COMPETITION OF CULINARY EXCELLENCE

14th Edition

Hotel Asia
Exhibition & International Culinary Challenge
2018

9 - 12 September
Dharubaaruge, Malé, Maldives

Main Sponsor
BBM Resort Supply Solutions

Organised By
MECS Maldives Exhibition & Conference Services Pvt Limited

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World Association of Chefs Societies

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“Competition of Culinary Excellence”

Message from Project Director, Hotel Asia

Dear Competitors,

The International Culinary Challenge held in conjunction with Hotel Asia is by far the biggest and best supported hospitality event held in the Maldives with the Official endorsement of Worldchefs as a National event and the addition of 12 kitchen stations in an air-conditioned tent.

This year we are celebrating the 14th edition of the Culinary Challenge. We have over 600 entries registered who will be assessed by a Panel of 13 Global recognized Judges, including an array of WACS A & B certified Judges. We have also included 4 Maldivians who are in the process of achieving WACS Judging certification.

I wish every one the best of success.

Alan Palmer  
Project Director

Successfully Concluded Masterclasses

29th August 2015  17th March 2016  1st September 2016

Roland Debuyst  
Michelin Star Chef

Geir Skele  
Winner of the Bocuse d’Or 2009

Gert Klötzke  
Chairman - World Culinary Committee

Tarek Ibrahim  
Corporate Executive Chef  
Meat & Livestock Australia

Jodi-Ann Palmer  
Founder/Owner  
The Food Design Agency

4th February 2017  26th August 2017  19th April 2018

Edwin Leow  
Pastry Art Champion  
Singapore National Team Champion - IKA Culinary Olympics 2016

Jolene Yip  

Willment Leong  
Founder Chairman,  
Thailand Culinary Academy

Garth Shnier  
Complex Executive Chef  
Sun International

Ronald Prasanto  
Executive Chef  
Arrack & Spice
“Competition of Culinary Excellence”

Artistic Classes (Live)

CLASS 1  DRESS THE CAKE

“The Original Dress the Cake On the Spot”
The Original Dress the Cake launched in Maldives in 2004. Competitors have 45 minutes to decorate a cake using freshly whipped cream. Decorations have to be edible, and can include chocolate, icing, blown sugar, pastry condiments etc. There are no height restrictions to the finished piece.

* The organizers will provide a working table (120 cm x 90 cm) and 1 power point. All ingredients, utensils/implements etc are to be provided by competitors including a plain sponge cake base which should be either round (30 cm diameter) or square (30cm x 30cm) and not more than 8cm high. An area of 75 cm x 75 cm will be provided to display the cake. The cake will be tasted.

Judging Criteria
- Suitability in complementing food displays 0-10 points
- Presentation and General Impression 0-20 points
- Technique and Degree of Difficulty 0-30 points
- Taste 0-40 points

Prizes will be awarded to the winners

CLASS 2  FRUIT & VEGETABLE CARVING

To execute a free style, practical work within 2 hours. No power tools are allowed. No pre-slicing, carving or preparation of vegetables or fruits before the competition begins. A working table of 120 cm x 90 cm will be provided.

Judging Criteria
- Suitability in complementing food displays 0-10 points
- Presentation and General Impression 0-40 points
- Technique and Degree of Difficulty 0-50 points

Prizes will be awarded to the winners

CLASS 3  ARTISTIC SHOWPIECE

To display a showpiece using:
- vegetable
- chocolate
- sugar or Marzipan
- dough figurine
- Salt

Frames and wires support are allowed but must not be exposed. Points will be deducted for non-compliance. An area of 75cm x 75 cm will be provided to display the cake and height should be not more than 150 cm.

Judging Criteria
- Presentation and Innovation 0-30 points
- Composition 0-30 points
- Professional Preparation 0-40 points

Prizes will be awarded to the winners
CLASS 4  NOVELTY CAKE

“A unique cake for a special occasion”
(Only one Cake)
The total weight of the cake should not be more than 3kg. All the ingredients used to produce the cake must be edible. The cake should be decorated by hand, the use of moulds and commercially produced decorations are prohibited including support materials. An area of 75cm x 75 cm will be provided to display the cake. The height of the display should not be more than 100 cm from the base of the cake. The cake will be displayed until the end of the day of the competition.

Judging Criteria
- Novelty in complementing food displays 0-10 points
- Presentation and General impression 0-40 points
- Technique and Degree of Difficulty 0-50 points

Prizes will be awarded to the winners

CLASS 5  BREAD & PASTRY DISPLAY

To present 3 types of bread loaves (one piece each/max 600g each) and 3 types of bread rolls (3 pieces of each) and 3 types of croissants (3 pieces of each) and 3 types of Arabic bread (3 pieces of each) and 3 types of breakfast pastries (3 pieces of each) - Total 39 pieces to be displayed with a bread show piece which will be judged.

All preparation to be done at the place of work, an oven will be available for re-heating the bread. The products will be tasted. A typed recipe is required. Maximum display area 75 cm x 75 cm. The height of the display should not be more than 100 cm from the base of the display.

Judging Criteria
- Professional Skill 0-30 points
- Creativity 0-50 points
- Taste 0-20 points

Prizes will be awarded to the winners

CLASS 6  DESSERTS (DISPLAY)

To display a total of 3 different type of desserts. 1 hot presented cold, 1 chocolate based, 1 freestyle suitable for a la carte service. Practical and up-to-date presentation is required. Display Area 90cm X 75CM Showpieces are allowed but will not be judged.

Judging Criteria
Composition 0-10 points
Degree of Difficulty/Creativity 0-10 points
Correct Professional Preparation 0-30 points
Practical and Up-to-date Serving 0-30 points
Presentation/Innovation 0-20 points

Prizes will be awarded to the winners
CLASS 7  TAPAS/FINGER FOOD

6 different kinds of finger food, tapas and/or snacks, each kind to have 4 portions (24 pieces). 3 are to be hot displayed cold and 3 cold displayed cold. Can be on one platter or individually plated.

Judging Criteria
Composition 0-10 points
Degree of Difficulty/Creativity 0-10 points
Correct Preparation 0-30 points
Presentation and Portion Size 0-20 points
Practical and Up-to-date Serving 0-30 points

Prizes will be awarded to the winners

CLASS 8  HOT COOKING FISH FILLET

To prepare and present within 1 hour, 2 portions of a main course FREE style. Each competitor will receive 500g of Red Snapper Fillet Skin on the day of the competition. Dish must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor.

*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

CLASS 9  HOT COOKING - BEEF

To prepare and present within 1 hour, 2 portions of a main course FREE style. Each competitor will receive 500g of Beef on the day of the competition. Dish must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor. The type of meat cut will be notified by 28th August 2018.

*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners
**CLASS 10  HOT COOKING - SEAFOOD**

To prepare and present within 1 hour, 2 portions of a main course FREE style. Each competitor will receive **Fish Fillet (Red Snapper) - 300 - 350g, Prawns 31 - 40 P&D - 100g, Cut Crabs - 2 Pcs** on the day of the competition. The dish must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor.

*Recipe required in kitchen

**Judging Criteria**
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

**Prizes will be awarded to the winners**

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**CLASS 11  HOT COOKING - POULTRY**

To prepare and present within 1 hour, 2 portions of a main course FREE style. Each competitor will receive **3 Chicken Breast (Skinless / Boneless)** on the day of the competition. The dish must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor.

*Recipe required in kitchen

**Judging Criteria**
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

**Prizes will be awarded to the winners**

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**CLASS 12  HOT COOKING - LAMB**

To prepare and present within 1 hour, 2 portions of a main course FREE style. Each competitor will receive the Lamb on the day of the competition. Dish must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor. **The type of meat cut will be notified by 28th August 2018.**

*Recipe required in kitchen

**Judging Criteria**
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

**Prizes will be awarded to the winners**
CLASS 13 DESSERTS

To prepare and present on the spot in 1 ½ hours two different desserts two portions of each using Ravifruit IQF Raspberries, Ravifruit IQF Mango Dices, Ravifruit Frozen Coconut Puree, Ravifruit Frozen Mandarin Orange Puree, Ravifruit Frozen Guava Puree, Ravifruit Frozen Banana Puree, Ravifruit Frozen Passion Fruit Puree, Ravifruit Frozen Blackberry Puree.

Competitors are required to bring along the pre-prepared base of the dessert. Other ingredients for the garnish and decoration to be supplied by the competitor.

Judging Criteria
- Mise-en-place and cleanliness 0 - 5 points
- Correct Preparation 0 - 20 points
- Creativity and Presentation 0 - 25 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

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CLASS 14 HOT PASTA APPETIZER

To prepare and present within 30 minutes, 2 portions of appetizer. Dish must be presented on 2 individual plates with appropriate garnish. Type of pasta available Colavita Spaghetti, Colavita Fettuccine, Colavita Fusilli, Colavita Gomiti, Colavita Eliche will be provided on the day of the competition. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor.
*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

Sponsored By

CLASS 15 CREATIVE ASIAN DISH

To prepare and present within 30 minutes, 1 dish, 2 portions of each using Asian sauces as the base. A minimum of 3 items to be used from the following: Vismark Satay Sauce, Vismark Chilli Crab Sauce, Vismark Laksa Paste, Vismark Laksa Noodles, Vismark Hokkein Noodle, Emerald Cooked Shrimps.
The dishes must be presented on 2 individual plates with appropriate garnish. Plates to be supplied by the competitor. All other ingredients to be supplied by the competitor.
*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

Sponsored By
CLASS 16  CREATIVE SANDWICH

To prepare & present within 45 minutes two different types of Sandwich, 2 portions of each using Hellmann's Mayo. Presentation free style.
*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

CLASS 17  TEAM CHALLENGE

A Team of two chef's from the same establishment to prepare and present within 1 ½ hours a hot appetizer, a hot main course and dessert. 2 portions of each. A minimum of 4 products to be used from the following:
Food to be presented on separate plates. All other ingredients to be supplied by the competitors.
*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

CLASS 18  MALDIVIAN DISH

To prepare & present within one hour 2 portions of a traditional Maldivian dish using only products produced in the Maldives presented in a modern style. Dish must be presented on two individual plates with appropriate garnish. All ingredients & plates to be supplied by the competitor.
*Recipe required in kitchen

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners
CLASS 19  THE PERFECT STEAK & OMELETTE

The Perfect Steak: To prepare within 20 minutes a perfectly cooked steak and served with an accompanying sauce. You will receive 300g of Beef sirloin steak on the day of the competition and you will be advised the relevant doneness - rare/medium rare / medium on the spot.

Omelette: To prepare perfectly shaped cheese omelette, you will be provided on the day of the competition 3 eggs and 50g of cheese. All other ingredients & plates to be supplied by the competitor.

*Recipe required in kitchen

Judging Criteria
- Correct Preparation/Skills 0 - 40 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

CLASS 20  YOUNG CHEF

To prepare and present within 1 ½ hours 1 appetizer and 1 main course dish, 2 portions of each presented on individual plates. A minimum of 4 products to be used from the following:

All other ingredients and plates to be supplied by the competitor.
The competitor should be below 26 years of age on the day of the competition.

Judging Criteria
- Mise-en-place and cleanliness 0 - 10 points
- Correct Preparation 0 - 25 points
- Service 0 - 5 points
- Creativity and Presentation 0 - 10 points
- Taste 0 - 50 points

Prizes will be awarded to the winners

CLASS 21  TEA CHALLENGE

To prepare and present within 15 minutes 2 portions of a Tea Cocktail. 1 portion to be presented in a cocktail glass suitably garnished, the other portion into 3 small glasses for tasting by the judges. (Please note that No Alcohol can be used).

In addition competitors have to present 2 different desserts (pre/already prepared) 2 portions of each using tea as an ingredient suitable for serving at a high tea. Upon registration samples of the sponsor tea product will be provided for the preparation of the dessert.

All other ingredients to be to be supplied by the competitor.

Judging Criteria
- Creativity and Presentation 0-10 points
- Method of Work 0-20 points
- Correct Preparation 0-20 points
- Taste of Cocktail / Desserts 0-50 points

Prizes will be awarded to the winners

Hot Cooking (Apprentice)
Beverage Classes (Live)
CLASS 22  ICED MOCKTAIL

To prepare and present within 5 minutes 2 portions of a mocktail using Da Vinci Menta Cubano, Da Vinci Tropical Passion Fruit, Da Vinci Grenadine Pomegranate, Da Vinci Blue Ocean, Da Vinci Dry Bitter Orange, Da Vinci Green Apple Campagne, Da Vinci Coconut, Da Vinci Peach Garden, Da Vinci European Strawberry. 1 portion to be presented in a cocktail glass suitably garnished, the other portion into 3 small glasses for tasting by the judges. All other ingredients to be supplied by the competitor.

Judging Criteria
- Creativity and Presentation  0-10 points
- Method of Work  0-20 points
- Correct Preparation  0-20 points
- Taste  0-50 points

Prizes will be awarded to the winners

CLASS 23  BARISTA COMPETITION

A) The Maldives National Barista Championship has three (3) types of evaluation judges: sensory, technical, and head.
1) The competition will be run with four (4) sensory judges, two (2) technical judges, and one (1) head judge.

B) Competitors will serve one (1) beverage from all three (3) categories of drinks (espresso, milk beverage, signature beverage) to each of the four (4) sensory judges, for a total of twelve (12) drinks, during a period of fifteen (15) minutes. The head judge may drink from any beverage served to the sensory judges.

C) The competitor decides the order in which the drink categories are served; however, any category of drinks must be completed (e.g. all four (4) single espressos are served) before a competitor may serve another category of drinks, otherwise they will be disqualified. Preparation and service of signature beverage elements are allowed at any time during the competition time.

D) Within each category (espresso, milk beverage, and signature beverage), drinks may be served in any combination to judges (i.e. one (1) at a time, two (2) at a time, or all four (4) simultaneously). Sensory judges will begin evaluating their drink as soon as it is served, unless otherwise instructed by the competitor.

E) All four (4) drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. The four (4) drinks of each category must contain the same ingredients and follow the same recipe as each other. Deliberately preparing and serving varied drinks within a category will result in a score of zero (0) in Taste Balance for those drinks that deviate in recipe from the beverage that is served first.

F) Competitors may produce as many drinks as they choose during the competition; however, only drinks served to the sensory judges will be evaluated.

Prizes will be awarded to the winners

Sponsored By
Profile of our Chief Judge (WACS Certified)

ALAN Palmer

Chairman Organising Committee 24th WACS Congress, Singapore 1990
WACS Certified Global A Judge 2008-2018

Certified Cooks Apprenticeship London (UK) City and Guilds Certificates 150/151 1963-1966
Diploma in Hotel and Restaurant Management Switzerland 1974
Certified Technical Trainer Switzerland & Kenya 1975
Chef in Hotels & Restaurants in Switzerland 1966-1975
Caterer Swiss Club Singapore 1994-1996

Pre-opening team and development of programs with Tourist Consult Switzerland
Lecturer in Professional Cookery and F&B subjects, Certificate, Diploma

Head of Department & Lecturer in Professional Cookery, F&B subjects, Certificate, Diploma

Singapore: 1983-1994 Singapore Hotel Association Training & Education Centre (SHATEC) in cooperation with Lausanne Hotel School (EHL) Pre-opening team and development of programs employed by Lausanne Hotel School EHL and the Swiss Hotel Association.
Head of Department, Lecturer in Professional Cookery and F&B, Certificate and Diploma level.

Lecturer in Food and Beverage Courses:
- Caribbean Islands and Taiwan on behalf of Lausanne Hotel School Switzerland
- Rwanda on behalf of DTZ, German Technical Aid Program May-July 1980
- Indonesia, Philippines, Malaysia and Thailand on behalf of SHATEC.

Food & Beverage Coordinator, Miss Universe 1987, Singapore

Team Manager International Culinary Competitions:
KUC Student Culinary Team, Hotelympia London, 1978/80
SHATEC Student Culinary Team: Taste of Canada, Toronto, 1989/93

International Judge Culinary Competitions:
USA, Canada, Bahamas, St-Thomas, Guam, Australia
Singapore, South Korea, China, Malaysia, Thailand, Philippines, Indonesia, Hong Kong, Taiwan, Japan, Cambodia, Myanmar, Vietnam, Nepal, India, Maldives, Sri Lanka, Bahrain, Saudi Arabia, Kuwait, Egypt, Jordan, UAE, Mauritius, Seychelles, South Africa, Kenya

Global Competition Coordinator MLA Black Box Culinary Challenge (100 events) 1996-2012
Head Judge, USDA Tastes of America, Asia region 2012-2013

Technical Consultant Publications:
Norwegian Salmon in Asia 1990 Soy Signatures 1999
Cross Roads by MLA 2001 Inspirations featuring Bamboo Shoots 2003

Present Activities:
Vice Chairman Worldchefs Historical Committee
Chairman Organizing Committee Seoul Food & Hotel Culinary Challenge 2019
Project Director Hotel Asia Exhibition and International Culinary Challenge Maldives 2002-2018
Profile of our expert Judging Panel (WACS Certified)

**TAREK Ibrahim**
- Business Development Manager/Culinary Consultant, Meat & Livestock Australia, Middle East and Africa
- Certified Master Chef / World Chef and Arabic TV Personality
- Award Winning Chef in America
- Certified Culinary Judge

**OTTO Weibel**
- Past President. Honorary President Singapore Chefs Association
- Executive Chef/Culinary Consultant
- Recipient of Global Awards for Excellence
- Partner, Michelin Star Restaurant in Singapore
- Award winning member of Singapore National Culinary Team in Basle, Luxemburg, Erfurt and Asia
- Certified Culinary Judge

**GARTH Shnier**
- Complex Executive Chef, Sun International (2017- Present)
- Executive Chef and Food & Beverage Manager, Western Cape Hotel & Spa, Hermanus (2000-2005)

**ERIC Low**
- Consultant Chef and Award Winning Cookbook Author
- Committee Member – Singapore Chefs Association
- Coordinator Singapore Government dinners in USA and Brazil
- Member, Singapore National Culinary Team
- Certified Culinary Judge
“Competition of Culinary Excellence”

Profile of our expert Judging Panel  (WACS Certified)

**LESLIE Teong**

- Currently working as a Technical Director at Guangzhou Yepen Catering Management Co., Ltd
- He was a Pastry Sous Chef at Kuala Lumpur City Hall (2008/2009) and Shangri-La Hotel, Kuala Lumpur (2004-2008)
- Artist Sous Chef at Shangri-La Hotel, Kuala Lumpur (1994-1999)
- He has a Judging experience (Mainly in Pastry & Sugar Showpiece Session) at the The 2017 Philippine Culinary Cup, Culinaire Malaysia 2017, China Pastry Cup 2017, Culinary Challenge Vietnam 2017 and IKA Culinary Olympics Germany 2016, 9th Salon Culinaire 2016 (Bali, Indonesia)

**EDWIN Leow**

- Pastry Chef from Marriot Hotel Singapore
- Edwin Leow brings with him 11 years of culinary experience from some of the finest hotels in Singapore like the St Regis Singapore, Intercontinental Singapore, Swissotel the Stamford, Swissotel Merchant Court, Fairmount Singapore and Le Meridien Singapore Sentosa.
- He is constantly involved in professional competitions.
- IKA Culinary Olympics 2016 in Erfurt (Singapore National Team), Overall culinary art champion, Pastry art champion
- Coupe Du Monde De La Patisserie 2017 Lyon (SINGAPORE PASTRY ALLIANCE), Overall 9th Position In The World

**ALAN Payen**

- He obtained diplomas in cookery, restaurants, reception and housekeeping in 1992
- He was chef and director for 25 years at 'Le Bon Choix' restaurant owned by him.
- In 1998, he joined the Mauritius Chefs’ Association and became the Second President from 2010 to 2012.
- He founded the association ‘Cuisine and Wine’ in 2005, became Disciple of Escoffier and in the same year sat on the Board of AHRIM as President of the Restaurant Commission.
- Alan has judged in more than 40 competitions worldwide.
- He has been a WACS Judge since 2008.
- He is also Ambassador of World Chefs Without Borders and Special Advisor to Africa for Cultural Heritage.

**KRISTINE Øvrebø**

- Professional leader of chef-apprentices at the Norwegian Navy.
- Chef with a master's degree.
- Bachelor in public health work with focus on nutrition, diet and health.
- Board member in Norway's Chefs Association.
- The Norwegian ambassador for World Chefs without Borders.
- WACS-judge
“Competition of Culinary Excellence”

Profile of our expert Judging Panel (WACS Certified)

Chef David Sosson – QCP President
Executive Chef/ Hospitality Manager
President Qatar Culinary Professionals since 2014
Toques Blanches since 2009 in Mauritius
Mauritian chef association Member in 2008 to 2010
Best Executive Chef Personality by Hospitality Asia 2004

Anil Grover graduated in Hotel Management and post-graduated in Bakery and Confectionery from one of the best Hotel Management schools of India, Pusa.
After working as Chef in ITC Maurya, one of the top-ranking 5-star hotel chains of India, he turned young entrepreneur by running his family business of semi-conductors.
He is also associated as Executive Member with PIHMAA (Pusa Institute of Hotel Management Association) and is one of the founder members of Slow Food Chefs Alliance, India.
Grover qualified in B-level Judging by WACS and participated as Jury Member at many international culinary competition events/festivals.
He has also been awarded “The Best Culinary Judge” by IFCA, India.
He was also among many leading chefs invited to participate both years in „Taste the World International Food Festival at Hoi An, Vietnam.

Group Chief Operating Officer, Galle Face Hotel, Sri Lanka
President, Bocuse D'Or Sri Lanka
Competed and Judged Culinary Competitions in Singapore, Japan, China and Germany
Member of the World Exclusive Gastronomic Association “Le Club des Chefs des Chefs”

He is a molecular gastronomist, coffee expert and former owner of Ron’s Laboratory
Also he is specialities in Food and Beverage Business, Unique Selling Point, Creative Menu / Menu Engineering / Basic Kitchen/Workflow Kitchen, Entrepreneur
Committee of Indonesia Latte Art
Sensory Judge at Jakarta Barista Championship 2012
Sensory Judge at Indonesia Barista Competition
Speaker of EduChat Podomoro University Talk Show “Molecular Gastronomy Receipt of Creativity”
Speaker of Foodpreneur talk show, Cratipreneur Business Gathering, UPH Business Week.
(Pending Worldchef Certificate)
Profile of our expert Judging Panel (Pending Worldchef Certificate)

AHMED
Fatheen
- Over 14+ years of experience in the industry
- He won the "Best Maldivian Chef" thrice in the Hotel Asia Culinary Challenge
- Fatheen has also participated in the Culinary Challenge in Hong Kong (HOFEX) and brought immense joy to the Maldives after winning a Silver Medal.
- He was crowned as the Master of Seasoning in Dubai at the internationally renowned event organised by Knorr.
- Fatheen brought home the title by competing with leading chefs from eight Asian and Middle Eastern countries.
- Fatheen is a highly talented chef, who has the ability to put aside other renowned international chefs and win in worldwide culinary challenges. This goes to show what a young lad from a tiny country can achieve with big dreams and a pair of knives.

ISHAG
Solih
- Chef Ishag is the Vice President to Chefs Guild of Maldives
- Bachelor in Culinary Arts Management at Maldives National University and Diploma in Hotel Catering and Institutional Operation at FHTS and Birmingham endorsed program.
- Over the 18 years he had overseas training at Bangkok and Huawa Hin and Bankok, Thailand, Vietnam, Malaysia, Japan and Germany, in these training he build his capacity and became Executive Chef 2 different resorts in Maldives and worked in a senior level in five star resorts in Maldives.

ABDULLA
Sobah
- Abdulla Sobah is one of the most well-known local chefs working in the Maldives currently.
- The winner of numerous awards, both local and international
- Professional Achievements: FHA Singapore 2016 Hot cooking Bronze medal

AMINATH
Shaanee
- She has a Degree in Culinary Management from William Angliss Institute Melbourne, Australia.
- She has more than 14 years of experience in the culinary industry.
- She started her carrier as an apprentice in Bandos Maldives and has worked extensively in Conrad Maldives and various other restaurants, hotels and resorts in Maldives and Australia.
- Her focus shifted more towards the teaching aspect and training young chefs for the industry hence, she joined The Faculty of Hospitality and Tourism Studies of the National University of the Maldives (FHTS).
MAIN AWARDS CATEGORIES

BEST CULINARY ESTABLISHMENT
“Alan Palmer Challenge Trophy”
To receive this award the Establishment must enter a minimum of 10 Classes. The Challenge Trophy will be presented to the team which accumulates the highest total aggregate points from the highest scores from 10 of the 22 classes (Excluding Class 20) which must include 3 hot cooking classes from class 8, 9, 10, 11, 12 & 14

MOST OUTSTANDING CHEF
To qualify for this award the participant must enter at least 4 classes including two compulsory classes either class 8, 9, 10, 11, 12 & 14. The candidate with the highest aggregate score will be the winner.

MOST OUTSTANDING PASTRY CHEF
To qualify for this award the participant must enter at least 3 classes (class1, 3, 5, 6) including class 13 which is compulsory. The candidate with the highest aggregate score will be the winner.

TOP MALDIVIAN CHEF
To qualify for this award the participant must enter at least 3 classes including class 18 which is compulsory and one class from classes 8, 9, 10, 11, 12 & 14. The candidate with the highest aggregate score from the 3 classes will be the winner.

BEST ARTIST
To qualify for this award the participant must enter class 2 & 3. The candidate with the highest aggregate score will be the winner.

CERTIFICATE OF PARTICIPATION
A Certificate of Participation will be presented to all competitors

MEDALS AND CERTIFICATE OF AWARDS
The respective medals will be awarded to a competitor if they attain the following points.

<table>
<thead>
<tr>
<th>Medals</th>
<th>Points Tally</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perfect Gold</td>
<td>100 Points</td>
</tr>
<tr>
<td>Gold</td>
<td>90-99 Points</td>
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<tr>
<td>Silver</td>
<td>80-89 Points</td>
</tr>
<tr>
<td>Bronze</td>
<td>70-79 Points</td>
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<tr>
<td>Merit</td>
<td>60-69 Points</td>
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</tbody>
</table>

The top scoring chefs from each individual categories shall be invited to participate in the “Business Gathering & Awards Ceremony” held on 12th September 2018. Details of the venue shall be informed later.

Competitors are required to be in Full Chef’s uniform, doing the acceptance of medals and certificates at the daily award presentation and also at the final award ceremony.
## AWARDS & CERTIFICATES

### Artistic
- **Best Pastry Chef**: Dress the Cake
- **Best Chef**: Fruit & Vegetable Carving

### Display
- **Best Chef**: Artistic Showpiece
- **Best Pastry Chef**: Novelty Cake
- **Best Pastry Chef**: Bread & Pastry Display
- **Best Pastry Chef**: Desserts (Display)
- **Best Chef**: Tapas / Finger Food

### Hot Cooking (Live)
- **Best Chef**: Hot Cooking - Fish Fillet
- **Best Chef**: Hot Cooking - Beef
- **Best Chef**: Hot Cooking - Seafood
- **Best Chef**: Hot Cooking - Poultry
- **Best Chef**: Hot Cooking - Lamb
- **Best Chef**: Dessert
- **Best Chef**: Hot Pasta Appetizer
- **Best Chef**: Creative Asian Dish
- **Best Chef**: Creative Sandwich
- **Best Team**: Team Challenge
- **Best Chef**: Maldivian Dish
- **Best Chef**: The Perfect Steak & Omelette

### Hot Cooking (Apprentice)
- **Best Chef**: Young Chef

### Beverage
- **Best Bartender**: Tea Challenge
- **Best Bartender**: Iced Mocktail
- **Best Bartender**: Barista Challenge
1. Competitors are restricted to one entry per class.

2. No change of classes will be allowed. Please notify the organizers, in case you wish to cancel early notification may allow on unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Applications re-considered.

3. A letter must accompany any information changes submitted from the participating establishment/organization. Please also note that such requests should be made no later than one month before the competition and compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, his/her participation will be cancelled.


5. The Organizing Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories.

6. Any entry may be rejected on the grounds that, in the opinion of the Organizing Committee, it does not reach the standard required.

7. 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.

8. No removal of display exhibits is allowed before 1830 hrs on the respective competition days. Removal of exhibits will commence after 1830 hrs on each day. Competitors are to be present at their allocated display area by this time. The organizers reserve the right to remove display exhibits if deterioration beyond acceptable standards has taken place and dispose of uncollected exhibits after 1900 hrs on each day.

9. Competitors must be present at least one hour before the appointed time of the Competition.

10. The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organisers’ control or under any circumstances. However if a competitor is unable to be present a substituted competitor may be accepted as long as the Organizers have been notified before the 1st of August 2018.

11. For entries selected to enter the competition, no recipe changes will be accepted, unless the Organizers permit otherwise. These must be duly filled and placed by the side of the exhibits if the class rules require it. The Organizer does not require copies, but reserve the right to request them. (A recipe form is attached herewith.)

12. All competitors must wear appropriate chef uniforms and hat. No logos indicating where the competitor is working to be visible during the competition.

13. The Organising Committee and the judges reserve the right to inspect each team’s tools, ingredients, workstations etc. before and after the competition. Any competitor who leaves the workstation untidy will be penalized 50 points. Plates will not be provided in this competition.

14. The Organizers reserve the right to rescind, modify or add any of the above rules & regulations and their interpretation of these is final. They also reserve the rights 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.

15. While all reasonable care will be taken by the Organiser, no guarantee is given and the Organiser will not accept any responsibility for the loss or damage to any exhibit equipment, utensils or personal effects, during the competitions.

16. The canvassing of judges or other officials of the Hotel Asia International Culinary Challenge 2018 by competitors or their representatives is prohibited at all times.
17. Participants who contravene any of the Rules and Regulations of the Hotel Asia International Culinary Challenge 2018 may at the discretion of the respective chief judge be DISQUALIFIED. The decision of the respective chief judge is final.

18. Results will be announced at the Daily Award Ceremony which take place in Hiriya Maalam at 5.00 p.m. from the 10th - 12th September 2018 onwards and will be published on the Notice Board.

19. The Organizer 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.

20. Top 3 Winners of each Competition and Gold medal winners will be invited to the Final Awards Ceremony of the Hotel Asia Exhibition and International Culinary Challenge 2018 and their medal will be presented to them at this event. All other medals and certificates will be presented to the respective winners at the Culinary Challenge premises from the second day of the Competition.

21. If an award is won, the competitor has to ensure his/her presence (or that of a representative) to collect it. All awards are to be accepted in Chef’s Uniform. Any trophy/media/certificate that is not accepted at the ceremony will be forfeited two weeks after the event.

22. If the Competitors Name appears in the certificate is incorrect, coordinated person from the respective Organisation establishment should inform the Organisers immediately. Otherwise it causes an extra charge to print a new Certificate. And also for the loss of certificates/medals will be charge an extra cost as given below;

| Certificate | US$ 5 |
| Medal       | US$ 20 |

23. In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head Judge and a final decision will be made.

PARTICIPATING CHEFS AGREE TO ABIDE BY THE FOLLOWING CODE OF CONDUCT

• Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or be bound by them.

• Participants are encouraged to accept responsibility for their own behavior and performance during the competition.

• Respect and obey all decisions made by the judges during the competitions

• Decisions made by the Judges are final and binding. Participants should never argue nor show dissent in case of judgment’s made against their expectations / desires.

• HAICC usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgments. And hence not accepting judgments or not accepting the medals or walking off during the middle of the competitions are strictly prohibited.

• Participants/teams involved in such activities will be black listed from participating in future events.

• Participants are expected to treat fellow participants, judges, organising committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,

• Participants are expected to obey and assemble in team when event organising committee members call for “team photo shoots”, taking attendance, introducing team members, receiving badges, trophies, certificates etc.,

• Participants are expected to represent their hotel/organisation with pride and dignity. Should not do something that might bring disrepute to their organization.
JUDGING

★ A panel of highly respected international chefs and culinary experts from around the world will judge the competitors.

★ One of the main criteria for judging of all dishes is the ingredient and method card – these should be professionally presented with a brief description of the ingredients and cooking methods.

★ The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally that each exhibit carries the correct label.

★ All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.

★ All exhibits must be completed within the designated time.

★ The judges will cut into each exhibit for a closer examination.

★ Inedible ingredients should not be used.

★ Dishes should have a natural and appetizing appearance.

★ Correct basic preparation, precise and tidy plate arrangement in accordance with today’s modern culinary art/practices suitable for practical restaurant service.

★ Judges will take into account the culinary customs and practices pertaining to participating nations.

★ Garnishes and trimmings must harmonize with the main piece in quality and taste.

★ To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.

★ Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.

★ Points will be deducted for Fruit/vegetables that are not cut or formed precisely.

- Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.

- Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.

- Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.

- Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organising committee members and others at all stages of the competition.

- Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.

- Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipments, ingredients etc., through physical action.

- Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to the competitions.

- Participants are expected not to use social media platforms to post abusive or derogatory remarks about the culinary competitions, judges, other contestants, event organising committee members and others related to the event.
“Competition of Culinary Excellence”

RECIPE FORM

Class: ____________________________

Name: ____________________________

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Cooking Method:

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Notes:
Notes:
For information contact:

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