



## **HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE**

6<sup>th</sup> – 9<sup>th</sup> October 2019  
at Dharubaaruge, Male, Maldives

### **FOREWARD**

We are proud to organize this signature event, Hotel Asia International Culinary Challenge 2019 for the 15<sup>th</sup> successful time.

We welcome and invite all resorts, hotels, restaurants, food and beverage associations to participate at the Hotel Asia International Culinary Challenge 2019, to share your experiences through this prestigious culinary event. The objective of the competition is to provide channels promoting culinary excellence, the skills and abilities of Chefs, Cooks, Pastry Chefs and Apprentices from near and far.

The Hotel Asia International Culinary Challenge 2019 provides an excellent opportunity for industry professionals to showcase their culinary talents and services to the public, in addition to gaining experience and promoting communication within the regional culinary community.

We would like to thank all the Executive Chefs, Competitors as well as all sponsors and supporters who have contributed to the success of the event in the past, and we look forward to your cooperation in making this years' event better than ever.

Thank you.

Organizing Committee

Hotel Asia International Culinary Challenge 2019



## MESSAGE FROM CHEF ALAN PALMER



Dear Competitors,

We are pleased to announce the dates for the **15<sup>th</sup> edition** of the Hotel Asia International Culinary Challenge 2019, the biggest and best hospitality event in the Maldives. The event is scheduled from the **6<sup>th</sup> – 9<sup>th</sup> of October 2019**.

Hotel Asia International Culinary Challenge is endorsed by WACS and recognized globally as a World chefs Competition.

This year's competition will bring the number of competition categories to 22.

We will once again have a panel of International Judges.

We look forward your participation.

*Alan Palmer*

Project Director



## BRIEF OF THE CLASSES FOR ENTRY

ARTISTIC CLASSES (LIVE)	
Class 01	Dress the Cake
Class 02	Fruit & Vegetable Carving
DISPLAY CLASSES	
Class 03	Artistic Showpiece
Class 04	Novelty Cake
Class 05	Bread & Pastry Display
Class 06	Desserts (Display)
Class 07	Tapas/Finger food
HOT COOKING CLASSES (LIVE)	
Class 08	Hot Cooking - Fish fillet
Class 09	Hot Cooking - Beef
Class 10	Hot Cooking - Seafood
Class 11	Hot Cooking - Poultry
Class 12	Hot Cooking - Lamb
Class 13	Desserts
Class 14	Hot Pasta Appetizer
Class 15	Creative Asian Dish
Class 16	Creative Sandwich
Class 17	Team Challenge
Class 18	Maldivian Dish
Class 19	The Perfect Steak & Omelets
HOT COOKING (APPRENTICE)	
Class 20	Young Chef
BEVERAGE CLASSES (LIVE)	
Class 21	Tea Challenge
Class 22	Iced Mocktail



## ARTISTIC CLASSES (LIVE)

### CLASS 01 DRESS THE CAKE

“The Original Dress the Cake on the Spot”

1. Duration : 45 minutes
2. Decorate a cake using freshly whipped cream and have to be edible.
3. Chocolate, icing, blown sugar, pastry condiments etc. can be included.
4. There are no height restrictions to the finished piece.
5. Equipment provided by the organizers:
  - A working table of 120 cm x 60 cm
  - 5 amp Power point (Square Pin)
  - An area of 120 cm x 60 cm to display the cake
6. All ingredients, utensils/implements are to be provided by competitors including a plain sponge cake base which should be either round (30 cm diameter) or square (30cm x 30cm) and not more than 8 cm height.
7. The cake will be tasted.

#### Judging Criteria:

Suitability in complementing food displays	0 - 10 points
Presentation and General impression	0 - 20 points
Technique and Degree of Difficulty	0 - 30 points
Taste	0 - 40 points

### CLASS 02 FRUIT & VEGETABLE CARVING

1. Duration: 2 hours
2. To execute a free style presentation.
3. No power tools are allowed.
4. Pre-slicing, carving or preparation of vegetables or fruits are not permitted.
5. Maximum height 55 cm (including base)
6. Equipment provided by the organizers:
  - A working table of 120 cm x 60 cm

#### Judging Criteria:

Suitability in complementing food displays	0-10 points
Presentation and General impression	0-40 points
Technique and Degree of Difficulty	0-50 points



## DISPLAY CLASSES

### CLASS 03 ARTISTIC SHOWPIECE

1. To display a showpiece of either,
  - a) Vegetable
  - b) Chocolate
  - c) Sugar or Marzipan
  - d) Dough figurine
  - e) Salt
2. Frames and wires support are allowed but must not be exposed.
3. Points will be deducted for non-compliance.
4. Maximum height 150 cm (including base)
5. Equipment provided by the organizers:
  - An area of 120 cm x 60 cm to display the cake

#### Judging Criteria:

Presentation and Innovation	0-30 points
Composition	0-30 points
Professional Preparation	0-40 points

### CLASS 04 NOVELTY CAKE

“A unique cake for a special occasion”

(Only one Cake)

1. The total weight of the cake should not be more than 3kg.
2. All the ingredients used to produce the cake must be edible.
3. The cake should be decorated by hand, the use of moulds and commercially produced decorations are prohibited including support materials.
4. Equipment provided by the organizers:
  - An area of 120 cm x 60 cm to display the cake.
5. The height of the display should not be more than 100 cm from the base of the cake.
6. The cake will be displayed until the end of the day of the competition.

#### Judging Criteria:

Novelty in complementing food displays	0-10 points
Presentation and General impression	0-40 points
Technique and Degree of Difficulty	0-50 points



**CLASS 05 BREAD & PASTRY DISPLAY**

1. To present and to be displayed the following and one extra piece of each variety should displayed on a separate platter for judges' tasting (Total 39 pieces)
  - 3 types of bread loaves (one piece each/max 600g each)
  - 3 types of bread rolls (3 pieces of each)
  - 3 types of croissants (3 pieces of each)
  - 3 types of Arabic bread (3 pieces of each)
  - 3 types of breakfast pastries (3 pieces of each)
2. All preparation to be done at the place of work.
3. A type written product description and recipes are required.
4. Maximum display area 75 cm x 75 cm.
5. The height of the display should not be more than 100 cm from the base of the display.
6. Equipment provided by the organizers:
  - Microwave oven for re-heating the bread.

**Judging Criteria:**

Professional Skill	0 - 30 points
Creativity	0 - 50 points
Taste	0 - 20 points

**CLASS 06 DESSERTS (DISPLAY)**

1. To display a total of 3 different type of desserts.  
 \* 1 hot presented cold      \* 1 chocolate based      \* 1 freestyle suitable for a la carte service
2. Practical and up-to-date presentation is required.
3. Display Area 60 cm x 60 cm.
4. Showpieces are allowed but will not be judged.

**Judging Criteria:**

Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
Correct Professional Preparation	0-30 points
Practical and Up-to-date Serving	0-30 points
Presentation/Innovation	0-20 points



**CLASS 07 TAPAS/FINGER FOOD**

1. Exhibit six varieties of finger food, tapas and/or snacks.
2. Four pieces of each variety (Total 24 pieces)
  - Three hot varieties
  - Three Cold varieties
  - Hot food presented cold
3. Presentation on suitable plates/s or platter' s or receptacles
4. Name and ingredients list (typed) of each variety required.

**Judging Criteria:**

Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
Correct Preparation	0-30 points
Presentation and Portion Size	0-20 points
Practical and Up-to-date Serving	0-30 points

## **HOT COOKING CLASSES (LIVE)**

**CLASS 08 HOT COOKING - FISH FILLET**

1. Duration: 1 hour
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **500g of Fish Fillet** on the day of the competition. The type of fish cut will be notified.
4. Dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



**CLASS 09 HOT COOKING - BEEF**

1. Duration: 1 hour
2. To prepare and present 2 portions of a main course FREE style.
7. Each competitor will receive **500g of Beef** on the day of the competition. The type of meat cut will be notified.
3. Dish must be presented on 2 individual plates with appropriate garnish.
4. All other ingredients and plates to be supplied by the competitor.
5. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points

**CLASS 10 HOT COOKING - SEAFOOD**

1. Duration: 1 hour
2. To prepare and present 2 portions of a main course FREE style.
8. Each competitor will receive **500g of Seafood** on the day of the competition. The type of seafood will be notified.
3. The dish must be presented on 2 individual plates with appropriate garnish.
4. All other ingredients and plates to be supplied by the competitor.
5. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points





**CLASS 11 HOT COOKING - POULTRY**

1. Duration: 1 hour
2. To prepare and present 2 portions of a main course FREE style.
9. Each competitor will receive Poultry on the day of the competition. The type of poultry will be notified.
3. The dish must be presented on 2 individual plates with appropriate garnish.
4. All other ingredients and plates to be supplied by the competitor.
5. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points

**CLASS 12 HOT COOKING - LAMB**

1. Duration: 1 hour
2. To prepare and present 2 portions of a main course FREE style.
10. Each competitor will receive the Lamb on the day of the competition. The type of meat cut will be notified.
3. Dish must be presented on 2 individual plates with appropriate garnish.
4. All other ingredients and plates to be supplied by the competitor.
5. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



**CLASS 13**      **DESSERTS**

1. Duration: 1 ½ hours
2. To prepare and present two different desserts two portions of each.
3. A minimum of 3 items to be used from the sponsor products which is notified.
4. Ingredients will be provided on the day of the competition.
5. Competitors are required to bring along the pre-prepared base of the dessert.
6. Other ingredients for the garnish and decoration to be supplied by the competitor.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 5 points
Correct Preparation	0 - 20 points
Creativity and Presentation	0 - 25 points
Taste	0 - 50 points

**CLASS 14**      **HOT PASTA APPERTIZER**

1. Duration: 30 minutes
2. To prepare and present 2 portions of appetizer.
3. Dish must be presented on 2 individual plates with appropriate garnish.
4. The Type of pasta will be notified.
5. Ingredients will be provided on the day of the competition.
6. All other ingredients and plates to be supplied by the competitor.
7. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



**CLASS 15 CREATIVE ASIAN DISH**

1. Duration: 30 minutes
2. To prepare and present 1 dish, 2 portions of each using Asian sauces as the base.
3. **A minimum of 3 items** to be used from the sponsor products which is notified.
4. The dishes must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points

**CLASS 16 CREATIVE SANDWICH**

1. Duration: 45 minutes
2. To prepare & present two different types of Sandwiches, 2 portions of each.
3. The type of Sponsor product will be notified.
4. Presentation free style.
5. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



**CLASS 17 TEAM CHALLENGE**

1. Duration: 1 ½ hours
2. A Team of two chef' s from the same establishment.
3. To prepare and present a hot appetizer, a hot main course and dessert. (2 portions of each)
4. **A minimum of 4 items** to be used from the sponsor products which is notified.
5. Food to be presented on separate plates.
6. All other ingredients and plates to be supplied by the competitor.
7. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points

**CLASS 18 MALDIVIAN DISH**

1. Duration: 1 hour
2. To prepare & present 2 portions of a traditional Maldivian dish using only products produced in the Maldives.
3. Presented in a modern style.
4. Dish must be presented on two individual plates with appropriate garnish.
5. All ingredients & plates to be supplied by the competitor.
6. Recipe required in kitchen.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



**CLASS 19 THE PERFECT STEAK & OMELETTE**

1. Duration: 20 minutes
  - A) The Perfect Steak
    - To prepare a perfectly cooked steak and served with an accompanying sauce.
    - You will receive **300g of Beef sirloin steak** on the day of the competition
    - You will be advised the relevant doneness - rare/medium rare / medium on the spot.
  - B) Omelette
    - To prepare perfectly shaped cheese omelette.
    - You will receive 3 eggs and 50g of cheese on the day of the competition.
2. All other ingredients & plates to be supplied by the competitor.
3. Recipe required in kitchen.

**Judging Criteria:**

Correct Preparation/Skills	0 - 40 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points

## HOT COOKING (APPRENTICE)

**CLASS 20 YOUNG CHEF**

1. Duration: 1 ½ hours
2. To prepare and present 1 appetizer and 1 main course dish.
3. 2 portions of each presented on individual plates.
4. **A minimum of 4 items** to be used from the sponsor products which is notified.
5. All other ingredients and plates to be supplied by the competitor.
6. The competitor should be below 26 years of age on the day of the competition.

**Judging Criteria:**

Mise-en-place and cleanliness	0 - 10 points
Correct Preparation	0 - 25 points
Service	0 - 5 points
Creativity and Presentation	0 - 10 points
Taste	0 - 50 points



## BEVERAGE CLASSES (LIVE)

### CLASS 21 TEA CHALLENGE

1. Duration: 15 minutes
2. To prepare and present 2 portions of a Tea Cocktail.
3. 1 portion to be presented in a cocktail glass suitably garnished, and the other portion into 3 small glasses for tasting by the judges. *(Please note that No Alcohol can be used)*
4. Upon registration samples of the sponsor tea product will be provided for the preparation of the dessert.
5. All other ingredients to be to be supplied by the competitor.

#### Judging Criteria:

Creativity and Presentation	0-10 points
Method of Work	0-20 points
Correct Preparation	0-20 points
Taste	0-50 points

### CLASS 22 ICED MOCKTAIL

1. Duration: 5 minutes
2. To prepare and present 2 portions of a mocktail
3. The Sponsor products will be notified.
4. 1 portion to be presented in a cocktail glass suitably garnished, and the other portion into 3 small glasses for tasting by the judges.
5. All other ingredients to be to be supplied by the competitor.

#### Judging Criteria:

Creativity and Presentation	0-10 points
Method of Work	0-20 points
Correct Preparation	0-20 points
Taste	0-50 points



## BRIEFS OF THE AWARDS FOR TROPHY ENTRY

### BEST CULINARY ESTABLISHMENT “Alan Palmer Challenge Trophy”

1. To receive this award the Establishment must enter a minimum of **10 Classes** out of the following. (Which must include 4 hot cooking classes)
  - Class 08: Hot Cooking Fish Fillet
  - Class 09: Hot Cooking Beef
  - Class 10: Hot Cooking Seafood
  - Class 11: Hot Cooking Poultry
  - Class 12: Hot Cooking Lamb
  - Class 13: Desserts
  - Class 14: Hot Pasta Appetizer
  - Class 15: Creative Asian Dish
  - Class 16: Creative Sandwich
  - Class 17: Team Challenge
  - Class 18: Maldivian Dish
  - Class 19: The Perfect Steak & Omellette
  - Class 21: Tea Challenge
  - Class 22: Iced Mocktail
2. The Challenge Trophy will be presented to the team which accumulates the highest total aggregate points from the highest scores of the **10 different classes**
3. The Establishment must win 10 medals and 3 of which must be Gold medals

### MOST OUTSTANDING CHEF

1. To qualify for this award the participant must enter at least **4 classes**
2. Including two compulsory classes from the following:
  - Class 08: Hot Cooking Fish Fillet
  - Class 09: Hot Cooking Beef
  - Class 10: Hot Cooking Hot Cooking Seafood
  - Class 11: Hot Cooking Poultry
  - Class 12: Hot Cooking Lamb
  - Class 14: Hot Pasta Appetizer
3. The candidate with the highest aggregate score will be the winner
4. A competitor must win 4 medals



### MOST OUTSTANDING PASTRY CHEF

- To qualify for this award the participant must enter at least **3 classes** from the following:
  - Class 01: Dress the Cake
  - Class 03: Artistic Show Piece
  - Class 05: Bread and Pastry Display
  - Class 06: Desserts (Display)And,
  - Class 13: Desserts which is Compulsory and should win Gold OR Silver medal**
- The candidate with the highest aggregate score will be the winner
- A competitor must win 3 medals

### TOP MALDIVIAN CHEF

- To qualify for this award the participant must enter at least **3 classes** from the following:
  - Class 08: Hot Cooking Fish Fillet
  - Class 09: Hot Cooking Beef
  - Class 10: Hot Cooking Hot Cooking Seafood
  - Class 11: Hot Cooking Poultry
  - Class 12: Hot Cooking Lamb
  - Class 14: Hot Pasta AppertiserAnd,
  - Class 18: Maldivian Dish which is Compulsory and should win Gold OR Silver medal**
- The candidate with the highest aggregate score from the 3 classes will be the winner
- A competitor must win 3 medals

### BEST ARTIST

- To qualify for this award the participant must enter the following **2 classes**:
  - Class 02: Fruit & Vegetable Carving
  - Class 03: Artistic Showpiece
- The candidate with the highest aggregate score will be the winner
- A competitor must win 2 medals





## **RULES & REGULATIONS**

1. Competitors are restricted to one entry per class.
2. No change of classes will be allowed. Please notify the organizers, in case you wish to cancel early notification may allow on unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Applications re-considered.
3. A letter must accompany any information changes submitted from the participating establishment/organization. Please also note that such requests should be made no later than one month before the competition and compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, his/her participation will be cancelled.
4. Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the Hotel Asia International Culinary Challenge 2019.
5. The Organizing Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories.
6. Any entry may be rejected on the grounds that, in the opinion of the Organizing Committee, it does not reach the standard required.
7. Entries for all classes are accepted on a first come-first served basis. Please note that with limited work/kitchen stations, All Classes are usually filled before the stipulated deadline for entries.
8. No removal of display exhibits is allowed before 1830 hrs on the respective competition days. Removal of exhibits will commence after 1830 hrs on each day. Competitors are to be present at their allocated display area by this time. The organizers reserve the right to remove display exhibits if deterioration beyond acceptable standards has taken place and dispose of uncollected exhibits after 1900 hrs on each day.
9. Competitors must be present at least one hour before their appointed time of the Competition.



10. The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organisers' control or under any circumstances. However if a competitor is unable to be present a substituted competitor may be accepted as long as the Organizers have been notified before the 31<sup>st</sup> of August 2019.
11. For entries selected to enter the competition, no recipe changes will be accepted, unless the Organizers permit otherwise. These must be duly filled and placed by the side of the exhibits if the class rules require it. The Organizer does not require copies, but reserve the right to request them. (A recipe form is attached herewith.)
12. All competitors must wear appropriate chef uniforms and hat. No logos indicating where the competitor is working to be visible during the competition.
13. The Organising Committee and the judges reserve the right to inspect each team's tools, ingredients, workstations etc. before and after the competition. Any competitor who leaves the workstation untidy will be penalized 50 points. Plates will not be provided in this competition.
14. The Organizers reserve the right to rescind, modify or add on any of the above rules & regulations and their interpretation of these is final. They also reserve the rights to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
15. While all reasonable care will be taken by the Organiser, no guarantee is given and the Organiser will not accept any responsibility for the loss or damage to any exhibit equipment, utensils or personal effects, during the competitions.
16. The canvassing of judges or other officials of the Hotel Asia International Culinary Challenge 2019 by competitors or their representatives is prohibited at all times.
17. Participants who contravene any of the Rules and Regulations of the Hotel Asia International Culinary Challenge 2019 may at the discretion of the respective chief judge be DISQUALIFIED. The decision of the respective chief judge is final.



18. Results will be announced at the Daily Award Ceremony which take place in Hiriya Maalam at 5.30 p.m. from the 7th - 9th October 2019 onwards and will be published on the Notice Board.
19. The Organizer reserve all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
20. Top 3 Winners of each Competition and Gold medal winners will be invited to the Final Awards Ceremony of the Hotel Asia Exhibition and International Culinary Challenge 2019 and their medal will be presented to them at this event. All other medals and certificates will be presented to the respective winners at the Culinary Challenge premises from the second day of the Competition.
21. If an award is won, the competitor has to ensure his/her presence (or that of a representative) to collect it. All awards are to be accepted in Chef's Uniform. Any trophy/media/certificate that is not accepted at the ceremony will be forfeited two weeks after the event.
22. If the Competitors Name appears in the certificate is incorrect, coordinated person from the respective Organisation / establishment should inform the Organisers immediately. Otherwise it causes an extra charge to print a new Certificate. And also for the loss of certificates/medal will be charge an extra cost as given below;  
Certificate US\$ 5, Medal US\$ 20
23. In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head Judge and a final decision will be made.



## **PARTICIPATING CHEFS AGREE TO ABIDE BY THE FOLLOWING CODE OF CONDUCT**

- Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or be bound by them.
- Participants are encouraged to accept responsibility for their own behavior and performance during the competition.
- Respect and obey all decisions made by the judges during the competitions
- Decisions made by the Judges are final and binding. Participants should never argue nor show dissent in case of judgment's made against their expectations / desires.
- HAICC usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgments. And hence not accepting judgments or not accepting the medals or walking off during the middle of the competitions are strictly prohibited.
- Participants/teams involved in such activities will be black listed from participating in future events.
- Participants are expected to treat fellow participants, judges, organising committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,
- Participants are expected to obey and assemble in team when event organising committee members call for 'team photo shoots', taking attendance, introducing team members, receiving badges, trophies, certificates etc.,
- Participants are expected to represent their hotel/organisation with pride and dignity. Should not do something that might bring disrepute to their organization.
- Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.



- Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.
- Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
- Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organising committee members and others at all stages of the competition.
- Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
- Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipments, ingredients etc., through physical action.
- Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to the competitions.
- Participants are expected not to use social media platforms to post abusive or derogatory remarks about the culinary competitions, judges, other contestants, event organising committee members and others related to the event.

## **JUDGING**

1. A panel of highly respected international chefs and culinary experts from around the world will judge the competitors.
2. One of the main criteria for judging of all dishes is the ingredient and method card; these should be professionally presented with a brief description of the ingredients and cooking methods.
3. The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally that each exhibit carries the correct label.



4. All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified
5. All exhibits must be completed within the designated time.
6. The judges will cut into each exhibit for a closer examination.
7. Inedible ingredients should not be used
8. Dishes should have a natural and appetizing appearance.
9. Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art/practices suitable for practical restaurant service.
10. Judges will take into account the culinary customs and practices pertaining to participating nations.
11. Garnishes and trimmings must harmonize with the main piece in quality and taste.
12. To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.
13. Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
14. Points will be deducted for Fruit/vegetables that are not cut or formed precisely.



## SUCCESSFULLY CONCLUDED MASTERCLASSES

29<sup>th</sup> August 2015



**Roland Debuyst**  
 Michelin Star Chef

17<sup>th</sup> March 2016



**Geir Skeie**  
 Winner of the Bocuse d'Or 2009

1<sup>st</sup> September 2016



**Gert Klötzke**  
 Chairman - World Culinary  
 Committee



**Tarek Ibrahim**  
 Corporate Executive Chef  
 Meat & Livestock Australia



**Jodi-Ann Palmer**  
 Founder/Owner  
 The Food Design Agency

4<sup>th</sup> February 2017



**Edwin Loew**  
 Pastry Art Champion  
 Singapore National Team  
 Champion - IKA Culinary  
 Olympics 2016

26<sup>th</sup> August 2017



**Willment Leong**  
 Founder Chairman,  
 Thailand Culinary Academy

19<sup>th</sup> April 2018



**Garth Shnier**  
 Complex Executive Chef  
 Sun International



**Ronald Prasanto**  
 Executive Chef  
 Arrack & Spice