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The 2018 Categories

Pastry Competitions

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2. Wedding Cake
3. Best Éclair
4. Best Macaron
5. Arabic Sweets
6. Petits fours & Pralines
7. Three Plated Dessert Presentation
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Bakery Competition

9. Bread Creation (Best Baguette)
10. Best Croissant (Cheese) NEW

Cooking Competitions

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LIVE COMPETITIONS

Oriental Cuisine

1. Oriental Hot and Cold Appetizer (Mezze)

Saudi Cuisine (Team of 2 chefs)

2. Saudi Main Course and Dessert NEW

International Cuisine

3. Jacks Creek Perfect Steak Challenge
4. Chicken Dish
5. Sea Food Dish
6. Fresh Pasta Competition
7. Senior Sandwich Making (Cold and hot)
8. Best Burger Competition (Meat, Chicken, Vegetarian)
9. Fruits and/or Vegetables Carving
Save the Dates!

Pick up of badges
All participants can pick up their badges from the organizer’s office and check out the location and kitchen equipment on 26 November at Riyadh Exhibition Center from 10:00 am to 6:00 pm.

Live Chat Meeting and Kitchens Visit
All participants are invited to a meeting with the committee and judges on 26 November at 5:00 pm to ask all their questions and take all required information related to the competition at Riyadh International Convention & Exhibition Center.

Competition schedule
Will be sent to all participants at least 10 days prior the competition.

Awards ceremony
Gold medals will be distributed at the Award Ceremony taking place on Tuesday 29 November at 8:30 pm. All participants should wear their chef’s uniform at the awards ceremony.
General Information

• The Organizers reserve the right to remove, change or add to the rules and regulations
• The Organizers reserve all rights to the recipes used and the photographs taken during the event
• The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings
• If an award is won, the competitor must be present or send a representative from his/her establishment to receive the award from the information booth
• All participants should wear their chef’s uniform at the awards ceremony
• Participants must show their personal ID and badge in order to enter the salon culinaire area
• Every establishment will receive a helper’s badges depending on the categories participation number. Helpers must go outside the competition area once the competition begins
• All participants must be present at the competition in their chef’s uniform with no establishment logos
• Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
• Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
• Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date.

In case of any doubt, do not hesitate to contact the Organizers
• Category and name changes are not allowed after 19 November 2017. Any entry and/or chef’s name modification or cancellation after this date is not accepted and fees will not be refunded
• Your staff, delegations, supporters are welcome at the exhibition.

In order to attend, all supporters must be from the hospitality field and will need to register on www.saudihoreca.com

Back Area

A back area is available and equipped with the below:
• 4 stainless steel tables
• 2 fridges for the ingredients
• 2 freezers

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B: The back area can only be accessed up to 1 hour before the competition commences. It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.
Dishwashing Area
At the back area, a special room will be available equipped with a sink to wash your dishes

Kitchens
All small kitchen equipment must be provided by the participant example: pans/tins/ladles/cutlery/scales, and so on Kitchen equipment available on site:
• Deep Fryer
• Flat Grill & Ridged Griddle
• Gas Burner with 4 units
• Tabletop refrigerator
• Stainless Steel Worktables
• Microwave
• Salamander
• Convection Oven
• Sink unit with heating element

Competitions Rules and regulations
A-DISPLAY COMPETITIONS

General information

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- Competitors must respect the space limit of each category.
- Judges have the right to test and examine all exhibits and extract samples where necessary.
- During the exhibition period, participants are permitted to “refresh” their creations after the judging process has ended.
- The description of each dish is important for the understanding of taste and technique.
- All dishes must be labeled so they can be identified.
- No artificial colors allowed.
- When the food is not tasted it must present a “visual taste.”
- The description of each dish is important for the understanding of taste and technique.
- Variation of professional modern techniques important but practical.
- Garnish & other ingredients in harmony with the main ingredient.
- Nutritionally balanced.

Judging criteria

- **Taste/Flavor**
  Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste of the cake should be preserved; it must have appropriate quality, flavors and colors.

- **Presentation/Innovation**
  The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly. The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles. Correct and balanced proportions of ingredients on the plate as well as right nutrition. Presentation practical and realistic using correct name for the dishes.

- **Serving arrangement**
  Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. Glass, bowls, cups, spoons, spears, etc. should not affect the service.

- **Composition**
The composition of the desserts must be nutritionally well balanced, easily digestible and light. Innovative, trendy techniques are used. The taste and colors of the creation need to be in line and must complement each other.

- **Correct professional preparation**
  Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.
  The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation. Correct aspic technique, Degree of difficulty and craftsmanship, Clean and precise work, with finesse, Correct and balanced proportions of ingredients on the plate as well as right nutrition
PAstry Competitions

The judging criteria for category A1 and A2

- Design & Composition                          30 points
- Taste/Flavor                                  20 points
- Presentation/Innovation                       20 points
- Correct Professional Preparation              20 points
- Serving Arrangement                           10 points

Category A-1

Themed Celebration Cake
- Free style shape and decoration for 12-15 persons
- All participants are bound to this year’s theme: “Fashion”
- The whole cake must reflect the theme, not just the side decoration
- The weight per piece must be 85-125 g
- Decoration must be entirely edible and handmade
- Inedible blanks can be used as a base
- The cake will be tasted as part of the judging process
- The list of ingredients is required and should be displayed
- Table space allocated per contestant is 70x80 cm

Category A-2

Wedding Cake

- The cake should be made up of three layers
- All decorations must be edible and entirely handmade
- Cake should be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly
- Pillars or stands may be inedible, however must be plain and unadorned, unless decorated by hand
- Royal icing, pastillage etc., may be used in the production
- The bottom layer of the cake must be edible
- Inedible blanks may be used for the two top layers
- Decoration and construction must fit together with the cake’s true baked weight
- The cake should be elaborate, garnished and not a plain sponge
• All decorations should be around the cake and not on top of the cake to better facilitate its cutting
• The cake should comprise 80% edible ingredients and 20% decoration
• The bottom layer will be tasted as part of the judging process
• A list of ingredients is required and must be displayed
• Table space allocated per contestant is 60x60 cm

The judging criteria for category A3 and A6
• Taste/Flavor 40 points
• Presentation/Innovation 20 points
• Composition 15 points
• Correct Professional Preparation 15 points
• Serving Arrangement 10 points

Category A-3
Best Éclair
• One kind of éclair must be prepared ahead of time (Chocolate hazelnut flavor)
• Every participant must present six pieces
• The size of each éclair should be 15 cm
• The identity of the éclair should be respected and the éclair should be easily eaten by hand
• The 6 pieces should be presented on a single platter
• The jury will carry out tasting. Samples to be served fresh separately (two pieces)
• The list of ingredients is required and must be displayed
• Table space allocated per contestant is 30x30 cm

Category A-4
Best Macaron
• One kind of sweet macaron must be prepared ahead of time
• Every participant should present ten pieces
• The size of each macaron should be 3-5 cm diameter
• The 10 pieces should be presented on a single platter
• The jury will carry out tasting. Samples to be served fresh separately (three pieces)
• The list of ingredients is required and must be displayed
• Table space allocated per contestant is 30x30 cm
**Category A-5**

**Arabic Sweets**

- Different kinds of Arabic sweets that include 2 types with “Achta”, 1 with pistachio, 1 with almond 1 fried and 1 free style.
- Every participant must present 5 pieces of each type (total 30 pieces). Each piece must weigh between 25-30 grams after baking, including topping, filling, garnish and decoration.
- The Jury will carry out tasting. Samples are to be served separately and fresh (4 pieces of each kind).
- The list of ingredients is required and should be displayed.
- Table space allocated per contestant is 60 x 60 cm.

**Category A-6**

**Petits fours & pralines**

- Prepare 6 varieties of small pastries (petit fours and praline).
- Prepare 6 pieces of each variety (36 pieces total).
- Each piece must weigh between 8-12 grams.
- Freestyle presentation and theme.
- The Jury will carry out tasting. Samples to be served fresh separately (1 piece of each variety).
- A written description mentioning the theme is required.
- A list of ingredients is required and must be displayed.
- Table space allocated per contestant is 90cm x 75cm.

**The judging criteria for category A-7**

**Judging Criteria**
- **Presentation & Innovation** 30 points
- **Composition** 30 points
- **Correct Professional Preparation** 30 points
- **Serving Arrangement** 10 points

**Category A-7**

**Three Plated Dessert Presentation**

- Preparation of three different desserts. First one made from fruits, the second from chocolate and the third from a regional specialty (e.g. dates, sahlab or similar).
- Each dessert is to be presented on a single, appropriate plate. All three desserts must be in harmony and based on a theme.
- Presentation must include a minimum of one hot dessert, to be presented cold.
- All items must be edible.
• The key is simplicity with a high degree of technical skill
• The name of dishes and a list of ingredients, including precise measures, are required
• **No tasting in this category**
• Table space allocated per contestant is 80x80 cm

**The judging criteria for category A8**

**Judging Criteria**
- **Presentation & Design** 25 points
- **Creativity & Originality** 25 points
- **Correct Professional preparation** 20 points
- **Representation of the theme** 25 points

**Category A-8**

**Open Showpiece**

- All participants are bound to this year’s theme: **“Fashion”**
- Only showpieces made of edible food material will be accepted
- To display a showpiece either from one product or a combination of chocolate, sugar, pastillage, marzipan and all techniques of sugar or baked bread dough without yeast)
- Plexi covers are not allowed when judging takes place
- The list of ingredients is required and must be displayed
- Showpiece dimensions for sugar and chocolates: maximum height 125 cm / base 40x60 cm
- Table space allocated per contestant 90x75 cm

**BAKERY COMPETITIONS**

**Category A-9**

**Bread Creation**

- Participants must prepare two types of family baguette (one white and one multicereal) with yeast and sourdough
- Participants must prepare 3 pieces of each (6 pieces in total)
- The jury will carry out tasting. Samples to be served fresh separately (1 piece of each kind)
- Each baguette must be 55-57 cm after baking
- Each baguette must weigh 230-250 g after baking
- Table space allocated per contestant is 40x40 cm
Category A-10

Best Croissant (Cheese)

• Participants must prepare 1 kind of croissant with cheese filling
• 10 pieces must be prepared
• Each piece must weigh 40 g after baking, including toppings, fillings, garnishes, icings or glazes
• The jury will carry out tasting. Samples to be served fresh separately (3 pieces for tasting)
• Table space allocated per contestant is 30x30 cm

COOKING COMPETITIONS

The judging criteria for category A-11

Judging Criteria

• Presentation & Innovation 30 points
• Composition 30 points
• Correct Professional Preparation 30 points
• Serving Arrangement 10 points

Category A-11

Six-course Set Dinner Menu

• Participants must prepare a plated six-course gourmet meal for one person
• The meal must consist of a cold appetizer, a hot appetizer, soup, sorbet, a main course with its garnish and a dessert
• Hot food must be presented cold on appropriate plates
• The same ingredients must not be used in more than one dish
• The sorbet must only be mentioned in writing on the submitted menu, which must be printed on white paper
• No tasting in this category
• The list of ingredients is required and must be displayed
• Table space allocated per contestant is 100x100 cm
Category A-12

Cold-Canapés and tapas

• Participant must prepare 6 different kind of cold International canapés or tapas. (3 hot to be displayed cold and 3 cold tapas)
• The canapés can be made on spoons
• Participant must prepare 6 pieces of each kind (Total 36 pieces)
• Decoration must be entirely edible and handmade

**No tasting in this category**
• The list of ingredients is required and must be displayed in front of the jury
• Allocated table space per contestant is 60 x 60 cm

B- LIVE COMPETITIONS

General Rules

• Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
• Participants must clean the kitchens after they finish the competition.
• Participants must refer to the hygiene rules and regulations of Boecker.
• Participants are not allowed to promote any competitive product to the competition’s sponsors.
• Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
• All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent).
• Ready-made products are not allowed and may result in disqualification for the team.

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the maximum score

Basic stocks: Can be brought not reduced, seasoned or thickened

Salads:
• Cleaned, washed but not mixed or cut
• Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds have to be removed.
• Onions can be halved to check quality
• Vegetables like tomatoes may be blanched and peeled
• Broad beans may be shelled
• Vegetables purees are not allowed
• Only chickpeas for Hummos in oriental categories can be brought boiled and mashed to the competition

**Fish:** Gutted, scaled, not filleted

**Shells:** Cleaned, raw in their shells

**Crustaceans:** Cleaned, washed, can be boiled in their shells but not mixed or cut

**Meat and poultry**
- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages must be made on site
- Raw liver/sweetbread can be soaked in milk but not seasoned/marinated

**Bones for stock:** Bones (including extra) can be brought in cut into small pieces

**Eggs:** Can be separated and pasteurized but not processed in any other way

**Pasta Dough:** Pasta Dough can be prepared but not cooked

**Dry Ingredients:** Can be weighed and measured

**Pastry Sponge Biscuits Meringue**
- Can be brought in but not cut, sliced or chopped
- Macarons cannot be brought in
- Meringue as décor has to be dried on-site

**Fruit Pulps & Puree:** Can be brought in, but final sauce or coulis must be prepared on-site

**Décor Elements:** 100% done on site
Scale of penalties

Up to 5 points will be deducted from the final grade in case of:
• Practical size of portion (cost control, product waste and nutrition)
• Harmonies balance of meat and garnish
• Proteins that would be unhealthy to eat like undercooked chicken
• Vegetables cutting and cooking
• Use of inedible materials
• Portion weight must be kept within the norms of accepted practice
• Portion seasoning
• Time respect
• Not wearing official chefs uniform and hat
• Revealing the contest name on uniforms
• Bringing pre-cooked food into the competition

Very Important!
• Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.
• A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.

JUDGING CRITERIA

• Taste/Flavor
Competitors must ensure that the item presented reflects the maximum taste and flavor. The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other. Taste & texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature & seasoning, distinctive/specific tastes are preserved, the aftertaste must also be considered

• Correct professional preparation
Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.
The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation. The organization at the kitchen, time management, temperature of sensitive products, cleaning of the team and packing of their own equipment.
• Hygiene
Refer to Boecker’s hygiene rules. Participants will be graded on their hygiene by a Boecker representative, who will judge all participants according to the hygiene rules and regulations.

• Mise en place
The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

• Presentation
The dish must be appetizing, appealing, attractive and tastefully displayed. Main ingredient must be easy to recognize and nothing on the rim of the plate.

• Service
Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. The food needs to have the right temperature when it leaves the kitchen avoiding time consuming plating.

ORIENTAL CUISINE

The judging criteria for category B-1 to B-3

Judging Criteria

• Taste/Flavor 50 points
• Correct Professional Preparation 15 points
  Working skill/techniques
• Hygiene 10 points
• Mise en place 10 points
• Presentation 10 points
• Service 5 points
Category B-1

Oriental Hot and Cold Appetizers (Mezze)

- Individual participation
- Duration: 45 minutes
- Each participant will have to prepare 2 varieties of Oriental appetizers 1 hot (2 portions) & 1 cold (2 portions)
- The participant should prepare 2 portions of each for tasting
- Chickpeas for Hummos can be brought boiled and mashed to the competition
- Meat can be minced ahead of time but should be assembled on-site.
- Dishes must be presented on individual plates with appropriate garnish
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- Ready-made products are not allowed and may disqualify the team
- “Mezze” bowls should be provided by the participants
- Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition

SAUDI CUISINE (TEAM OF TWO CHEFS)

Category B-2

Saudi Main Course and Dessert

- Team participation: Two chefs
- Duration: 1 hour (60 minutes)
- Each team will have to prepare 2 Saudi dishes made of:
  - One main course
  - One dessert
- Each team must prepare two portions of each for tasting
- All ingredients will be checked for suitability by the judges before the competition starts
- The dishes should represent a variety of cooking methods using same ingredients as those used in Saudi cuisines
- Any specific utensils for the competition should be provided by the participants
- Ready-made products are not allowed and may disqualify the participant
INTERNATIONAL CUISINE

The judging criteria for category B4

Judging Criteria

- Taste/Flavor: 40 points
- Correct doneness: 40 points
- Cooking Technique: 20 points

Category B-4

Jacks Creek Perfect Steak Challenge

- Individual participation
- Duration: 20 minutes
- The chefs will be randomly assigned a cut of steak and a cooking method.
- The steak will be sourced from the same primal so all competitors have the same steak from same animal.
- Each participant will be allocated a different cooking method.
- The cut of steak given to the chefs on the spot will include a selection of one meat cut from the following: Tenderloin, Sirloin, Rib Eye, Rump, Skirt or Oyster Blade
- Once cut and cooking doneness have been determined each competitor will be presented with their steak.
- All steaks will be sourced and cut to the same size and weight.
- Competitors should bring with them their cooking pans and utensils
- Competitors can only bring with them: salt, pepper, butter or similar and olive oil.

N.B. The meat will be distributed to all participants before starting the competition
The judging criteria for category B-5 to B-9

Judging Criteria

- Taste/Flavor 50 points
- Correct Professional Preparation 15 points
  Working skill/techniques
- Hygiene 10 points
- Mise en place 10 points
- Presentation 10 points
- Service 5 points

Category B-5

Chicken Dish Competition
- Individual participation
- Duration: 45 minutes
- Competitors should prepare 2 portions for tasting
- Dishes must be presented on individual plates with appropriate garnish
- All ingredients and specific utensils for the competition must be provided by the participants

Category B-6

Seafood Dish competition

- Individual participation
- Duration: 45 minutes
- Competitor will have to prepare one main course of their choice consisting of fish or seafood or a combination of fish and seafood with appropriate vegetable, starch and garnishes for 2 covers
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the judges the competition day, which includes the ingredients and method of preparation of the dishes.
- Competitors have to cook the dish according to the recipes submitted to the judges.
Category B-7

Fresh Pasta Competition
- Individual entry
- Duration: 45 minutes
- Competitors should prepare, cook and present two different fresh pasta dishes to competitor’s own choice for two covers each
- The two different pasta dishes should be different in shape, sauces and garnish.
- Participants can bring their pasta dough ready-made to the competition but they have to prepare the filling on-site
- The pasta should be cooked al dente; overcooked pasta will lead to point reduction.
- All other ingredients should be brought by competitor in unprepared state
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes, and name of the type of pasta shape.

Category B-8

Senior Sandwich Challenge (Cold and hot)
- Individual entry
- Duration: 30 minutes
- Participants must prepare 2 sandwiches to be tasted by the jury
- Each sandwich to be served on a separate plate with its side garnish
- Sandwiches can be oriental using local ingredients, bread and recipes such as (e.g. Tawook, shawarma, Falafel,...) or occidental with meat poultry or vegetarian filling NEW
- All ingredients should be brought by the competitor in unprepared state, not trimmed, cut or sliced.
- Sauces must be prepared on-site NEW
- Cold sandwiches should be prepared in pain demi (white, brown, multi-seeds) and hot sandwiches can be prepared with any type of bread NEW
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes.
**Category B-9**

**Best Burger**

- Individual participation
- Duration: 30 minutes
- Participants must prepare two burgers for tasting
- Participants must assemble the burger during the competition
- Burgers may include any combination of condiments such as ketchup, mayo, mustard, spreads such as pesto, sauces such as barbecue and toppings such as onions, tomatoes etc.
- Pre-minced meat can be brought to the competition but should be flavored onsite
- All burgers must comprise of a ground beef, chicken, meat, fish, or vegetarian patty
- All ingredients will be checked for suitability by the judges before the competition starts

**Judging criteria for category B-10**

- Correct professional preparation/technical skills 50 points
- Design and composition 30 points
- Creativity and Originality 20 points

**Category B-10**

**FRUITS AND/OR VEGETABLES CARVING**

- Individual Participation
- Free style theme
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm
AWARDS
60 to 69 points is merit certificate
70 to 79 points is bronze medal and certificate
80 to 89 points is silver medal and certificate
90 to 100 points is gold medal and certificate

The hotel/restaurant with the highest number of gold medals will be rewarded

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

**Hygiene Award:** A special hygiene shall be commissioned with a trophy for the participant showing the highest standard of food safety and hygiene in each live category

**The gold medalists will be eligible for fast rack audition for TOP CHEF TV program.** (NB: applicable only to Arab participants) HORECA network is not responsible for the audition or selection of TOP CHEF