



EMIRATES CHEFS GUILD FZ-LLC

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Proposed Rules and Regulations for Chef's Table Competition Hotel Show 17 -19 September 2019 Brought to you by DMG, supported by ECG 12 Teams will compete in 3 days for the Chef's Table Trophy 2019"

The Team is consist of

- 1 Bar Man no position or age restriction
- 1 Waiter no position or age restriction
- 1 Young Waiter – must be born after 1st October 1994
- 1 Senior Chef no position or age restriction
- 1 Pastry Chef no position or age restriction
- 1 Young Chef – must be born after 1st October 1994
- 1 Kitchen Steward, no position or age restriction

Scope of Work

- Set up table and serve 10 guests (serve 2 portion to Jury)
- 2 choice of mocktails
- 3 different cold canapes
- Cold starter
- Soup hot or cold
- Main Course
- Dessert
- Coffee Creation

World Chefs Rules will be followed by the Jury

Box of ingredients will be supplied by the organizer DMG through a sponsor

Full ingredients list will be sent to the competing teams 14 days before the actual event starts

All sponsored food will be supplied to the teams 2 days before the actual competition day (Protein)

No other key ingredients are allowed to add by the team. Each team may add 5 ingredients of the choice (NO PROTEIN), fruits, vegetable, and spices etc.



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The team will arrive 30 mins before the starting time. 30 minutes will be used to set up the equipment and arrange food in the fridge as per HACCP standard – short briefing by the jury
Only when the Head Judge give the start sign the team can start preparing the dishes.

After 1 hour and 30 minutes

- 2 mock tails
- 3 cold canapes

Will be served

After 1 hour and 50 minutes – cold Starter to be served

After 2 hours and 10 minutes– soup to be served

After 2 hours and 30 minutes – Main Course to be served

After 2 hours and 50 minutes – Dessert to be served

After 3 hours and 10 minutes – Coffee creation to be served

The service time has to be strict followed by the 2 portions for the Jury, for the guests is really Live Customers, the service maybe little delay depends on the customers. But is part of judging criteria how the service team manages the customers at the tiem

Regulations: All 12 portions must be the same. Jury will pick up any 2 plates

Important notes on the Practical Cookery

These notes pertain to all practical cookery. They should be read in combination with the brief of the event.

Wastage and Excess Mise En Place

1. Mise En Place and brought materials will be checked at the time of arrival to the kitchen
2. There will be a penalty deduction of up to five points for excess mise en place production.
3. Wastage will be calculated during and after the class
4. There will be a penalty deduction of up to five points for excess wastage
5. Due to the fact that only two hours are given to complete eh competition; competitors are allowed to bring with them an extensive mise en place. However, there are restrictions on how much prep – preparation the judges will tolerate. In all cases, the preparation production and cooking skills of each competitors must be demonstrated during her/his time in the kitchen
6. All food items must brought to the Event in hygienic, chilled containers: thermos boxes or equivalent Failure to bring food items chilled will result in disqualification



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7. All dishes are to be served in style equal to today's modern presentation trends.
8. Portions sizes must corresponds to your course restaurant meal.
9. Dishes must be presented on individual plates with appropriate garnish
10. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food. (If supplied by sponsor, sponsored equipment must be used)
11. Competitors must bring with them all necessary mise en place prepared according to Worldchefs guidelines in the hot kitchen discipline (www.worldchefs.org)
12. Competitors are to provide their own pots, pans, tools and utensils
13. All brought appliances and utensils will be checked for suitability
14. The following types of pre preparation can be made for the practical for practical classes.
 - Vegetable/fungi/fruits; washed and peeled – but not cut up or shaped
 - Potatoes washed and peeled but not cut up or shaped
 - Onions peeled but not cut up or shaped
 - Basic dough can be pre – prepared
 - Basic ingredients maybe prep weight or measured out ready for use
 - Fish maybe scaled, gutted de-finned and de gilled, but must otherwise be brought to the competition whole
 - Meat maybe deboned and portioned and the bones cut up
 - No precooking, poaching etc. is allowed
 - No ready made products are allowed
 - No pork products are allowed
 - No alcohol is allowed
15. If farce is to be used for stuffing, filling, etc., at least one of the 12portions of the farce must be prepared in front of the judges to show the competitors skill
16. No help is allowed to be given to the competitor once the competition starts; the coaching or a competitor form sidelines will result in the competitor being disqualified.
17. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitors to use.
18. Two copies of the recipes typewritten are always required
19. Submit one copy of the recipes to the clerk when registering
20. Submit one copy of the recipe to the duty marshal at the cooking station.

Only daily basis the judges will use World Chefs Rules and points system and gold/silver and bronze medal will be awarded.



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Judging System

A Team of WorldChefs (The World Association of Chefs Societies) approved international judges will adjudicate at all classes of the competition: using Worldchefs approved methods, criteria and documents www.worldchefs.org. After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision. Competitors will not be competing against each other, rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his /her points tally for the class. In theory, therefore everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

The Scaling for awards in all classes is as follows

Points

- 100: Gold Medal with Distinction with Certificate
- 99-90 Gold medal with certificate
- 89-80 Silver with certificate
- 79-70 Bronze medal with certificate
- 60-69 certificate of merit thereafter: Certificate of participation

Final Awards

- Best Bar Man – Trophy
- Best Service Team – Trophy
- Best Kitchen Team – Trophy

Chef's Table Trophy – Grand Price Best Hotel Team

WE WISH YOU ALL THE BEST AND LOOK FORWARD TO RECEIVING YOUR ENTRIES