

# ASIA FOOD FESTIVAL 2014



Incorporating:






[www.battleofthechefs.com.my](http://www.battleofthechefs.com.my)  
 24<sup>th</sup> - 25<sup>th</sup> Oct 2014  
 5.00 PM - 11.00 PM  
[www.goldchoicecafe.com](http://www.goldchoicecafe.com)  
**Asia Food Festival**  
**HOSPITALITY CONFERENCE**  
 23<sup>rd</sup> - 25<sup>th</sup> Oct 2014



**1 Hospitality and F&B Exposition**  
Visit the Region's Largest Hospitality and F&B Exposition



**2 Asia's Latte Art Competition 2014**  
Incorporating Asia's Latte Art Competition 2014



**3 MAH - Slumberland Bed Making Competition**  
Incorporating Slumberland Bed Making Competition



**4 Malaysia's Largest Chef Competition**  
Witness Malaysia's Largest Chef Competition with over 1,500 participating chefs under one roof



**5 Citrassa Penang Street Food Extravaganza**  
Two days of Citrassa Penang - International Fabulous Kitchen Showcase & Street Food Extravaganza



**6 Hospitality Conference**  
Hospitality Conference - Winning Kitchen Design & Successful Food Service Operation



**7 Wine Appreciation & Seminar**  
Wine Appreciation & Seminar by AsiaEuro



**8 Asia Food Festival Photography Competition**  
Present your best photos and stand a chance to win prizes during Asia Food Festival and Battle of the Chefs.



**9 Military Field Cooking Showcase**  
First Ever Military Field Cooking Showcase

## More Programmes

THURSDAY 23 OCT 2014	FRIDAY 24 OCT 2014	SATURDAY 25 OCT 2014
10.00 AM - 4.30 PM Hospitality Conference: Winning Kitchen & Successful Service Operation 4.30 PM - 6.00 PM How to Design An Award Winning Wine List	10.00 AM - 11.00 AM Fattest in South East Asia: Malaysia is a food heaven - A Blessing or a Curse? 11.00 AM - 12.00 PM Food Safety for Halal Certification 12.00 PM - 1.00 PM Green Living Society: Food Waste Management - Story Beyond the Kitchen 3.00 PM - 4.00 PM Malaysia Kitchen Program 4.00 PM - 5.00 PM Discovering New Wineries (New & Old World Wines)	10.00 AM - 11.00 AM Health Seminar - Nutrition & The Immune System 11.00 AM - 12.00 PM The Secret Sauce - Kangen Water 12.00 PM - 1.00 PM Executive Chef Forum 2.00 PM - 3.00 PM Little Chefs Meets Big Chef
 <p><b>NOURISHING BITES</b> Coffee, tea, and treats with our partners Booth Nos. CC5 &amp; CC6</p>		 <p><b>Little Chefs Meets Big Chef</b> 25 October 2014 2.00 pm - 3.00 pm Chefonic Booth No. C75, C76, C77, C78</p>

### Day 1 – 22 October 2014 (Wednesday)

Class
GH 01: PRACTICAL - DRESS A 2 TIER CAKE GH 01: PRACTICAL - DRESS A 2 TIER CAKE GH 01: PRACTICAL - DRESS A 2 TIER CAKE GH 06: DISPLAY - PLATED APPETIZERS GH 10: DISPLAY - FRUIT & VEGETABLE CARVING (Theme: FAIRY TALES) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 15: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) GH 15: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) GH 15: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) GH 18: PRACTICAL - TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS GH 20: PRACTICAL - BROWN RICE CHALLENGE GH 22: PRACTICAL - HOT PASTA DISH CHALLENGE GH 22: PRACTICAL - HOT PASTA DISH CHALLENGE
M 01: PRACTICAL - DRESS A TWO (2) TIER CAKE M 04: DISPLAY - PASTRY ART SHOWPIECE I CHOCOLATE WORKS M 10: DISPLAY - PLATED APPETIZERS M 14: DISPLAY - BUTTER SCULPTURE M 15: DISPLAY - FRUIT & VEGETABLE CARVING (Theme: FAIRY TALES) M 18: PRACTICAL - INDIVIDUAL FRUIT & VEGETABLE CARVING M 18: PRACTICAL - INDIVIDUAL FRUIT & VEGETABLE CARVING M 21: PRACTICAL - MAIN COURSE II (Beef) M 21: PRACTICAL - MAIN COURSE II (Beef) M 21: PRACTICAL - MAIN COURSE II (Beef) M 23: PRACTICAL - MAIN COURSE IV (Lamb) M 23: PRACTICAL - MAIN COURSE IV (Lamb) M 23: PRACTICAL - MAIN COURSE IV (Lamb) M 24: PRACTICAL - TRADITIONAL NYONYA CUISINE - 2 CHEFS M 24: PRACTICAL - TRADITIONAL NYONYA CUISINE - 2 CHEFS M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 26: PRACTICAL - MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) M 27: PRACTICAL - MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) M 28: PRACTICAL - NESCAFE TARIK COMPETITION M 35: PRACTICAL - MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE
H 01: FRUIT FLAMBE CHALLENGE

## Battle of the Chefs 2014 Competition Schedule

### Day 2 – 23 October 2014 (Thursday)

Class
GH 07: DISPLAY - THREE COURSE WESTERN SET GH 11: PRACTICAL - INDIVIDUAL FRUIT & VEGETABLE CARVING GH 11: PRACTICAL - INDIVIDUAL FRUIT & VEGETABLE CARVING GH 14: PRACTICAL - MAIN COURSE II (Beef) GH 14: PRACTICAL - MAIN COURSE II (Beef) GH 14: PRACTICAL - MAIN COURSE II (Beef) GH 16: PRACTICAL - MAIN COURSE IV (Lamb) GH 16: PRACTICAL - MAIN COURSE IV (Lamb) GH 16: PRACTICAL - MAIN COURSE IV (Lamb) GH 19: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS GH 19: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS GH 21: PRACTICAL - US POTATOES CHALLENGE
M 01: PRACTICAL - DRESS A TWO (2) TIER CAKE M 01: PRACTICAL - DRESS A TWO (2) TIER CAKE M 03: DISPLAY - MODERN STYLISH WEDDING CAKE M 05: DISPLAY - PASTRY SHOWPIECE II SUGAR WORKS M 07: DISPLAY - BREAD SHOWPIECE M 09: DISPLAY - PLATED DESSERT (Asian/Continental) M 16: PRACTICAL - INDIVIDUAL ICE CARVING M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 27: PRACTICAL - MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) M 29: PRACTICAL - ROTI CANAI COMPETITION M 30: PRACTICAL - PENANG CHAR KOAY TEOW M 33: PRACTICAL - HOT PASTA DISH CHALLENGE M 33: PRACTICAL - HOT PASTA DISH CHALLENGE M 37: PRACTICAL - NESTLE Docello Desserts Challenge (M'sian Only)
H 03: THE PROFESSIONAL BED MAKING CHALLENGE - TEAM OF TWO H 05: WAITER'S RACE CHALLENGE

### Day 3 – 24 October 2014 (Friday)

Class
GH 03: DISPLAY - MODERN STYLISH WEDDING CAKE GH 04: DISPLAY - CONFECTIONARY GH 05: DISPLAY - PLATED DESSERT (ASIAN/CONTINENTAL) GH 12: PRACTICAL - GROUP FRUIT & VEGETABLE CARVING (Team Event 2 Persons to a team) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 13: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) GH 15: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) GH 15: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) GH 22: PRACTICAL - HOT PASTA DISH CHALLENGE GH 22: PRACTICAL - HOT PASTA DISH CHALLENGE
M 02: PRACTICAL - CALIFORNIA RAISINS SWEET SENSATION M 06: DISPLAY - PETITE FOURS OR PRALINES M 11: DISPLAY - PLATED DISHES - Main Course M 12: DISPLAY - BUFFET PLATTER Western or Asian M 16: PRACTICAL - INDIVIDUAL ICE CARVING M 17: PRACTICAL - GROUP ICE CARVING (Team Event 2 persons to a team) M 19: PRACTICAL - GROUP FRUIT & VEGETABLE CARVING (Team Event 2 Person to a team) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 31: PRACTICAL - BROWN RICE CHALLENGE M 34: PRACTICAL - MAGGI IMPERIAL MASTER CHEF CHALLENGE AWARD
H 02: TEAM TABLE SETTING CHALLENGE - TEAM OF TWO H 04: FLAIR KING & MIXOLOGY COMPETITION

### Day 4 – 25 October 2014 (Saturday)

Class
GH 02: PRACTICAL - CALIFORNIA RAISINS SWEET SENSATION GH 02: PRACTICAL - CALIFORNIA RAISINS SWEET SENSATION GH 05: DISPLAY - PLATED DESSERT (ASIAN/CONTINENTAL) GH 09: DISPLAY - AMUSE BOUCHE GH 17: PRACTICAL - MODERN WESTERN CUISINE - 2 JUNIOR CHEFS GH 17: PRACTICAL - MODERN WESTERN CUISINE - 2 JUNIOR CHEFS
M 01: PRACTICAL - DRESS A TWO (2) TIER CAKE M 01: PRACTICAL - DRESS A TWO (2) TIER CAKE M 03: DISPLAY - MODERN STYLISH WEDDING CAKE M 05: DISPLAY - PASTRY SHOWPIECE II SUGAR WORKS M 07: DISPLAY - BREAD SHOWPIECE M 09: DISPLAY - PLATED DESSERT (Asian/Continental) M 16: PRACTICAL - INDIVIDUAL ICE CARVING M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 20: PRACTICAL - MAIN COURSE I (Poultry Duck, Chicken & Game, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 22: PRACTICAL - MAIN COURSE III (Fish/Seafood, either alone or as a combination) M 25: PRACTICAL - TRADITIONAL MALAY CUISINE - 2 CHEFS M 27: PRACTICAL - MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) M 29: PRACTICAL - ROTI CANAI COMPETITION M 30: PRACTICAL - PENANG CHAR KOAY TEOW M 33: PRACTICAL - HOT PASTA DISH CHALLENGE M 33: PRACTICAL - HOT PASTA DISH CHALLENGE M 37: PRACTICAL - NESTLE Docello Desserts Challenge (M'sian Only)
H 05: WAITER'S RACE CHALLENGE

Sponsors:






