



Jeju 2019



JEJU

향토음식 품평회

평화의 섬 제주! 요리가 제주를 품다!

WACS

국제요리 경연대회

2019. 9. 21. (토)

제주한라대학교 금호세계관 1층 한라컨벤션홀 전관 및 서양요리 호텔조리과 조리실습실

참가신청방법

- 접수기간: 2019년 5월 29(수) ~ 2019년 6월 30(일)까지
* 접수자 미달 시 접수기간을 연장할 수 있다.
- 제출서류: 참가신청서, 레시피 파일 1부(제출서시 준수)
- 제출서식: (사)한국조리사협회중앙회 홈페이지에서 다운로드하여 작성
<http://www.kca.or.kr>
- 신청방법
- 참가신청서 제출: yajq1689@naver.com
- 참가신청을 할 때에는 레시피 파일(A0과 2면증시본을 각 1부씩 첨부하여 제출한다)

● 참가비: 없음

- 서류상사: 2019년 7월 1일(토) ~ 2019년 7월 15일(월)
- 참가비용: 2019년 7월 15일 이후 개별 문자 및 전화통보
- 주최처
(사)한국조리사협회중앙회 제주특별자치도지회
- 주 소: 제주특별자치도 제주시 서양사길 42-1
- 전화번호: 064-755-9917
- 이메일: yajq1689@naver.com

주최 제주특별자치도

주관 (사)한국조리사협회중앙회 제주특별자치도지회

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2019 JEJU Local Cuisine Competition

- Date : 2019.9. 21 (SAT) 08:00~17:00
- Venue : Jeju hanla university, Hanla convention center
- who can participate : Open to any professional chef and culinary school student
- Main Host : Jeju City
- Main Management : Korea Chefs Association (Jeju chapter)

1. Participation Rules

Apply Information.

- Deadline : 2019. 5. 2 ~ 2019. 7. 30

(Apply is on a first-come-first-served basis. and it will be possible to finish before Deadline.)

- Reception Address : Korea Chef Association JEJU chapter.

Jeju-si Sapyung-sa gil 42-1 jungwon-highths 101

Phone : +82-10-3246-3888

E-mail : youq1688@naver.com

- No limit of qualification (cold display category allowed participate to only Korean)

- No entrance fee

- Competition Categories

- **Jeju Island local Cuisine live competition**

- **Jeju Island local Cuisine cold display**

- All participants must get entry form from Office of KCA Jeju chapter, and submit the application form that is filled out and Recipe(include a photo of Menu) to youq1688@naver.com (Holiday is open, participants must notice through phone call if they apply through e-mail)

- Competition Time Schedule will be noticed through KCA website after 1st September
- Applying means agreement of the Rules, so all participants must know about the rules before applying.
- All participants(include one assistant) will be given Pass (nameplate) and it is inalienable
- All participants must wear hygienic cloth or chefs jacket(white) and Hat(white), pants(black).

- All Participants must check what they join between Live cooking and Cold display on the application form. (duplicate competition is possible)

2. Competition Category

A. Jeju Island local Cuisine live competition

-To prepare and present within 90 mins, 2 kinds of main ingredient should be Meat or poultry and Fish or Seafood, free choice by competitor but, Must use Jeju local ingredient.

-2 portions of a la carte main course. On each menu (total 4 plates) 1portion for Judging and another one portion for display.

-Dish must be presented on 2 individual plates with appropriate garnish.

Plates to be supplied by the competitor.

-Competitor must use jeju island local ingredient , over 60% on their menu.

-The menu should be practical for selling in the restaurant.

-All of ingredients to be supplied by the competitor.

*Recipe required in kitchen

JUDGING CRITERIA

Mise-En-Place 0-10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation 0-25 points

Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Service 0-5 points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation 0-10 points

Clean arrangement, with no artificial garnish and no timeconsuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste 0-50 points

The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values. Half points will not be given.

*Competitors of Individual Hot Cooking classes who wish to seek Judges' comments should stay back after their hot cooking session as the feedback is done within one hour after completion.

<Ingredient Preparation Guide line – Competitor has to follow this!>

- Salad can be cleaned and washed, but not portioned
- Vegetables can be cleaned, peeled, washed, cut but must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées
- Pasta or dough's can be prepared but not cooked
- Fish, Seafood or Shellfish can be cleaned, filleted but not portioned nor cooked
- Meats or Poultry can be deboned, not portioned, not trimmed, sausages to be prepared fresh in the kitchen, ground meat can be brought in, bones may be cut into small pieces
- Mousses can be minced and must be made finish during the competition
- Sauces can be reduced but not finished or seasoned
- Stocks are permitted
- Any dressings must be made during the competition
- Fruit Coulis - Puree are allowed but must be finished during the competition
- Pastry sponges can be pre-made but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
- Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
- The Organiser will not be responsible for any loss or breakage of utensils

B. Jeju Island local Cuisine cold display

- New style Jeju local food cold display
- 2 kinds of Meat Main dish
- 2 kinds of seafood main dish
- 2 kinds of Fish main dish
- 2 kinds of lacto-ovo vegetarian main dish
- Total 8 kinds of dish must display and must use jeju local ingredient over 50% on the plate
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- Suitable for a la carte service
- Each main course should be individually plated and completed with its respective garnish
- A brief description of the displayed items must be made available for judges' reference
- Any centerpiece allowed but have to bring by themselves
- Table space allotted: 180cmW x 180cmD
- Set up time is before 10:00 am, Judging start 10:30am

JUDGING CRITERIA

Presentation/Innovation 0-30 points

Comprises an appetising, tasteful, elegant presentation, modern style.

Composition 0-30 points

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in color and flavour. Should be practical and digestible.

Correct Professional Preparation 0-30 points

Correct basic preparations of food, corresponding to today's modern culinary art.

Serving Arrangement 0-10 points

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

<AWARDS & CERTIFICATES>

CERTIFICATE OF PARTICIPATION

A Certificate of Participation will be presented to all participated competitors

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the WACS Judging Standards

Gold with Distinction 100 points

Gold ----- 90 – 99 points

Silver ----- 80 – 89 points

Bronze ----- 70 – 79 points

Diploma ----- 60 – 69 Points

Overall grand champion awards will be awarded to the highest recorded score in all category will given extra prize.

3. Kitchen equipment list for Live cooking competition. (Provide by organizer)

No	Name of equipment	amount
1	Working table (Stainless – 1800 * 800)	1ea
2	Gas burner 4	1ea
3	Sink with water supply	1set
4	Chopping board	1ea
5	Cooking ball	3ea
6	Saute pan	1ea
7	Skillet	2ea
8	Wash tool	1set

GENERAL RULES & REGULATIONS

1. No changes of classes will be allowed. Please notify the organizers in case you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Application re-considered.
2. In the event a competitor should change employers or personnel address/contact details it is compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, His/Her participation will be cancelled.
3. Submission of the application form shall mean that the competitor agrees to abide by the Rules & Regulations of **2019 JEJU Local Cuisine Competition**
4. Entries for all classes are accepted on a first come-first served basis. Please note that with limited Work/Kitchen stations, All Classes are usually filled before the stipulated deadline for entries.
5. Competitors must be present at least 30 minutes before their appointed time.
6. The organizers reserve 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.
7. Competitor should wear appropriate uniforms.
8. The organizers will not be held responsible for any damage, equipment, utensils or personal effects of competitors.
9. Competitors contravening any of the Rules and Regulations of the event may be disqualified.



2019 JEJU Local Cuisine Competition

Name of competitor			
Adress			
Contact number		E-mail	
Menu name	1. 2.		
Ingredients			
Cooking method			
Explain of concept			
Menu Picture			