



GLOBAL CHEFS CHALLENGE

Rimini- Italy 16/17/18/19 February 2019

SELECTION OF THE CANDIDATES REPRESENTING:

Europe South

Europe Central

Europe North

The Global Competitions include the categories: Global Chefs Challenge, Global Pastry Challenge and Global Young Chefs Challenge - The Hans Bueschkens Trophy and it will be organized in Rimini Italy from 16th until 19th of February by FIC, Federazione Italiana Cuochi.

For the **Global Chefs Challenge Senior** the first 12 countries from the World Cup in the Luxembourg ranking list from the **HOT KITCHEN COMPETITION** will automatically qualify for the final in St Petersburg, + 7 teams representing the 7 areas of the globe + 1 wild card for the hosting country of Worldchefs Congress, Russia. Total 20 teams in the final in St Petersburg.

For H.B. **YOUNG** - 2 Young chefs born after 1st January 1995 from the first 2 Junior National Teams in the ranking of the **HOT KITCHEN COMPETITION** from the World Cup in Luxembourg + 7 teams representing the 7 areas of the globe + 1 wild card for the hosting country of Worldchefs Congress, Russia. Total 10 teams in the final in St Petersburg.

For the **Global Pastry Chefs Challenge** the first 2 countries in the ranking list from the **Pastry Art, cold buffet** at the World Cup in Luxembourg will automatically qualify for the final in St Petersburg, +7 teams representing the 7 areas of the globe + 1 wild card for the hosting country of Worldchefs Congress, Russia. Total 10 teams in the final in St Petersburg.

The winner of each category will go further to compete in the world final taking place in St Petersburg 2020. To qualify as winner one must have the endorsement of his/her Worldchefs national member Association in good standing. The Global Young Chefs must be born after the first of January 1995.

COMPETITORS

GLOBAL CHEFS CHALLENGE: 1 chef + commis (born after 1st January 1995)

THE HANS BUESCHKENS TROPHY: Yung chef (born after 1st January 1995) + student provided by the organizer (FIC).

GLOBAL PASTRY CHALLENGE: pastry chef + assistant (born after 1st January 1995).

COMPETITION - GLOBAL CHEFS CHALLENGE

The chef plus the assistant (the assistant can assist the chef in all the preparations).

Must prepare a **3 course menù for 6 people plated individually:**

- **Starter hot or cold or hot /cold**
- **Main course**
- **Dessert**

Time: preparation and service, **3 hours in total.**

INGREDIENTS:

- **Starter:** ingredients SEA BASS and SCALOPS (not in the shell) **these ingredients are NOT sponsored**
- **Main course:** KIDNEY KNOBS and RUMP CENTRE CUT DESKINNED , **meat sponsored by Van Drie – veal**

Dessert: minimum 2 components, 1 baked. 40% of the recipe using chocolate + fruit and sauce.

Ingredients allowed in the kitchen:

- 1 - Vegetables cleaned, washed, peeled, not cut nor shaped.
- 2 - Stocks not salted not seasoned, not reduced.
- 3 - Fish scaled, gutted, cleaned, not filleted.
- 4 - Meat, boned, not trimmed nor cut.

For the dessert, the same rules for Pastry Chef Challenge must be followed.

Worldchefs rules must be followed for mise en place and hygiene

COMPETITION - H. B. "YOUNG CHEF"

The Young chef + student provided by the organizer, the student can assist in all the preparation.

Must prepare a **2 course menù for 4 people plated individually:**

- **Main course**
- **Dessert**

Time: preparation and service **3 hours in total.**

INGREDIENTS:

- **Main course:** KIDNEY KNOBS and RUMP CENTRE CUT DESKINNED
- **Dessert:** 40% use of chocolate is required in the dessert + fruit and sauce, Dilmah tea, Les Vergers Boiron Fruit coulis strawberry or pomegranate or mango or orange, Vanilla,

Ingredients allowed in the kitchen:

- 1 - Vegetables cleaned, washed, peeled, not cut nor shaped.
- 2 - Stocks not salted not seasoned, not reduced.
- 3 - Fish scaled, gutted, cleaned, not filleted.
- 4 - Meat, boned, not trimmed nor cut.
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For the dessert, the same rules for Pastry Chef Challenge must be followed.

Worldchefs rules must be followed for mise en place and hygiene

COMPETITION - GLOBAL PASTRY CHALLENGE

The pastry chef + assistant (the assistant can participate in all the preparation of the menu).

Must prepare a **chocolate cake** the weight must be between **kg 1 and 1,200** and **one (1) dessert of your choice for 6 people individually plated, using a minimum of 2 components, 1 must be baked, fruit, sauce and decoration** it must include: **Dilmah tea, Les Vergers Boiron Fruit coulis strawberry or pomegranate or mango or orange or kiwi or pear or black cherry, Vanilla.**

Time: preparation and service **3 hours and 30 minutes in total.** The cake must be presented after **2 hours.**

What is allowed in the kitchen:

- Bisquit, sponge, not cut nor shaped.
- Meringue (not ready as decoration) not cut nor shaped.
- Fruit purée, (no sauces ready).
- Tempered chocolate.
- No doughs ready, all the ingredients can be weighed, eggs separated.
- Decoration 100% to be made in the kitchen.

All the ingredients not sponsored must be purchased and brought in by the teams at their own expense, there will be Stocks available provided by Nestlé that can be used.

SPONSORED ITEMS

Les Vergers Boiron - Fruit Coulis.

Dilmah Tea,

Van Drie – Veal, Rump Centre Cut and Kidneys.

Peppadew - Sweet Spicy Pepper.

Nestlé Stocks.

Vanilla

JURY

Each country competing can propose one “A” or “B” or Pastry Worldchefs approved judge at their own expense.

All judges must send a CV.

Domenico Maggi, CD Europe South and Culinary Competition Committee adviser for Europe South, is Coordinator responsible of the competition and president of the jury. chefdomenicomaggi@libero.it

Neil Thomson CD Europe North, will be the coordinator for Europe North, neil.thomson131@virginmedia.com

Alain Hostet, CD Europe Central, will be co-ordinator for Europe Central. cwc@pt.lu

Organizer and responsible for the hospitality, logistics, lay out of the kitchen and competition area is Federazione Italiana Cuochi – FIC.

Worldchefs hot kitchen judging rules must be followed.