



GAME OF CHEFS

HOTEL &
HOSPITALITY
SHOW

GALLAGHER ESTATE
JOHANNESBURG, SOUTH AFRICA
21ST -23RD JUNE 2020

LET THE CHALLENGE BEGIN

COMPETITION RULE BOOK



GENERAL INFORMATION & COMPETITION RULES

EVENT AND VENUE

1. Game of Chefs (GOC) is an invitation-based competition and is open to teams of professional chefs either from restaurants, hotels, lodges catering companies and chefs' associations in South Africa.
2. GOC will be held at Hotel Hospitality Show at Gallagher Estates, from 21st -23rd June 2020.

TEAM COMPOSITION

3. Each competing team must comprise of four (4) members. A chef team leader, two assistant chefs and a pastry chef. The chef team leader must have a minimum qualification as a sous chef or above. They need to be South African citizen or have permanent residence in South Africa. There is no limit of age, position and nationality for the assistants and qualified pastry chef. The chef team leader should have solid craftsmanship, creative, strong cooking skills, be well versed in multi cuisine and must be able to control, guide and lead the team. He / She is the key player and leader of their team.
4. Eight (8) invited professional culinary establishment from South Africa will be competing to clinch the title - GAME OF CHEFS - Champions.

THE KITCHEN ARENA

5. The competition viewing will be open to visitors and media of the Hotel Africa Exhibition. Seated areas will be made available for viewing kitchen activities throughout the competition. All competing teams are encouraged to bring along their media and supporters with banner and flags representing their teams. The GOC is a unique, prestigious and glorious platform for professional chefs to showcase their skills and craftsmanship in the culinary arts.

THE FORMAT

6. Each team will participate in an elimination round. Teams 1 – 6 (Day One), Teams 7-8 (Day Two). The highest 4 team elimination scores will go through to the semi-final (Day two). The highest two semi-final team scores will progress to the final (Day 3).
7. All team names will go into a ballot box and based on a random selection will be allotted time slots for the elimination round day One & Two at the team briefing on the 21st of June 2020. TBC.
8. Only once the elimination round is complete (Day 2) will the four highest team scores be announced. It is possible that teams competing on day two, will take part in the semi-final in the afternoon on Day Two. Teams need to be prepared for this possibility.
9. The scoring criteria is included in the rule book and complies to Worldchefs rules & regulations. www.worldchefs.org
10. All competing teams will receive medals and a certificate based on points scored in their group stage challenge.
11. Submission of a completed registration form shall constitute of, and agreement to, abide by the rules and regulations of the competition.
12. The GOC Competition begins on 21st June at 08.00am and ends at 17.00pm daily, **except** for the last day on 23rd June when it will end earlier to cater for award and closing ceremony off site. Venue to be confirmed.

13. The closing ceremony and award presentation will be held on the 23rd June 2020. Competing teams have to ensure their presence to collect the award. All competitors to be dressed in full Chef's attire with appropriate footwear. Any trophy/medal/certificate not accepted at the ceremony will be forfeited one month after the event.
14. The winning team must have all the required travel documentation viz valid passports, visas' and be available to travel to Malaysia to participate in the Battlefield being held from the 21st – 26th September 2020.

PARTICIPANT DRESS CODE

15. Chef's attire including proper footwear is required during the competition. Competing teams must wear only white chef jackets, white apron (provided by GOC), black pants, black shoes and chef hat. Fancy and colored chef jackets are not permitted, however, sponsors and organisation logos are permitted on chef jacket.

REGISTRATION RULES

16. All competing teams to report to the registration counter at least **30 minutes** before the stipulated competition time. Competitors will only be allowed into the kitchen when competition commences.

COMPETITION CHALLENGE

17. Competing teams will be given 150 minutes (2.5hrs) to prepare and present a three course set menu for 15 guests served individually. 1 set for display and photo shoot, 4 sets for podium professional jury and 10 sets for invited guest/jury.

18. Set Menu must include:

- Warm or Cold Starter
- Main Course
- Dessert

Starter to be served first, followed with the rest of meal at 15 minutes intervals:

Starter – 2 hours from the start of competition.

Main Course – 2 hours 15 minutes from the start of competition.

Dessert – 2 hours 30 minutes from the start of competition.

19. Included in the 2.5 hours is the menu writing, collecting ingredients from pantry and cooking process.
20. All food must be edible.
21. Every dish must be bona fide (true) work of the team competitor. The Organiser reserves all rights to the menu submitted, photographs and videos taken at the event. Any publication, reproduction or copying of the materials can only be made with the organiser's approval.

KITCHEN EQUIPMENT

22. Organizer will provide two (2) workstation. Each workstation will be equipped with:

- 4 x Electric induction stove
- 1 x 4 Stove burners
- 1 x Electric deep fat fryer
- 1 x Electric salamander
- 2 x Stainless steel worktable
1500mm
- 1 x Robot coupe, food processor or similar model
- 1 x Combi oven
- 1 x Electric hand blender
- 1 x Sous Vide Circulator
- 1 x Sous Vide Vacuum Sealers
- 1 x 3 tier dish rack
- 1 x Pastry mixing Kitchen Aid or similar model
- 1 x 2 doors counter chiller
- 1 x 2 doors reach-in freezer
- 1 x Blast freezer (to be shared)
- 1 x Pot sink 1500mm bench washing sink

KITCHEN UTENSILS

23. Organizers will provide small cooking utensils as below for each workstation:

- Sauce pot
- Sauce pan
- Sauté pan
- Frying pan
- Stainless steel 1/1 full size GN tray
- Stainless steel 1/1 full size GN pan
- Stainless steel 1/2 half size GN pan
- Stainless steel square roasting pan
- Stainless steel conical strainer
- Stainless steel round bowl
- Meshed chinois strainer
- Whisk
- Cutting board

Competing teams **must bring** their own knives. GOC will provide small tools such whisk, spatula, spoons, silicon moulds, food tong, cutters, pastry piping bag, nozzles, mandolin, ladle, etc.

COOKING INGREDIENTS, CHINAWARE AND RULES

24. Organizers will provide all raw cooking ingredients-proteins, vegetables, fruits, dry items cooking oil, herbs & spices etc. All these ingredients will be stationed at open pantry marketplace.
25. Competing team will have access to the open pantry marketplace where they can select a wide range of common ingredients to utilise in preparing their dishes. Competitors are **not** allowed to bring any food ingredients into competition arena.
26. Mystery compulsory ingredients will be given to competing teams during round two (2) and grand finale.
27. Organizer will provide all teams with all necessary and selections of crockeries for 15 portions for the 3 courses.
28. Organiser will not be responsible for loss or breakage of team's belongings.
29. Hygiene and food safety are important. Competitors may be disqualified if food safety and hygiene are compromised. A Best Hygiene Practice awarded with a team trophy.
30. Teams must ensure workstation is cleaned and tidy after competition. All small tools and utensils must be washed and kept in the designated station. Judging will take into account the condition of the workstation after your session.

31. 2 x Kitchen judges will be responsible to evaluate cleanliness, sanitation, professional's preparation, work habits, wastages, timing and used of ingredients. They will remain in the kitchen the entire time of the competition. The other 4 judges will be podium tasting judges, under the direction of chief judge who will cast the deciding vote in case of a tie.
32. The judge's decision is final.
33. The organiser reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final.

JUDGING CRITERIA

<p>Mise-en-place</p> <p>Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion.</p>	<p>0 - 10 points</p>
<p>Correct Professional Preparation</p> <p>Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen organization, Food Hygiene is a must.</p>	<p>0 - 25 points</p>
<p>Service</p> <p>As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.</p>	<p>0 - 5 points</p>
<p>Arrangement & Presentation / Innovation</p> <p>Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.</p>	<p>0 - 10 points</p>
<p>Taste</p> <p>The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.</p>	<p>0 - 50 points</p>

REGISTRATION

34. Official Registration Form needs to be completed and submitted before 31st May 2020.
35. Team registration fees are **only** payable when your team has made the short listed to participate. You will be notified in writing.
36. Payment should be made to

Account Name: TBC
ZAR 5000.00 per team

37. Confirmed competing teams are required to send two (2) types of photographs and a team introduction:
 - Photo of Chef Team Leader high resolution full body in white chef jacket (not less than 1MB size)
 - Group Photo of Chef team leader with his assistants and pastry chef in white chef jacket. This two (2) photo must be send by email to organizer before 31st. May 2020.
 - Chef team leader are required to submit his short profile (not more than 100 words)
38. Submission of a completed registration form shall constitute of, and agreement to, abide by the rules and regulations of the competition. Fees are not refundable if the competition is cancelled due to reasons beyond the organizer's control or from withdrawn applications

Registration FormClosing Date 31st May 2020**WORLDCHIEF BATTLEFIELD 2020**

Entry fees are payable **ONLY when your team is selected to participate**. Once notified that you have been accepted to participate please e-mail a copy of your payment receipt/bank draft/money order.

Competing team registration Fee of **ZAR5000.00** payment should be made to:

Account Name: TBC

The Competition fee will be donated to "Dream To Be A Chef Foundation" less expenses.

Organizer will provide small cooking utensils (except knives, whisk, spatula, molds, cutters, pastry bag, nozzles ladle, etc.) to every work station

Organizer will provide all raw cooking ingredients-proteins, vegs, fruits, dry items, herbs & spices, cooking oil etc. Please refer to the rules and regulations in the GAME OF CHEFS Rulebook.

Please type for legibility or write clearly in capital letters and complete all relevant sections.

Name of Team			
Organization Name			
Organization Address			
Organisation Tel. No		Fax No.	
Team Leader's Mobile No.		Email	

Team Member	Name	Position
Chef Team Leader		
Assistant Chef		
Assistant Chef		
Pastry Chef		

MODE OF PAYMENT – ONLY PAY THE FEE ONCE YOU HAVE BEEN ACCEPTED**OFFICIALLY AS AN ENTRY INTO THE COMPETITION**

I enclosed the registration fee of **ZAR 5000.00** made payable to: Dream to Be A Chef Foundation

Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute of an agreement to abide by the Rules and Regulations of the GAME OF CHEFS 2020.

Authorised Signature / Competitor Signature

Please send the completed Registration Form with entry

fee(s) to: Game of Chefs Secretariat,

Email: martin@cheflk.com

FOR OFFICE USE

Application Received on: _____

Payment Received On : _____

POP Ref No. :

Amount :

Contestant No. :

AWARDS & PRIZES

Certificates of participation and achievement will be given to all competitors who have completed all their Game of Chefs competition challenge. Respective medals and certificates will be awarded to the competing teams based on their scores achieved through all competition stages.

Game of Chefs Champion, 1st Runner-up, 2nd Runner-up and 3rd Runner-up will be awarded with cash prize, trophies, medals and certificate.

Gold Distinction	with	100
GOLD		90 - 99 points
SILVER		80 - 89 points
BRONZE		70 - 79 points
DIPLOMA		60 - 69 points

GAME OF CHEFS CHAMPION

Chef Team leader will receive Champion Trophy, Medal and Certificate

Team members will receive a Medal and Certificate

*Competing teams will receive a cash reward of **ZAR 40,000.00***

The winning team will compete at the WORLDCHEF BATTLEFIELD Competition in Kuala Lumpur Malaysia from the 23rd – 26th of September 2020

All expenses (except expenses of private nature) will be paid by organiser

FIRST RUNNER-UP

Chef Team leader will receive 1st-Runner-Up, Medal and Certificate Team members will receive a Medal and Certificate

*Competing teams will receive a cash reward of **ZAR 15,000.00***

SECOND RUNNER-UP

Chef Team leader will receive 2nd-Runner-Up Medal and Certificate Team members will receive a Medal and Certificate

*Competing teams will receive a cash rewards of **ZAR 10,000.00***

THIRD RUNNER-UP

Chef Team leader and team members will receive Medal and Certificate

*Competing teams will receive a cash reward of **ZAR 5,000.00***

BEST APPETIZER, MAIN COURSE AND DESSERT

Comes with Plaque and Certificate

BEST HYGIENE PRACTICE

Comes with Team Trophy and Certificate

WHAT ARE THE JUDGES LOOKING FOR?

The panel of judges are highly experienced and respected professionals endorsed by WorldChefs.

Their sole responsibility is to identify and reward excellent cooking skills. They are looking for modern sensible food that is presented in the most modern, practical way, whilst taking cognisance of accepted culinary practice in terms of health principles, regional influences, ethnic grouping and stipulated criteria or rules.

The judges expect to see food that is prepared to look appetizing, healthy, hygienic and modern. This can only be achieved by applying basic cookery procedures to the finest quality ingredients whilst respecting the integrity of the foundation recipes. If you label a dish “steamed” then you are compelled to serve a “steamed” dish.

Do’s and Do Not’s

Don’t utilise methods in which you are not skilled. Rather stick to what you know. Because of the scoring system you are obliged to present simple, uncomplicated work to ensure a maximum score. Attempting ambitious, technically difficult work is risky and does not show off your particular capabilities. Trying to present concepts at competition levels is not.

Modern Principles

Today the trend is towards staple items with new flavours in simple, robust dishes. Expensive is not necessarily better. Try to introduce so called “cheap” or “peasant” ingredients together with more expensive items to present a modern combination that makes culinary sense.

Presentation must exploit the various colours, shapes and textures rather than camouflaging the base items in the stacking method. Shorter cooking times and lighter sauces with an emphasis on vitamins, increased carbohydrates and reduced fats and proteins are good indications of modern principles.

Standard Worldchefs rules will apply. Guidelines can be viewed at www.worldchefs.org

Official jury language in the competition

The official jury language during the competition will be **English**.

