The 2020 Categories

A-DISPLAY COMPETITIONS

Cooking Competitions
  1. Six Course Set Dinner Menu
  2. Cold Canapés & Tapas

B-LIVE COMPETITIONS

Oriental Cuisine
  1. Best Hot or Cold Appetizer (Mezze)

Saudi Cuisine
  2. Saudi Dish (Individual participation)

International Cuisine
  3. Meat Dish
  4. Chicken Dish
  5. Sea Food Dish
General Information

• The Organizers reserve the right to remove, change or add to the rules and regulations.
• The Organizers reserve all rights to the recipes used and the photographs taken during the event.
• The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings.
• If an award is won, the competitor must be present or send a representative from his/her establishment to receive the award from the information booth.
• All participants should wear their chef’s uniform at the awards ceremony.
• Participants must show their personal ID and badge in order to enter the salon culinaire area.
• Every establishment will receive a helper’s badges depending on the categories participation number. Helpers must go outside the competition area once the competition begins.
• All participants must be present at the competition in their chef’s uniform with no establishment logos.
• Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories.
• Competitors who are not present at the appointed time and place of the competition will be considered as no-shows.
• Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date.
In case of any doubt, do not hesitate to contact the Organizers.
• Category and name changes are not allowed after 1 April 2020. Any entry and/or chef’s name modification or cancellation after this date is not accepted and fees will not be refunded.
• Your staff, delegations, supporters are welcome at the exhibition.
In order to attend, all supporters must be from the hospitality field and will need to register on www.saudihoreca.com.

Back Area

A back area is available and equipped with the below:
• 4 stainless steel tables
• 2 fridge for the ingredients
• 2 freezer
Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B: The back area can only be accessed up to 1 hour before the competition commences. It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.
Dishwashing Area
At the back area, a special room will be available equipped with a sink to wash your dishes.

Kitchens
All small kitchen equipment must be provided by the participant example: pans/tins/ladles/cutlery/scales, and so on. Kitchen equipment available on site:
• Deep Fryer
• Flat Grill & Ridged Griddle
• Gas Burner with 4 units
• Tabletop refrigerator
• Stainless Steel Worktables
• Microwave
• Salamander
• Convection Oven
• Sink unit with heating element

Competitions Rules and regulations

A-DISPLAY COMPETITIONS

General information

• Every exhibit must be the actual work of the participant registered on the application form.
• No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
• Competitors must respect the space limit of each category.
• Judges have the right to test and examine all exhibits and extract samples where necessary.
• During the exhibition period, participants are permitted to “refresh” their creations after the judging process has ended.
• The description of each dish is important for the understanding of taste and technique.
• All dishes must be labeled so they can be identified.
• No artificial colors allowed.
• When the food is not tasted it must present a “visual taste”.
• The description of each dish is important for the understanding of taste and technique.
• Variation of professional modern techniques important but practical.
• Garnish & other ingredients in harmony with the main ingredient.
• Nutritionally balanced.

Judging criteria

• Taste/Flavor
Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste of the cake should be preserved; it must have appropriate quality, flavors and colors.

- **Presentation/Innovation**
The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly.
The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles. Correct and balanced proportions of ingredients on the plate as well as right nutrition. Presentation practical and realistic using correct name for the dishes.

- **Serving arrangement**
Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish.
The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. Glass, bowls, cups, spoons, spears, etc. should not affect the service.

- **Composition**
The composition of the desserts must be nutritionally well balanced, easily digestible and light. Innovative, trendy techniques are used. The taste and colors of the creation need to be in line and must complement each other.

- **Correct professional preparation**
Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.
The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation. Correct aspic technique, Degree of difficulty and craftsmanship, Clean and precise work, with finesse, Correct and balanced proportions of ingredients on the plate as well as right nutrition

### COOKING COMPETITIONS

**The judging criteria for category A-5 & A-6**

**Judging Criteria**

- **Presentation & Innovation** 30 points
- **Composition** 30 points
- **Correct Professional Preparation** 30 points
- **Serving Arrangement** 10 points
Category A-5

Six-course Set Dinner Menu

• Participants must prepare a plated six-course gourmet meal for one person
• The meal must consist of a cold appetizer, a hot appetizer, soup, sorbet, a main course with its garnish and a dessert
• Hot food must be presented cold on appropriate plates
• The same ingredients must not be used in more than one dish
• The sorbet must only be mentioned in writing on the submitted menu, which must be printed on white paper
• No tasting in this category
• The list of ingredients is required and must be displayed
• Table space allocated per contestant is 100x100 cm

Category A-6

Cold-Canapés and tapas

• Participant must prepare 6 different kind of cold International canapés or tapas. (3 hot to be displayed cold and 3 cold tapas)
• The canapés can be made on spoons
• Participant must prepare 6 pieces of each kind (Total 36 pieces)
• Decoration must be entirely edible and handmade
• No tasting in this category
• The list of ingredients is required and must be displayed in front of the jury
• Allocated table space per contestant is 60 x 60 cm

B- LIVE COMPETITIONS

General Rules

• Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
• Participants must clean the kitchens after they finish the competition.
• Participants must refer to the hygiene rules and regulations of Boecker.
• Participants are not allowed to promote any competitive product to the competition’s sponsors.
• Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
• All food items must be brought in hygienic, chilled containers (thermos boxes or equivalent).
• Ready-made products are not allowed and may result in disqualification for the team.

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the maximum score

Basic stocks: Can be brought not reduced, seasoned or thickened

Salads: Cleaned, washed but not mixed or cut
Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds have to be removed.
• Onions can be halved to check quality
• Vegetables like tomatoes may be blanched and peeled
• Broad beans may be shelled
• Vegetables purees are not allowed

Fish: Gutted, scaled, not filleted
Shells: Cleaned, raw in their shells
Crustaceans: Cleaned, washed, can be boiled in their shells but not mixed or cut

Meat and poultry
• Deboned, not portioned, meat not trimmed, minced or ground
• Sausages must be made on site
• Raw liver/sweetbread can be soaked in milk but not seasoned/marinated

Eggs: Can be separated and pasteurized but not processed in any other way

Pasta Dough: Pasta Dough can be prepared but not cooked

Dry Ingredients: Can be weighed and measured

Pastry Sponge Biscuits Meringue
• Can be brought in but not cut, sliced or chopped
• Macarons cannot be brought in
• Meringue as décor has to be dried on-site

Fruit Pulps & Puree: Can be brought in, but final sauce or coulis must be prepared on-site

Décor Elements: 100% done on site

Oriental section
• Chickpeas can be brought as puree (mashed), ready to use during the competition
• Meat can be minced ahead of time but should be assembled on-site
• Presenting raw meat plates is not allowed
Scale of penalties

Up to 5 points will be deducted from the final grade in case of:
• Practical size of portion (cost control, product waste and nutrition)
• Harmonies balance of meat and garnish
• Proteins that would be unhealthy to eat like undercooked chicken
• Vegetables cutting and cooking
• Use of inedible materials
• Portion weight must be kept within the norms of accepted practice
• Portion seasoning
• Time respect
• Not wearing official chefs uniform and hat
• Revealing the contest name on uniforms
• Bringing pre-cooked food into the competition

Very Important!
• Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.
• A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.

JUDGING CRITERIA

• Taste/Flavor
Competitors must ensure that the item presented reflects the maximum taste and flavor. The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other. Taste & texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature & seasoning, distinctive/specific tastes are preserved, the aftertaste must also be considered
• Correct professional preparation
Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.
The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation.
The organization at the kitchen, time management, temperature of sensitive products, cleaning of the team and packing of their own equipment.

• Hygiene
Refer to Boecker’s hygiene rules. Participants will be graded on their hygiene by a Boecker representative, who will judge all participants according to the hygiene rules and regulations.

• Mise en place
The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation.

• Presentation
The dish must be appetizing, appealing, attractive and tastefully displayed
Main ingredient must be easy to recognize and nothing on the rim of the plate.

• Service
Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. The food needs to have the right temperature when it leaves the kitchen avoiding time consuming plating.

The judging criteria for category B-1 and B-2

Judging Criteria

• Taste/Flavor 50 points
• Correct Professional Preparation 15 points
  Working skill/techniques
• Hygiene 10 points
• Mise en place 10 points
• Presentation 10 points
• Service 5 points

ORIENTAL CUISINE
Category B-1

Oriental Hot or Cold Appetizers (Mezze)
• Individual participation
• Duration: 30 minutes
• Each participant will have to prepare 1 kind of Oriental appetizers either hot (2 portions) or cold (2 portions)
• The participant should prepare 2 portions of each for tasting
• Chickpeas for Hummos can be brought boiled and mashed to the competition
• Meat can be minced ahead of time but should be assembled on-site
• Dishes must be presented on individual plates with appropriate garnish
• Any specific utensils for the competition should be provided by the participants
• All ingredients will be checked for suitability by the judges before the competition starts
• Ready-made products are not allowed and may disqualify the participant
• “Mezze” bowls should be provided by the participants
• Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition

SAUDI CUISINE
Category B-2

Saudi Dish
• Individual participation
• Duration: 1 hour (60 minutes)
• Competitors should prepare a Saudi dish divided into 2 portions for tasting
• The dishes should represent a variety of cooking methods using same ingredients as those used in Saudi cuisines
• Any specific utensils for the competition should be provided by the participants
• All ingredients will be checked for suitability by the judges before the competition starts
• Ready-made products are not allowed and may disqualify the participant

INTERNATIONAL CUISINE

The judging criteria for category B-3 to B-5

Judging Criteria

• Taste/Flavor 50 points
• Correct Professional Preparation 15 points

  Working skill/techniques

• Hygiene 10 points
• Mise en place 10 points
• Presentation 10 points
• Service 5 points

**Category B-4**
**Meat Dish Competition**
• Individual entry
• Duration: 45 minutes
• Competitor will have to prepare one main course of red meat of their choice with appropriate vegetable, starch and garnishes for 2 covers
• All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
• Competitors have to submit a written recipe in English to the judges which includes the ingredients and method of preparation of the dishes.
• Competitors have to cook the dish according to the recipes submitted to the judges.

**Category B-5**
**Chicken Dish Competition**
• Individual participation
• Duration: 45 minutes
• Competitors should prepare one chicken main course of their choice with appropriate vegetable, starch and garnishes for 2 covers
• All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
• Competitors have to submit a written recipe in English to the judges which includes the ingredients and method of preparation of the dishes.
• Competitors have to cook the dish according to the recipes submitted to the judges.

**Category B-6**
**Seafood Dish competition**
• Individual participation
• Duration: 45 minutes
• Competitor will have to prepare one main course of their choice consisting of fish or seafood or a combination of fish and seafood with appropriate vegetable, starch and garnishes for 2 covers
• All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
• Competitors have to submit a written recipe in English to the judges the competition day, which includes the ingredients and method of preparation of the dishes.
• Competitors have to cook the dish according to the recipes submitted to the judges.

AWARDS
60 to 69 points is merit certificate
70 to 79 points is bronze medal and certificate
80 to 89 points is silver medal and certificate
90 to 100 points is gold medal and certificate
The hotel/restaurant with the highest number of gold medals will be rewarded

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

Hygiene Award: A special hygiene shall be commissioned with a trophy for the participant showing the highest standard of food safety and hygiene in each live category

The gold medalists will be eligible for fast rack audition for TOP CHEF TV program. (NB: applicable only to Arab participants) HORECA network is not responsible for the audition or selection of TOP CHEF