The 2nd LaCuisine 2018
Cooking Competition at SIAL Interfood Exhibition

RULES AND CONDITIONS OF PARTICIPATION

Courtesy: ACP LACUISINE 2017
COMPETITION RULE BOOK

THE 2nd LaCuisine 2018

Held in SIAL Interfood Exhibition 2018
November 21st –24th 2018

CONTENT

<table>
<thead>
<tr>
<th>PAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>General information</td>
</tr>
<tr>
<td>WACS Continental Director Message</td>
</tr>
<tr>
<td>Chairman’s Message</td>
</tr>
<tr>
<td>Competition Category</td>
</tr>
<tr>
<td>Competition Guidelines</td>
</tr>
<tr>
<td>Rule and Regulation per Class</td>
</tr>
<tr>
<td>Judging Criteria</td>
</tr>
<tr>
<td>Jury Notes</td>
</tr>
<tr>
<td>Kitchen</td>
</tr>
<tr>
<td>WACS Hot Cooking Preparation Guidelines</td>
</tr>
<tr>
<td>Hints &amp; Tips</td>
</tr>
<tr>
<td>Trophies, Awards &amp; Certificates</td>
</tr>
<tr>
<td>How to Register</td>
</tr>
<tr>
<td>Register Form Individual</td>
</tr>
<tr>
<td>Recipe Form</td>
</tr>
</tbody>
</table>
GENERAL INFORMATION

Introduction

From the 21st – 24th November 2018, Food & Beverage Industry will converge in Jakarta at SIAL Interfood Exhibition at the Jakarta International Expo Kemayoran.

Alongside this exhibition event, there will be the second LaCuisine Indonesia 2018, an exciting cooking competition showcasing the skills and expertise of chefs and young chefs in the industry.

Dates and Venue

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIAL Interfood Exhibition</td>
<td>21st – 24th November 2018</td>
</tr>
<tr>
<td>LaCuisine</td>
<td>21st – 24th November 2018</td>
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</tbody>
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Opening hours and admission

The LaCuisine open from 10.00 hours – 17.00 hours to the public who will have the opportunity to see different class of cooking competition in daily basis.

SIAL Interfood 2018

Visit numerous stands displaying equipment, products, supplies and services for the Hotel Restaurant and Catering Industries. With Exhibitors from all corners of the world, this is the ideal opportunity to update your operation and improve your productivity.
Greeting Chefs

Our colleagues in Jakarta have really lifted the bars recently with all their culinary accolades, now as part of their training system they are offering you the opportunity to showcase your own skills at the 2nd LaCuisine Cooking competition 2018.

This culinary event is been held in conjunction with SIAL Interfood Indonesia in the Jakarta International Expo Kemayoran come November 21st – 24th – are you ready?

Asia is going through a Culinary circle at present, and not reinventing dishes, but are now taking our Heritage cuisine and establishing this as a forefront to our cuisine on the food we eat day to day. Dishes your mother or her mother prepared with precision and more importantly love. This is our cuisine in a modern way now.

WorldChefs are fully supportive of the initiatives of the ACP Jakarta and their management team to bring Indonesia together to promote ‘Home Grown Talent’ and the richness of the traditional and non-traditional cuisines. Moving forward in a busy world, Indonesia has seen the benefits of training young chefs to enhance the skills, technique and help boast the enthusiasm shown by these competitors.

The ball is resting in your court or field to bring out your skills, the great flavours – a long with taste profiles of your dishes and just to add a little of modern presentation and you are creating masterpieces.

WorldChefs will be watching with eager eyes and looking for great results for you guys from the 2nd LaCuisine Cooking Competition in Jakarta. And training is your major factor so start the ball rolling guys and live and learn from each other.

Happy cooking!

DR Rick Stephen
Worldchefs Continental Director - Asia
Dear Participants and Colleagues,

It is an honor for us, Association of Culinary Professionals Indonesia to be trusted by PT. KRISTAMEDIA PRATAMA as Organizer for the 2nd LaCuisine Cooking Competition 2018 event which will be held at the same time with SIAL Interfood Indonesia 2018 at the Jakarta International Expo Kemayoran on November 21st - 24th, 2018.

As a member of the World Association of Chefs Societies (WACS) and in order to assist and improve the standard of culinary fare in Indonesia, a number of experienced qualified WACS certified judges will be flown in to judge the competition.

For the 2nd LaCuisine Competition which have endorsement from WACS, as National Competition. There are 17 Classes to be competed this year, and have some Indonesian Cuisine competition, which is our objective to bring Indonesian Food in next level.

There are Indonesian Plated Dessert, Live cooking of Traditional JajananPasar Platters and also Team of cooking for NasiTumpeng

This kind of knowledge and the talent of this culinary science will be presented by the candidates of the 2nd LaCuisine Cooking Competition. It is important the enthusiasm of a fair competition to be brought up to a higher level in order to maximize the skills & creativity of all chefs in Indonesia. That is the purpose of this event. This challenge would be the assessment of the improvement of Culinary Science & Arts in Indonesia

Therefore, this would be the time for the candidates to present their best skills and respect the higher value of professionalism & dedication in culinary art in order to develop this science field especially in Indonesia.

Have a good competition, full of creativity and good luck!

Culinary Greetings

Stefu Santoso

Chairman of LaCuisine2018
President Association of Culinary Professionals Indonesia
Greetings!

Krista Exhibitions and Compexposium, the exhibition organizer of Sial InterFood would like to congratulate and pleased to collaborate with ACP - Association of Culinary Professionals for the 2nd La Cuisine Competition which will be held 21- 24 November 2018, at the JIExpo Kemayoran, Jakarta Indonesia.

LaCuisine is a prestigious competition aims to promote Culinary in Indonesia, to educate and upgrade standard, gain experience for both participants and viewers.

All the best for all participants taking part in the 17 categories LaCuisine (Christmas Cookies, Confectionary, “KANEKA” Plated Dessert, Sweet Breads, Modern Plated “Jajanan Pasar”, Fruit and Vegetables Carving, Modern Sushi Plater, Amuse Bouche, Viennoiserie, Nasi Tumpeng, Indonesian Gastronomy Set Menu, “SAN REMO” Pasta Challenge, Appetizer Platter, “KIKKOMAN” Fish Challenge, Beef Carving, Archipelago Indonesia Set Menu, Sate Nusantara)

Congratulations to LaCuisine competition!

Daud Dharma Salim

CEO PT Kristamedia Pratama
COMPETITION BY GROUP

PASTRY DISPLAY & LIVE

Class 01 Christmas Cookies Display & Tasting
Class 02 Confectionary (Whole Cake) Display & Tasting
Class 03 “KANEKA” Plated Dessert (1Hour) Live
Class 04 Sweet Breads Display and tasting
Class 05 Modern Plated “Jajanan Pasar” (Bungasari Flour Mills) (1 hour) Live

ARTISTIC DISPLAY AND PRACTICAL

Class 06 Fruit and Vegetable Carving (3 Hour) Live

PLATED FOOD DISPLAY

Class 07 Modern Sushi Platter Display & Tasting
Class 08 Amuse Bouche Display & Tasting
Class 09 Viennoiserie (Bonpatis / PT Sukanda Jaya) Display & Tasting

PRACTICAL COOKING (live)

Class 10 NasiTumpeng (2 person) (2.5 Hour) Live
Class 11 Indonesian Gastronomy Set Menu (120 min) Live
Class 12 “SAN REMO” Pasta Challenge (JR Chef / Max 25 years) (45 min) Live
Class 13 Appetizer Platter (Kalimera Yogurt) (60 min) Live
Class 14 “KIKKOMAN” Fish Challenge (Kikkoman AKUFOOD) (60 min) Live
Class 15 Beef Carving (Meat & Livestock Australia) (1 hour) Live
Class 16 Archipelago Indonesia Set Menu (by JIHA ) (3.5) Hour Live
Class 17 Sate Nusantara (Kikkoman AKUFOO) (60 min) Live
COMPETITION GUIDELINE

These rules must be read before submitting competition entry forms.

1. This competition is open to everybody, can be Professional Chefs, Young Chefs, students, Catering company and also Chefs from Overseas.

2. Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.

3. Submission of a completed entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the LaCuisine 2018 Competition.

4. An individual competitor can participate in as many classes as he wishes, but is restricted to one entry in any one class.

5. Each competitor must wear his or her Proper Chef Uniform at all times when he or she is within competition area or during competition.

6. No change of classes will be allowed. Please notify the Organizer should you wish to cancel application. At the event, absentees without written pre-notification to the organizer will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.

7. To avoid having their applications withdrawn from the competition without notice, it is competitors’ responsibility to advise the Organizer should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered, should the competitor leaves the company before the event.

8. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.

9. The competition display areas within the Event Halls will be open to competitors from 06.00 am; all displays must be ready before 08:00 hours to allow for judging. All packing/exhibit debris must be removed from the exhibition hall before judging begins.

10. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.

11. No removal of display exhibits is allowed before 5.00 pm on the first 3 days of the show and 4.00 pm on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.

12. Entries for the Individual Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case, and if they do not
wish to select an alternative class. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.

13. Individual Hot Cooking competitors must be present at least 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.

14. Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer’s control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.

15. Chef’s attire is required during competition and all official events. For Hot Cooking and Practical ‘Live’ Classes, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.

16. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.

17. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.

18. Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The organizer does not require copies, but reserves the right to request them.

19. For the display piece, the theme or name must be given to the exhibits. The name card for the table display should be without company logo, with a size not exceeding 30cm x 10cm.

20. All plate ware used for the competition should without logo.

21. The Organizer reserves 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.

22. If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs/team uniforms. Any trophy/medal/certificate that are not accepted at the ceremony will be forfeited three weeks after the event.

23. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.

24. To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.

25. The Organizer will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.

26. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
27. The Organizer reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right 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.

28. The Organizer will arrange schedule of competition and send to all participant. Schedule of competition can be changed or modified due to the situation and volume of competitors.
**Class 01: Christmas Cookies**

To display 4 different types of Christmas Cookies, 6 pieces of each type, suitable for service. (Exactly 24 pieces must be presented & display).

Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will not be judged.

*Prepare each type of Cookies separately for tasting by judges (exclude of Display)*

- Table space allocated: 90cm x 90 cm
- Recipe required to be displayed
- The Cookies will be displayed for the duration of the competition, and can only be removed after the closing ceremony of the last day.

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<thead>
<tr>
<th>Category</th>
<th>Points</th>
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<tbody>
<tr>
<td>Taste &amp; Texture</td>
<td>0 – 30</td>
</tr>
<tr>
<td>Variety</td>
<td>0 – 10</td>
</tr>
<tr>
<td>Presentation, Overall Impression</td>
<td>0 – 20</td>
</tr>
<tr>
<td>Correct Preparation and Naming</td>
<td>0 – 20</td>
</tr>
<tr>
<td>Practical and up-to-date Serving</td>
<td>0 – 20</td>
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Maximum 100 points

**Class 02: Confectionary**

by KANEKA FOODS INDONESIA

**Display - Testing**

*To Make 1 pcs Whole Cake with size 25 x 25 cm (Square) or diameter 25 cm (Round)*

Free theme, but must use a *filling* from sponsor for the cake (at least 1 product to be used)

There are Sponsor Products for this class to be used:

1. Kaneka Bitter Chocolate FL
2. Kaneka Custard FL GM
3. Kaneka Cheese FL G

*Please choose from the list above, minimum required 1 product to be used in the menu*

Participant can email to e rianti_setiawan@kanekafoods.co.id or michelle@kanekafoods.co.id for Kaneka product sampling and the product to be used for competition

Practical and up-to-date presentation is required.

*The Cake will be cut and tasting by judge*

*Everything must be edible.*

- Table space allocated: 90cm x 90 cm
- Recipe required to be displayed
- Cake display can be removed at 17.00 pm.

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Maximum 100 points
Class 03: “KANEKA” Plated Dessert by KANEKA FOOD INDONESIA
Live
60 minutes

To prepare and present within 60 minutes, one Dessert Plated, and must use KANEKA Product incorporated in the dish.
Dish must be presented on 3 individual plates with appropriate garnish.
The product listed below: (please choose)
1. Kaneka Bitter Chocolate FL
2. Kaneka Custard FL GM
3. Kaneka Cheese FL G

Participant can email to e.rianti_setiawan@kanekafoods.co.id / michelle@kanekafoods.co.id for Kaneka product sampling and the product to be used for competition

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points
Maximum 100 points

Class 04: Indonesian Sweet Breads Display & Tasting

To display 4 different types of Mini Sweet Breads with Any Filling / Stuffing (Roti Manis Kecil), 6 pieces of each type, suitable for service. (Exactly 24 pieces must be presented & display).
Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will not be judged.
Prepare each type of Mini Sweet Bread separately for tasting by judges (exclude of Display)

- Table space allocated: 90cm x 90 cm
- Recipe required to be displayed
- The Sweet Bread will be displayed for the duration of the competition, and can only be removed after 17.00 PM.

Taste & Texture 0 – 30 points
Variety 0 – 10 points
Presentation, Overall Impression 0 – 20 points
Correct Preparation and Naming 0 – 20 points
Practical and up-to-date Serving 0 – 20 points
Maximum 100 points
Class 05: Modern Plated “JAJANAN PASAR” (Bungasari Flour Mills) Live 60 minutes

To prepare and present within 60 minutes, (one) “Jajan Pasar” as Dessert Plated in modern presentation
The Dessert must be made using “Bola Salju Flour” from Bungasari Flour Mills
The sponsor will provide sample and product in competition as well.
Dish must be presented on 3 individual plates with appropriate garnish.

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen & “Bola Salju Flour”
- See Hot Cooking guideline on page no 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

Maximum 100 points

Class 06: FRUIT & VEGETABLE CARVING (individual) Live

Competitors will be given 3 hours to produce a Free Style carving of their choice.
No pre-slicing or carving or preparation of the vegetables will be allowed before the competition begins. All exhibits should be complementary to a food display on a buffet table.
Exhibits will be displayed during the day of the competition and can only be removed after the closing ceremony of the last day.

- Table space allocated: 120cm x 90 cm
- No high restriction
- No glue is allowed
- Competitors will be required to provide their own vegetables and fruits.
- All other kitchen tools such as knives and cutting boards must be provided by the competitor
- Competitor will be responsible to ensure that all excess materials are disposed of in Correct manner.

Carving must be three dimensions, theme: free style

Technique and Degree of Difficulty 0 - 50 points
Presentation and General Impression 0 - 30 points
Suitability in complementing food display 0 - 20 points

Maximum 100 points

Class 07: Modern SUSHI PLATTER (individual) Live

Competitors will be given 45 minutes to finished and display 4 types (free & Modern) of Sushi,
Each type for should be made in 6 Pcs.
All preparation has done at own establishment, only finishing in competition area (to make sure sushi is fresh made)
Prepare one set for judges to taste (exclude display)
All competitors must provide their own ingredients & tools
The Sushi itself will contain fish or other seafood product, vegetable, egg, etc.
To be presented in a free form manner with suitable table display.

- Table space allocated for preparation: 120cm x 90 cm
- Table space allocated: for display 90cm x 90cm
- Recipe required to be display
- Exhibits can be removed after 17:00 hour on the same day.

| Mise-En-Place | 0 – 10 points |
| Correct Professional Preparation | 0 – 25 points |
| Service | 0 – 5 points |
| Presentation | 0 – 10 points |
| Taste | 0 – 50 points |

Maximum 100 points

### Class 08: Amuse Bouche

Competitor should finished and display in 45 minutes,
*4 different types of Savoury* Amuse Bouche consist of Beef, Fish/Seafood, Poultry, Vegetarian (one bite size),
*6 pcs for each type*, total 24 pcs to be made and display.
Prepare one more set of Amuse Bouche for judge to taste (*exclude display product*)

All preparation can be brought to venue of competition, competitor need to finished and display the products in venue of competition

- Table Display allocated will be: 90cm x 90 cm
- Recipes required and to be displayed
- Exhibits can be removed after 17:00 hour on the same day

| Mise-En-Place | 0 – 10 points |
| Correct Professional Preparation | 0 – 25 points |
| Service | 0 – 5 points |
| Presentation | 0 – 10 points |
| Taste | 0 – 50 points |

Maximum 100 points

### Class 09: Viennoiseries by BONPATIS / PT Sukanda Jaya

Viennoiseries are baked goods made from a yeast-leavened dough in a manner similar to bread, or from puff pastry, but with added ingredients giving them a richer, sweeter character, approaching that of pastry. The dough is often laminated.

To display 4 different types of *“Savoury” Viennoiseries* products, with “Bonpatis” Puff Pastry Sheet Dough as *Snack Items*
Each type should be made in 4 pieces, and suitable for service.
(Exactly 16 pieces must be presented & display).
Filling can be choosen by participant in a free manner, such as chicken, mushroom, beef, seafood, etc

Practical and up-to-date presentation is required.
Prepare each type of Viennoiseries separately for tasting by judges (exclude of Display)

- Table space allocated: 120cm x 90 cm
- Recipe required to be displayed
- The products will be displayed for the duration of the competition, and can only be removed after 17.00pm on same day.

Taste & Texture 0 – 30 points
Variety 0 – 10 points
Presentation, Overall Impression 0 – 20 points
Correct Preparation and Naming 0 – 20 points
Practical and up-to-date Serving 0 – 20 points

Maximum 100 points

Class 10: Nasi Tumpeng (team of 2 Chefs) Live (150 Minutes)

A team of 2 Chefs should prepare a Tumpeng for 6 people with 6 accompaniments side dish in one Round Tampah (Rounded Woven Bamboo).
Nasi Tumpeng should be Yellow Rice in Cone Shape
Side Dish should be consist of; Beef, Poultry, Fish/ Seafood, Vegetables, Egg, Tempe / Tahu dish
Sambal should be made in competition
Garnish of Tumpeng and all decoration for tampah can be brought

- Recipe required to be displayed
- Display space allocated 90 cm x 90 cm
- Basic Indonesian Paste can be brought in
- Tampah brought by Competitor
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

Maximum 100 points

Class 11: Indonesian Gastronomy Set Menu Live (120 Minutes)

A Team of 2 Chefs
The competitor must prepare and present within 120 minutes, 4 Course of Indonesian Set Menu
The Menu Consist of Appetiser, Soup, Main Course (Patin Fish) and Dessert
Each Menu should be made in 3 Plates (Free type of plates) for Judging, Display & Feed back
Main Course should be using Patin Fish (provided by Sponsor)
Other course will be decided by Competitors
In 90 minutes competitor should served Appetiser to Judges, and every 10 minutes followed by other course.
In 2 hours all dishes have to be finish served.

- Recipe required in the kitchen.
- Basic Indonesian Paste can be brought in but not cooked
• Plates will be from Competitor (No logo)
• The organizer will provide the use of Kitchen
• See Hot Cooking guideline on page 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

Maximum 100 points

Class 12: “SAN REMO” Pasta Challenge  (Junior Chef/ Max 25 Years old)
Live (45 minutes)

The competitor will have 45 minutes to prepare and serve (One) Main Course Pasta dish in (2) Plates. A mandatory to use San Remo Pasta from Organizer
Product needs to be incorporated in the recipe.

• Pasta composition is 60%
• Recipe required to be displayed in the Kitchen
• White Pasta Plates from Competitor
• The organizer will provide the use of Kitchen
• See Hot Cooking guideline on page 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

Maximum 100 points

Class 13: Appetizer Platter (individual) by Kalimera Yogurt Live (60 Minutes)

The competitor must prepare (one) hot / cold Appetizer dish in 3 Plates during 60 minutes. The Appetizer Dish must use product from KALIMERA YOGURT (minimum one product):
1. KALIMERA Plain Yogurt
2. Tzatziki
3. Hilanisia (Thousand Island)
4. Santorini (Honey Mustard)

(All products is made by yogurt based)

Participant can email to igoes@kalimeraday.com for KALIMERA Yogurt’s product sampling and the product to be used for competition

The competitor can bring their own ingredients.

• Recipe required to be displayed in the Kitchen
• Plates will be from Competitor (No logo)
• The organizer will provide the use of Kitchen
See Hot Cooking guideline on page 21

- Mise-En-Place: 0 – 10 points
- Correct Professional Preparation: 0 – 25 points
- Service: 0 – 5 points
- Presentation: 0 – 10 points
- Taste: 0 – 50 points

Maximum 100 points

Class 14: KIKKOMAN – ButterFish Challenge by KIKKOMAN AKUFOOD (Live (60 minutes))

To make (one) FISH main course, in Free Style during 60 minutes

*Have to use Kikkoman Halal Certified Soy Sauce from Sponsor*

Fish Main course should make in (3) Plates

*Mandatory to use Butter Fish (Black Pomfret) from Sponsor,*

*Organizer will provide 2 Pcs of Whole Fish (size 500-700 gr per pcs)*

Competitor has 60 minutes to prepare and cooking.
Organizer will provide *Kikkoman Soy Sauce with HALAL CERTIFIED*

- Kikkoman Halal Certified Soy Sauce & Butter Fish has to be used in recipe
- Recipes required to be displayed
- Plates will be from Competitor (No logo)
- Organizer will provide KIKKOMAN SOY SAUCE (Halal Certified)

- Mise-En-Place: 0 – 10 points
- Correct Professional Preparation: 0 – 25 points
- Service: 0 – 5 points
- Presentation: 0 – 10 points
- Taste: 0 – 50 points

Maximum 100 points

Class 15: Beef Carving (Individual) by MLA (Live (60 minutes))

To make Whole Beef (Any Cuts of Beef) for Carving dish in 3 portions (weight around +/- 600gr), and served in one Platter.

Side dish must consist of vegetables, starch and sauce. All side dish is served in separated plate or pot

Competitor has 60 minutes to finish & need to cut the beef in front of judges.

- Beef is brought by Competitor
- Recipes required to be displayed
- Plates or Platter will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

- Mise-En-Place: 0 – 10 points
- Correct Professional Preparation: 0 – 25 points
- Service: 0 – 5 points
- Presentation: 0 – 10 points
- Taste: 0 – 50 points

Maximum 100 points
Class 16: Archipelago Indonesian Set Menu  (only for JIHA Member)  (3 Hours & 30 Minutes)

A Team of 2 Chefs (cooking inside kitchen venue) and 1 Chef as Manager (only verbal coaching)
Supported by 2 person of Service Team (waiter / waitress)
The competitor must prepare and present within 3 hours and 30 minutes, 4 Course of Indonesian Set Menu
The Menu Consist of Appetizer, Soup, Main Course (Butter Fish/ Black Pomfret), and Maincourse (Beef)
All protein must be cooked using MERRYCHEF MACHINE by WELBILT (there will be workshop to operate)
Fish is provided by Organizer

Will provide 3 pcs of whole butterfish/ Black Pomfret (size 500-700 gr / pcs)
Each Menu should be made in 7 Plates (Free type of plates, without logo).
2 Plates for Judging and 5 plates will be served to guests
Service Team will do full Table set up, serving & decoration for 5 people in round table.

Each Service team must bring their own table and chair.
Table set up & Decoration will be judging as well,
In 130 minutes competitor should served Appetiser to Judges, and every 20 minutes followed by other course.
In 3 hours & 30 minutes all dishes have to be finish served.

- Recipe required in the kitchen.
- Basic Indonesian Paste can be brought in
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Food judging point:

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
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<tbody>
<tr>
<td>Mise-En-Place</td>
<td>0 – 10 points</td>
</tr>
<tr>
<td>Correct Professional Preparation</td>
<td>0 – 25 points</td>
</tr>
<tr>
<td>Service</td>
<td>0 – 5 points</td>
</tr>
<tr>
<td>Presentation</td>
<td>0 – 10 points</td>
</tr>
<tr>
<td>Taste</td>
<td>0 – 50 points</td>
</tr>
<tr>
<td><strong>Maximum</strong></td>
<td>100 points</td>
</tr>
</tbody>
</table>

Table setting Judging Score:

<table>
<thead>
<tr>
<th>Category</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creativity</td>
<td>0 – 40 points</td>
</tr>
<tr>
<td>Originality and Uniqueness</td>
<td>0 – 30 points</td>
</tr>
<tr>
<td>Practicality</td>
<td>0 – 20 points</td>
</tr>
<tr>
<td>F&amp;B menu harmony and in line with theme being featured</td>
<td>0 – 10 points</td>
</tr>
<tr>
<td><strong>Maximum</strong></td>
<td>100 points</td>
</tr>
</tbody>
</table>

Score of food and table setting will be accumulated.
<table>
<thead>
<tr>
<th>Class 17: Sate Nusantara (Individual)</th>
<th>Live (60 minutes)</th>
</tr>
</thead>
</table>

To make Sate in “Free style” with choice of one protein (can be chicken, beef, fish, seafood, Tempe or tahu).
Should use **AKUFOOD Kecap Manis** or **Halal Certified Kikkoman Soya Sauce** in marination process or dipping sauce.
To make **30 pcs of skewers**, all marination & sauce should be made in competition venue.
Presented 2 set of sate platters (each set 5 pcs) with complete condiment & sauce. (For Judging & Documentation)
The rest of 20 pcs of sate will be served to the guest in VIP Lounge (no need platter)
Only sauce and sate to be made in competition, condiment can be brought (such as lontong or nasi)

- Protein is brought by Competitor
- Recipes required to be displayed
- Basic Indonesian Paste can be brought
- Plates or Platter will be from Competitor (No logo)
- **The organizer will only provide Traditional Grill and Charcoal (arang batok kelapa)**
- **There is no stove in competition area, only Table & Traditional Grill**
- See Hot Cooking guideline on page 21

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

**Maximum 100 points**
JUDGING CRITERIA

The judging committee is comprised of recognized authorities in the industry. Decisions made by the judging Committee are final. No changes or appeals are allowed.

The following are some guidelines to the judging criteria of competitions. It applies to both team and individual participants.

Competitors who wish to seek Judges Comments should see the Judging Team Leader after the result of the class has been display.

JURY NOTES:

- Jury members should be established culinary professionals.
- Sponsors are invited to judge.
- Jury should be comprised 3 to 6 judges
- Jury members should be independent and not linked in any way to hotels or restaurants teams competing in the event.
- One jury member will be elected the Chief Judge and will insure that all products are tasted and that the judges' approach and techniques is consistent for all teams.
- The competition must be judged in an unbiased manner, to the best of each judge’s knowledge and with consideration for prevailing culinary and cultural practices.
- Judges must reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges
NOTES

Practical Cooking

1. A schedule of competition will be confirmed one week prior to the event after all the teams are confirmed.

2. KITCHEN station equipped with the following:
   - 4 burner gas range with oven
   - Refrigerator (shared)
   - Convection oven (shared)
   - Work table
   - Sink with running water
   - 2 power points (230V) for each competitor

5. Can bring your own ice cream Machine or other machine you need (please informed Organizer in advance); competitors are to provide their own cooking utensils, pots, pans. The organizers will not be responsible for loss or breakage of silverware, crockery or other utensils. No charcoal or BBQ allowed.

The punctual presentation of each entry is a matter of urgent necessity.
   - Every minute late will deducted 1 (one) points
   - More than 10 minutes will be disqualified
WACS HOT COOKING PREPARATION GUIDELINES

The following items are permitted to be brought in and in what stage of production:

Salad - Can be cleaned and washed but not portioned
Vegetables/ Fruits - Peeled, cut, but not cooked
Pastas & Dough's - Can be prepared but not cooked
Fish/Seafood/Shellfish - Cleaned, filleted but not portioned or cooked
Lamb/Beef/Chicken - Can be portioned but not cooked
Mousses - Need to be made in the competition (minced items allowed)
Marinated proteins - Pre-marinating of protein is permitted (not allowed in Class 18)
Sauces - Can be reduced but not finished or seasoned
Indonesian Basic Paste - Can be brought but not cooked & seasoned
Stocks - Can bring into competition
Dressings - To be made in competition
Coulis - Puree can be brought in but needs to be finished in competition
Sponges - Can be pre-made but not cut or shaped

As this is a time limit competition, you are expected to show cooking skills, you entry must not be completed with more than 10 minutes left on the clock of your time.
HINTS AND TIPS

With Compliments from your ACP “We wish you a successful Competition”

Particular attention should be paid to the following:

- Originality – new ideas
- Numerical harmonizing of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper color presentation and flavor combination
- Presenting a natural appetizing look
- The use of clear jelly for seafood should be considered
- The use of tan jelly for meat should be considered
- Only well coated food (jelly aspic) should be on cold food
- Food prepared hot but displayed cold should be glazed with jelly (aspic)
- Sauce dishes should only be filled half and the sauce light coated with aspic
- Use only crystal clear fish jelly for fish
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Meat sliced should be served with the carved surface upwards and not left as when carved.
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- Eggs should only be served on glass, porcelain or glazed dish
- Plated portions must be in proportion to the dish itself and to the number of people specified.
- In general portion weight should be in keeping with the norms of accepted practice
- If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly beads of jelly on meat or trimming do not make a good impression and should be carefully removed
• Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work.

• All exhibits should be identified by their proper names, both on exhibition table and on entry form.

• Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

TROPHIES, AWARDS & CERTIFICATES

CERTIFICATES OF PARTICIPATION
Team and individual competitors that have completed the classes for which they have been registered will each receive a Certificate of Participation.

MEDALS AND CERTIFICATES OF AWARDS
The respective medals and certificates will be awarded to any competitor if he attains points as follows:

<table>
<thead>
<tr>
<th>Medal Type</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOLD WITH DISTINCTION</td>
<td>100</td>
</tr>
<tr>
<td>GOLD</td>
<td>99 - 90</td>
</tr>
<tr>
<td>SILVER</td>
<td>89 – 80</td>
</tr>
<tr>
<td>BRONZE</td>
<td>79 – 70</td>
</tr>
<tr>
<td>DIPLOMA</td>
<td>69 – 60</td>
</tr>
</tbody>
</table>

MEDAL AND CERTIFICATES PRESENTATION

Every day at 15.00 Hours will be a medal and certificate presentation for the cold display classes and the practical classes where the results are already know. The other medals and certificates can be picked up at the registration desk. All other medals and certificates will be given at the challenge trophy presentation on Saturday afternoon at closing ceremony.

CRITERIA FOR CHALLENGE TROPHIES

Organizer will provide special Trophy.

Participant in each class and team with the highest score will receive a Trophy.
For more information regarding the competitions, please contact:

Mr. Stefu Santoso  
ACP President  
Chairman of The 2nd LaCuisine 2018  
HP: +62 818 0674 9348  
email: stefu_santoso@yahoo.co

ACP Administration  
Lina Sinjal  
HP: +62 818 0621 0774  
Email: acpjakarta.competition@gmail.com

HOW TO REGISTER

- Please complete the entry form and submit it to the organizer before the deadline date:
- 1st October 2018.
- The Organizer will not be held responsible for any loss or delayed registration forms.
- Please e-mail all entries together with a copy of your paid registration fee document to:

ACP Administration Lina Sinjal  
HP: +62 818 06210774  
Email: acpjakarta.competition@gmail.com

REGISTRATION STRUCTURE

Professional Competition:  
Individual: Rp. 250,000. - per person
Team: Rp. 400,000. - per team

Student Competition: Rp. 150,000. - per person

PAYMENT

Payments should be made in Rupiah. Local checks and Overseas Bank Drafts should be made payable to LaCuisine 2018 / Association of Culinary Professionals Indonesia. Please do not send cash.

Acceptances of entries are on first come first served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the LaCuisine2018

Please send your copy of transfer payment to acpjakarta.competition@gmail.com; it is important for registration services

BANK DETAIL

Bank Mandiri  
KCP Jakarta Grand Wijaya  
Acc no: 126-00-0658356-0  
Acc Name: IkatanPraktisiKulinerIndonesia  
SWIFT Code: BMRIIDJA
2nd LaCuisine REGISTRATION FORM: INDIVIDUAL/TEAM  
Deadline Submitted: 1st October 2018
Classes to attend: (Please tick ✓ boxes)

<table>
<thead>
<tr>
<th>Class</th>
<th>Course Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class 01</td>
<td>Christmas Cookies</td>
</tr>
<tr>
<td>Class 02</td>
<td>Confectionary (Whole Cake)</td>
</tr>
<tr>
<td>Class 03</td>
<td>KANEKA Plated Dessert</td>
</tr>
<tr>
<td>Class 04</td>
<td>Sweet Breads</td>
</tr>
<tr>
<td>Class 05</td>
<td>Modern Plated “Jajanan Pasar”</td>
</tr>
<tr>
<td>Class 06</td>
<td>Fruit and Vegetables Carving</td>
</tr>
<tr>
<td>Class 07</td>
<td>Modern Sushi Platter</td>
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<tr>
<td>Class 08</td>
<td>Amuse Bouche</td>
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<tr>
<td>Class 09</td>
<td>Viennoiserie</td>
</tr>
<tr>
<td>Class 10</td>
<td>Nasi Tumpeng (team competition)</td>
</tr>
<tr>
<td>Class 11</td>
<td>Indonesia Gastronomy Set Menu (team competition)</td>
</tr>
<tr>
<td>Class 12</td>
<td>“San Remo” Pasta Challenge (Junior Chef)</td>
</tr>
<tr>
<td>Class 13</td>
<td>Appetizer Platter (KALIMERA YOGURT)</td>
</tr>
<tr>
<td>Class 14</td>
<td>“KIKKOMAN” Fish Challenge</td>
</tr>
<tr>
<td>Class 15</td>
<td>“MLA” Beef Carving</td>
</tr>
<tr>
<td>Class 16</td>
<td>Archipelago Indonesia Set Menu (for JIHA Member only)</td>
</tr>
<tr>
<td>Class 17</td>
<td>Sate Nusantara (KIKKOMAN AKUFOOD)</td>
</tr>
</tbody>
</table>

Competitor’s Name: ____________________________  Date of Birth: ________________
Job Title: ____________________________  Organization Address: ____________________________
Organization: ____________________________  Phone: ____________________________
Fax: ____________________________  HP: ____________________________  Email: ____________________________

I agree to abide by the rules and regulations of the competition

Signed by Competitor’s ____________________________  Date: ____________________________
2nd LaCuisine 2018 RECIPE FORM

<table>
<thead>
<tr>
<th>CLASS ENTERED</th>
<th>EXHIBIT NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
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<table>
<thead>
<tr>
<th>EXHIBIT TITLE</th>
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</thead>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>NAME OF THE DISH:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredients</th>
<th>Preparation</th>
</tr>
</thead>
<tbody>
<tr>
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</table>

**Method:**

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