2018 Italian Cuisine Summit China

Rulebook

Organizers:

Unichef Consulting  

UBM SINEXP  

Greatchef
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**2018 Italian Cuisine Summit China**

December 17-19, 2018. Culinary hall, 2F Corridor, Poly World Trade Center, Guangzhou, China
Welcome Message

Welcome the contestants and distinguished judges of the Italian Cuisine Summit Competition, which will be held from 2018 December 17, till December 19, concurrently held with HOTELEX Guangzhou 2018.

To promote Italian cuisine in China, enhance the exchange of ideas and Italian cooking techniques, and for cultural propagation purposes, this competition was founded since 2016.

This year, co-organized with UBM, the event enlarges its scale and aims to innovate Italian culinary techniques and promote Italian flavors for its international development and continuous improvement in culinary standards. Renowned and internationally certified chefs from China and abroad will judge the competition.

We wish all participating chefs an outstanding achievement and the Italian Cuisine Summit Competition a resounding success!
About Organizers

**Competition Founder : Massimiliano Esposito**

President of Federation Italian Chefs China Delegation

Rich international experience as executive chef in F&B and Hospitality. His aim is to successfully contribute to recognise Italian Culinary Culture Worldwide as an active innovator, contributor and leader, with a wide vision.

The first HOTELEX Guangzhou was established by Shanghai UBM Sinoexpo and Guangzhou Nation International Hotel Facilities and Trading Center in 2014, and it also got the guidance from China Tourism Hotels Association. As the adjunctive exhibition in South China, HOTELEX Guangzhou provides a trading platform for high-end hotel & catering purchaser, domestic & overseas dealer, agents and wholesalers, to develop their domestic and overseas purchasing channels.

From December 17-19th 2018, the 4th HOTELEX Guangzhou will be held in Guangzhou Poly World Trade Expo Hall. Thanks to the rapid and steady development of the market, HOTELEX Guangzhou has maintained a large growth rate in the past four years. Compared with 2017, the scale of this exhibition has continued to expand by 50%. All six pavilions in Guangzhou Pauli World Trade Expo will be fully exhibited and the exhibition area has reached 60,000 square meters.

Greatchef is a leading professional media platform in China which focuses on the catering industry and its community. We bring together outstanding chefs, restauranteurs and suppliers. Our mission is to raise the status of the catering industry in China. We aim to unite the backbone of the national catering industry, deepen the cross-border reform of new media and traditional media, and build China's leading catering service media platform, providing a space for innovation in which great Chinese chefs are formed and the Chinese and Western cuisine is expanded.
2018 Italian Cuisine Summit China

The 2018 Italian Cuisine Summit Competition (ICSC) is founded since 2016 by Master Chef Massimiliano Esposito. To promote Italian cuisine in China, enhance the exchange of ideas and Italian cooking techniques, and for cultural propagation purposes.

One representative delegation of Master Chefs from Italian Federation of Chefs (FIC) and other Master Chefs will constitute the Judge of the Competition.

The main theme of the competition is to promote Italian ingredients in China and focus on letting Chinese people and Chefs explore to use more Italian ingredients to create wonderful dish.

The competition will be held annually and alternate between individual Chefs. ICSC 2018 will be individual competition from December 17 -19, 2018.

Competitor Chefs
- The competition is open to all Chefs and Nationality
- The Chefs have to be 18 years old or above.

Competition Categories
Best Pasta award
Best Pizza award

Competition Schedule

December 17
Best Pasta award – 3 rounds, 5 competitors each rounds, total 15 competitors;
Best Pizza award - 15 competitors

December 18
Best Pasta award – 3 rounds, 5 competitors each rounds, total 15 competitors;
Best Pizza award - 15 competitors

December 19
Awarding ceremony
Event Information

**Competition Pattern**
Single Round, Individual Format

**Judging Format**
Cumulative points

**Judging Criteria**
All cooking competitions will be judged in accordance to international standard and rules by World Association of Chefs’ Societies.

**Competition Schedule**
Reporting Date: December 16, 2018, Competitors & Judge Briefing in the afternoon.
All the contestants will choose the food ingredients to make their recipe.
Competition Date: December 17-18, 2018.
Award Ceremony: 10.30-11.30 am, December 19, 2018.

**Competition Venue**
Culinary Zone, 2F Corridor,
Poly World Trade Center, Guangzhou, China

**Competitor Eligibility**
This competition welcomes national and international competitors;
Competitors must be working as professional chef in culinary industry; or young chef studying in culinary institute.

**Competitor Registration**
1. Interested competitors should register following the registration link by Greatchef
   http://m.greatchef.com.cn/newsview?fr=3&id=3377&sharefrom=WeChatmoment&from=timeline&isappinstalled=0
2. All the competitors must follow the instructions of the competition, submit their photo& recipe on time according to the guideline.
3. All the contestants are free to bring food ingredients for making their recipe, except the appointed sponsor product.
Competition Registration

**Entry Instructions**

1. Registration open date: until December 7, 2018.

2. The organizer reserve the right to accept or refuse the application, all accepted competitor will receive email confirmation.

3. Competitor Photo: email to julie@unichefconsulting.com before December 10, 2018. (The minimal size of the photo must be 2560 x 1920; minimal resolution 300dpi)

4. Dish Photo: for publication & promotion, picture of competing dish must be emailed to julie@unichefconsulting.com before December 10, 2018. (The minimal size of the photo must be 2560 x 1920; minimal resolution 300dpi)

5. Recipe: 4 copies of each recipe to be submitted to the jury before the start of the Competition.

6. Scheduled Date of Competition: the organizer will do the competition draw to decide on which competitor to compete on which date; the draw result will be announced on 16 December, 2018.

7. For information or questions in relation to the registration, contact us by email: julie@unichefconsulting.com

**Awards**

The respective award will be presented to competitor who attains the different international standard:

**PASTA**

1) Best score - Best Pasta Dish first place  
2) Best second score - Best Pasta Dish second place  
3) Best third score - Best Pasta Dish third place

**PIZZA**

1) Best score - Best Pizza Dish first place  
2) Best second score - Best Pasta Dish second place  
3) Best third score - Best Pasta Dish third place

**Category Awards**

On the ICSC Chefs competition of each category, only the highest score winner will be named Champion.
**Schedule & Program**

**Registration Time Schedule**
December 16  14:00 – 14:30  Individual Registration

**Preparation Session Time Schedule**
December 16  14:30 - 15:00  Choosing food ingredients from Sponsors Products
December 16  15:00 - 16:00  Competition briefing & guideline, uniform
December 16  16:00 - 17:00  Site familiarization & Q&A on operation of equipment

**Competition Day Time Schedule**

**December 17, 2018**
09:00  Move in goods and ingredients
09:45-11:00  Pasta Competition I & Pizza Competition
11:00-11:20  Welcome Top Sponsors Introduction
11:20-12:00  Opening Ceremony & VIP Tasting Event
12:00-13:15  Pasta Competition II & Pizza Competition
13:20-13:40  TOP sponsors speech
13:45-15:00  Pasta Competition III & Pizza Competition
15:00-15:20  TOP sponsors speech
15:20-17:00  Pizza Competition
17:00-18:00  Judge Feedback

**December 18, 2018**
09:00  Move in goods and ingredients
09:45-11:00  Pasta Competition I & Pizza Competition
11:00-11:20  Sponsors Introduction
11:20-12:00  VIP Tasting Event
12:00-13:15  Pasta Competition II & Pizza Competition
13:20-13:40  Sponsors speech
13:45-15:00  Pasta Competition III & Pizza Competition
15:00-15:20  Sponsors speech
15:20-17:00  Pizza Competition
17:00-18:00  Judge Feedback

**Closing Day Time Schedule**

**December 19, 2018**
09:00-09:30  Preparation Awards Ceremony
09:30-10:00  Top Sponsors Time
10:00-10:30  Judge Final Feedback
10:30-10:45  Announcement of the competition results
10:45-11:30  Award Ceremony
11:30-11:45  Organizer closing speech
11:45~12:00  Group photography
Categories & Judging Criteria

PASTA Competition Category Details

Within 60 minutes, to complete the competition.
- 25 minutes: the pasta dish have to be plated on 1 plate for presentation and Picture (80gr).
- 5 Minutes: for clean and start to prepare the 6 individual portion.
- 30 minutes: prepare and plate 6 individual portion of Pasta (50gr each), for judge taste valuations.

Each minute over the time limit, will be deduct 1 point from the total final score.

Judging Requirement
- All garnishes and cravings must be edible;
- Vegetables can be washed, peeled and pre-cut, but not cooked;
- Pasta can be prepared but not cooked;
- Fish, seafood or shellfish can be cleaned, filleted but not portioned or cooked;
- Meat or poultry can be deboned, fillet, cut and marinated, but not cooked;
- Dried ingredients may be brought in, but must be used only after the time of competition start;
- Cannot use artificial coloring or chemical (such as MSG, Emulsifier, artificial flavor);
- Cannot use ready sauce to cook.

Kitchen & Serving Plates
- The competition Table is well-equipped and is visible to the public;
- All individual competitor are requested to perform in clean and tidy working clothes;
- One Chef jacket will be provide to each individual contestants;
- Kitchen furniture and physical inventory are to be handled with care. Each individual competitor is liable for missing or broken equipment and will be responsible for the payment of the equipment missing or broken;
- Hygienic and accurate safe work will be judged as well as the state of the kitchen after cooking;
- Each station on the competition table is equipped with plug socket of 220 volt. The individual competitors cannot bring additional small equipment but need to use only the small equipment that will be provided from the organizer;
- In this pasta competition, individual competitors can bring their own dish or plate into the competition, to use on the portion for the presentation and picture. for the judge’s portion, organizer will arrange standard tasting plates.

In case of breach of the above mentioned rules the Competitor will be penalized with a deduction of up to 10% from the maximum potential score.
Categories & Judging Criteria

PIZZA Competition Category Details

- Within 20 minutes, to complete the competition.
- 20 minutes: the pizza dish have to be sliced and plated on 1 plate for presentation and Picture, then for judges to taste valuations.
- Pizza dough has to be 250gr.

Each minute over the time limit, will be deduct 1 point from the total final score.

Judging Requirement

• All garnishes and cravings must be edible;
• Vegetables can be washed, peeled and pre-cut, but not cooked;
• Pizza dough have to be open only when competition time start;
• Fish, seafood or shellfish can be cleaned, filleted but not portioned or cooked;
• Meat or poultry can be deboned, fillet, cut and marinated, but not cooked;
• Dried ingredients may be brought in, but must be used only after the time of competition start;
• Cannot use artificial coloring or chemical (such as MSG, Emulsifier, artificial flavor);

Kitchen & Serving Plates

• The competition Table is well-equipped and is visible to the public;
• All individual competitor are requested to perform in clean and tidy working clothes;
• One Chef jacket will be provide to each individual contestants;
• Kitchen furniture and physical inventory are to be handled with care. Each individual competitor is liable for missing or broken equipment and will be responsible for the payment of the equipment missing or broken;
• Hygienic and accurate safe work will be judged as well as the state of the kitchen after cooking;
• The competition is equipped with a professional electrical pizza oven (400 C MAX);
• In the pizza competition, the individual competitors cannot bring any other kind of dish or plate into the competition.

In case of breach of the above mentioned rules the Competitor will be penalized with a deduction of up to 10% from the maximum potential score.
Judging Criteria & Awards

Judging Points PASTA & PIZZA COMPETITION

Mise-en-place & Work Station Hygiene  
Correct Professional Preparation  
(Hygiene/Working Skills, Techniques/Kitchen Organization)  
Presentation & Creativity  
Taste  

Highest Score for Each Chefs can be between  

PASTA

The prescribed number of 1 portions (80 gr) and 6 portions (50 gr) must be respected. Insufficient quantities are penalized by a deduction of points.

PIZZA

The pizza have to be done with a pizza dough made in advance, each pizza dough have to be 250 gr. Insufficient quantities are penalized by a deduction of points.

International Jury

The international jury panel consists of international judges and Chinese judges, following the WACS culinary committee approved rules.

Completion of the registration means the participant accepts the conditions of participation.

Award

The respective award will be presented to competitor who attains the different international standard:
First Place: 100.00 – 97.00
Second Place: 96.00 – 90.00
Third Place: 89.00 – 80.00
Below 80 points of score all the Contestants will received the Diploma Award.

Italian Cuisine Summit China Edition – Category PASTA

The 1st highest score winner (The Champion)
The 2nd highest score
The 3th highest score

Italian Cuisine Summit China Edition – Category PIZZA

The 1st highest score winner (The Champion)
The 2nd highest score
The 3th highest score
Individual Facilities

- Electric induction hotplate x 1
- Stock Pot x 1
- Sauce pan x 1
- Fry Pan x 1
- Chopping board
- Set of knife x 1
- Turner spoon x 1
- Oval Stirring spoon x 1
- Spatula space x 1
- Skimmer x 1
- Pasta Serving spoon x 1
- Soup Ladle spoon x 1
- Digital Thermometer x 1
- Measuring cup x 1
- Strainer x 1
- Swivel peeler x 1
- Egg whisk x 1
- Onion chopper x 1
- Grater x 1

Shared Facilities

- Professional sauce blender x 1
- Professional Fridge x 2
**Important Notes**

1. As the competition venue is a temporary setup to simulate, to the maximum extent, the operating conditions of a real kitchen, based on fire safety requirements, some regulations will be stricter than the usual kitchen safety regulations and fire safety requirements. Certain cooking methods and conditions will not be possible. All competitors would already have been fully informed during registration, and made reasonable adjustments and adaptation.

2. The competitors must comply with the restaurant hygiene regulations for disinfection and handling.

3. Competitors must provide health certificates from relevant bodies during registration and shall complete appearance check while preparing for the competition, including personal hygiene and no jewelry or hair accessories. Surgical gloves must be worn when preparing and cooking food.

4. Trauma doctors and emergency medical kits will be available on-site. In the event of cuts or accidental injuries, the competitors shall immediately inform the on-site staff for professional doctor to perform the necessary first aid treatment. Failure to comply with procedures will result in forfeiture of the entire points for the event.

5. During site familiarization, all individual competitors shall fully understand the structure and usage guidelines of the workstation, fully understand the water inlet/outlet points and power sockets as well as the proper use of the induction cooker. During the competition proper, technical staff from the equipment supplier will be ready to assist on-site, to prevent unauthorized use of equipment due to lack of understanding, such as overloading or usage violation.

6. Each workstation will be equipped with a standard kitchen waste recycling collector. The competitors shall keep the worktop clean at all times, and reasonably manage operational processes for cold and hot as well as raw and cooked foods.

7. During the competition proper, no other personnel besides the participants are permitted in the competition area. Entering and exiting the competition area requires a valid document for identification.
2018 Italian Cuisine Summit China
意大利餐名厨峰会中国站 2018邀您参与!

December 17-19, 2018
Poly World Trade Center, Guangzhou, China

2018年12月17-19日
中国广州保利世贸博览馆