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GENERAL INFORMATION

Introduction

From the 13 – 16 November 2019, Food & Beverage Industry will converge in Jakarta at SIAL Interfood Exhibition at the Jakarta International Expo Kemayoran.

Alongside this exhibition event, there will be the 3rd LaCuisine Indonesia 2019, an exciting cooking competition showcasing the skills and expertise of chefs and young chefs in the industry.

Dates and Venue

SIAL Interfood Exhibition 13 - 16 November 2019
LaCuisine 13 - 16 November 2019

Opening hours and admission

The LaCuisine open from 10.00 hours – 17.00 hours to the public who will have the opportunity to see different class of cooking competition in daily basis.

SIAL Interfood 2019

Visit numerous stands displaying equipment, products, supplies and services for the Hotel Restaurant and Catering Industries. With Exhibitors from all corners of the world, this is the ideal opportunity to update your operation and improve your productivity.
Greeting Chefs,

Our colleagues in Jakarta have really lifted the bars recently with all their culinary accolades, now as part of their training system they are offering you the opportunity to showcase your own skills at the 3rd LaCuisine Cooking Competition 2019.

This culinary event is been held in conjunction with SIAL Interfood Indonesia in Jakarta International Expo Kemayoran come November 13th – 16th – are you ready?

Asia is going through a culinary circle at present, and not reinventing dishes, but are now taking our heritage cuisine and establishing this as a forefront to our cuisine on the food we eat day to day. Dishes your mother or her mother prepared with precision and more importantly love. This is our cuisine in a modern way now.

WorldChefs are fully supportive of the initiatives of the ACP Jakarta and their management team to bring Indonesia to promote ‘Home Grown Talent’ and the richness of the traditional and non-traditional cuisines. Moving forward in a busy world, Indonesia has seen the benefits of training young chefs to enhance their skills, technique and help boast the enthusiasm shown by the competitors.

The ball is resting in your court or field to bring out your skills, the great flavors – a long with taste profiles of your dishes and just to add a little of modern presentation and you are creating masterpieces.

WorldChefs will be watching with eager eyes and looking for great results for you guys from the 3rd LaCuisine Cooking Competition in Jakarta. And training is your major factor so start the ball rolling guys and live and learn from each other.

Happy cooking!

Dr. Rick Stephen CMC Hon.

WorldChefs Continental Director – Asia
Dear Competitors,

It is wonderful to be back in Jakarta for this great competition. Every year we have received more entries, and the standard has improved every year. It is great to see the preservation of some of Indonesia’s classical dishes, and their adaptations to modern times.

The judges are here not to try and fail you, but are there to guide you, to help improve our craft.

So I welcome all of you to The 3rd LaCuisine Cooking Competition at SIAL Interfood 2019 and wish all of you good fortune and success.

Selamat Bertanding

Michael Strautmanis

Chief Judge of the 3rd LaCuisine 2019
Dear Participants and Colleagues,

It is an honor for us, Association of Culinary Professionals Indonesia to be trusted by PT. KRISTAMEDIA PRATAMA as Organizer for the 3rd LaCuisine Cooking Competition 2019 event which will be held at the same time with SIAL Interfood Indonesia 2019 at the Jakarta International Expo Kemayoran on 13 - 16 November 2019.

As a member of the World Association of Chefs Societies (WACS) and in order to assist and improve the standard of culinary fare in Indonesia, several experienced qualified World Chefs certified judges will be flown in to judge the competition.

For the 3rd LaCuisine Competition which have endorsement from WACS, as National Competition. There are 21 Classes to be completed this year, and have some Indonesian Cuisine competition, which is our objective to bring Indonesian Food in next level. There are Sate Nusantara, Indonesia Gastronomy Set Menu, Modern Traditional Jajanan Pasar Plated and also Team of cooking for Nasi Tumpeng for Junior Chefs.

This kind of knowledge and the talent of this culinary science will be presented by the candidates of The 3rd LaCuisine Cooking Competition. It is important the enthusiasm of a fair competition to be brought up to a higher level in order to maximize the skills & creativity of all chefs in Indonesia. That is the purpose of this event. This challenge would be the assessment of the improvement of Culinary Science & Arts in Indonesia.

Therefore, this would be the time for the candidates to present their best skills and respect the higher value of professionalism & dedication in culinary art in order to develop this science field especially in Indonesia.

Have a good competition, full of creativity and good luck!

Culinary Greetings

Stefu Santoso

Chairman of 3rd LaCuisine 2019
President Association of Culinary Professionals Indonesia
COMPETITION BY GROUP

PAstry DISPLAY & LIVE

Class 01 Christmas Cookies Display & Tasting
Class 02 Confectionary (Whole Cake) Display & Tasting
Class 03 “KANEKA” Plated Dessert (1 Hour) Live
Class 04 Sweet Breads (Bungasari Flour Mills) Display & Tasting
Class 05 Modern Plated “Jajanan Pasar” (PT FKS Pangan Nusantara) (1 Hour) Live
Class 06 Hot Plated Dessert (1 hour) Live

ARTISTIC DISPLAY AND PRACTICAL

Class 07 Fruit and Vegetable Carving (2 Hour) Live

PLATED FOOD DISPLAY

Class 08 Modern Sushi Platter Display & Tasting
Class 09 Amuse Bouche Display & Tasting
Class 10 Viennoiserie (Bonpatis / PT Sukanda Jaya) Display & Tasting

PRACTICAL COOKING (live)

Class 11 NasiTumpeng (2 person) – Junior Chef (SASA) (2 Hour) Live
Class 12 Indonesian Gastronomy Set Menu (120 Min) Live
Class 13 “SAN REMO” Pasta Challenge – Junior Chef (45 Min) Live
Class 14 Appetizer Platter (Kalimera Yoghurt) (45 Min) Live
Class 15 “KIKKOMAN” Seafood Challenge (Kikkoman AKUFOOD) (45 Min) Live
Class 16 Beef Carving (Meat & Livestock Australia) (1 Hour) Live
Class 17 “Organic Chicken” Asian Cuisine (Natural Poultry) (45 Min) Live
Class 18 Sate Nusantara (Kikkoman AKUFOOD) (60 Min) Live
Class 19 Pasta Challenge – Professional Chef (45 Min) Live
Class 20 Main Course Chicken – Junior Chef (45 Min) Live
Class 21 Asian Laksa – Professional Chef (45 Min) Live
COMPETITION GUIDELINE

These rules must be read before submitting competition entry forms.

1. *This competition is open to everybody, can be Professional Chef, Young Chefs, students, Catering company and Chefs from Overseas*

2. *With minimum Age is 16 years old to be part as registered Contestant*

3. Every exhibit must be the bona fide work of the individual or team competitor.

4. Submission of a completed entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the LaCuisine 2019 Competition.

5. An individual competitor can participate in as many classes as he wishes but is restricted to one entry in any one class.

6. Each competitor must wear his or her Proper Chef Uniform; always include Chef Hat when he or she is within competition area or during competition.

7. No change of classes will be allowed. Please notify the Organizer should you wish to cancel application. At the event, absentees without written pre-notification to the organizer will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.

8. To avoid having their applications withdrawn from the competition without notice, it is competitors’ responsibility to advise the Organizer should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered, should the competitor leave the company before the event.

9. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.

10. The competition display areas within the Event Halls will be open to competitors from 06.00 am; all displays must be ready before 08:00 hours to allow for judging (or follow the schedule). All packing/exhibit debris must be removed from the exhibition hall before judging begins.

11. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths or use furniture there for lounging during the set-up and judging hours.

12. No removal of display exhibits is allowed before 5.00 pm on the first 3 days of the show and 4.00 pm on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.
13. Entries for the Individual Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case, and if they do not wish to select an alternative class. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.

14. Individual Hot Cooking competitors must be present at least 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.

15. Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer’s control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.

16. Chef’s attire is required during competition and all official events. For Hot Cooking and Practical ‘Live’ Classes, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.

17. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.

18. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.

19. Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The organizer does not require copies but reserves the right to request them.

20. For the display piece, the theme or name must be given to the exhibits. The name card for the table display should be without company logo, with a size not exceeding 30cm x 10cm.

21. All plate ware used for the competition should without logo.

22. The Organizer reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.

23. If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs/team uniforms. Any trophy/medal/certificate that are not accepted at the ceremony will be forfeited three weeks after the event.

24. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.

25. To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.

26. The Organizer will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
27. Competitors contravening any of the Rules and Regulations of the event may be disqualified.

28. The Organizer reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.

29. The Organizer will arrange schedule of competition and send to all participant. Schedule of competition can be changed or modified due to the situation and volume of competitors.
Class 01: Christmas Cookies

To display 4 different types of Christmas Cookies, 6 pieces of each type, suitable for service. (Exactly 24 pieces must be presented & display).

Practical and up-to-date presentation is required. No commercial molds are allowed. Showpieces should enhance the presentation and will not be judged.

- Table space allocated: 90cm x 90cm
- Recipe required to be displayed
- The display should be removed on the same day on 17.00pm.

Presentation / Innovation 0-20 points
Correct Professional Preparation 0-20 points
Composition 0-20 points
Arrangement / Serving / Taste 0-40 points

Maximum 100 points

Class 02: Confectionary by KANEKA FOODS INDONESIA

To Make 1 pcs Whole Cake with size 25 x 25 cm (Square) or diameter 25 cm (Round)
Free theme, but must use a filling from sponsor for the cake (at least 1 product to be used)
Maximum weight of cake is 1,2 Kg

There are Sponsor Products for this class to be used:

1. Kaneka Filling Bitter Choco FL GM
2. Kaneka Filling Custard FL GM

Please choose from the list above, minimum required 1 product to be used in the menu
Participant can email to e.rianti_setiawan@kanekafoods.co.id or michelle@kanekafoods.co.id for Kaneka product sampling and the product to be used for competition.

Practical and up-to-date presentation is required.
The Cake will be cut and tasting by judge
Everything must be edible.

- Table space allocated: 90cm x 90 cm
- Recipe required to be displayed
- Cake display can be removed at 17.00 pm.

Presentation / Innovation 0-20 points
Correct Professional Preparation 0-20 points
Composition 0-20 points
Arrangement / Serving / Taste 0-40 points

Maximum 100 points
Class 03: “KANEKA” Plated Dessert  
by KANEKA FOOD INDONESIA  
Live (60 minutes)

To prepare and present within 60 minutes, one *Dessert Plated, and must use KANEKA Product incorporated in the dish.*
Dish must be presented on 3 individual plates with appropriate garnish.

*The product listed below: (please choose)*

1. Kaneka Filling Bitter Choco FL GM
2. Kaneka Filling Custard FL GM

Participant can email to e.rianti_setiawan@kanekafoods.co.id / michelle@kanekafoods.co.id for Kaneka product sampling and the product to be used for competition

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 24

| Mise-En-Place | 0-10 points |
| Correct Professional Preparation | 0-25 points |
| Service | 0-5 points |
| Presentation | 0-10 points |
| Taste | 0-50 points |

**Maximum 100 points**

Class 04: Indonesian Sweet Breads  
by Bungasari Flour mills  
Display & Tasting

To display 4 different types of Mini Sweet Breads with Any Filling / Stuffing (Roti Manis Kecil), 6 pieces of each type, suitable for service. Compulsory to use *“KABUKI GOLD Flour” from Bungasari Flour Mills* (exactly 24 pieces must be presented & display).

Sample & product needs can contact to Mr. Aldi: mkt2@bungasari.com

Practical and up-to-date presentation is required. Showpieces should enhance the presentation and will not be judged.

- Table space allocated: 90cm x 90 cm
- Recipe required to be displayed
- The Sweet Bread will be displayed for the duration of the competition, and can only be removed on 17.00 PM.

| Presentation / Innovation | 0-20 points |
| Correct Professional Preparation | 0-20 points |
| Composition | 0-20 points |
| Arrangement / Serving / Taste | 0-40 points |

**Maximum 100 points**
Class 05: Modern Plated “JAJANAN PASAR” (by Bola Deli) Live (60 minutes)

To prepare and present within 60 minutes, (one) “Jajanan Pasar” as Dessert Plated in modern presentation. The Dessert must be made using “Tepung Ketan” (Glutinous Rice Flour) from Bola Deli.

The sponsor will provide sample and product in competition as well
Please contact Ms. Dwi Rahayu +62 811 966 7219 / dwi.rahayu@fksgroup.com

Dish must be presented on 3 individual plates with appropriate garnish.

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen & Tepung Ketan by Bola Deli
- See Hot Cooking guideline on page no 24

Mise-En-Place 0-10 points
Correct Professional Preparation 0-25 points
Service 0-5 points
Presentation 0-10 points
Taste 0-50 points

Maximum 100 points

Class 06: Hot Plated Dessert Live (60 minutes)

To prepare and present within 60 minutes, (one) Hot Dessert Plated (Free style)

Dish must be presented on 3 individual plates with appropriate garnish.

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 24

Mise-En-Place 0-10 points
Correct Professional Preparation 0-25 points
Service 0-5 points
Presentation 0-10 points
Taste 0-50 points

Maximum 100 points
### Class 07: FRUIT & VEGETABLE CARVING  
*Individual*  
Live (120 Minutes)

Competitors will be given 2 hours to produce a *Free Style* carving of their choice. No pre-slicing or carving or preparation of the vegetables will be allowed before the competition begins. All exhibits should be complementary to a food display on a buffet table.

The products will be displayed for the duration of the competition and can only be removed after 17.00 hrs on same day.

- Table space allocated: 120cm x 90 cm
- No high restriction
- No glue is allowed
- Competitors will be required to provide their own vegetables and fruits.
- All other kitchen tools such as knives and cutting boards must be provided by the competitor
- Competitor will be responsible to ensure that all excess materials are disposed of in correct manner. **Carving must be three dimensions, theme: free style**

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<th>Criteria</th>
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<tr>
<td>Design &amp; Composition</td>
<td>0-30</td>
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<tr>
<td>Correct Professional Preparation/ Technical Skill</td>
<td>0-40</td>
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<tr>
<td>Creativity &amp; Originality</td>
<td>0-20</td>
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<tr>
<td>Mise en Place &amp; Hygiene</td>
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**Maximum 100 points**

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### Class 08: Modern SUSHI PLATTER  
*Individual*  
Live (45 Minutes)

Competitors will be given 45 minutes to finished and display *4 types* (free & Modern) of Sushi, *Each type for should be made in 6 Pcs. All preparation can be brought, but need to make all sushi in competition venue* (to make sure sushi is freshly made)

Sushi rice can bring already cooked, tamago can bring cooked.

All competitors must provide their own ingredients & tools

The Sushi itself will contain fish or other seafood product, vegetable, egg, etc.

To be presented in a free form manner with suitable table display.

- Table space allocated for preparation will be provided by organizer
- Table space allocated: for display 90cm x 90cm
- Recipe required to be display
- Exhibits can be removed after 17:00 hour on the same day.

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<tr>
<td>Presentation / Innovation</td>
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<td>Composition</td>
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<td>Arrangement / Serving / Taste</td>
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**Maximum 100 points**
Class 09:  Amuse Bouche

Competitor should finish and display in 45 minutes,
**4 different types** of **Savory** Amuse Bouche consist of Beef, Fish/Seafood, Poultry, Vegetarian (one bite size), **6 pcs for each type**, total 24 pcs to be made and display.

All preparation can be brought to venue of competition, competitor need to finish and display the products in venue of competition

- Table Display allocated will be: 90cm x 90cm
- Recipes required and to be displayed
- Exhibits can be removed after 17:00 hour on the same day

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<td>Presentation / Innovation</td>
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**Maximum 100 points**

Class 10:  VIENNOISERIES by BONPATIS / PT Sukanda Jaya

**Viennoiseries are baked goods made from a yeast-leavened dough in a manner similar to bread, or from puff pastry, but with added ingredients giving them a richer, sweeter character, approaching that of pastry. The dough is often laminated.**

To display 4 different types of **“Savory” Viennoiseries** products, with “Bonpatis” Puff Pastry Sheet Dough as **Snack Items**

Each type should be made in 4 pieces, and suitable for service.
(Exactly 16 pieces must be presented & display).
Filling can be chosen by participant in a free manner, such as chicken, mushroom, beef, seafood, etc.

Practical and up-to-date presentation is required.

- Table space allocated: 90cm x 90cm
- Recipe required to be displayed
- The products will be displayed for the duration of the competition and can only be removed after 17.00 hrs on same day.

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**Maximum 100 points**
Class 11: Nasi Tumpeng (team of 2 Chefs) / Junior Chef by SASA Live (120 Minutes)

A team of 2 Junior Chefs with maximum 25 years old on the day of competition, should prepare a Tumpeng for 6 people with 6 accompaniments side dish in one Round Tampah (Rounded Woven Bamboo). Nasi Tumpeng should be **Yellow Rice in Cone Shape**

Mandatory to use SASA Coconut Milk (Santan SASA) & SASA Sambal terasi in the menu (free option) Side Dish should be consist of; Beef, Poultry, Fish/ Seafood, Vegetables, Egg, Tempe / Tahu dish Sambal should be made in competition. Garnish of Tumpeng and all decoration for tampah can be brought

- Recipe required to be displayed
- Basic Indonesian Paste can be brought in
- Tampah brought by Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 24

<table>
<thead>
<tr>
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<tr>
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Maximum 100 points

Class 12: Indonesian Gastronomy Set Menu by SASA Live (120 Minutes)

A Team of 2 Chefs The competitor must prepare and present within 120 minutes, 4 Course of Indonesian Set Menu. The Menu Consist of Appetizer, Soup, Main Course (**Snapper Fish fillet**) and Dessert. Each Menu should be made in 3 Plates (Free type of plates) for Judging, Display & Feedback.

Compulsory to use SASA Coconut Milk (SASA Santan Cair), SASA Kaldu Penyedap Rasa Sapi (Beef Powder) in the menu (free option) Main Course should be using Snapper Fish Fillet (provided by Sponsor) Sponsor will provide for each team: 3 pcs of Snapper fillet, with weight +/- 180 -200 gr per piece fillet. Other course will be decided by Competitors. In 90 minutes, competitor should serve Appetizer to Judges, and every 10 minutes followed by other course. In 2 hours, all dishes must be finish served.

- Recipe required in the kitchen.
- Basic Indonesian Paste can be brought in but not cooked
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

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Maximum 100 points
**Class 13: “SAN REMO” Pasta Challenge (Junior Chef/ Max 25 Years old) Live (45 minutes)**

The competitor will have 45 minutes to prepare and serve (one) Main Course Pasta dish in (2) Plates. A mandatory to use *San Remo Spaghetti Pasta* from Organizer. Product needs to be incorporated in the recipe.

- Pasta composition is 60%
- Recipe required to be displayed in the Kitchen
- White Pasta Plates *from Competitor*
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

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**Maximum 100 points**

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**Class 14: Plated Appetizer by Kalimera Yogurt Live (45 Minutes)**

The competitor must prepare (one) *hot / cold* Appetizer dish in 2 Plates for 45 minutes. The Appetizer Dish must use product from *Kalimera Yogurt* (minimum one product):

1. Kalimera Plain Yogurt
2. Tzatziki
3. Hilianisia (Thousand Island)
4. Santorini (Honey Mustard)

*(All products are made by yogurt based)*

Participant can email to igoes@kalimeraday.com for KALIMERA Yogurt’s product sampling and the product to be used for competition.

The competitor can bring their own ingredients.

- Recipe required to be displayed in the Kitchen
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen & KALIMERA Yogurt’s Product
- See Hot Cooking guideline on page 24

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<td>Presentation</td>
<td>0-10</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50</td>
</tr>
</tbody>
</table>

**Maximum 100 points**
Class 15: KIKKOMAN – Seafood Challenge  by KIKKOMAN AKUFOOD  Live (60 minutes)

To make (one) Seafood main course (the protein either alone or as combination), in Free Style for 45 minutes. **Must use Kikkoman Halal Certified Soy Sauce from Sponsor**

Seafood Main course should make in (2) plates with appropriate garnish, starch and sauce. Competitor has 45 minutes to prepare and cooking.

Organizer will provide Kikkoman Soy Sauce with HALAL CERTIFIED

Seafood is provided by competitor.

- Recipes required to be displayed
- Plates will be from Competitor (No logo)

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise-En-Place</td>
<td>0-10</td>
</tr>
<tr>
<td>Correct Professional Preparation</td>
<td>0-25</td>
</tr>
<tr>
<td>Service</td>
<td>0-5</td>
</tr>
<tr>
<td>Presentation</td>
<td>0-10</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50</td>
</tr>
</tbody>
</table>

**Maximum 100 points**

Class 16: Beef Carving  by Meat & Livestock Australia  Live (60 minutes)

To make Whole Beef (Any Cuts of Beef) for Carving dish in 2 portions (weight around +/- 400gr) and served in one Platter. **(free style)**

Side dish must consist of vegetables, starch and sauce. All side dish is served in separated plate or pot

Competitor has 60 minutes to finish & need to cut the beef in front of judges.

- Beef is brought by Competitor
- Recipes required to be displayed
- Platter will be from Competitor (No logo)
- The organizer will provide the use of Kitchen

See Hot Cooking guideline on page 24

<table>
<thead>
<tr>
<th>Category</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise-En-Place</td>
<td>0-10</td>
</tr>
<tr>
<td>Correct Professional Preparation</td>
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</tr>
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<td>0-10</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50</td>
</tr>
</tbody>
</table>

**Maximum 100 points**
**Class 17: “Organic Chicken” Asian Cuisine by Natural Poultry Live (45 minutes)**

The competitor will have 45 minutes to serve one Asian Main Course dish, from 1 pcs of Whole Organic Chicken in (2) plates with appropriate garnish, starch and sauce. A mandatory to use Organic Whole Baby Chicken (Size 600gr – 700gr per pcs) from organizer. Product needs to be incorporated in the recipe.

- Each participant will be provided 1 (one) pcs of Whole Organic Chicken (size 600gr-700gr / Pcs) by organizer.
- Recipe required to be displayed in the Kitchen
- Plates from Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

<table>
<thead>
<tr>
<th>Evaluations</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise-En-Place</td>
<td>0-10</td>
</tr>
<tr>
<td>Correct Professional Preparation</td>
<td>0-25</td>
</tr>
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<tr>
<td>Presentation</td>
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</tr>
<tr>
<td>Taste</td>
<td>0-50</td>
</tr>
</tbody>
</table>

**Maximum 100 points**

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**Class 18: Sate Nusantara by KIKKOMAN AKUFOOD Live (60 minutes)**

To make Sate in “Free Style” with choice of one protein (can be chicken, beef, fish, seafood, tempe or tahu). Mandatory use AKUFOOD Kecap Manis or Halal Certified Kikkoman Soya Sauce for marination process or dipping sauce.

To make 20 pcs of skewers, all marination & sauce should be made in competition venue. Presented in 2 platters (each platter is 10 pcs) with complete condiment & sauce. (For Judging & Documentation)

- Protein is brought by Competitor
- Recipes required to be displayed
- Basic Indonesian Paste can be brought
- Platter will be from Competitor (No logo)
- **The organizer will only provide Traditional Grill and Charcoal (arang batok kelapa)**
- **There is no stove in competition area, only Table & Traditional Grill**
- See Hot Cooking guideline on page 24

<table>
<thead>
<tr>
<th>Evaluations</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mise-En-Place</td>
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<td>0-10</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50</td>
</tr>
</tbody>
</table>

**Maximum 100 points**
Class 19: Western Style Pasta Challenge – Professional Chef  Live (45 minutes)

The competitor will have 45 minutes to serve (One) Western Main Course Pasta dish in (2) Plates. Mandatory to use San Remo Fettuccine Pasta

- Recipe required to be displayed in the Kitchen
- Plates from Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

<table>
<thead>
<tr>
<th>Mise-En-Place</th>
<th>0-10 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct Professional Preparation</td>
<td>0-25 points</td>
</tr>
<tr>
<td>Service</td>
<td>0-5 points</td>
</tr>
<tr>
<td>Presentation</td>
<td>0-10 points</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50 points</td>
</tr>
</tbody>
</table>

Maximum 100 points

Class 20: Main Course Chicken Challenge – Junior Chef (Max 25 years old)  Live (45 minutes)

The competitor needs to serve (One) Main Course Chicken (Chicken Breast) in Western Style, the dish should be in (2) plates with appropriate garnish, starch and sauce within 45 minutes. Chicken Breast is provided by Competitor.

- Recipe required to be displayed in the Kitchen
- Plates from Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

<table>
<thead>
<tr>
<th>Mise-En-Place</th>
<th>0-10 points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Correct Professional Preparation</td>
<td>0-25 points</td>
</tr>
<tr>
<td>Service</td>
<td>0-5 points</td>
</tr>
<tr>
<td>Presentation</td>
<td>0-10 points</td>
</tr>
<tr>
<td>Taste</td>
<td>0-50 points</td>
</tr>
</tbody>
</table>

Maximum 100 points
The competitor needs to serve Asian Laksa (any type of laksa from South East Asia Country).
Laksa Paste should be made in competition, Noodle can be brought in.
The dish should be presented in 2 Plates / Bowls with appropriate garnish and condiment.
All must be done in 45 Minutes.

- Recipe required to be displayed in the Kitchen
- Plates from Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 24

Mise-En-Place 0-10 points
Correct Professional Preparation 0-25 points
Service 0-5 points
Presentation 0-10 points
Taste 0-50 points

Maximum 100 points

Notes:

1. For Contestants who need to buy edible flower, can pre order to felia.kharissa@gmail.com, and can pick up in Chef Lounge
2. For Contestants who need to buy beef or lamb can pre order to Indoguna Meat Shop Jakarta; ahmad@indogunameatshop.com
Hot Cooking / Live Cooking Challenge Judging Criteria:

**Mise en place 0 - 10 points**
Clear arrangement of materials
Clean working place.
Proper working position.
Clean work clothes.
Correct Utilization of working time

**Corrects Professional Preparation and Hygiene 0 - 25 points**
Hygiene & Food Safety, during preparation of food & work premises.
Appropriate Working Skills/Techniques & Kitchen Organization
Correct basic preparation of food, corresponding to today's culinary art

**Service 0 – 5 points**
Correct number of plates must be displayed.
It should be practical, transportable and most important on time

**Presentation / Innovation 10 points**
Ingredients and side dishes must be in harmony, Points are granted for excellent combination, simplicity and originality in composition
Clean arrangement, with no artificial garnishes and no time consuming arrangements, Exemplary plating to ensure an appetizing appearance is required.

**Taste & Texture 50 points**
The typical taste of the food should be preserved
It must have appropriate taste and seasoning
In quality, flavor and color, the dish should confirmed to today's standards of nutritional values

Display with Tasting Challenge Judging Criteria:

**Presentation / Innovation 0 - 20 points**
Comprise on appetizing, tasteful, elegant presentation, modern style

**Correct Professional Preparation 0 - 20 points**
Correct basic preparation of food, corresponding to today's modern patisserie

**Composition 0 – 20 points**
Harmonizing in color and flavor, practical, digestible

**Arrangement / Serving / Taste 0 - 40 points**
Clean arrangement, exemplary plating, in order to make a practical serving possible
JUDGING CRITERIA

The judging committee is comprised of recognized authorities in the industry. Decisions made by the judging Committee are final. No changes or appeals are allowed.

The following are some guidelines to the judging criteria of competitions. It applies to both team and individual participants.

Competitors who wish to seek Judges Comments should see the Judging Team Leader after the result of the class has been display.

JURY NOTES:

- Jury members should be established culinary professionals.
- Sponsors are invited to judge.
- Jury should be comprised 3 to 6 judges
- Jury members should be independent and not linked in any way to hotels or restaurants teams competing in the event.
- One jury member will be elected the Chief Judge and will ensure that all products are tasted and that the judges' approach and techniques is consistent for all teams.
- The competition must be judged in an unbiased manner, to the best of each judge’s knowledge and with consideration for prevailing culinary and cultural practices.
- Judges must reach conclusions individually according to their own opinion, but at the same time, respect the opinion of the other judges

NOTES

Practical Cooking

1. A schedule of competition will be confirmed **one week prior to the event** after all the teams are confirmed.

2. **KITCHEN** Station “A” equipped with the following:
   There are 2 kitchen Set
   - 4 burner gas range
   - Refrigerator (shared)
   - Combi oven by Convotherm (shared)
   - Working table
   - Sink with running water & 2 power points (230V) for each competitor

3. **KITCHEN** Station “B” equipped with the following:
   There are 2 kitchen Set
   - 4 burner gas range
   - Refrigerator (shared)
   - MerryChef by Wellbilt (shared)
   - Working table
   - Sink with running water & 2 power points (230V) for each competitor
4. Can bring your own ice cream Machine or other machine you need (please informed Organizer in advance); competitors are to provide their own cooking utensils, pots, pans. The organizers will not be responsible for loss or breakage of silverware, crockery or other utensils. No charcoal or BBQ allowed.

The punctual presentation of each entry is a matter of urgent necessity.
- **Every minute late will be deducted 1 (one) points**
- **More than 10 minutes will be disqualified**

**WORLD CHEFS HOT COOKING PREPARATION GUIDELINES**

The following items are permitted to be brought in and in what stage of production:

<table>
<thead>
<tr>
<th>Item</th>
<th>Stage of Production</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salad</td>
<td>Can be cleaned and washed but not portioned</td>
</tr>
<tr>
<td>Vegetables/ Fruits</td>
<td>Peeled, cut, but not cooked</td>
</tr>
<tr>
<td>Pastas &amp; Dough’s</td>
<td>Can be prepared but not cooked</td>
</tr>
<tr>
<td>Fish/Seafood/Shellfish</td>
<td>Cleaned, filleted but not portioned or cooked</td>
</tr>
<tr>
<td>Lamb/Beef/Chicken</td>
<td>Can be portioned but not cooked</td>
</tr>
<tr>
<td>Mousses</td>
<td>Need to be made in the competition (minced items allowed)</td>
</tr>
<tr>
<td>Marinated proteins</td>
<td>Pre- marinating of protein is permitted (not allowed in Class 18)</td>
</tr>
<tr>
<td>Sauces</td>
<td>Can be reduced but not finished or seasoned</td>
</tr>
<tr>
<td>Indonesian Basic Paste</td>
<td>Can be brought but not cooked &amp; seasoned</td>
</tr>
<tr>
<td>Stocks</td>
<td>Can bring into competition</td>
</tr>
<tr>
<td>Dressings</td>
<td>To be made in competition</td>
</tr>
<tr>
<td>Coulis</td>
<td>Puree can be brought in but needs to be finished in competition</td>
</tr>
<tr>
<td>Sponges</td>
<td>Can be pre-made but not cut or shaped</td>
</tr>
</tbody>
</table>

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.
HINTS AND TIPS

With Compliments from your ACP “We wish you a successful Competition”

Particular attention should be paid to the following:

- Originality – new ideas
- Numerical harmonizing of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper color presentation and flavor combination
- Presenting a natural appetizing look
- The use of clear jelly for seafood should be considered
- The use of tan jelly for meat should be considered
- Only well-coated food (jelly aspic) should be on cold food
- Food prepared hot but displayed cold should be glazed with jelly (aspic)
- Sauce dishes should only be filled half and the sauce light coated with aspic
- Use only crystal-clear fish jelly for fish
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Meat sliced should be served with the carved surface upwards and not left as when carved.
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- Eggs should only be served on glass, porcelain or glazed dish
- Plated portions must be in proportion to the dish itself and to the number of people specified.
- In general portion weight should be in keeping with the norms of accepted practice
- If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly beads of jelly on meat or trimming do not make a good impression and should be carefully removed
• Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work.

• All exhibits should be identified by their proper names, both on exhibition table and on entry form.

• Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

TROPHIES, AWARDS & CERTIFICATES

CERTIFICATES OF PARTICIPATION
Team and individual competitors that have completed the classes for which they have been registered will each receive a Certificate of Participation.

MEDALS AND CERTIFICATES OF AWARDS
The respective medals and certificates will be awarded to any competitor if he attains points as follows:

<table>
<thead>
<tr>
<th>Award Type</th>
<th>Points Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOLD WITH DISTINCTION</td>
<td>100 points</td>
</tr>
<tr>
<td>GOLD</td>
<td>99-90 points</td>
</tr>
<tr>
<td>SILVER</td>
<td>89-80 points</td>
</tr>
<tr>
<td>BRONZE</td>
<td>79-70 points</td>
</tr>
<tr>
<td>DIPLOMA</td>
<td>69-60 points</td>
</tr>
</tbody>
</table>

MEDAL AND CERTIFICATES PRESENTATION
Every day at 15.00 Hours will be a medal and certificate presentation for the cold display classes and the practical classes where the results are already known. The other medals and certificates can be picked up at the secretariat office. All other medals and certificates will be given at the challenge trophy presentation on Saturday afternoon at closing ceremony.

CRITERIA FOR CHALLENGE TROPHIES
Organizer will provide special Trophy. Participant in each class and team with the highest score will receive a Trophy.

For more information regarding the competitions, please contact:

Mr. Stefu Santoso  
ACP President  
Chairman of The 3rd LaCuisine 2019  
HP: + 62 818 0674 9348  
email: stefu_santoso@yahoo.com

Ms. Diah Fitriana  
ACP Administration  
HP: + 62 811 1616 302  
Email: acpjakarta.competition@gmail.com
HOW TO REGISTER

- Please complete the entry form and submit it to the organizer before the deadline date: **15th October 2019**.
- The Organizer will not be held responsible for any loss or delayed registration forms.
- Please e-mail all entries together with a copy of your paid registration fee document to:

  **ACP Administration : Diah Fitriana**  
  **HP : + 62 811 1616 302**  
  **Email: acpjakarta.competition@gmail.com**

REGISTRATION STRUCTURE

Professional Contestants:
- Individual : Rp 350.000, - per person
- Team : Rp 600.000, - per team

Student Contestants
- Individual : Rp 200.000, - per person
- Team : Rp 500.000, - per team

(Student/Junior Chef is maximum 25 years old on the day of the competition and should show ID card from school / Academy)

PAYMENT

Payments should be made in Rupiah. Local checks and Overseas Bank Drafts should be made payable to LaCusine 2019 / Association of Culinary Professionals Indonesia. **Please do not send cash.**

Acceptances of entries are on first come first served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the LaCuisine2019

Please send your copy of transfer payment to acpjakarta.competition@gmail.com ; it is important for registration services

BANK DETAIL

Bank Mandiri  
KCP Jakarta Grand Wijaya  
Acc no: 126-00-0658356-0  
Acc Name: IkatanPraktisiKulinerIndonesia  
SWIFT Code: BMRIIDJ
### 3rd LaCuisine REGISTRATION FORM: INDIVIDUAL/TEAM

**Deadline Submitted: 15th October 2019**

**Classes to attend: (Please tick ✔️ boxes)**

<table>
<thead>
<tr>
<th>Class 01</th>
<th>Christmas Cookies</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 02</td>
<td>Confectionary (Whole Cake)</td>
</tr>
<tr>
<td>Class 03</td>
<td>“KANEKA” Plated Dessert</td>
</tr>
<tr>
<td>Class 04</td>
<td>Sweet Breads (Bungasari Flour Mills)</td>
</tr>
<tr>
<td>Class 05</td>
<td>Modern Plated “Jajanan Pasar” (PT FKS Pangan Nusantara)</td>
</tr>
<tr>
<td>Class 06</td>
<td>Hot Plated Dessert</td>
</tr>
<tr>
<td>Class 07</td>
<td>Fruit &amp; Vegetable Carving</td>
</tr>
<tr>
<td>Class 08</td>
<td>Modern Sushi Platter</td>
</tr>
<tr>
<td>Class 09</td>
<td>Amuse Bouche</td>
</tr>
<tr>
<td>Class 10</td>
<td>Viennoiserie (Bon Patis)</td>
</tr>
<tr>
<td>Class 11</td>
<td>Nasi Tumpeng (SASA) Team Competition - Junior Chef</td>
</tr>
<tr>
<td>Class 12</td>
<td>Indonesia Gastronomy Set Menu (SASA) Team Competition</td>
</tr>
<tr>
<td>Class 13</td>
<td>“San Remo” Pasta Challenge Junior Chef</td>
</tr>
<tr>
<td>Class 14</td>
<td>Appetizer Platter (KALIMERA YOGURT)</td>
</tr>
<tr>
<td>Class 15</td>
<td>“KIKKOMAN” Seafood Challenge</td>
</tr>
<tr>
<td>Class 16</td>
<td>“MLA” Beef Carving</td>
</tr>
<tr>
<td>Class 17</td>
<td>“Organic Chicken” Asian Cuisine (Natural Poultry)</td>
</tr>
<tr>
<td>Class 18</td>
<td>Sate Nusantara (Kikkoman AKUFOOD)</td>
</tr>
<tr>
<td>Class 19</td>
<td>Western Style Pasta Challenge – Professional Chef</td>
</tr>
<tr>
<td>Class 20</td>
<td>Main Course Chicken – Junior Chef</td>
</tr>
<tr>
<td>Class 21</td>
<td>Asian Laksa – Professional Chef</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Competitor’s Name:</th>
<th>Date of Birth:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Job Title:</td>
<td>Organization address:</td>
</tr>
<tr>
<td>Organization:</td>
<td>Phone:</td>
</tr>
<tr>
<td>Fax:</td>
<td>HP:</td>
</tr>
<tr>
<td>Email:</td>
<td>Email:</td>
</tr>
</tbody>
</table>

I agree to abide by the rules and regulations of the competition

<table>
<thead>
<tr>
<th>Signature:</th>
<th>Date:</th>
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</table>

### METHOD OF PAYMENT

<table>
<thead>
<tr>
<th>CHECK No:</th>
<th>BANK NAME:</th>
</tr>
</thead>
<tbody>
<tr>
<td>BANK TRANSFER DATE:</td>
<td>BANK NAME:</td>
</tr>
</tbody>
</table>

Bank Transfer should be under the Individual name