CHEF’S MANUAL

NOVEMBER
12 – 14, 2019

DOHA EXHIBITION AND CONVENTION CENTRE
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CONTACT LIST

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CHECKLIST

- Read and understand Chefs Manual
- Finalize ingredients / menu and equipment – budget accordingly
- Order additional ingredients and equipment required
- Design your entry / entries and practice
- Prepare a schedule (date to: prepare items for display, glaze and plate, transport, etc)
- For your reference take pictures of your entry / entries

REGISTRATION DETAILS

1. Chefs who’s willing to compete in Salon Culinaire, should read and understand this Chefs Manual specially the categories’ rules and regulations.
2. Registration/Entry form should be fill-up properly.
3. Registration/Entry Form must receive by the organizer till **31st of October 2019**.
4. Entries are limited to ONE per category.
5. Competitors may participate in as many categories as they wish.
6. The Entry Fee per category is Two Hundred Qatari Riyals (QAR 200) and should be settle till **3rd November 2019** only.
7. The Entry Fees are non-refundable.
8. **Payment can be made only through the following options listed below:**
   - Payment in Cash directly to QCP Office located at Mirqab Mall Office Centre, 2nd floor, Central Atrium (Lift C)
     - Office Hours: 8:00 AM – 5:00 PM
     - Office Days: Sunday to Thursday
     - Office is Closed: Friday and Saturday
   - Cash/cheque deposit and bank transfer directly on below account:
     - Account Name: **SPRINT MARKETING SERVICES**
     - Account No: 4570-128847-002
     - Swift Code & IBAN: CBQAQAQA QA65 CBQA 0000 0000 4570 1288 4700 2
     - Bank: Commercial Bank

*Copy of payment done should be send through email at info@qatarcp.com / joyce.hernandez@qatarcp.com*
IMPORTANT INFORMATION

Welcome to Salon Culinaire at HQ 2019…

This manual has been designed to provide you with all the assistance and information you require. This however does not replace our personal service; please contact us if you require any assistance.

Guidelines are highlighted to assist you the competitor to compete on a level playing field. Furthermore, it will promote standardized judging and judging criteria.

Access
Signage will be positioned at the Doha Exhibition & Convention Centre (DECC) to indicate the access point for Salon Culinaire Participants to set up their entries.

Please Note: Access to the event and set up area is restricted to participants and ONE assistant only if required.

Awards
Each participant will receive a certificate of participation for Salon Culinaire at HQ 2019. Furthermore, each category will have more than One Gold, One Silver and One Bronze winner. The judge’s decision is final.

Awards Ceremony
The awards ceremony will take place every day at 7:00 PM. Competitors attending must ensure that they are dressed in full clean and presentable chef whites.

Chefs Code
Chefs code will be distributed on-site upon arrival to the venue. The chef’s registration on-site will start from 7:00 in the morning every day.

Delivery of Entries
Entries must be delivered according to the Salon Culinaire Schedule. Set-up is to be completed in the position allocated between 9:00 AM and 1:00 PM daily. Judging of display entries will take place from 1:30PM daily.

Proper Dress Code
All chefs participating in Salon Culinaire must be dressed in full clean and presentable chef whites throughout the exhibition – participants not meeting these requirements are subject to disqualification.

Removal of Entries
Entries must be removed by each competitor between 8:00 PM and 9:00 PM daily. Dishes may not be removed before the above-mentioned time.

The Organizer reserves the right to remove and destroy entries remaining after the stated time.

Security
24-hour security will be provided during the show. However, competitors are responsible for securing their belongings. We recommend that valuables such as display dishes, equipment, laptops, mobile phones, handbags etc., are not left unattended. Competitors are advised to take adequate precautions to ensure that all display dishes, equipment and valuable items are covered by their own insurance.

The Organizers will not be responsible for the safety of articles of any kind brought into the exhibition by competitors, their staff or any person whatsoever.

Tools and Equipment
Competitors to supply their own Tools, knives, utensils and appropriate cutting boards are compulsory, Twine or netting, display plates to be provided by each team. (All equipment will be thoroughly inspected to ensure they are hygienically suitable). A suitable and hygienic working space with two 13amp electrical sockets (for small appliances only) will be provided by the organizers.

The Organizers will not be responsible for any lost & damage of tools/equipment brought by the participants.
GENERAL INFORMATION

Great for your CV!
Showcase your talents at a competition that is internationally recognized and well respected in the culinary world. Compete with the best and get recognized!

Test your Skills
Put yourself up to the challenge. Competitions give you the opportunity to advance your skills and establish your level of expertise.

Cutting-edge Trends
Stay up to date with the latest kitchen trends, menu designs, food trends and plate presentations which are constantly evolving. Salon Culinaire provides you the opportunity to observe and interact with chefs from all over the globe, sharing different backgrounds and experiences!

Expertise
Pick a section you are comfortable with. If your position entails preparation of desserts, enter in a dessert section to demonstrate your skills.

Be Basic
Judges generally don’t like items that have been incredibly fussied over or overly played with. The use of many expensive food items is also seen as being too expensive to sell to the public so watch out for that.

Practice
Practice makes perfect! You only get out of it, what you put in to it. Try putting certain dishes on your menu as a daily special; this will give you continued trials and the opportunity to practice without wasting too much food, as well as getting appropriate feedback.

Practicality
Try to make your dish as realistic as possible, as if it were coming out of a real working kitchen.

Getting Around
Think of how you’re going to get your presentation to the Doha Exhibition and Convention Center. Will it travel safe? Will it fit in your car? What will the traffic condition be? Can you and only you carry your entries, or do you need assistance? Could it be damaged or dropped? If that happens is it fixable? Plan accordingly.

Creativity and Technique
You’ve got to stand out from the crowd. Judges look for different skills, creativity and techniques. You as a competitor can show off your skills to the judges so take advantage and pull out all the stops.

Get your Specs Right!
Several competitors are disappointed after their entry is judged, just to find out later that they did not comply with the criteria. If recipes or a plate portion or a description is required, you must apply it or you have not fulfilled the criteria and points will be deducted. Make sure you enter your entry in the right section, judges do not judge out of class as it is not fair on the competitors who have followed the criteria.

Watch out for Spelling
Correct spelling is vital on a menu and or description. Look up all words you are using and if you are not sure research them. Only use technical terms when your dish complies with the meaning of the term.

Prepping
Most entries in the static display can be prepared up to a week ahead. If you want to prepare items further in advance, this can be done by cooking the item, cooling it and wrapping it in cellophane or cryo-vac at 70-80%. Then place it in a solution of gelatin which is made up of 50g of gelatin to one liter of water and submerged in the solution. No air can penetrate the food and under refrigeration your entry may last between 3 to 4 weeks.

Layout of Food
Make your food look appealing. It needs to be aesthetically pleasing and work harmoniously together on the plate. You need to find one that will suit your food and make all the ingredients stand out. White plates are generally always recommended.

It is advisable to present dishes at a reduced portion size, approximately 2/3 is recommended.

Colour Combination
Colour combinations are important in all entries make sure you get it right!
Flavour Combinations
Flavour combinations are very important in the live kitchen ‘as well as’ the static displays. In the live cooking, judges will pick up flavour dominations and may not be able to pick up the rest of the flavors of your dish. In the static competition, some competitors choose their dishes by colours and not by flavours, avoid this practice. All will be judged!

Seeking Advice
Seek as much information as you possibly can with regards to your entry, either from colleagues, your chef or someone with competition experience, or a combination of all! Remember- There is no such thing as failure – only feedback.

The Judges
Just to clear the air a little, judges are just like you, they have competed in competitions on similar or higher levels and they know what you are going through.

Gelatine Preparation
It is recommended that you prepare your gelatine at least one day before you want to use it. To do this measure cold water in a stainless-steel bowl, sprinkle 1/3 of the gelatin (if using powder) over the water and repeat this procedure until all gelatine is used. Cover the bowl tightly with cling film and place on a water bath. Steam / condensation created will help to prevent a crust. When gelatine is properly dissolved and heated (approximately 40min) strain gelatine and cover again with cling film. Do not place in the fridge. When using gelatine to this recipe it should be around 32º – 36º Celsius and feel like vegetable oil.

Glazing technique
The dipping technique is recommended above the napping and paint brush techniques. Your pieces to be glazed should be at the same temperature, using three finger tips (wear thin plastic gloves) to submerge the items into a small, separate container with gelatine. It is important that each piece is submerged for the same time to ensure an even coating. Once glazed, place it on a glazing rack. If glazing lettuce or other fragile items, this can be done by spraying lukewarm gelatin from a spray bottle.

EXPLANATION (What foods are permitted to be brought into the kitchen?)

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALADS</td>
<td>Salads - Cleaned, Washed, not mixed or cut.</td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>Vegetables - Cleaned, Peeled, washed, not cut, must be raw.</td>
</tr>
<tr>
<td>FISH</td>
<td>Fish may be scaled, and filleted and the bones cut up.</td>
</tr>
<tr>
<td>MEAT</td>
<td>Meat may be de-boned and the bones cut up.</td>
</tr>
<tr>
<td>STOCKS</td>
<td>Stocks – Basic stock, not reduced, not seasoned, no additional items (garlic, etc.) Hot and cold samples must be available for the judges.</td>
</tr>
<tr>
<td>PASTRY</td>
<td>Pastry Sponge, Biscuit, Meringue, Basic Dough’s – can be brought in but not cut. Basic Pastry recipes can be brought in weighed out but no further processing.</td>
</tr>
<tr>
<td>FRUIT PULPS</td>
<td>Fruit pulps – fruit purees may be brought in but not as a finished sauce.</td>
</tr>
<tr>
<td>DÉCOR ELEMENTS</td>
<td>Décor elements – 100% must be made in the kitchen.</td>
</tr>
<tr>
<td>FARCE</td>
<td>If a farce is to be used for stuffing, filling, etc., at least one of the three portions of the farce must be prepared in front of the judges to show the competitor’s skill.</td>
</tr>
<tr>
<td>PRE-COOKING</td>
<td>No pre-cooking, poaching, etc. is allowed. No ready-made products are allowed.</td>
</tr>
<tr>
<td>PROHIBITED</td>
<td>Pork products and Alcohol.</td>
</tr>
</tbody>
</table>
JURIES AND MARSHALS

We are proud to announce our judges for Salon Culinaire 2019

CHEF THOMAS GUGLER
(WACS) Worldchefs President;
Executive Master Chef CMC/EMC

CHEF MARTIN KOBALD – South Africa
(WACS) Worldchefs Vice President

CHEF ALAN PALMER – Colombo
Vice Chairman of Worldchefs Historical Committee

CHEF FEDERICO MICHELETTI – Malaysia
Bocuse d’Or Judge / Head of Culinary of Marini’s Group Malaysia

CHEF FERNANDO ARACAMA – Philippines
Immediate Past President of LTB Philippines Chefs Association and Philippine Young Chef

CHEF ZUBIR ZAIN - Malaysia
Chef Restaurateur; Captain of Malaysian National Culinary Team

CHEF JUGESH ARORA – India
President of South India Chefs Association

CHEF SANET PRINSLOO – Namibia
President of Namibian Chefs Association

CHEF GEORGES CHIHANE – Lebanon/Oman
Culinary Development Manager

CHEF KAMIL MIKHAEL BOULOOT – Beirut
Head of Culinary Art; Corporate Executive Chef

CHEF NILAY BEKTAS – Turkey
Sugar Artist & Cake Designer; Captain of Turkish National Culinary Team

Hygiene Juries

Marshals

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CERTIFICATES, MEDALS AND AWARDS

CERTIFICATES AND MEDALS
The respective medals will be awarded when the following points are attained.

- **Gold with Distinction**: 100 points
- **Gold**: 90 – 99 points
- **Silver**: 80 – 89 points
- **Bronze**: 70 – 79 points
- **Diploma (Certificate only)**: 60 – 69 points

*All non-winners may collect their participation certificate in QCP office, kindly contact +974 4418 0654.

TROPHY ENTRY – AWARDS (BEST CHEFS 2019)
Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant. Trophies are awarded on the highest aggregate points from all three or Four classes as per requirement below. Awarding will be on the last day of Salon Culinair.

OVER-ALL CHAMPION FOR HOTEL PROFESSIONAL
Presented to an establishment who accumulates the highest number of points in all categories. Only highest medal will credit in each Establishment per category.

- **GOLD with Distinction**: 10 points
- **GOLD**: 5 points
- **Silver**: 3 points
- **Bronze**: 1 point

OVER-ALL CHAMPION FOR RESTAURANT PROFESSIONAL
Presented to a restaurant/school who accumulates the highest number of points in all categories. Only highest medal will credit in each Establishment per category.

- **GOLD with Distinction**: 10 points
- **GOLD**: 5 points
- **Silver**: 3 points
- **Bronze**: 1 point

BEST YOUNG CHEF 2019
In order to qualify for inclusion in the points tally for Best Chef Trophy a competitor must win two medals, at least one of which must be a gold medal.

- **Category 1** – Live Cooking Individual for Young Chefs (3 Course Set Menu)
- **Category 2** – Live Cooking (Black Box)
- **Category 6** – Live Cooking Signature Dish (Chicken)

BEST CHEF 2019
In order to qualify for inclusion in the points tally for Best Chef Trophy a competitor must win three (3) medals, at least two of which must be a gold medal.

- **Category 2** – Individual Live Cooking (Black Box)
- **Category 3** – Live Cooking Signature Dish (Beef)
- **Category 4** – Live Cooking Signature Dish (Lamb)
- **Category 5** – Live Cooking Signature Dish (Fish and Seafoods)
- **Category 6** – Live Cooking Signature Dish (Chicken)

BEST CUISINIER 2019
In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win two medals, at least one of which must be a gold medal.

- **Category 7** – Live Cooking Signature Dish (Pasta)
- **Category 8** – Live Cooking Signature Dish (Street Food Sandwich/Wrapped Sandwich)
- **Category 9** – Live Cooking Signature Dish (Best Burger)
BEST PASTRY CHEF 2019
In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least two medals one of which must be a gold medal.
- Category 26 – Themed Wedding Cake
- Category 25 – Three Plates of Dessert Chocolate Challenge
- Category 29 – Mini Cake

BEST CHEF/KITCHEN ARTIST 2019
In order to qualify for inclusion in the points tally for Best Artist Trophy a competitor must win at least two medals one of which must be a gold medal.
- Category 26 – Ice Carving Individual
- Category 15 – Fruit and Vegetable Carving
- Category 31 – Fruit and Vegetable Showpiece
- Category 33 – Chocolate Showpiece

BEST CHEF – ARAB CUISINE 2019
In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one medal.
- Category 17 – Signature Dish (Best Biryani)
- Category 18 – Qatari Feast
- Category 19 – Arabic Mezza (Creative)
- Category 20 – Qatari Dessert

HYGIENE AWARD 2019
A special hygiene shall be commissioned with a trophy from the Hygiene partner of HQ 2019. The award shall be presented to the chef showing the highest standard of food safety and hygiene in the practical classes in the kitchen. A special hygiene jury shall be present.

CATEGORIES & JUDGING CRITERIA
*Please note: Any category with less than 3 participants will be cancelled. Semi nudity, nudity and religious themes are not allowed and will be removed from the competition. Aspects to be considered…

Category 1 – Live Cooking Individual for Young Chefs (3 COURSE SET MENU)
- **Live Demonstration**
- **Young chef** who will compete must be born after January 1st, 1994; Copy of Qatar ID should be attached to the entry form as evidence. (2hours cooking then service of appetizer, then 20 minutes later service of main course and 20 minutes later service of dessert)
- **TASK:** 3 Course Menu for 4 pax within 3 hours including service & clean down.
- **The meal to consist of:**
  - Starter: Sea bass
  - Main Course: Beef Fillet and Beef Cheeks
  - Dessert: Chocolate and Tea Inspired Dessert

<table>
<thead>
<tr>
<th><strong>JUDGING CRITERIA</strong></th>
<th><strong>Points</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MISE-EN-PLACE</strong></td>
<td>10</td>
</tr>
<tr>
<td>(Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion)</td>
<td></td>
</tr>
<tr>
<td><strong>CORRECT PROFESSIONAL PREPARATION &amp; HYGIENE</strong></td>
<td>25</td>
</tr>
<tr>
<td>(Hygiene, Working Skills Technique, Kitchen Organization)</td>
<td></td>
</tr>
<tr>
<td><strong>PRESENTATION INNOVATION</strong></td>
<td>15</td>
</tr>
<tr>
<td>(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
<td></td>
</tr>
<tr>
<td><strong>TASTE AND TEXTURE</strong></td>
<td>50</td>
</tr>
<tr>
<td>(The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values.)</td>
<td></td>
</tr>
<tr>
<td><strong>Total Points</strong></td>
<td><strong>100</strong></td>
</tr>
</tbody>
</table>
Category 2 – Live Cooking Individual (BLACK BOX)

- Live Demonstration
- One Chef to prepare one dish for 4 pax
- Organizers will provide a secret box of ingredients
- From this box, competitor will have ½ hour for writing & preparation of the menu recipe outside the kitchen and one (1) hour for cooking the main course.
- 4 plates of the dish are required (three for tasting and one for display & feedback by judges)
- Written description and recipes required for each dish served
- Competitors to supply their own
  - Tools, knives, utensils and appropriate cutting boards are compulsory
  - Twine or netting
  - Display plates to be provided by each team
  (All equipment will be thoroughly inspected to ensure they are hygienically suitable)
- A suitable and hygienic working space with two 13amp electrical sockets (for small appliances only) will be provided by the organizers.

NOTE: The Competitors are not allowed to bring their own spices, dried herbs, stocks & sauces. When judging an entry, up to 100 points would be allocated for each course and an addition 100 points allocated to hygiene practices.

<table>
<thead>
<tr>
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<tr>
<td>HYGIENE</td>
</tr>
<tr>
<td>(Attention paid to hygiene during preparation of food)</td>
</tr>
<tr>
<td>PRESENTATION INNOVATION</td>
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<tr>
<td>(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
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<td>TASTE AND TEXTURE</td>
</tr>
<tr>
<td>(The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values.)</td>
</tr>
<tr>
<td>Total Points</td>
</tr>
</tbody>
</table>

Category 3 - Live Cooking Signature Dish (BEEF)

- Live Demonstration
- Time allowed 60 minutes
- Prepare and present four identical main courses using Beef as the main protein item. (three for tasting and one for display & feedback by judges)
- Competitor should bring any cut & any brand of beef to be use.
- Weight of beef per portion on the plate to be 150grams
- Present the main courses on individual plates with appropriate garnish and accouterments.
- Typewritten recipes in English are required.

<table>
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<tr>
<td>HYGIENE</td>
</tr>
<tr>
<td>(Attention paid to hygiene during preparation of food)</td>
</tr>
<tr>
<td>PRESENTATION INNOVATION</td>
</tr>
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<td>TASTE AND TEXTURE</td>
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</tr>
<tr>
<td>Total Points</td>
</tr>
</tbody>
</table>
Category 4 - Live Cooking Signature Dish (LAMB) - NEW

- Live Demonstration
- Time allowed 60 minutes
- Prepare and present four identical main courses lamb product as the main protein item of the dish (three for tasting and one for display & feedback by judges)
- Competitor should bring their any cut & any brand of lamb to be use.
- Weight of lamb per portion on the plate to be 150 grams
- Present the main courses on individual plates. Garnish with suitable starch, and vegetables.
- Appropriate sauce (may be more than one) to be served.
- Typewritten recipes in English are required.

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>MISE-EN-PLACE (Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion)</td>
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<tr>
<td>HYGIENE (Attention paid to hygiene during preparation of food)</td>
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</tr>
<tr>
<td>PRESENTATION INNOVATION (Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
<td>30</td>
</tr>
<tr>
<td>TASTE AND TEXTURE (The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values.)</td>
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</tr>
<tr>
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</tbody>
</table>

Category 5 - Live Cooking Signature Dish (FISH AND SEAFOODS)

- Live Demonstration
- Time allowed 60 minutes
- Prepare and present four identical main courses fish/seafood product as the main protein item of the dish (three for tasting and one for display & feedback by judges)
- Competitor should bring their any cut & any brand of fish/seafoods to be use.
- Weight of fish/seafood per portion on the plate to be 150 grams
- Present the main courses on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes in English are required.

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</table>

Category 6 - Live Cooking Signature Dish (CHICKEN)

- Live Demonstration
- Time allowed 60 minutes
- Chef who will compete will prepare and present four identical main courses using Chicken Quarters as the main protein item. (three for tasting and one for display & feedback by judges)
- The carcass of the chicken is to be kept for inspection by judges
• Present the main courses on individual plates with appropriate garnish and accoutrements.
• Weight of chicken per portion on the plate to be 150grams
• Typewritten recipes in English are required.

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Total Points 100

Category 7 - Live Cooking Signature Dish (PASTA)

• Live Demonstration
• Competitors should prepare, cook and present one pasta dishes to competitor’s own choice for four covers each within 30 minutes’ time limit.
• The pasta should be cooked al dente, overcooked pasta will lead to point reduction.
• All other ingredients should be brought by competitor in unprepared state
• Competitors must submit a written recipe in English, which includes the ingredients and method of preparation of the dishes, and name of the type of pasta shape.
• Recipes should be submitted to the jury on the day of the competition.
• Competitors must cook the one pasta dishes according to the recipes submitted to the judges.

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Total Points 100

Category 8 - Live Cooking Signature Dish (STREET FOOD SANDWICH / WRAPPED SANDWICH)

• Live Demonstration
• Competitors should prepare and present 2 sandwiches and/or wraps to competitor’s own choice with appropriate garnishes for 3 portions each within 45 minutes’ time limit.
• The two different sandwiches should consist of different breads/wraps and fillings.
• It should be presented one open and one closed sandwich.
• All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
• Competitors must submit a written recipe, which includes the ingredients and method of preparation
• Recipes should be submitted to the jury on the day of the competition.
JUDGING CRITERIA

<table>
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</tbody>
</table>

Total Points | 100 |

Category 9 - Live Cooking Signature Dish (BEST BURGER)

- **Live Demonstration**
- Competitors should prepare, cook in a pan and present the best Burger to competitor’s own choice with appropriate garnishes for 3 portions each within 45 minutes’ time limit.
- Burger can consist of different mix / ingredients and fillings like fish, meat, vegetarian products, garnishes, sauces… and any kind of bread can be used.
- All ingredients should be brought by competitor, Meat and fish can be brought grinded or chopped already but rest of ingredient shall be clean and peeled but in unprepared state, not trimmed, cut or sliced.
- Competitors must submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.

JUDGING CRITERIA

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Total Points | 100 |

Category 10 – Live Cooking FILIPINO Cuisine Challenge (NEW)

- **Live Demonstration**
- Time allowed 90 minutes.
- Traditional Filipino food cooked professionally with proper cooking techniques and accepted standards of presentation and service.
- Prepare and present traditional Filipino Food a meal for three persons/portions which includes:
  - One (1) main course (i.e. Chicken, Beef, Seafoods)
  - One (1) Starch (i.e. rice or noodle dish)
  - One (1) Vegetable dish
- Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display and feedback by judges.
- All dishes should be served at the same time, but can all be served earlier than the time allowed.
- Typewritten recipes are required.
MISE-EN-PLACE
(Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion) 10

HYGIENE
(Attention paid to hygiene during preparation of food) 10

PRESENTATION INNOVATION
(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition) 30

TASTE AND TEXTURE
(The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values.) 50

Total Points 100

Category 11 – Live Cooking THAI Cuisine Challenge (NEW)

• Live Demonstration
• Time allowed 90 minutes.
• Traditional THAI food cooked professionally with proper cooking techniques and accepted standards of presentation and service.
• Prepare and present traditional Thai Food a meal for three persons/portions which includes:
  o One (1) main course (i.e. Chicken, Beef, Seafoods)
  o One (1) Starch (i.e. rice or noodle dish)
  o One (1) Vegetable dish
• Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display and feedback by judges.
• All dishes should be served at the same time, but can all be served earlier than the time allowed.
• Typewritten recipes are required.

MISE-EN-PLACE
(Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion) 10

HYGIENE
(Attention paid to hygiene during preparation of food) 10

PRESENTATION INNOVATION
(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition) 30

TASTE AND TEXTURE
(The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values.) 50

Total Points 100

Category 12 – Live Cooking INDIAN Cuisine Challenge (NEW)

• Live Demonstration
• Time allowed 90 minutes.
• Traditional Indian food cooked professionally with proper cooking techniques and accepted standards of presentation and service.
• Prepare and present traditional Indian Food a meal for three persons/portions which includes:
  o One (1) main course (i.e. Chicken, Beef, Seafoods)
  o One (1) Starch (i.e. rice or noodle dish)
  o One (1) Vegetable dish
• Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display and feedback by judges.
• All dishes should be served at the same time, but can all be served earlier than the time allowed.
• Typewritten recipes are required.
### JUDGING CRITERIA

<table>
<thead>
<tr>
<th>Category 13 – Live Plated Fine Pastry Challenge (NEW)</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Live Demonstration</td>
</tr>
<tr>
<td>- Time allowed 60 minutes.</td>
</tr>
<tr>
<td>- Chefs to prepare and present Restaurant Fine Style Plated Desserts.</td>
</tr>
<tr>
<td>- Must be presented in three (3) individual plates, two (2) for judging and one (1) for display and feedback by judges.</td>
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<tr>
<td>- Must visibly contain whipping cream or cooking cream and any other dairy product (Mascarpone, cream cheese, butter, …)</td>
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</table>

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<tbody>
<tr>
<td><strong>HANDLING &amp; HYGIENE</strong> (handling and arrangement of all materials and tools, wastage and economic factors, safety and hygiene, utilization of resources)</td>
</tr>
<tr>
<td><strong>CORRECT PREPARATION</strong> (Appropriate work, cooking methods and culinary techniques, practicability to daily use)</td>
</tr>
<tr>
<td><strong>PRACTICAL, UP-TO-DATE SERVING/PRESENTATION</strong> (choice of garnished and ingredients to achieve presentation and Creativity, originality, portion size as well as practicability)</td>
</tr>
<tr>
<td><strong>TASTE AND TEXTURE</strong> (appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors)</td>
</tr>
</tbody>
</table>

**Total Points** 100

### Category 14 – LIVE “3D Novelty Cake” (NEW)

- Written description and typed recipes are required
- The novelty cake / sponge cake with a theme of “CHILDHOOD”.
- Sponge Cake will be baked & prepared off-site.
- Time allowed is 4 hours for the live shaping, filling, covering and décor.
- Novelty-sculpted, carved, whimsy, topsy turvy, 3D cakes. Gum paste, fondant, butter cream, royal icing, marzipan, chocolate, ginger bread, cookies, candy, pulled or blown sugar, gelatine, cocoa painting, candy clay, etc.
- All decorations must be edible and hand made
- Wiring may be used for the creation of objects such as flowers, if used the wiring must be properly covered or wrapped with flower tape or paste
- The cake must be edible as this will be cut to check filling, texture and layer
- Covered Styrofoam can be used as base and support.
JUDGING CRITERIA

SUITABILITY IN COMPLEMENTING FOOD DISPLAYS
(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays) 15

PREPARATION & GENERAL IMPRESSION
(Correct basic preparation of food - corresponding to today’s modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles) 35

TECHNIQUE & DEGREE OF DIFFICULTY
(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit) 50

Total Points 100

Category 15 – Live Fruit and Vegetable Carving

- Live Demonstration
- The Theme of the carving will be “SPORTS IN QATAR”
- 120 minutes duration.
- Hand carved work from competitor’s own fruit/vegetables.
- Competitors to use own hand-tools and equipment.
- No power tools permitted.
- Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
- Each competitor will be supplied with a standard buffet table on which to work.

JUDGING CRITERIA

SUITABILITY IN COMPLEMENTING FOOD DISPLAYS
(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays) 15

PREPARATION & GENERAL IMPRESSION
(Correct basic preparation of food - corresponding to today’s modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles) 35

TECHNIQUE & DEGREE OF DIFFICULTY
(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit) 50

Total Points 100

Category 16 – Live Ice Carving Individual

- Live Demonstration
- The Ice Carving Individual theme will be “SUPERHERO”
- Individual competitors to create a completed display within 90 minutes
- No power tools allowed
- ICE BLOCK to be provided by each individual competitor
- Competitors to use own tools and gloves
- Suitable working space will be provided

JUDGING CRITERIA

TECHNICAL SKILL AND DIFFICULTY
(Use of Ice – 10, Technical Skill – 10, Attention to Detail – 10, Finished Appearance – 10, Structural Techniques – 10) 50

DESIGN COMPOSITION
(Proportion/Symmetry – 10, Design and Composition – 10) 20

CREATIVITY 10

ARTISTIC IMPRESSION 20

Total Points 100
### Category 17 – Four Course Vegetarian Menu
- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Present a plated four-course vegetarian meal for one person.
- Suitable for lunch service in high end restaurant
- The Meal to consist of:
  - A cold appetizer
  - A soup
  - A main course with garnish
  - A dessert
- No meat, chicken, seafood or fish to be used. (meat-based gelatin glaze to enhance presentation is accepted.)
- Ovo-Lacto products are allowed.
- Total food weight of the 4 plates should be more than 500 gms.
- Maximum area w75 cm x d75 cm.

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<tr>
<td>PRACTICAL UP-TO-DATE SERVING (Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye)</td>
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<td>COMPOSITION INNOVATION (Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
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<td>CORRECT PREPARATION &amp; HYGIENE</td>
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### Category 18 – Five Course Set Menu
- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- 5 Courses for one person plated as follows: soup, starter, sorbet, main course and dessert, needs to be prepared in your kitchen prior to presenting
- Hot food presented cold on appropriate plates
- All food must be coated with clear gelatin for preservation no tasting.

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Category 19 – Sushi Platter (NEW)

- Written description and typed recipes are required.
- Preparation of entry is to be completed off site including the sauce and then brought to the competition for judging.
- Set up will take place from 11:00 AM to 1:00 PM.
- One Platter should have 4 kinds of Sushi with 16 pieces each and must not exceed the number of pieces.
- Presentation must include the sauce, Wasabi and Ginger.
- Participants are allowed to design their entry around a plate of their choice.

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<td>PRESENTATION / INNOVATION (Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasty, elegant and modern style)</td>
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</tr>
<tr>
<td>CORRECT PROFESSIONAL PREPARATION (Correct basic preparation, corresponding to today’s modern patisserie)</td>
<td>15</td>
</tr>
<tr>
<td>SERVING ARRANGEMENT</td>
<td>15</td>
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<td><strong>Total Points</strong></td>
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</table>

Category 20 – Signature Dish - BEST BIRYANI (NEW)

- Description/Recipe of dish must be typed and displayed next to dish with proper stand.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 11:00 AM to 1:00 PM.
- Tasting will be part of the judging process to determine quality and authenticity.
- Present a free style biryani dish with vegetable or fish/seafood or chicken or mutton modified to local taste.
- Product must be presented with in 60 cm x 60 cm area on provided space. Free-style presentation.
- Portion of product must be suitable for 4 people in one dish.
- The temperature of product must be at acceptable level of food hygiene standards.
- The presentation to comprise the main dish.

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Category 21 – Qatari Feast

- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Typewritten description and recipes are required
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity
- Present a traditional dessert and main course Qatari dish as it would be served at a five-star hotel in Qatar. The presentation to comprise the main dish and dessert.
- Suitable for 4 people.
- Free-style presentation

JUDGING CRITERIA

| PRESENTATION | Presentation to be appetizing, tasteful, elegant and modern style | 25 |
| PRACTICAL UP-TO-DATE SERVING | Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye | 25 |
| COMPOSITION INNOVATION | Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition | 25 |
| CORRECT PREPARATION & HYGIENE | 25 |

Total Points 100

Category 22 – Arabic Mezza (Creative)

- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Open to any style
- A service of 12 varieties of Mezza (6 hot, 6 cold)
- The plate size should be as per a normal serving in an Arabic setting restaurant layout in a traditional style.
- Hot Mezza should be presented cold just for display, no tasting.
- Each plate of hot mezza should be 3 pieces and each variety on a separate plate not in one.
- The 12 varieties of Mezza (cold & hot) must NOT be coated with clear gelatine.
- One of each variety of cold mezza must be presented and covered on a separate platter for tasting (same size of the displayed one).

JUDGING CRITERIA

| MISE-EN-PLACE | Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion | 10 |
| HYGIENE | Attention paid to hygiene during preparation of food | 10 |
| PRESENTATION INNOVATION | Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition | 30 |
| TASTE AND TEXTURE | The dish must have appropriate taste, seasoning in quality, flavor and colour. The dish should conform to today’s standard of nutritional values. | 50 |

Total Points 100
**Category 23 – Qatari Dessert**

- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM.
- Typewritten description and recipes are required.
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
- Prepare One Qatari Dessert for four persons.
- Each dessert to be presented for four persons plated individually.
- Practical and up to date presentation is required.
- Maximum display area w90 cm x d75 cm.

### JUDGING CRITERIA

**COMPOSITION**
(Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour) 10

**DEGREE OF DIFFICULTY / CREATIVITY**
(Judgement is primarily based on the artistic work, but also on the degree of difficulty and the effort expended) 15

**PRESENTATION / INNOVATION**
(Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasteful, elegant and modern style) 25

**CORRECT PROFESSIONAL PREPARATION**
(Correct basic preparation, corresponding to today’s modern patisserie) 25

**PRACTICAL AND UP-TO-DATE SERVING**
(Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye) 25

**Total Points** 100

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**Category 24 - Four Plates of Dessert**

- A written description & recipes are required.
- Prepare four different types of desserts each for one person, suitable for a la carte service / not for banqueting.
  a) 1x Hot and Cold Dessert Composition
  b) 1x Arabic Dessert Free Style Creation
  c) 1x Vegetarian Without Eggs & animal Fat
  d) 1x Dessert serve in Glass
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM.
- No showpiece allowed. Only Set-up.
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
- Maximum area w90 cm x d75 cm for the set-up.

### JUDGING CRITERIA

**COMPOSITION**
(Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour) 10

**DEGREE OF DIFFICULTY / CREATIVITY**
(Judgement is primarily based on the artistic work, but also on the degree of difficulty and the effort expended) 15

**PRESENTATION / INNOVATION**
(Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasteful, elegant and modern style) 25

**CORRECT PROFESSIONAL PREPARATION**
(Correct basic preparation, corresponding to today’s modern patisserie) 25

**PRACTICAL AND UP-TO-DATE SERVING**
(Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye) 25

**Total Points** 100
Category 25 – Three Plated Dessert CHOCOLATE Challenge

- Typewritten description and recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 11:00 AM to 1:00 PM
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity
- Prepare THREE different types of chocolate base dessert: milk chocolate, dark chocolate & white chocolate must be used individually. Maximum display area w90 cm x d75 cm
- Each portion for one person, suitable for a la carte restaurant service not banqueting.
- Practical and up-to-date presentation is required.

<table>
<thead>
<tr>
<th>JUDGING CRITERIA</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMPOSITION (Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour)</td>
<td>10</td>
</tr>
<tr>
<td>DEGREE OF DIFFICULTY / CREATIVITY (Judgement is primarily based on the artistic work, but also on the degree of difficulty and the effort expended)</td>
<td>15</td>
</tr>
<tr>
<td>PRESENTATION / INNOVATION (Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasteful, elegant and modern style)</td>
<td>25</td>
</tr>
<tr>
<td>CORRECT PROFESSIONAL PREPARATION (Correct basic preparation, corresponding to today’s modern patisserie)</td>
<td>25</td>
</tr>
<tr>
<td>PRACTICAL AND UP-TO-DATE SERVING (Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye)</td>
<td>25</td>
</tr>
<tr>
<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>

Category 26 – Themed Wedding Cake

- Written description and typed recipes are required
- A wedding cake theme is “COASTAL”.
- Set up will take place from 10:00 AM to 1:00 PM.
- Any shaped, coated royal icing or sugar paste may be presented using a pillar, a plinth or a cake stand/base. Pillars or stands may be inedible but, unless decorated by hand, must be plain and bare
- All decorations must be edible, and hand made
- Wiring may be used for the creation of objects such as flowers, if used the wiring must be properly covered or wrapped with flower tape or paste
- The bottom layer of the cake must be edible as this will be cut to check filling, texture and layer
- Inedible blanks may be used for the top layers
- Bases are not to exceed 100cm x 100cm with a minimum of 3 tiers and a maximum of 120cm high.

<table>
<thead>
<tr>
<th>JUDGING CRITERIA</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUITABILITY IN COMPLEMENTING FOOD DISPLAYS (As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays)</td>
<td>20</td>
</tr>
<tr>
<td>PREPARATION &amp; GENERAL IMPRESSION (Correct basic preparation of food - corresponding to today’s modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles)</td>
<td>30</td>
</tr>
<tr>
<td>TECHNIQUE &amp; DEGREE OF DIFFICULTY (This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</td>
<td>30</td>
</tr>
<tr>
<td>TASTE AND TEXTURE (Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today’s standards)</td>
<td>20</td>
</tr>
<tr>
<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>
Category 27 – Hors D’oeuvre (FINGER FOOD AND CANAPÉS)

- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Exhibit 6 varieties. (3 hot varieties & 3 Cold varieties)
- Six pieces of each variety (total 36 pieces).
- Weight between 10-20 grams per piece.
- Six pieces should correspond to one portion.
- For hot varieties, hot food is to be presented cold
- All food must be coated with clear gelatin for preservation, no tasting.
- Presentation on suitable plate/s or platter/s or receptacle.
- A maximum size of 60cm x 80cm.

JUDGING CRITERIA

<table>
<thead>
<tr>
<th>PRESENTATION</th>
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<tbody>
<tr>
<td>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</td>
<td></td>
</tr>
<tr>
<td>PRACTICAL UP-TO-DATE SERVING</td>
<td>25</td>
</tr>
<tr>
<td>(Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye)</td>
<td></td>
</tr>
<tr>
<td>COMPOSITION INNOVATION</td>
<td>25</td>
</tr>
<tr>
<td>(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
<td></td>
</tr>
<tr>
<td>CORRECT PREPARATION &amp; HYGIENE</td>
<td>25</td>
</tr>
<tr>
<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>

Category 28 - Terrine / Pâté (Poultry-Beef-Fish)

- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- One choice of poultry, beef or fish terrine to be selected
- The quantity should be for 8 pax and all products should be edible
- To be served on a suitable plate or platter with 4 kinds of garnish and sliced into 8 pieces
- All food must be coated with clear gelatin for preservation. no tasting.

NOTE:
- The terrine should be sliced into 8 pieces and to have 4 types of garnish ONLY.
- It is the full platter of terrine with its 8 slices on it, accompanied by 4 different kinds of garnishes (e.g. chutneys, home-made pickles, flavored mustards, quince paste etc) as part of the presentation

JUDGING CRITERIA

<table>
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<th>PRESENTATION</th>
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<tr>
<td>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</td>
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<td>25</td>
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<td></td>
</tr>
<tr>
<td>COMPOSITION INNOVATION</td>
<td>25</td>
</tr>
<tr>
<td>(Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition)</td>
<td></td>
</tr>
<tr>
<td>CORRECT PREPARATION &amp; HYGIENE</td>
<td>25</td>
</tr>
<tr>
<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>
Category 29 – Mini Cake

- Written description and typed recipes are required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Open to any style. The garnish can be higher but not bigger than the actual piece (2 or 1 bite)
- A service of 6 varieties of mini sweets with a total of 48 pieces, bite size and all varieties must be same size
- One of each variety must be presented and covered on a separate smaller platter for tasting if needed. It should be kept chilled.

**NOTE:** It should be in a nice set-up. SHOWPIECE is not allowed.

### JUDGING CRITERIA

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VARIETY</strong> (The variety display must be corresponded with the criteria)</td>
<td>10</td>
</tr>
<tr>
<td><strong>PRESENTATION AND OVERALL IMPRESSION</strong></td>
<td>20</td>
</tr>
<tr>
<td>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</td>
<td></td>
</tr>
<tr>
<td><strong>PRACTICAL UP-TO-DATE SERVING</strong></td>
<td>20</td>
</tr>
<tr>
<td>(Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye)</td>
<td></td>
</tr>
<tr>
<td><strong>CORRECT PREPARATION AND NAMING</strong></td>
<td>20</td>
</tr>
<tr>
<td>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</td>
<td></td>
</tr>
<tr>
<td><strong>TASTE AND TEXTURE</strong></td>
<td>30</td>
</tr>
<tr>
<td>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today’s standards)</td>
<td></td>
</tr>
</tbody>
</table>

**Total Points** 100

Category 30 – Bread/Dough Showpiece

- Written description is required. Set up will take place from 10:00 AM to 1:00 PM
- Preparation of entry is to be completed off site and then brought to the competition for judging
- One showpiece of bread, made from different salted dough or ginger bread with the theme “THE LOST TRADITIONS”.
- Wiring may be used for the creation of objects, if used the wiring must be properly covered or wrapped.
- Finishing painting décor is allowed.
- Showpiece should be 100 x 100 cm and maximum 120cm high.

### JUDGING CRITERIA

<table>
<thead>
<tr>
<th>Criteria</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>MISE-EN-PLACE</strong></td>
<td>10</td>
</tr>
<tr>
<td>(Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion)</td>
<td></td>
</tr>
<tr>
<td><strong>HYGIENE</strong></td>
<td>10</td>
</tr>
<tr>
<td>(Attention paid to hygiene during preparation of food)</td>
<td></td>
</tr>
<tr>
<td><strong>PRESENTATION INNOVATION</strong></td>
<td>40</td>
</tr>
<tr>
<td>(Ingredients and side dishes must be in harmony. Points are granted for excellent combination and originality in composition.)</td>
<td></td>
</tr>
<tr>
<td><strong>CREATIVITY and DESIGN</strong></td>
<td>40</td>
</tr>
</tbody>
</table>

**Total Points** 100
Category 31 – Fruit and Vegetable Showpiece

- To bring in already prepared one display of fruit/vegetable carving, no visible supports are permitted.
- The theme will be “FAIRY TALE”. Set up will take place from 10:00 AM to 1:00 PM
- Light framing is allowed, but the construction of the piece must not depend upon it.
- A written description is required
- A showpiece not exceeding a base area of 60cm x 60cm. Maximum height of the showpiece is 55cm (including base or socle).

JUDGING CRITERIA

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<tr>
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</tr>
<tr>
<td>TECHNIQUE &amp; DEGREE OF DIFFICULTY (This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</td>
<td>50</td>
</tr>
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<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>

Category 32 – Themed Master Showpiece

- A written description is required
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Set up will take place from 10:00 AM to 1:00 PM
- Open to any style of showpiece with a theme of “OLYMPICS”:
  - Natural coloring, Sugar show piece, Modeling past, Gum past, Preachment, Gelatin, Sweet past, Marzipan is allowed
  - All decorations must be edible, and handmade
  - Wiring may be used for the creation of objects, if used the wiring must be properly covered or wrapped.
  - Showpiece not exceeding a base area of 60cm x 60cm and a height of 100cm

NOTE:
Salt Showpiece is not allowed in this category. If the competitor displayed the same showpiece, he/she displayed in the BREAD or Chocolate Category, will be disqualified.

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<td>TECHNIQUE &amp; DEGREE OF DIFFICULTY (This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</td>
<td>50</td>
</tr>
<tr>
<td>Total Points</td>
<td>100</td>
</tr>
</tbody>
</table>

Category 33 - Chocolate Show Piece

- A written description is required
- The Theme for Chocolate showpiece is “ENVIRONMENTAL SUSTAINABILITY” with different chocolate techniques to be used.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM
- NO styro, NO wires. ALL should be eatable including the base.
- Natural coloring allowed. Molding chocolate, gum paste for the décor ONLY.
- A chocolate showpiece not exceeding a base area of 60cm x 60cm and a height of 100cm
JUDGING CRITERIA

SUITEABILITY IN COMPLEMENTING FOOD DISPLAYS
(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays) 15

PREPARATION & GENERAL IMPRESSION
(Correct basic preparation of food - corresponding to today’s modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles) 35

TECHNIQUE & DEGREE OF DIFFICULTY
(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit. Minimum two (2) techniques) 50

Total Points 100

Category 34 - SUGAR PASTRY SHOWPIECE (NEW)

- The Sugar showpiece should be made approximately.
  20% pastillage,
  30% pulled sugar,
  20% blown, and
  30% free of choice.
- Food coloring, Frames, wires can be used.
- The maximum height of the showpiece shall not exceed 120cm
- Display table space allotted: 120 cm x 90 cm

JUDGING CRITERIA

TECHNICAL SKILL AND DIFFICULTY
(Attention to Detail, Finished Appearance, Structural Techniques) 50

DESIGN COMPOSITION
(Proportion/Symmetry, Design and Composition) 20

CREATIVITY and THEME 10

ARTISTIC IMPRESSION 20

Total Points 100

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2. The Organizers reserve the right to cancel or postpone the Salon Culinaire, or alter the duration, timing or schedule of any event. Furthermore, to cancel any categories or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
3. The Organizers will not under any circumstances be held liable or responsible for the loss or damage of any entry, equipment, goods or personal effects.

Good luck & enjoy the competition!!!