may be used inside, however, totally invisible in finished carved items.

CREATIVITY & ORIGINALITY
First impression, artistic impression.
First impression must be pleasing - how the elements of the arrangement come together to present a successful ensemble.
Piece should be original and creative - unusual combinations should be esthetically pleasing.
Innovative carving techniques and incisions should be demonstrated.
New or innovative tools should be used.
Degree of difficulty should be high.
Centerpieces should take many hours to plan and create.
This carving must be usable for a banquet or reception.

JUDGING POINTS FOR CATEGORIES K5, K6

<table>
<thead>
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<tbody>
<tr>
<td>Design and composition</td>
<td>30</td>
</tr>
<tr>
<td>Technical skills &amp; degree of difficulty</td>
<td>40</td>
</tr>
<tr>
<td>Creativity and originality</td>
<td>20</td>
</tr>
<tr>
<td>Mise en place and hygiene</td>
<td>10</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100</strong></td>
</tr>
</tbody>
</table>

FEEDBACK
The team or competitor will be given feedback on their competition day.

TIMING
Participants or teams who arrive late can be disqualified.
DESIGN & COMPOSITION
Attention to detail, finished appearance, proportion & symmetry.

TECHNICAL SKILLS & DEGREE OF DIFFICULTY
Structural techniques, utilization, craftsmanship.

CREATIVITY & ORIGINALITY
First impression, artistic impression.

MISE EN PLACE
- Before the contest, no raw material processing is allowed with the exception of the mandatory washing. In case a piece of fruit or vegetable is needed, one is to proceed with the cut after the start of the contest is given. The same goes for the peeling, cutting, clipping etc.
- It is permitted before the start of the live competition to make a little incision in order to inspect the thickness of the peel or the state of the material.

HYGIENE
- Participants wear proper attire (hair is restrained) and follow the guideline standards of hygiene:
  - During the execution of the project.
  - When storing the resulting carvings.
  - While exhibiting them.
- Gloves are not necessary when carving display centerpieces.
- Gloves are mandatory when carving elements or plate decorations which will be presented to guests.
- Waste management must be handled correctly.
- The carving station must be left in the proper order as per competition rules.

K1 – INDIVIDUAL CLASSIC FRUIT AND VEGETABLE CARVING

OBJECTIVE
Make up own banquet compositions of own fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

PARTICIPANTS
- Individual participants are welcome to take part in the contests without consideration of their age, occupation or citizenship.
- Participants can only enter one display per day. This display must be exhibited on one day only.
Any display or part of a display presented more than once will automatically result in the disqualification of the participant who presents it.

**TIMING**

Participants or teams who arrive late can be disqualified.

**RULES**

- Each participant shall place their entry card next to their entries. This card cannot reveal name, country or other personal information.
- The competitors have two hours to assemble their displays on the exhibition table.
- Organizers may impose a theme and must clearly state it in the application forms.
- If found offensive, displays may be removed by a juror or the organizers.
- Designs shall be carved from raw food exclusively.
- The height of the items should not exceed 1.20 meter and the width should not exceed 0.8 meter.

**PERMITTED**

- The use of toothpicks, wood skewers, food coloring and any glue is allowed. Such structure/elements must be absolutely invisible to avoid a penalty (10% of the total points earned by the display).
- Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

**PROHIBITED**

- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
- Any advertising included in the designs is not allowed.
- Internal construction of any type, like glass, metal, plastic or wooden supporting structures, may not be used inside finished carved items (They are only allowed in category K 3 and K 4).
- These materials may only be used as stands for exhibiting the carved pieces.
- The use of flowers and buds is not allowed.
- All carvings will be exhibited until the end of the scheduled display. Early removal of the carvings is not allowed.
K2 – TEAM FRUIT & VEGETABLE CARVING

OBJECTIVE
Make up own banquet compositions of own fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

PARTICIPANTS
- Teams are welcome to take part in the contests without consideration of their age, occupation or citizenship.
- There is no limit to the number of people who may compete as a team.
- Teams can only enter one display per day. This display must be exhibited on one day only.
- Any display, or part of a display presented more than once will automatically result in the disqualification of all the members of the team.

TIMING
Participants or teams who arrive late can be disqualified.

RULES
- Each team shall place their entry card next to their entry.
- This card cannot reveal name, country or other personal information before judging.
- The identity of the team can only be displayed on the cards after the displays are judged.
- The teams have two hours to assemble their displays on the exhibition table.
- Organizers may impose a theme and must clearly state it in the application forms.
- If found offensive, displays may be removed by a juror or the organizers.
- Designs shall be carved from raw food exclusively.
- The height of the items should not exceed 1.80 meter and the base of the display should not exceed 1.5 m x 1.5 m.

PERMITTED
- The use of toothpicks, wood skewers, food coloring and any glue is allowed. Such structure/elements must be absolutely invisible to avoid a penalty (10% of the total points earned by the display).
- Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

PROHIBITED
- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
- Any advertising included in the designs is not allowed.
- Internal construction of any type, like glass, metal, plastic or wooden supporting structures, may not be used inside finished carved items (They are only allowed in category K 3 and K 4).
- These materials may only be used as stands for exhibiting the carved pieces.
- The use of flowers and buds is not allowed.
- All carvings will be exhibited until the end of the scheduled display. Early removal of the carvings is not allowed.

K3 – INDIVIDUAL ARCHITECTURAL FRUIT/VEGETABLE CARVING

OBJECTIVE
Make up own banquet compositions of own fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

PARTICIPANTS
- Individual participants are welcome to take part in the contests without consideration of their age, occupation or citizenship.
- Participants can only enter one display per day. This display must be exhibited on one day only.
- Any display or part of a display presented more than once will automatically result in the disqualification of the participant(s) who presents it.

TIMING
Participants or teams who is arrive late can be disqualified.

RULES
- Each participant shall place their entry card next to their entries.
- This card cannot reveal name, country or other personal information.
- The competitors have two hours to assemble their displays on the exhibition table. Once the competition starts any help to the participant is prohibited. The assistants and helpers may not enter the area of the competition.
Organizers may impose a theme and must clearly state it in the application forms.

If found offensive, displays may be removed by a juror or the organizers.

Designs shall be carved from raw food exclusively.

The height of the items should not exceed 1.20 meter and the width should not exceed 0.8 meter.

**PERMITTED**

- The use of toothpicks, wood skewers, food coloring and any glue is allowed.
- Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible.
- Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

**PROHIBITED**

- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
- Any advertising included in the designs is not allowed.
- The use of flowers and buds is not allowed.
- All carvings will be exhibited until the end of the scheduled display. Early removal of the carvings is not allowed.

**K4 – TEAM ARCHITECTURAL FRUIT & VEGETABLE CARVING**

**OBJECTIVE**

Make up own banquet compositions of own fresh fruits and vegetables, combining various products within one design. List of products is unlimited. Participants should pursue maximum balance of combination, including balance of concept and contents, color pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

**PARTICIPANTS**

- Teams are welcome to take part in the contests without consideration of their age, occupation or citizenship.
- There is no limit to the number of people who may compete as a team.
- Teams can only enter one display per day. This display must be exhibited on one day only.
- Any display, or part of a display presented more than once will automatically result in the disqualification of all the members of the team.
TIMING
Participants or teams who arrive late can be disqualified.

RULES
- Each team shall place their entry card next to their entry.
- This card cannot reveal name, country or other personal information before judging.
- The identity of the team can only be displayed on the cards after the displays are judged.
- The teams have two hours to assemble their displays on the exhibition table.
- Organizers may impose a theme and must clearly state it in the application forms.
- If found offensive, displays may be removed by a juror or the organizers.
- Designs shall be carved from raw food exclusively.
- The height of the items should not exceed 1.80 meter and the base of the display should not exceed 1.5 m x 1.5 m.

PERMITTED
- The use of toothpicks, wood skewers, food coloring and any glue is allowed.
- Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).
- Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible.
- Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

PROHIBITED
- The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
- Any advertising included in the designs is not allowed.
- The use of flowers and buds is not allowed.
- All carvings will be exhibited until the end of the scheduled display. Early removal of the carvings is not allowed.
K5 – INDIVIDUAL LIVE ARTISTIC FRUIT & VEGETABLE CARVING

OBJECTIVE

- Participants are to carve a design, working exclusively in the contest zone, within 3 hours using a wide variety of skills.
- The contest includes the semi-final qualification and the final.
- Qualifiers can be carried out during one day or several days, depending on the number of applications.
- The organizers will announce the day before the competition how many teams will qualify to compete in the final.
- Finalists will be announced after all semi-finals have been completed.

PARTICIPANTS

- Individual participants are welcome to take part in the contests without consideration of their age, occupation or citizenship.
- A person can submit one application only. Each participant shall be registered for a contest on a single day at a time defined by the organizers.
- In order to ensure an orderly use of working tables during the qualification, the organizers will exclusively decide on an applicant's date and time of contest, though all participants' suggestions will be considered.
- Participants will be informed on their qualification date and time beforehand. Each participant shall compete on a date and time defined by the organizers.
- By applying to the contests, participants accept the rules and conditions. Non observation of these rules will results in disqualification of the applicants.

TIMING

- Participants or teams who arrive late can be disqualified.
- Competition schedule is published on the contest's web site.

RULES

- Participants are to carve one banquet composition in 3 hours. Participants must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table and hand over the workplace to a juror in proper condition within this competition time.
- The participants are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas.
- Participants may seek help of an assistant to transport their product and material to the competition hall but the assistant must not stay in the competition area. No accompanying person is allowed in the competition area at any time.
Participants use whole fresh fruits and vegetables only but in any size and in any quantity. Products should be delivered by the participants themselves.

Products must be clean but not peeled. Small cuts made to check the quality of the products is allowed. Precut or peeled products are not allowed.

If a competitor only needs a small piece of a certain vegetable, he/she is allowed to bring along only a small cut of that vegetable, no need to bring a whole piece. This piece should not be peeled and must be shown to the judges so they can allow its use.

All damaged products can be changed even during the competition with the consent of two of the judges.

Each participant shall place their entry card on his/her carving station. The same card shall be attached to the design exhibited.

Carving must be pleasing not aggressive or violent unless theme of the competition requires it. If found offensive, displays may be removed by the jury or the organizers.

Theme can be free or organizers may impose a theme. Theme should be announced together at the beginning of registration.

Any advertising included in designs is not allowed.

No racist or religious symbols are allowed.

During the competition, participants will wear their professional cooking uniforms.

The use of gloves is not mandatory.

Hair must be pulled back and restrained. Chef hats are not mandatory.

In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.

The organizers provide participants with the following items for the contest space

- One working table sized 1.0m x 0.7m.
- One chair.
- No access to an electrical outlet.
- Tables are assigned through the drawing of lots.

Participants shall use their own tools and no requirements to the manufacturer, size or shape are set forth. Any electric tools for carving, peeling, etc., are not allowed.

Participants are allowed to use their own equipment — a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. During the contests, you need to place all equipment, excluding the water bucket, on the table. The under-table space shall be completely free of any bags or boxes and is subject to revision by the Jury.

Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition is allowed.

Food coloring and any glue is not allowed.

Maximum height of the composition is 120cm.
The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed.

Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed.

Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).

Timing and schedule for each competition will be announced in advance on the competition web site.

All carvings will be exhibited until the end of the scheduled display, early removal of the carvings is not allowed.

The finalist will be announced at the conclusion of all semi-finals.

Judging criteria used to score the finalists are the same as the ones used for the semi-final.

The schedule of the final may be different from the schedule of the semi-finals.

RESPONSIBILITIES OF ORGANIZERS

The organizers do not accept any responsibility for the safety of displays or other property of the participants during the contests and the exhibition.

AWARDS

Gold, silver and bronze medals and certificates in accordance with the evaluation criteria of Worldchefs.

The three finalists scored maximum points can be awarded particularly.

During the official ceremonies, each participant shall wear a chef uniform.

K6 – TEAM LIVE ARTISTIC FRUIT & VEGETABLE CARVING

OBJECTIVE

Participants are to carve a design, working exclusively in the contest zone, within 3 hours to using a wide variety of skills.

The contest includes the semi-final qualification and the final.

Qualifiers can be carried out during one day or several days, depending on the number of applications.

The organizers will announce the day before the competition how many teams will qualify to compete in the final.

Finalists will be announced after all semi-finals have been completed.

PARTICIPANTS

Teams of two (2) or three (3) participants are welcome to take part in the contests without consideration of their age, occupation or citizenship.
Teams can submit one application only. Each team shall be registered to compete on a single day at a time defined by the organizers.

Teams will be informed on their qualification date and time beforehand.

In order to ensure an orderly use of working tables during the qualification, the organizers will exclusively decide on an applicant’s date and time of contest, though all teams’ suggestions will be considered.

Participants will be informed on their qualification date and time beforehand. Each participant shall compete on a date and time defined by the organizers.

By applying to the contests, teams accept the rules and conditions. Non-observation of these rules will result in disqualification of the applicants.

**TIMING**

- Participants or teams who arrive late can be disqualified.
- Competition schedule is published on the contest’s web site.

**RULES**

- Participants are to carve one banquet composition in 3 hours. Participants must finish their carving and assemble their displays and clean their work station, remove all waste and tools from table and hand over the workplace to a juror in proper condition within this competition time.

- The participants are allowed in the competition area 30 minutes before the start of the competition to set-up their working spaces and display areas.

- Teams may seek help of an assistant to transport their product and material to the competition hall but the assistant must not stay in the competition area. No accompanying person is allowed in the competition area at any time.

- Participants use whole fresh fruits and vegetables only but in any size and in any quantity. Products should be delivered by the participants themselves.

- Products must be clean but not peeled. Small cuts made to check the quality of the products is allowed. Precut or peeled products are not allowed.

- If a competitor only needs a small piece of a certain vegetable, he/she is allowed to bring along only a small cut of that vegetable, no need to bring a whole piece. This piece should not be peeled and must be shown to the judges so they can allow its use.

- All damaged products can be changed even during the competition with the consent of two of the judges.

- Each participant shall place their entry card on his/her carving station. The same card shall be attached to the design exhibited.

- Carving must be pleasing not aggressive or violent unless theme of the competition requires it. If found offensive, displays may be removed by the jury or the organizers.
Theme can be free or organizers may impose a theme. Theme should be announced together at the beginning of registration.

Any advertising included in designs is not allowed.

No racist or religious symbols are allowed.

During the competition, participants will wear their professional cooking uniforms.

The use of gloves is not mandatory.

Hair must be pulled back and restrained. Chef hats are not mandatory.

In the course of work, competitors should rigorously and professionally maintain cleanliness and respect standard kitchen hygiene procedures.

The organizers provide participants with the following items for the contest space:

- One working table sized 1.5m x 1.5m.
- Three chairs.
- No access to an electrical outlet.
- Tables are assigned through the drawing of lots.

Participants shall use their own tools and no requirements to the manufacturer, size or shape are set forth. Any electric tools for carving, peeling, etc., are not allowed.

Participants are allowed to use their own equipment — a water bucket, cutting boards, rubbish bags, cleaning wipes, knives, etc. During the contests, you need to place all equipment, excluding the water bucket, on the table. The under-table space shall be completely free of any bags or boxes and is subject to revision by the Jury.

Toothpicks, wood skewers, supports, textiles and other decoration materials practically used to enhance a banquet composition is allowed.

Food coloring and any glue is not allowed.

Maximum height of the composition is 150cm.

The use of decorative elements such as stones, artificial flowers, ribbons and beads is not allowed.

Use of unsanitary decoration items (earth, sand, soil, animal fur and moss) as well as cult objects (cross, icons and other attributes of religious practices) is not allowed.

Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).

Timing and schedule for each competition will be announced in advance on the competition web site.

All carvings will be exhibited until the end of the scheduled display, early removal of the carvings is not allowed.
RESPONSIBILITIES OF ORGANIZERS
The organizers do not accept any responsibility for the safety of displays or other property of the participants during the contests and the exhibition.

AWARDS
- Gold, silver and bronze medals and certificates in accordance with the evaluation criteria of Worldchefs.
- The top three (3) teams will receive special awards.
- During the official ceremonies, each participant shall wear a chef uniform.

ICE CARVING

JUDGING POINTS
- Design and composition: 30 points
- Technical skills & degree of difficulty: 50 points
- Creativity and originality: 20 points
- Total: 100 points

FEEDBACK
The team or competitor will be given feedback on their competition day.

PROGRAM REQUIREMENTS
The show organizers dictate the number of blocks required, the amount of time allowed to carve the ice and may establish dimensions to be respected.

DESIGN & COMPOSITION
- Attention to detail, finished appearance, proportion & symmetry.
- Ice carving must be completed on time.
- Piece must conform to the dimensions of each specific category.
- Piece must be three dimensional and appealing from all angles.
- Dimensions and theme must be respected – theme may be imposed by the contest organizers.
- Theme must be inoffensive and non-violent.
- Theme must be cleverly interpreted, well researched and clearly understood.
- Ice carving must be light, proportionate and well balanced.
- There must be a clear focal point.
- Design must be elegant, sophisticated, sober, peaceful and joyful.
- Ice carving must be fragile and well balanced.
- The complexity of the design will be judged in relationship to the available amount of time, volume of ice and carving conditions.
- The sculptor must create a maximum of detail.
The sculpture must have a clean and finished appearance that displays the special qualities of ice.

The carving must be free of rough cuts, cracks, chips, slush, drip marks, loose shavings, dirt, saw dust, foreign material (piece of paper from template), etc.

When a sculpture is designed to be a realistic representation of an object, animal or person, or a combination of such items, these features must be proportional to one another and anatomically correct.

Symmetrical pieces must be precise and identical in reverse.

### TECHNICAL SKILLS & DEGREE OF DIFFICULTY
- Structural techniques, utilization and craftsmanship.
- Various tools should be used skillfully.
- Carving must display a variety of features, textures or effects.
- The sculpture’s shape or size should not be restricted by the original size or shape of the ice block.
- Seams should be located to fit the design, they should not distract the design and fit tightly and smoothly, without gaps or excessive fillers.
- Top quality seams must be nearly invisible and must not detract from the appearance of the design.
- Perfect vertical seams that support considerable weight are much more difficult to execute than horizontal ones and are worthy of higher score.
- Ice trimmings may be used to add additional features to enhance the design.
- The width, length and height of the final work should not be less than half of the original volume of the block.
- The ice block must be sculpted on all four sides in a satisfactory way without cracking.

### CREATIVITY & ORIGINALITY
- First impression, artistic impression.
- The sculpture should excite or stimulate the spectator at first sight.
- The first impression score represents the judges’ and public’s initial feeling of overall quality.
- The sculpture should be aesthetically striking.
- The sculpture should evoke an “emotion” or a “reaction”.
- This category rewards innovative, risk taking competitors.
- The sculptor should incorporate a new design, technique, topic or theme.
- Sculpture new original ideas should advance ice carving designs, themes, techniques and experimentations.
- This design should not have been seen in previous competitions, books or other literature.
- New or innovative tools should be used.
- Degree of difficulty must be high.
- Sculpture must represent many hours of planning and creation.
SCORING GUIDELINES
<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Recipes true to labeling</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Two pieces cold – two pieces hot</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Right number of pieces</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Portion size</td>
<td>Good</td>
<td>Too big/small</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Practical to take and eat</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Harmonious designs</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Appetizing</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Variation of shapes/designs</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Variation of main ingredient</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Variation of techniques</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Possible to make without aspic</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Practical for large buffets</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>13</td>
<td>Contrasting textures</td>
<td>Yes</td>
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<td></td>
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<tr>
<td>14</td>
<td>Harmonious flavors</td>
<td>Yes</td>
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<td></td>
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<tr>
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<td>Coloring</td>
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<td>Artificial</td>
<td></td>
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<tr>
<td>16</td>
<td>Appearance</td>
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<td>Bad</td>
<td></td>
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<tr>
<td>17</td>
<td>Aspic – right thickness</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Aspic – lump/bubble free</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>Originality – Innovative</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>20</td>
<td>Degree of difficulty</td>
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<td>Low</td>
<td></td>
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<tr>
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<td>Precision and finesse</td>
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<td>Low</td>
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<tr>
<td>22</td>
<td>Craftsmanship</td>
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<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
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</tr>
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<td>1</td>
<td>Recipes true to labeling</td>
<td>Yes</td>
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</tr>
<tr>
<td>2</td>
<td>Right number of pieces on the platter (main &amp; garnish)</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>Harmonious designs</td>
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<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Appetizing</td>
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<td>No</td>
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<td>Presentation on the platter Lines and proportions</td>
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<td>Bad</td>
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<td>6</td>
<td>Size and shape of garnish in relation to main pieces</td>
<td>Good</td>
<td>Bad</td>
<td></td>
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<td>7</td>
<td>Garnish should not look like finger food</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>8</td>
<td>No bowls or spears or glasses or small plates</td>
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<td>No</td>
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<td>9</td>
<td>Does the buffet platter have three (3) main items with one (1) garnish for each main item</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>10</td>
<td>Are the end pieces placed on the platter close to the corresponding slices</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>11</td>
<td>Is the platter served with a salad and three (3) sauces or chutneys on the side</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Salad chutney sauce can not be on the plate but has to be on the plate</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>13</td>
<td>Variation of shapes/designs</td>
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<td>No</td>
<td></td>
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<td>14</td>
<td>Possible to make without aspic</td>
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<td>No</td>
<td></td>
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<tr>
<td>15</td>
<td>Variation in cooking techniques</td>
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<td>No</td>
<td></td>
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<tr>
<td>16</td>
<td>Harmonious flavors</td>
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<td>No</td>
<td></td>
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<tr>
<td>17</td>
<td>Coloring</td>
<td>Natural</td>
<td>Artificial</td>
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<td>21</td>
<td>Originality – Innovative</td>
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<td>No</td>
<td></td>
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<tr>
<td>22</td>
<td>Variation of main ingredient</td>
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<td>23</td>
<td>Variation of techniques</td>
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<td>25</td>
<td>Precision and finesse</td>
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<td>26</td>
<td>Craftsmanship</td>
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<td>Low</td>
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<td>27</td>
<td>Presentation and portion size on the plate</td>
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<td>No.</td>
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</tr>
<tr>
<td>1</td>
<td>Recipes true to labeling</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>One (1) hot starter where all components have to be hot</td>
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<td>No</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Two (2) cold starters where all components have to be cold</td>
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<td></td>
<td></td>
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<td>3</td>
<td>Variation of main ingredients and garnish</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>4</td>
<td>Portion size</td>
<td>Good</td>
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<td>Possible to make without aspic</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>10</td>
<td>Contrasting textures</td>
<td>Yes</td>
<td>No</td>
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<td>11</td>
<td>Harmonious flavors</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>12</td>
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<td>Bad</td>
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<td>14</td>
<td>Aspic – right thickness</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>15</td>
<td>Aspic – lump/bubble free</td>
<td>Yes</td>
<td>No</td>
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<td>16</td>
<td>Originality – Innovative</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>17</td>
<td>Degree of difficulty</td>
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<td>Precision and finesse</td>
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<td>20</td>
<td>If there is a glass or bowl on the plate, it is possible to serve it right</td>
<td>Yes</td>
<td>No</td>
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<td>No.</td>
<td>Description</td>
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<td>Yes</td>
<td>No</td>
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<tr>
<td>2</td>
<td>Balanced &amp; harmonious portion sizes</td>
<td>Good</td>
<td>Too big/small</td>
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<td>3</td>
<td>Harmonious designs</td>
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<td>Yes</td>
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<td>Balanced composition</td>
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<td>21</td>
<td>If there is a glass or bowl on the plate, it is possible to serve it right</td>
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<td>No</td>
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<td>Preparation of ingredients according to rules</td>
<td>Yes</td>
<td>No</td>
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<td>2</td>
<td>Stocks according to rules, with hot and cold samples prepared for tasting by judges</td>
<td>Yes</td>
<td>No</td>
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<td>3</td>
<td>Ingredients organized and correctly placed in storage</td>
<td>Yes</td>
<td>No</td>
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<td>4</td>
<td>Is fish and meat placed on correctly on drop trays</td>
<td>Yes</td>
<td>No</td>
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<td>5</td>
<td>Is all equipment and tools organized and ready to be used</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>6</td>
<td>Is extra equipment and special tools approved by the organizers</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>7</td>
<td>Are the stations equipped with work schedules with timing</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>8</td>
<td>Are menu folders with recipes prepared for the judges</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>9</td>
<td>Are all team members correctly and uniformly dressed and ready to start</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>10</td>
<td>Is the waste management system in place</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>11</td>
<td>Is the cleaning equipment in place</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>12</td>
<td>Are the presentation photos of the menu ready do they conform with the served menu</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>13</td>
<td>Has the team shown the checkist for the temperatures of the food items</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>No.</td>
<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
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<tr>
<td>1</td>
<td>Was cleaning organized in connection with mise en place</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>2</td>
<td>Have rings and watches been taken off</td>
<td>Yes</td>
<td>No</td>
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<td>3</td>
<td>Are critical fresh ingredients placed in the fridge between preparation work and covered</td>
<td>Yes</td>
<td>No</td>
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<td>4</td>
<td>Are protective gloves used when working with critical ingredients and ready-to-eat food</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>5</td>
<td>Are knives and other tools and cutting boards cleaned between work operations</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>6</td>
<td>Are the work stations cleaned between work operations</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>7</td>
<td>Did the chefs wash their hands between work operations</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>8</td>
<td>Were spoons used for tasting and were they changed and cleaned between use</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>9</td>
<td>Was the floor cleaned after spillage</td>
<td>Yes</td>
<td>No</td>
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<td>Was the kitchen cleaned before service</td>
<td>Yes</td>
<td>No</td>
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<td>11</td>
<td>Did the chefs change to clean aprons before service</td>
<td>Yes</td>
<td>No</td>
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<td>12</td>
<td>Was washing up of dishes done also during preparation</td>
<td>Yes</td>
<td>No</td>
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<td>13</td>
<td>Was the chefs uniforms neat and tidy during the whole competition</td>
<td>Yes</td>
<td>No</td>
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<td>14</td>
<td>Was waste management correctly used</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>15</td>
<td>Was the kitchen left in the proper way as per competition rules</td>
<td>Yes</td>
<td>No</td>
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<td>16</td>
<td>Are the ingredients used in an economical way</td>
<td>Yes</td>
<td>No</td>
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<td>Are excess ingredients saved and placed in fridge or freezer</td>
<td>Yes</td>
<td>No</td>
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<td>18</td>
<td>Is the correct and specified work sequence followed</td>
<td>Yes</td>
<td>No</td>
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<td>Are the stocks reduced and flavored correctly Is meat cut up and trimmed correctly</td>
<td>Yes</td>
<td>No</td>
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<td>20</td>
<td>Is the fish handled and filleted correctly</td>
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<tr>
<td>No.</td>
<td>Description</td>
<td>Positive</td>
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<td>Comments</td>
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<tr>
<td>21</td>
<td>Are meat and fish cooked to the correct temperatures and according to recipes</td>
<td>Yes</td>
<td>No</td>
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<td>22</td>
<td>Are vegetables and legumes handled correctly – from preparation to service</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>23</td>
<td>Are the sauces cooked correctly</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>24</td>
<td>Are the sauces strained well and correctly</td>
<td>Yes</td>
<td>No</td>
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<td>25</td>
<td>Do sauces and soups have the correct consistency</td>
<td>Yes</td>
<td>No</td>
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<td>26</td>
<td>Is the correct working tools and equipment used for the different operations</td>
<td>Yes</td>
<td>No</td>
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<td>27</td>
<td>Are the right size pots and pans used</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>28</td>
<td>Is the correct type of knife used for the different cutting operations</td>
<td>Yes</td>
<td>No</td>
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<td>29</td>
<td>Are the kitchen machines and equipment used correctly</td>
<td>Yes</td>
<td>No</td>
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<td>Is energy consumption considered</td>
<td>Yes</td>
<td>No</td>
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<td>31</td>
<td>Are the chefs competent in traditional cooking techniques</td>
<td>Yes</td>
<td>No</td>
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<td>32</td>
<td>Are contemporary and modern cooking techniques used</td>
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<td>Are the chefs competent in the cooking techniques that are used</td>
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<td>No</td>
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<td>34</td>
<td>Are the purées properly pressed through a colander</td>
<td>Yes</td>
<td>No</td>
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<td>35</td>
<td>Are the salads handled correctly from preparation to service</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>36</td>
<td>Are the vegetables cut and chopped correctly</td>
<td>Yes</td>
<td>No</td>
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<td>37</td>
<td>Is the preparation work organized and divided well between all chefs</td>
<td>Yes</td>
<td>No</td>
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<td>38</td>
<td>Is the team well balanced for the selected menu</td>
<td>Yes</td>
<td>No</td>
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<td>39</td>
<td>Is the work in the kitchen well-structured and methodical</td>
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<td>Recipes true to labeling and correct name on the dish</td>
<td>Yes</td>
<td>No</td>
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<td>Correct cooking methods</td>
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<td>Good use of the serving space on the plate</td>
<td>Yes</td>
<td>No</td>
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<td>5</td>
<td>No decorations on the rim of the plate</td>
<td>Correct</td>
<td>Wrong</td>
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<td>Are all items on the plate edible (shellfish, oysters and clams in their shell is OK)</td>
<td>Yes</td>
<td>No</td>
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<td>7</td>
<td>No fresh herbs with stalks on the plate</td>
<td>Correct</td>
<td>Wrong</td>
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<td>8</td>
<td>Is the garnish right for the season</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
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<td>Correct nutritional values</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>10</td>
<td>No repetitions of shape, color or main ingredient</td>
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<td>Wrong</td>
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<td>11</td>
<td>Is it clear what the main ingredient is and is it in focus</td>
<td>Yes</td>
<td>No</td>
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<td>12</td>
<td>Is the plating done to make the eating logical for the guest</td>
<td>Yes</td>
<td>No</td>
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<td>13</td>
<td>No deep fried ingredient in sauce</td>
<td>Correct</td>
<td>Wrong</td>
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<td>Correct and balanced proportions of ingredients on the plate</td>
<td>Yes</td>
<td>No</td>
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<td>All components on the plate add something in flavor to the dish</td>
<td>Yes</td>
<td>No</td>
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<td>16</td>
<td>Rare cooked meat is not covered by sauce</td>
<td>Correct</td>
<td>Wrong</td>
<td></td>
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<tr>
<td>17</td>
<td>The presentation is appetizing and a pleasure to the eye and invites to eating</td>
<td>Yes</td>
<td>No</td>
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<td>18</td>
<td>Do the complements enhance the presentation</td>
<td>Yes</td>
<td>No</td>
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<td>19</td>
<td>Presentation and components are not too complicated for an efficient service</td>
<td>Correct</td>
<td>Wrong</td>
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</tr>
</tbody>
</table>
## SERVICE
### HOT KITCHEN SCORING GUIDELINES

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Preparations ready in time for service</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Did the same member manage the pass during the whole service Did he/she do more than check and wipe the plate during service</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Service starts on time</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Is the flow of service smooth and efficient</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Cooperation with the service crew is smooth and efficient</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Is the service well organized and effective to enable warm food to be served</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

## TASTE
### HOT KITCHEN SCORING GUIDELINES

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Taste, scent, and appearance forms a unity and is in harmony</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>The characteristic taste of the different ingredients is possible to identify</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>The complements adds to the taste of the main ingredient</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Good variation of textures of the different components on the plate</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>A nice and balanced aftertaste</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>No conflicting tastes</td>
<td>Correct</td>
<td>Wrong</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Is there a harmony and development in tastes between the dishes of the menu</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>
## Pastery Arts
### 20 Pastery Arts Centerpieces - Design and Composition

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Piece is presented on time</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Piece is right dimensions</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Piece is three dimensional and appealing from all angles</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Theme is cleverly interpreted</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Theme is inoffensive and non-violent</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Display is light, proportionate, and well balanced</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Display is elegantly colored</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Multiple techniques are demonstrated</td>
<td>3 or more</td>
<td>&lt; than 3</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Clear focal point</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Design is elegant, sophisticated, sober, peaceful and joyful</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Use of molds is limited</td>
<td>25% or less</td>
<td>&gt;25%</td>
<td></td>
</tr>
</tbody>
</table>

## Pastery Arts
### Centerpieces – Creativity and Originality

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Piece is original and creative</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Innovative techniques are used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>New or innovative tools are used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Degree of difficulty is high</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Centerpieces took many hours to plan and create</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>
### PASTRY ARTS
#### CENTERPIECES – TECHNIQUES SKILLS

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Anatomically correct (when applicable)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Realistic representation of object, animal or person, etc., proportional to one another</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Symmetrical pieces are identical in reverse</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Pieces fit perfectly, no visible seams, no finger marks</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Nougatine and/or caramel are perfectly cooked</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Coloring is</td>
<td>Food safe</td>
<td>Not</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Colors are true to nature, refined and blended</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Airbrushing is delicate and sophisticated</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Painting and/or silk screen is clean and free of smudges</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Brush strokes are precise and smooth</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

### PASTRY ARTS
#### PETITS FOURS – PRESENTATION/INNOVATION

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Display is structured and organized</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Display illustrates the theme</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Display is elegant, not excessively colored</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>All pieces are not of the same color</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Display is original and creative</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Display is appetizing</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Innovative techniques are used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>New or innovative tools are used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>
### PETITS FOURS – COMPOSITION

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Degree of difficulty</td>
<td>High</td>
<td>Low</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Techniques demonstrated</td>
<td>&gt;1</td>
<td>I</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Flavors</td>
<td>Varied</td>
<td>Duplicated</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Textures</td>
<td>Varied</td>
<td>Duplicated</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Textures</td>
<td>Good</td>
<td>Too hard</td>
<td>Too soft</td>
</tr>
<tr>
<td>6</td>
<td>Forms/shapes</td>
<td>Varied</td>
<td>Duplicated</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Form/shapes</td>
<td>Sophisti-</td>
<td>Common</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Not too complicated</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Decoration is complementary</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Use of molds represent</td>
<td>25% or &lt;</td>
<td>&gt;25%</td>
<td></td>
</tr>
</tbody>
</table>

### PETITS FOURS – PROFESSIONAL PREPARATION

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Baked elements are baked properly</td>
<td>Yes</td>
<td>Over/under</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Glazing is be thin, shiny, bubble-free and smooth</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Foots and bases</td>
<td>Clean</td>
<td>Drips</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Decorations are even, delicate and precise</td>
<td>Thin</td>
<td>Thick</td>
<td>Sharp Dangerous</td>
</tr>
<tr>
<td>5</td>
<td>Fillings are smooth and soft. Limited binding used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Color is food safe and subtle</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Crust on crystallized items</td>
<td>Thin</td>
<td>Thick</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Layers are</td>
<td>Precise</td>
<td>Not</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Jellies are</td>
<td>Tender</td>
<td>Rubberby</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Flavor are</td>
<td>Pleasant</td>
<td>Too sweet</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Petits-fours are</td>
<td>Natural</td>
<td>Shellacked</td>
<td></td>
</tr>
</tbody>
</table>
### PASTRY ARTS
#### PLATED DESSERTS – PRESENTATION/INNOVATION

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Desserts are edible and appetizing</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Plate descriptions match the desserts presented</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Theme is clearly illustrated</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Coloring is elegant and not excessive</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Shapes are realistic</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Desserts are original and creative</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>

### PASTRY ARTS
#### PLATED DESSERTS – COMPOSITION

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Positive</th>
<th>Negative</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Level of skill is high, hand skills are precise and sophisticated (piping, cutting, glazing, forming)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>4 different desserts: One chocolate One fruit Two team choice</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Varied composition (cookies, cream, glaze)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Elements of varied temperature</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Innovative, trendy techniques are used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Decoration is complementary</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Use of molds is limited</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Every element on the plate (sauces, glazes, fillings, cakes, cookies etc.) demonstrates a flavor (i.e., zest, nuts, vanilla seeds, etc.)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>There is enough sauce represented to contribute flavor and texture to the dessert</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>No.</td>
<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
</tr>
<tr>
<td>-----</td>
<td>----------------------------------------------------------------------------</td>
<td>----------</td>
<td>----------</td>
<td>----------</td>
</tr>
<tr>
<td>1</td>
<td>Level of skill is high, hand skills are precise and sophisticated (piping, cutting, glazing, forming)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Baked elements are properly baked</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Glazing is thin, shiny, bubble free and smooth</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Fillings are smooth, soft, do not contain too much binding ingredients and demonstrate flavor</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Layers are precise</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Sauces are thickened and strained correctly</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Decorations are thin, uniform (or organic) and clean</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Decorations are not too sharp and/or dangerous</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Decorations shellacked</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Use of food coloring is limited and conforms to health standards</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>No.</td>
<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
</tr>
<tr>
<td>-----</td>
<td>-----------------------------------------------------------------------------</td>
<td>----------</td>
<td>----------</td>
<td>----------</td>
</tr>
<tr>
<td>1</td>
<td>Correct number of plates</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Recipes are true to labeling and have the correct name on the dish (i.e. mille feuille is made with puff pastry)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Plating is on a food-friendly surface (no cast iron, pewter, raw copper, brass or plastic)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Plate is clean and free of marks</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Guest can easily reach to the bottom of the serving vessel</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>No decorations on the rim of the plate</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Preparations are ready in time for service</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Practical dessert is transportable and stable</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Cost of dessert is reasonable (i.e. limited use of gold leaf)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Sauce is sufficient (sauce dishes only ½ filled)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>No.</td>
<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
</tr>
<tr>
<td>-----</td>
<td>------------------------------------------------------------------------------</td>
<td>----------</td>
<td>----------</td>
<td>---------</td>
</tr>
<tr>
<td>1</td>
<td>Ingredients for basic recipes brought in weight out but not further processed</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Raw cold dough brought in sheeted but not portioned</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Ingredients organized and correctly placed in storage</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Decoration elements were brought in</td>
<td>No</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Fruit puree samples prepared for tasting by judges</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Chocolate brought in melted but not tempered</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Sugar for decoration was brought in cooked and colored in the mass. Ready to reheat</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Are all equipment and tools organized and ready to be used</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Extra equipment and special tools approved by the organizers</td>
<td>Yes</td>
<td>No</td>
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<td>10</td>
<td>Stations equipped with work schedules with timing</td>
<td>Yes</td>
<td>No</td>
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<td>11</td>
<td>Menu folders with recipes prepared for the judges</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>12</td>
<td>All team members were correctly and uniformly dressed and ready to cook</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>13</td>
<td>Waste management system in place</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Cleaning equipment in place</td>
<td>Yes</td>
<td>No</td>
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<td>15</td>
<td>Presentation photos of the menu ready and conform with the served menu</td>
<td>Yes</td>
<td>No</td>
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<td>No.</td>
<td>Description</td>
<td>Positive</td>
<td>Negative</td>
<td>Comments</td>
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<td>1</td>
<td>Cost was reasonable</td>
<td>Yes</td>
<td>No</td>
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<td>2</td>
<td>Excess ingredients were saved and properly placed in fridge or freezer</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>3</td>
<td>Energy consumption was considered and reasonable</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>4</td>
<td>Production was planned and efficient</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>5</td>
<td>Available space was optimally utilized by Chefs</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>6</td>
<td>Appropriate tools and equipment were used for the different operations</td>
<td>Yes</td>
<td>No</td>
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<td>7</td>
<td>Items were properly baked (Crispy elements were crispy and soft elements were tender)</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>8</td>
<td>Sauces had the correct consistency (Sauces were thickened and strained correctly)</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>9</td>
<td>Creams and fillings were smooth and not over thickened or bound</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>10</td>
<td>Pastry Chef demonstrated his/her level of skills (Knife skills were precise, piping was precise and consistent, glazing was smooth, thin, bubble free)</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>11</td>
<td>Decorative elements were thin and edible (Use of color was limited and conformed to health standards)</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>12</td>
<td>Contemporary and modern cooking techniques were used</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<td>13</td>
<td>The team was eating and drinking in accordance with Worldchefs hygienic rules</td>
<td>Yes</td>
<td>No</td>
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The presentation was appetizing and inviting
Recipes were true to labeling and correct name on the dish
Food safe serving dishes were appropriately used and at the right temperature (no pewter, raw copper, brass, plastic or cast iron)
Decorations were on the rim of the plate
Fruits were presented only with the stem off
Portion sizes were correct
Additional color was used only in decorative elements
Ingredients were clearly identifiable
Decorations were delicate, thin, shiny, free of bloom
Shapes were created without the use of excessive stabilizer in mixture
Presentation and components were not too complicated for an efficient service
Amount of sauce was sufficient for tasting not just a decoration
Plating was creative and original

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<td>The presentation was appetizing and inviting</td>
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<td>2</td>
<td>Recipes were true to labeling and correct name on the dish</td>
<td>Yes</td>
<td>No</td>
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<td>3</td>
<td>Food safe serving dishes were appropriately used and at the right temperature (no pewter, raw copper, brass, plastic or cast iron)</td>
<td>Yes</td>
<td>No</td>
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<td>4</td>
<td>Decorations were on the rim of the plate</td>
<td>No</td>
<td>Yes</td>
<td></td>
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<tr>
<td>5</td>
<td>Fruits were presented only with the stem off</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>6</td>
<td>Portion sizes were correct</td>
<td>Yes</td>
<td>No</td>
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<td>7</td>
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<td>Decorations were delicate, thin, shiny, free of bloom</td>
<td>Yes</td>
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<tr>
<td>10</td>
<td>Shapes were created without the use of excessive stabilizer in mixture</td>
<td>Yes</td>
<td>No</td>
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<td>11</td>
<td>Presentation and components were not too complicated for an efficient service</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>12</td>
<td>Amount of sauce was sufficient for tasting not just a decoration</td>
<td>Yes</td>
<td>No</td>
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<td>13</td>
<td>Plating was creative and original</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>1</td>
<td>Plating was efficient and uniform</td>
<td>Yes</td>
<td>No</td>
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<td>2</td>
<td>Dessert was transportable and stable</td>
<td>Yes</td>
<td>No</td>
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<td>3</td>
<td>Preparations were ready in time for service</td>
<td>Yes</td>
<td>No</td>
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<td>4</td>
<td>Service started on time</td>
<td>Yes</td>
<td>No</td>
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<td>5</td>
<td>The flow of service was smooth and efficient</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>6</td>
<td>Communication and cooperation with the service crew was smooth and efficient</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>7</td>
<td>The service was well organized and effective to enable warm food to be served warm and cold food cold</td>
<td>Yes</td>
<td>No</td>
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<td>No.</td>
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<tr>
<td>1</td>
<td>Taste, aroma, and appearance were in harmony</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Sweetness was balanced</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>3</td>
<td>The characteristic taste of the different ingredients was identifiable</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>4</td>
<td>There was good variation of textures in the different components on the plate</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>5</td>
<td>No element was too hard, thick, or too crunchy to be eaten with utensils</td>
<td>Yes</td>
<td>No</td>
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</tr>
<tr>
<td>6</td>
<td>Proper and correct use of gelatin or stabilizers enhanced the eating experience</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>7</td>
<td>Tastes were complementary, not conflicting</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Sauce had pleasant texture</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>All elements in the plate contributed to the overall flavor</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>10</td>
<td>Hot components were served hot</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>11</td>
<td>Cold or frozen elements were tempered and not too hard</td>
<td>Yes</td>
<td>No</td>
<td></td>
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<tr>
<td>12</td>
<td>Guest could access entire dessert as served (and spoon is appropriate shape)</td>
<td>Yes</td>
<td>No</td>
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<tr>
<td>13</td>
<td>All elements on the plates were edible (no dry ice, etc…)</td>
<td>Yes</td>
<td>No</td>
<td></td>
</tr>
</tbody>
</table>
ABOUT WORLDCHEFS

The World Association of Chefs’ Societies, or Worldchefs in short, is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris.

Today, this global body has over 100 official member associations that represent some 10 million professional chefs worldwide. The biennial congress is a hallmark tradition of Worldchefs and has been organized in over 20 cities across the world throughout its illustrious 86-year history.

OUR MISSION

The World Association of Chefs’ Societies (Worldchefs) is a non-political professional organization, dedicated to maintaining and improving the culinary standards of global cuisines.

We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession.