2018 JEJU Local Cuisine Competition

- Date : 2018.9. 8 (SAT) 0`9:00~17:00
- Venue : Jeju hanla university, Hanla convention center
- who can participate : Open to any professional chef and culinary school student
- Main Host : Jeju City
- Main Management : Korea Chefs Association (Jeju chapter)

1. Participation Rules

Apply Information.
- Deadline : 2018. 5. 1 ~ 2018. 7. 31
(Apply is on a first-come-first-served basis. and it will be possible to finish before Deadline.)
- Reception Address : Korea Chef Association JEJU chapter.
  Jeju-si Sapyung-sa gil 42-1 jungwon-hights 101
  Phone : +82-10-3246-3888
  E-mail : youq1688@naver.com

- No limit of qualification (cold display category allowed participate to only Korean)
- No entrance fee

- Competition Categories
  - Jeju Island local Cuisine live competition
  - Jeju Island local Cuisine cold display

- All participants must get entry form from Office of KCA Jeju chapter, and submit the application form that is filled out and Recipe(include a photo of Menu) to youq1688@naver.com (Holiday is open, participants must notice through phone call if they apply through e-mail)

○ Competition Time Schedule will be noticed through KCA website after 1st September
○ Applying means agreement of the Rules, so all participants must know about the rules before applying.
○ All participants(include one assistant) will be given Pass (nameplate) and it is inalienable
○ All participants must wear hygienic cloth or chefs jacket(white) and Hat(white), pants(black).
2. Competition Category

A. Jeju Island local Cuisine live competition
- To prepare and present within 90 mins, 2 kinds of main ingredient is free choise by competitor but, Must use Jeju local ingredient
- 2 portions of a la carte menu style. On each menu ( total 4 plates) 1portion  for Judging and another one portion for display.
- Dish must be presented on 2 individual plates with appropriate garnish.
- Plates to be supplied by the competitor.
- Competitor must use jeju island local ingredient , over 60% on their menu.
- The menu should be practical for selling in the restaurant.
- All of ingredients to be supplied by the competitor.
*Recipe required in kitchen

JUDGING CRITERIA

Mise-En-Place 0-10 points
Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation 0-25 points Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Service 0-5 points
The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation 0-10 points
Clean arrangement, with no artificial garnish and no timeconsuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste 0-50 points
The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today’s standards of nutritional values. Half points will not be given.

*Competitors of Individual Hot Cooking classes who wish to seek Judges’ comments should stay back after their hot cooking session as the feedback is done within one hour after completion.
Ingredient Preparation Guide line – Competitor has to follow this!

- Salad can be cleaned and washed, but not portioned
- Vegetables can be cleaned, peeled, washed, cut but must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purées
- Pasta or dough’s can be prepared but not cooked
- Fish, Seafood or Shellfish can be cleaned, filleted but not portioned nor cooked
- Meats or Poultry can be deboned, not portioned, not trimmed, sausages to be prepared fresh in the kitchen, grinded meat can be brought in, bones may be cut into small pieces
- Mousses can be minced and must be made finish during the competition
- Sauces can be reduced but not finished or seasoned
- Stocks are permitted
- Any dressings must be made during the competition
- Fruit Coulis - Puree are allowed but must be finished during the competition
- Pastry sponges can be pre-made but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
- Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
- The Organiser will not be responsible for any loss or breakage of utensils
B. Jeju Island local Cuisine cold display

- New style Jeju local food cold display
- 2 kinds of Meat Main dish
- 2 kinds of seafood main dish
- 2 kinds of Fish main dish
- 2 kinds of lacto-ovo vegetarian main dish
- Total 8 kinds of dish must display and must use Jeju local ingredient over 50% on the plate
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- Suitable for a la carte service
- Each main course should be individually plated and completed with its respective garnishes
- A brief description of the displayed items must be made available for judges’ reference
- Any centerpiece allowed but have to bring by themselves
- Table space allotted: 360cmW x 180cmD
- Set up time is before 10:00 am, Judging start 10:30am

JUDGING CRITERIA

Presentation/Innovation 0-30 points
Comprises an appetising, tasteful, elegant presentation, modern style.

Composition 0-30 points
Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in color and flavour. Should be practical and digestible.

Correct Professional Preparation 0-30 points
Correct basic preparations of food, corresponding to today’s modern culinary art.

Serving Arrangement 0-10 points
Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

<AWARDS & CERTIFICATES>

CERTIFICATE OF PARTICIPATION
A Certificate of Participation will be presented to all participated competitors

MEDALS AND CERTIFICATE OF AWARDS
The respective Medals and Certificate of Awards will be presented to any competitor who attains the WACS Judging Standards

Gold with Distinction  100 points
Gold  --------------------------------------------------------------- 90 – 99 points
Silver --------------------------------------------------------------- 80 – 89 points
Bronze --------------------------------------------------------------- 70 – 79 points
Diploma --------------------------------------------------------------- 60 – 69 Points

Overall grand champion awards will be awarded to the highest recorded score in all category will given extra prize.
3. Kitchen equipment list for Live cooking competition. (Provide by organizer)

<table>
<thead>
<tr>
<th>No</th>
<th>Name of equipment</th>
<th>amount</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Working table (Stainless – 1800 * 800)</td>
<td>1ea</td>
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<tr>
<td>2</td>
<td>Gas burner 4</td>
<td>1ea</td>
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<td>3</td>
<td>Sink with water supply</td>
<td>1set</td>
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<td>4</td>
<td>Chopping board</td>
<td>1ea</td>
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<td>5</td>
<td>Cooking ball</td>
<td>3ea</td>
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<td>6</td>
<td>Saute pan</td>
<td>1ea</td>
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<td>7</td>
<td>Skillet</td>
<td>2ea</td>
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<tr>
<td>8</td>
<td>Wash tool</td>
<td>1set</td>
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GENERAL RULES & REGULATIONS

1. No changes of classes will be allowed. Please notify the organizers in case you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Application re-considered.

2. In the event a competitor should change employers or personnel address/contact details it is compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, His/Her participation will be cancelled.

3. Submission of the application form shall mean that the competitor agrees to abide by the Rules & Regulations of **2018 JEJU Local Cuisine Competition**

4. 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.

5. Competitors must be present at least 30 minutes before there appointed time.

6. The organizers 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.

7. Competitor should wear appropriate uniforms.

8. The organizers will not be held responsible for any damage, equipment, utensils or personal effects of competitors.

9. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
<table>
<thead>
<tr>
<th>Name of competitor</th>
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<tbody>
<tr>
<td>Adress</td>
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<tr>
<td>Contact number</td>
<td>E-mail</td>
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<tr>
<td>Menu name</td>
<td>1.</td>
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<td>2.</td>
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<tr>
<td>Ingredients</td>
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<td>Cooking method</td>
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<td>Explain of concept</td>
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<td>Menu Picture</td>
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