









**Proudly Present** 



## Battle of the Chefs 2014 The 15th Penang International Salon Gastronomique

A Penang Signature Event

Date: 22<sup>nd</sup> - 25<sup>th</sup> October 2014

Subterranean Penang International Convention and Exhibition Centre (SPICE)
Penang, Malaysia

formerly known as the Penang International Sports Arena (PISA)









### **COMPETITION RULEBOOK**





## Celebrating Our Culinary Cultural Diversity

Asia Food Festival 2014 from 22 <sup>nd</sup> - 26 <sup>th</sup> October 2014

Be part of this prestigious biennial event

A conglomeration of delightful Culinary Events, Conferences, Seminars, Workshops and International Showcase of Hospitality and related activities.



Participate in the renowned Battle of the Chefs 2014



A perfect opportunity to showcase your products and services



A platform to promote your business



A window to unlimited networking and business relationship



Helps you stay abreast of emerging technologies in F & B industry

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#### WORLDCHEFS



#### **Greeting Chefs!**

Let the BATTLE begin!! The Penang Battle of the Chefs will take place on the 22nd-25th of October 2014, and not only Penang Chefs, but World Chefs invite you and your colleagues to be at the 15th Battle of the Chefs.

The stage is set for what can only be described as a very exciting event in Penang. 1500 chefs from across all of WACS 7 continents dressed in their traditional and not so traditional battle dress will decend upon Penang's SPICE event. The rest of the world are toning up their skills to take on the best of Asia over the 4 day cooking extravaganza!

The panel of judges are the who's who of the cooking world and will be closely monitoring cooking techniques, skills and stamina -utilizing the WACS competition rules. So come and test your skills and be judged by the best!

Penang is recognized as 'The Pearl of Asia' in a historic city with a modern twist in today's world. The chefs of Penang will greet you with open arms and hospitality which is second to none. This chapter of the Chefs Association of Malaysia is a dynamic group — pushing all the boundaries to make your visit to Penang a memory and not to be missed.

Competitors and judges, fill in your diaries for October 22nd – 25th 2014, and I will see you in Penang.

In culinary friendship,

*Dr* Rick Stephen CMC WACS Continental Director - Asia





Greetings from the Director of Competition for this "Battle of the Chefs 2014",

Warmest greetings from Chefs Association of Malaysia, Penang Chapter / Penang Chefs!

Is my great pleasure and honor to invite you and your organization, once again to fight it out during our "Battle of the Chefs 2014" to be held from 22 – 25 October at sPICE - Subterranean Penang International Convention &

Exhibition Centre (formally known as PISA), Penang, Malaysia.

It was with your strong support from previous Battles that our event was endorsed by the World Association of Chefs Societies (WACS) as a Continental Category Event and we are looking forward to elevate it to higher level of recognition for our future events.

My sincere thanks to Chef Gissur, Chef Dr. Rick & the Board for acknowledging our effort to lift the standard of Asian Culinary skills.

In conjunction with the 1<sup>st</sup> Asia Food festival, that will showcase more than 150 exhibition booth. AFF 2014 is a cumulative event incorporating the following Field Cooking Showcase & Competition (1<sup>st</sup> ever Army personnel showcase in Malaysia, Go Green Hospitality 2014, Malaysian Chinese Restaurant Conference 2014, Fine Arts of Tea & Coffee Appreciation Seminar 2014, Hospitality Operation & Design Conference 2014, Penang Hawker Forum 2014, Wine & Spirit Seminar 2014 & many more

This Battle of the Chefs 2015 will be the 15<sup>th</sup> edition which started in 1988. This year will see about 70 classes of competition events to be competed. We are expecting more than 1500 chefs, food & beverage personals and housekeeping mate battling it out for the various top honors.

The Panel of International Judges will be selected from the pool of WACS Approved Judges and we are expecting a higher level of exhibits and creations be showcased by the participants this year.

In the mist of the great Battles, we hope you will not miss out to visit some of our Heritage site and savour the mouthwatering Penang cuisines. We hope we will make you feel at home when you are with us.

Please feel free to contact me if you have any query.

Audee Cheah PJK Director of Competitions

### **COMPETITION PROGRAM**

# Greenhorn Phefs Phallenge (Junior)

Open to **Students** from Training Institutes of Higher Learning & University who are 22 years and below on 1st October 2014. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise.

PRACTICAL	PATISSERIE	GH 01	DRESS A 2 TIER CAKE - Team of 2 Chefs
		GH 02	SWEET SENSATION
DISPLAY	PATTISERIE	GH 03	MODERN STYLISH WEDDING CAKE
		GH 04	CONFECTIONARY
		GH 05	PLATED DESSERT (Asian/Continental)
	PLATED FOOD	GH 06	PLATED APPETIZERS
		GH 07	THREE COURSE WESTERN SET
		GH 08	BUFFET PLATTER – Western or Asian
		GH 09	AMUSE BOUCHE
DISPLAY	ARTISTIC	GH 10	FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES
PRACTICAL		GH 11	INDIVIDUAL FRUIT & VEGETABLE CARVING
		GH 12	GROUP FRUIT & VEGETABLE CARVING (Team of 2person)
PRACTICAL	HOT COOKING	GH 13	MAIN COURSE I (Poultry - Duck, Chicken & Game)
	(Individual)	GH 14	MAIN COURSE II (Beef)
		GH 15	MAIN COURSE III – (Fish/Seafood)
		GH 16	MAIN COURSE IV (Lamb)
	HOT COOKING	GH 17	MODERN WESTERN CUISINE
	(Team of 2)	GH 18	TRADITIONAL NYONYA CUISINE
		GH 19	TRADITIONAL MALAY CUISINE
	INDIVIDUAL	GH 20	"BROWN RICE" CHALLENGE
	CHALLENGE	GH 21	"US POTATOES" CHALLENGE
		GH 22	HOT PASTA DISH CHALLENGE

Participants can go online for registration, please follow our update on website <a href="www.battleofthechefs.com.my">www.battleofthechefs.com.my</a>. Online Registration Starts on 15th June 2014

\* Do not send in your application via post, email, fax or any other way, except online!

#### **PATISSERIE – LIVE**

#### Class GH 01: DRESS A 2 TIER CAKE - Team of 2 Chefs

To decorate a 2 (two) tier finished sponge cake (competitors to bring, own choice) in 120 minutes (2 hours). You have to use some of the products provided by the organizers and sponsors.

All decorating ingredients must be **edible** and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not molded. There are no height restrictions to the finished piece. Sponge cake (Either plain, or filled) should be either round (40 cm diameter) or a square (40 cm x 40 cm). Only 1 cake of 2 tiers is allowed.

All ingredients, utensils, implements etc. are to be provided by competitors. The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4.30 pm on the last day.

• The organizers will provide a table, 2 power points (220V). There will be no chiller provided. No food / working items are to be placed on the floor. The organizers will provide a KITCHEN Mixer & attachment to be SHARED among the competitors

#### JUDGING CRITERIA

Preparation of cake and cleanliness of work station	0-20 points
Planned arrangement of materials for trouble-free working, the work station to be kept neat and tidy	-
Presentation & General Impression	0-30 points
Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles	•
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competency and expert work involved in the execution or preparation of the	-
exhibit, it also should be eye appealing.	

#### Class GH02: SWEET SENSATION

To prepare and present live, 2 (two) different types of Western or Asian Desserts in individual plate (2 set for tasting & 2 set for display) in 120 minutes (2 hours) Recipes required.

#### **NOTES**

- The competitors have 2 hours to prepare the 2 different plated Western or Asian desserts.
- Competitors must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All competitors shall provide their own utensils such as cutters, knifes, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. The organizer will provide 3 working tables, 1 Double Ring Stove & 2 power points. In addition Sink, Freezer & Chiller will be provided on sharing basis.

**Recipes are required in kitchen** • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

Mise en place and orderly working area	0-10 points
Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources	
and degree of advance preparation will all be considered in the judging.	
Correct preparation	
Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to	0-10 points
achieve balance in presentation and taste will all be considered in the judging.	
Practical, up-to-date presentation and overall impression of the dessert	0-40 points
Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage	_
Taste	0-40 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will	-
also be judged.	

#### PATISSERIE – DISPLAY

#### Class GH03: MODERN STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exciding **150 cm** in height. All tiers to incorporate a wedding design. Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars. Royal icing or pastillage may be used. Other edible materials are allowed. One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm in height

• **WEDDING CAKE** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day (25 October 2014).

#### **JUDGING CRITERIA**

Suitability in complementing Food displays	0-20 points
As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food	
displays.	
Presentation and General Impression	0-30 points
Depending on material used, the finished exhibit must present a good impression based on aesthetic and	
ethical principles.	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competency and expert work involved in the execution or preparation of the	
exhibit.	

#### Class GH04: CONFECTIONARY

To display one 25 cm cake of the competitor's own choice with a theme, plus 3 different types of pastries (2 piece each). EVERYTHING must be edible. Judges will cut and inspect the display when necessary.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### **JUDGING CRITERIA**

JODOING CRITERIA	
Taste & Texture	0-20 points
Dish should be well-balanced from a nutritional point of view. The taste, flavors and textures should	
conform to today's Standards.	
Variety	0-10 points
The variety displayed has to correspond with the criteria requested.	
Presentation, Overall Impression	0-30 points
Food items utilized must be in harmony with quantity and the number of persons indicated.	_
Correct Preparation and Name	0-20 points
The names of the dishes should correspond to the recipes. Points will be awarded for the correct basic	
preparation of the food.	
Practical and Up-To-Date Serving	0-20 points
Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary	
standards. Exhibits are to be arranged in a clean, correct manner and should be eye appealing.	

#### Class GH05: PLATED DESSERT (Asian/Continental)

To display a variety of 4 different types platted desserts of competitor's own choice, each portion for one person, suitable for a la carte service. All ingredients used must be edible. Judges will cut and inspect the dessert. Show pieces are allowed but will not be judged.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

JUDGING CRITERIA	
Composition	0-10 points
Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color.	
Degree of Difficulty/Creativity	0-10 points
Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort	
expended.	
Correct Professional Preparation	0-30 points
Correct basic preparation, corresponding to today's modern patisserie.	
Practical and Up-To-Date Serving	0-20 points
Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary	
standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	
Presentation/Innovation	0-30 points
Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria.	
Presentation to be appetizing, tasteful, in an elegant, modern style	

#### **PLATED FOOD – DISPLAY**

#### Class GH06: PLATED APPETIZERS

To display Four (4) different appetizers – 2 cold & 2 hot display cold. Each portion for 1 person (suitable for restaurant ala carte service)

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class GH07: THREE COURSE WESTERN SET

To display a three (3) course western set to be prepared in advance and displayed cold. The set must consists of 1 cold appetizer, 1 hot main course & 1 dessert. Dishes must be presented individually with appropriate starches and garnishes.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class GH08: BUFFET PLATTER - Western or Asian

To display a buffet platter for ten (10) persons, the platter should consist either of seafood, poultry, game or butcher's meat up to the competitor's choice. Platters should be of a practical and up to date serving for banquet.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class GH09: AMUSE BOUCHE

To display an Amuse Bouche assortment consisting of Six (6) Varieties of Amuse Bouche / Cocktail / Canapés, all items must be edible. Aspic should glaze all items with the exception of crisps or baked dough. Should be bite size about 1 ½ inch by  $1 \frac{1}{2}$  inch as a guideline.

Only 2 (Two) pieces per Amuse Bouche need to be display,

2 Pieces - Meat - Lamb, Beef or Game

2 Pieces – Vegetables 2 Pieces – Seafood 2 pieces – Vegetarian products

2 pieces – Poultry - Chicken, Duck & others

2 Pieces – Own Creation

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### JUDGING CRITERIA

Class GH06: PLATED APPETIZERS

Class GH07: THREE COURSE WESTERN SET Class GH08: BUFFET PLATTER - Western or Asian

**Class GH09: AMUSE BOUCHE** 

Composition Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color. For classical dishes, the original and ingenuity recipe is applicable. (In case of doubt, Escoffier shall prevail).	0-20 points
Degree of Difficulty/Creativity  Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.	0-20 points
Correct Preparation Appropriate culinary preparation free of unnecessary ingredients, Dishes conceived hot but exhibited cold, and All cold dishes, must be glazed with aspic (for preservation purposes only).	0-20 points
Presentation and Portion Size The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony.	0-20 points
Practical, Up-To-Date Serving Clean and without time-consuming arrangements, exemplary plating to facilitate practical serving. Bases using inedible products are not allowed.	0-20 points

#### ARTISTIC - DISPLAY

#### Class GH10: FRUIT & VEGETABLE CARVING - Theme: FAIRY TALES

To display a set of fruit and vegetable carvings of FIGURINES (Patung – Patung) with a theme of **FAIRY TALES** Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm x 90cm ● Maximum height: 90cm

#### **JUDGING CRITERIA**

Suitability in complementing Food displays	0-20 points
As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food	
displays.	
Presentation and General Impression	0-30 points
Depending on material used, the finished exhibit must present a good impression based on aesthetic and	
ethical principles.	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competence and expert work involved in the execution or preparation of the	
exhibit.	

#### **ARTISTIC - PRACTICAL CLASSES**

#### Class GH11: INDIVIDUAL FRUIT & VEGETABLE CARVING

A Free style fruit & vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. A minimum compulsory item to be used consists of

Watermelon, Honey Dew, Carrot & Yam.

No adhesive glue is allowed. Display table allotted; 90cm x 90cm

#### Class GH12: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Persons to a team)

A Free Style Fruit & vegetable carving have to be executed within a time limit of **240 Minutes (4 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. To display a set of fruit and/or vegetable carvings, with a theme and food of the competitor's own choice. Durians are not allowed. Supports can be used but must not be exposed.

A minimum compulsory item to be used consists of

Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam.

No adhesive glue is allowed. Individual Display - 90cm x 90cm & Working Table allotted; 90cm x 90cm

#### **JUDGING CRITERIA**

**Class GH11: FRUIT & VEGETABLE CARVING** 

Class GH12: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team)

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays	0-20 points
Presentation and General Impression  Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty  This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit	0-50 points

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#### <u>HOT COOKING (INDIVIDUAL) – PRACTICAL</u>

## Class GH13: MAIN COURSE I— (Poultry — Duck, Chicken & Game, either alone or as a combination)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### Class GH14: MAIN COURSE II— (Beef)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### Class GH 15: MAIN COURSE III – (Fish/Seafood, either alone or as a combination)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### Class GH16: MAIN COURSE IV— (Lamb)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### **JUDGING CRITERIA**

Class GH13: MAIN COURSE I— (Poultry – Duck, Chicken & Game, either alone or as a combination)

Class GH14: MAIN COURSE II— (Beef)

Class GH15: MAIN COURSE III- (Fish/Seafood, either alone or as a combination)

Class GH16: MAIN COURSE IV— (Lamb)

Mise-En-Place Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion.	0-10 points
Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-10 points
<b>Taste</b> The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-50 points

Class GH13, GH14, GH15 & GH16 - **Recipes are required in kitchen** • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations. (**Pre-sliced vegetables and basic sauce/stock are allowed**)

#### **HOT COOKING (TEAM) - PRACTICAL**

#### Class GH17: MODERN WESTERN CUISINE - 2 JUNIOR CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of four (4) courses MODERN WESTERN CUISINE menu consist of appetizer, soup, main course and dessert for TWO (2) persons. One set for display & one set for judging. Appropriate show plates must be brought in by the team. Dish must be presented individually with appropriate starches, vegetables and garnishes.

#### Class GH18: TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional NYONYA CUISINE, menu consist of appetizer, soup, 2 protein dishes (Choice of Poultry, Meat or Seafood), vegetable dish and dessert for Four (4) persons each. One set for display & one set for judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

#### Class GH19: TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional MALAY CUISINE menu consist of appetizer, soup, 2 protein dishes (Choices of Poultry, Seafood or Meat), vegetable dish and dessert for Four (4) persons each. One set for display & one set for judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

Class GH17, GH18 & GH19 - **Recipes are required in kitchen** • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

(Pre-sliced vegetables and basic sauce/stock are allowed)

#### **JUDGING CRITERIA**

Class GH17: MODERN WESTERN CUISINE - 2 JUNIOR CHEFS Class GH18: TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS Class GH19: TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS

Mise-En-Place	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time	
to ensure punctual completion.	
Professional Preparation	0-25 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables. Kitchen Organization, Food Hygiene is a must.	
Service	0-5 points
As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be	
completed with more than 10 minutes left on the clock.	
Arrangement and Presentation/ Innovation	0-10 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-50 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In	
quality, flavor and color, the dish should conform to today's standards of nutritional values.	

#### PRACTICAL – INDIVIDUAL CHALLENGE

GH 20 - GH22 will not be included in the calculation for all major awards

#### Class GH20: BROWN RICE CHALLENGE

To prepare and present one **Brown Rice** Main Course dish for 2 persons within a period of 45 minutes; you have to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging. All style of dishes are allowed, that emphasize the use of **Brown Rice**, Asian, Mediterranean, European, African and other styles of rice dishes.

**JUDGING CRITERIA** 

JUDGING CRITERIA	
Mise-En-Place	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time	
to ensure punctual completion.	
Professional Preparation	0-25 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables. Kitchen Organization, Food Hygiene is a must.	
Service	0-5 points
As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be	
completed with more than 10 minutes left on the clock.	
Arrangement and Presentation/ Innovation	0-10 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-50 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In	
quality, flavor and color, the dish should conform to today's standards of nutritional values.	

#### Class GH21: US POTATOES CHALLENGE

To prepare and present 1 (one) main course for 2 persons within a period of 45 minutes, you will be provided by the organizers and sponsors with the US POTATOES products. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

**JUDGING CRITERIA** 

Mise-En-Place	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time	_
to ensure punctual completion.	
Professional Preparation	0-25 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables. Kitchen Organization, Food Hygiene is a must.	
Service	0-5 points
As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be	
completed with more than 10 minutes left on the clock.	
Arrangement and Presentation/ Innovation	0-10 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-50 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In	
quality, flavor and color, the dish should conform to today's standards of nutritional values.	

### MOST OUTSTANDING US POTATOES CHALLENGE GREENHORN CHEF AWARD — Class GH 21

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

Comes with a cash reward of:

1<sup>st</sup> Prize - **RM 500**, Trophy, Medal & Certificate

#### Class GH22: HOT PASTA DISH CHALLENGE

To prepare and present 1 (One) pasta dish (single or combination) for 2 persons within a period of 45 minutes; Competitor has to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

**JUDGING CRITERIA** 

Mise-En-Place Planned arrangement of materials for trouble-free working and service; correct utilization of working time	0-10 points
to ensure punctual completion.	
Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Arrangement and Presentation/ Innovation  Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-10 points
<b>Taste</b> The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-50 points

#### **Entry Fees for Greenhorn Chefs Challenge (Junior)**

Register Before 1<sup>st</sup> Sept 2014 Register After 1<sup>st</sup>

Sept – 15 Sept 2014

**Greenhorn Chefs Challenge (Junior)** ~A No Class Description DRESS A 2 TIER CAKE - Team of 2 Chefs 450.00 1 **GH01** RM 300.00 RM SWEET SENSATION 2 GH02 150.00 RM 250.00 3 GH03 MODERN STYLISH WEDDING CAKE RM 100.00 RM 200.00 4 GH04 CONFECTIONARY RM 100.00 RM 200.00 PLATED DESSERT (Asian/Continental) 200.00 5 GH05 RM 100.00 RM GH06 PLATED APPETIZERS 100.00 200.00 6 RM RM THREE COURSE WESTERN SET 200.00 GH07 RM 100.00 RM BUFFET PLATTER - Western or Asian 8 GH08 RM 100.00 RM 200.00 AMUSE BOUCHE 9 GH09 RM 100.00 RM 200.00 FRUIT & VEGETABLE CARVING - Theme: FAIRY TALES 10 GH10 100.00 200.00 RM GH11 INDIVIDUAL FRUIT & VEGETABLE CARVING 150.00 250.00 11 RM GROUP FRUIT & VEGETABLE CARVING (Team Event - 2 Person to a team) 12 GH12 RM 300.00 RM 450.00 13 GH13 MAIN COURSE I- (Poultry - Duck, Chicken & Game, either alone or as a combination) RM 150.00 250.00 MAIN COURSE II- (Beef) 14 GH14 RM 150.00 RM 250.00 15 GH15 MAIN COURSE III - (Fish/Seafood, either alone or as a combination) 150.00 RM 250.00 MAIN COURSE IV- (Lamb) 16 GH16 RM 150.00 RM 250.00 MODERN WESTERN CUISINE - 2 JUNIOR CHEFS 17 GH17 RM 300.00 RM 450.00 TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS 18 GH18 300.00 RM 450.00 TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS GH19 RM 300.00 RM 450.00 19 BROWN RICE CHALLENGE 20 GH20 RM RM 250.00 150.00 US POTATOES CHALLENGE GH21 RM 150.00 21 RM 250.00 HOT PASTA DISH CHALLENGE GH22 150.00 250.00

Participants can go online for registration, please follow our update on website <a href="www.battleofthechefs.com.my">www.battleofthechefs.com.my</a>. Online Registration Starts on 15th June 2014

\* Do not send in your application via post, email, fax or any other way, except online!

### **COMPETITION PROGRAM**

# Master Chefs Challenge

This category is OPEN to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering aged above 18 years old on the date of competition. All applications must be accompanied by full payment before entry can be processed.

PRACTICAL	PATISSERIE	M 01	DRESS A 2 TIER CAKE - Team of 2 Chefs
		M 02	SWEET SENSATION
DISPLAY	PATISSERIE	M 03	MODERN STYLISH WEDDING CAKE
		M 04	PASTRY ART SHOWPIECE I – CHOCOLATE WORKS
		M 05	PASTRY ART SHOWPIECE II – SUGAR WORKS
		M 06	PETITE FOURS OR PRALINES
		M 07	BREAD SHOW PIECE
		M 08	CONFECTIONARY
		M 09	PLATED DESSERT (Asian/Continental)
	PLATED FOOD	M 10	PLATED APPETIZERS
		M 11	PLATED DISHES – Main Course
		M 12	BUFFET PLATTER – Western or Asian
		M 13	AMUSE BOUCHE
DISPLAY	ARTISTIC	M 14	BUTTER SCULPTURE
		M 15	FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES
PRACTICAL		M 16	INDIVIDUAL ICE CARVING
		M 17	GROUP ICE CARVING (Team Event - 2 persons to a team)
		M 18	INDIVIDUAL FRUIT & VEGETABLE CARVING
		M 19	GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Persons to a team)
PRACTICAL	HOT COOKING	M 20	MAIN COURSE I (Poultry - Duck, Chicken & Game)
	(Individual)	M 21	MAIN COURSE II (Beef)
		M 22	MAIN COURSE III - (Fish/Seafood)
		M 23	MAIN COURSE IV (Lamb)
	HOT COOKING	M 24	TRADITIONAL NYONYA CUISINE
	(Team of 2)	M 25	TRADITIONAL MALAY CUISINE
	HOT COOKING	M 26	MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)
	(Restaurant)	M 27	MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)
	INDIVIDUAL	M 28	NESCAFE TARIK COMPETITION
	CHALLENGE	M 29	ROTI CANAI COMPETITION
		M 30	PENANG (sponsor) CHAR KOAY TEOW
		M 31	"BROWN RICE" CHALLENGE
		M 32	"US POTATOES" CHALLENGE
		М 33	HOT PASTA DISH CHALLENGE
		M 34	MAGGI IMPERIAL AWARD CHALLENGE
		M 35	MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE
		М 36	NESTLE GOURMET ICE CREAM GORENG CREATION
		M 37	NESTLE DOCELLO DESSERT CHALLENGE (MALAYSIAN ONLY)
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#### **PATISSERIE – LIVE**

#### Class M 01: DRESS A TWO (2) TIER CAKE - A Team of 2 Chefs

To decorate a 2 (two) tier finished sponge cake (competitors to bring, own choice) in 120 minutes (2 hours). You have to use some of the products provided by the organizers and sponsors.

All decorating ingredients must be **edible** and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not molded. There are no height restrictions to the finished piece. Sponge cake (Either plain, or filled) should be either round (40 cm diameter) or a square (40 cm x 40 cm). Only 1 cake of 2 tiers is allowed.

All ingredients, utensils, implements etc. are to be provided by competitors. The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4.30 pm on the last day.

• The organizers will provide a table, 2 power points (220V). There will be no chiller provided. No food / working items are to be placed on the floor. The organizers will provide a KITCHEN Mixer & attachment to be SHARED among the competitors

#### **JUDGING CRITERIA**

Preparation of cake and cleanliness of work station	0-20 points
Planned arrangement of materials for trouble-free working, the work station to be kept neat and tidy	
Presentation & General Impression	0-30 points
Depending on materials used, the finished exhibit must present a good impression based on aesthetic and	
ethical principles	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competency and expert work involved in the execution or preparation of the	
exhibit, it also should be an eye appealing.	

#### Class M 02: SWEET SENSATION

To prepare and present live, 2 (two) different types of Western or Asian Desserts in individual plate (1 set for tasting & 1 set for display) in 120 minutes (2 hours) Recipes required.

#### Table space allotted: 90cm x 90cm for display

#### **NOTES**

- The competitors have 2 hours to prepare the 2 different plated Western or Asian desserts.
- Competitors must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All competitors shall provide their own utensils such as cutters, knifes, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. The organizer will provide 3 working tables, 1 Double Ring Stove & 2 power points. In addition Sink, Freezer & Chiller will be provided on sharing basis.

**Recipes are required in kitchen** • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

Mise en place and orderly working area	0-10 points
Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources	
and degree of advance preparation will all be considered in the judging.	
Correct preparation	0-10 points
Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to	
achieve balance in presentation and taste will all be considered in the judging.	
Practical, up-to-date presentation and overall impression of the dessert	0-40 points
Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage	
Taste	0-40 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will	
also be judged.	

#### PATISSERIE – DISPLAY

#### Class M 03: MODERN STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exciding **150 cm** in height. All tiers to incorporate a wedding design. Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars. Royal icing, pastillage and other edible materials are allowed. One layer of the wedding cake must be edible and will be tasted & inspection done by the judges. The Wedding cake is to be displayed till the last day of the show; it has to be collected at 4.30 pm on the last day.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm in height

#### **JUDGING CRITERIA**

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression  Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty  This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.	0-50 points

#### Class M 04: PASTRY ART SHOWPIECE I - CHOCOLATE WORKS

To display a CHOCOLATE showpiece of competitor's own choice. All ingredients including filling must be edible. No mould is allowed. Use of frame or rod will be allowed, but should not be visible

Table space allotted: 90cm x 90cm, there is no height restriction

#### Class M 05: PASTRY ART SHOWPIECE II – SUGAR WORKS

To display a SUGAR showpiece of competitor's own choice. All ingredients must be edible. No mould is allowed. Use of frame or rod will be allowed, but should not be visible.

Table space allotted: 90cm x 90cm, there is no height restriction

#### Class M 06: PETITE FOURS OR PRALINES

To display 6 different types, 6 bite-sized pieces (8-12gm each) of each type (either Petites Fours or Pralines) suitable for service. (Exactly 36 pieces must be presented). Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged. An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.

• Table space allotted is 90 cm x 90 cm • List of ingredients required by side of exhibit

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### **JUDGING CRITERIA**

Class M 04: PASTRY SHOWPIECE I – CHOCOLATE WORKS Class M 05: PASTRY SHOWPIECE II – SUGAR WORKS

**Class M 06: PETITE FOURS OR PRALINES** 

Suitability in complementing Food displays  As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food	0-20 points
displays.	
Presentation and General Impression	0-30 points
Depending on material used, the finished exhibit must present a good impression based on aesthetic and	
ethical principles.	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competency and expert work involved in the execution or preparation of the	_
exhibit.	

#### Class M 07: BREAD SHOWPIECE

To display BREAD showpiece of competitor's own choice for a buffet or a window display. The display must consist of five (5) types of edible breads using different dough. Premixes are not allowed. Judges will slice and inspect the bread.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm in height

#### **JUDGING CRITERIA**

Suitability in complementing Food displays	0-20 points
As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food	
displays.	
Presentation and General Impression	0-30 points
Depending on material used, the finished exhibit must present a good impression based on aesthetic and	
ethical principles.	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competency and expert work involved in the execution or preparation of the	
exhibit.	

- Class M 03 M 07 exhibits must stay on display until the end of the show.
- The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day (25 October 2014).

#### Class M 08: CONFECTIONARY

To display one 25 cm cake of the competitor's own choice with a theme, plus 3 different types of pastries (2 piece each). EVERYTHING must be edible. Judges will cut and inspect the display when necessary.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### **JUDGING CRITERIA**

Taste & Texture	0-20 points
Dish should be well-balanced from a nutritional point of view. The taste, flavors and textures should conform to	
today's Standards.	
Variety	0-10 points
The variety displayed has to correspond with the criteria requested.	
Presentation, Overall Impression	0-30 points
Food items utilized must be in harmony with quantity and the number of persons indicated	
Correct Preparation and Name	0-20 points
The names of the dishes should correspond to the recipes. Points will be awarded for the correct basic preparation	-
of the food.	
Practical and Up-To-Date Serving	0-20 points
Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards.	-
Exhibits are to be arranged in a clean, correct manner and should be eye appealing.	

#### Class M 09: PLATED DESSERT (Asian/Continental)

To display a variety of 4 different types platted desserts of competitor's own choice, each portion for one person, suitable for a la carte service. All ingredients used must be edible. Judges will cut and inspect the dessert. Show pieces are allowed but will not be judged.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Composition	0-10 points
Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color.	
Degree of Difficulty/Creativity	0-10 points
Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.	
Correct Professional Preparation	0-30 points
Correct basic preparation, corresponding to today's modern patisserie	
Practical and Up-To-Date Serving	0-20 points
Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards.	
Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	
Presentation/Innovation	0-30 points
Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria.	
Presentation to be appetizing, tasteful, in an elegant, modern style	

#### PLATTED FOOD – DISPLAY

#### Class M10: PLATED APPETIZERS

To display Four (4) different appetizers – 2 cold and 2 hot display cold. Each portion for 1 person, suitable for restaurant ala carte service

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class M 11: PLATED DISHES - Main Course

To display four (4) different hot main dishes to be prepared in advance and then displayed cold. Each plate should be a main course with its own garnishes.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class M 12: BUFFET PLATTER - Western or Asian

To display a buffet platter for ten (10) persons, the platter should consist either of seafood, poultry, game or butcher's meat up to the competitor's choice. Platters should be of a practical and up to date serving for banquet.

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### Class M 13 - AMUSE BOUCHE

To display an Amuse Bouche assortment consisting of 6 (Six) Variety of Amuse Bouche / Cocktail / Canapés, all items must be edible. Aspic should glaze all items with the exception of crisps or baked dough. Should be bite size about  $1\frac{1}{2}$  inch by  $1\frac{1}{2}$  inch as a guideline.

Only 2 (Two) pieces per Amuse Bouche need to be display,

- 2 Pieces Meat Lamb, Beef or Game
- 2 Pieces Seafood
- 2 pieces Poultry Chicken, Duck & others
- 2 Pieces Vegetables
- 2 pieces Vegetarian products
- 2 Pieces Own Creation

#### RECIPE REQUIRED. Table space allotted: 90cm x 90cm

#### **JUDGING CRITERIA**

Class M 10: PLATED APPTIZERS
Class M 11: PLATED DISHES

Class M 12: BUFFET PLATTER - Western or Asian

Class M 13: AMUSE BOUCHE

Composition	0-20 points
Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color. For classical dishes, the original and ingenuity recipe is applicable. (In case of doubt, Escoffier shall prevail)	
Degree of Difficulty/Creativity	0-20 points
Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.	
Correct Preparation	0-20 points
Appropriate culinary preparation free of unnecessary ingredients, Dishes conceived hot but exhibited cold, and	
All cold dishes, must be glazed with aspic (for preservation purposes only).	
Presentation and Portion Size	0-20 points
The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony.	
Practical, Up-To-Date Serving	0-20 points
Clean and without time-consuming arrangements. Exemplary plating to facilitate practical serving. Bases using inedible products are not allowed.	

#### **ARTISTIC – DISPLAY**

#### Class M 14: BUTTER SCULPTURE

To display a butter sculpture of the competitor's own choice, frames are allowed but must not be exposed.

Table space allotted: 150cm x 90cm ● Maximum height: 150 cm

#### Class M 15: FRUIT & VEGETABLE CARVING - Theme: FAIRY TALES

To display a set of fruit and vegetable carvings FIGURINES (Patung – Patung) with a theme of FAIRY TALES; Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm x 90cm ● Maximum height: 90cm

\* BUTTER SCULPTURE & FRUIT & VEGETABLE CARVING must stay on display until the end of the show.

The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day.

#### **JUDGING CRITERIA**

Suitability in complementing Food displays	0-20 points
As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	
Presentation and General Impression	0-30 points
Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	
Technique and Degree of Difficulty	0-50 points
This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.	

#### **ARTISTIC - PRACTICAL CLASSES**

#### Class M 16: INDIVIDUAL ICE CARVING

To execute an Ice carving showpiece within **90 minutes (1 Hour 30 Minutes)** of competitor's own choices; Each competitor will be provided with 2 blocks of ice of standard size and height. Competitor must use up the 2 blocks of ice to create their theme show piece. **NO** spare block will be provided in case of breakage. Competitors will have to provide their own tools for the exhibit. Welding with dry ice is allowed, but must be provided by the contestants.

Electrical tools are allowed. A Standard 240w Power Point will be provided. Competitors are to bring extension cord. No coloring of the ice is allowed.

#### Class M 17: GROUP ICE CARVING (Team Event - 2 persons to a team)

To execute an ice carving showpiece within **90 minutes (1 Hour 30 Minutes)** of team's own choice; Each team will be given 4 blocks of ice of standard size and height. Competitors must use up the 4 blocks of ice to create their theme show piece. **NO** spare block will be provided in case of breakage. Each team will have to provide their own tools for their exhibit. Welding with dry ice is allowed, but must be provided by the contestants

Electrical tools are allowed. A Standard 240w Power Point will be provided. Competitors are to bring extension cord. No coloring of the ice is allowed.

JODGING CRITERIA	
First Impression & Finished Appearance	0-20points
Does the sculpture excite and stimulate you at first sight?	
Does the sculpture have a clean and finished appearance that displays the special qualities of ice?	
Utilization of Ice & Technical Skill	0-20 points
How well has the available amount of ice been incorporated into the finished sculpture?	
Does the sculpture show the proper and skillful use of various tools, including non-mechanical tools?	
Attention to Detail & Proportion and/or Symmetry	0-20 points
In relation to the available time and carving conditions, has the sculptor utilized a maximum of details?	-
Are the sculptures features proportional or symmetrical as required by the design?	
Structural Technique & Design and Composition	0-20 points
How well has the sculptor utilized structural skills?	
Is the design properly composed and organized to convey the sculptor's idea?	
Creativity & Artistic Impression	0-20 points
Has the sculptor incorporated new ideas in design, technique, topic, or theme to advance the art of ice	-
carving?	
Does the sculpture have artistic merit?	

#### Class M 18: INDIVIDUAL FRUIT & VEGETABLE CARVING

A Free style fruit & vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. A minimum compulsory item to be used consists of

#### Watermelon, Honey Dew, Carrot & Yam

#### No adhesive glue is allowed. Display table allotted; 90cm x 90cm

#### **JUDGING CRITERIA**

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression  Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit	0-50 points

#### Class M 19: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team)

A free style fruit & vegetable carving have to be executed within a time limit of **240 Minutes (4 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. To display a set of fruit and/or vegetable carvings, with a theme and food of the competitor's own choice. Durians are not allowed. Supports can be used but must not be exposed.

A minimum compulsory item to be used consists of

#### Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam

No adhesive glue is allowed. Individual Display - 90cm x 90cm & Working Table allotted; 90cm x 90cm

• **INDIVIDUAL & TEAM FRUIT & VEGETABLE CARVING** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day.

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression  Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty  This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit	0-50 points

#### <u>HOT COOKING (INDIVIDUAL) – PRACTICAL</u>

## Class M 20: MAIN COURSE I — (Poultry — Duck, Chicken & Game, either alone or as a combination)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) Plate for display & 1 (one) plate for judging

#### Class M 21: MAIN COURSE II - (Beef)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) Plate for display & 1 (one) plate for judging

#### Class M 22: MAIN COURSE III – (Fish/Seafood, either alone or as a combination)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### Class M 23: MAIN COURSE IV— (Lamb)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

#### JUDGING CRITERIA - HOT COOKING - PRACTICAL

Mise-En-Place Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion.	0-10 points
Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-10 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-50 points

For Class M 20 – M23, Recipes are required in the kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations. (**Pre-sliced vegetables and basic sauce/stock are allowed**)

#### The following items are permitted to be brought in at certain stages of production:

Salad - Can be cleaned and washed but not portioned

Vegetables/ Fruits - Peeled, cut, but not cooked Pastas & Dough - 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 kitchen, minced items allowed

Marinated proteins

- Pre-marinating of protein is permitted
- Can be reduced but not finished or seasoned
- Can be brought into competition kitchen
- To be made in competition kitchen

Coulis - Puree can be brought in but needs to be finished in competition

Sponges - Can be pre-made but not cut or shaped

#### Class M 24: TRADITIONAL NYONYA CUISINE - 2 CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional NYONYA CUISINE, menu consist of an appetizer, a soup, a rice dishes, 2 protein dishes (Choice of Poultry, Meat or Seafood), a vegetable dish and dessert for Two (2) persons each. One set for Display & one Set for Judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

#### Class M 25: TRADITIONAL MALAY CUISINE - 2 CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional MALAY CUISINE menu consist of an appetizer, a soup, a Rice Dish, 2 protein dishes (Choices of Poultry, Seafood or Meat), a vegetable dish and dessert for Two (2) persons each. One set for Display & one Set for Judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

#### JUDGING CRITERIA - HOT COOKING - PRACTICAL

Class M 24: TRADITIONAL NYONYA CUISINE - 2 CHEFS Class M 25: TRADITIONAL MALAY CUISINE - 2 CHEFS

Mise-En-Place	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time	
to ensure punctual completion.	
Professional Preparation	0-25 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables. Kitchen Organization, Food Hygiene is a must.	
Service	0-5 points
As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be	
completed with more than 10 minutes left on the clock.	
Arrangement and Presentation/ Innovation	0-10 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-50 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In	
quality, flavor and color, the dish should conform to today's standards of nutritional values.	

For Class M 24 - M25, Recipes are required in the kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations. (**Pre-sliced vegetables and basic sauce/stock are allowed**)

#### The following items are permitted to be brought in at certain stages of production:

Salad - Can be cleaned and washed but not portioned

Vegetables/ Fruits - Peeled, cut, but not cooked Pastas & Dough - 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 kitchen, minced items allowed

Marinated proteins - Pre-marinating of protein is permitted
Sauces - Can be reduced but not finished or seasoned
Stocks - Can be brought into competition kitchen
Dressings - To be made in competition kitchen

Coulis - Puree can be brought in but needs to be finished in competition

Sponges - Can be pre-made but not cut or shaped

#### <u>HOT COOKING (TEAM) – PRACTICAL</u>

## Class M 26: MODERN ASIAN CUISINE RESTAURANT — (3 Chefs with 1 Waiter & 1 Bartender)

To prepare and present, within 4 hours: One Six (6) course for 10 person of a Asian Cuisine dish consist of Appetizer or Salad, Soup, Main Course 1 (Meat or Poultry), Main Course 2 (Fish or Seafood), Starch (Noodle or Rice) and Dessert. One set for 3 persons for judging purpose.

Competitor may present the dishes in any preferred format, which will enhance the dishes and reflect the trend of the modern Asian cuisine. Table Setting is required & will be Judge.

The Waiter will set the table & explain the Dishes to the guest. Service is to be provided by the waiter.

The bartender has to prepare 10 glasses of mocktail or cocktail of their creation for the guests & 3 mocktail or cocktail for the judges. (Wine & alcohol are allowed). Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.

• Recipe & Menu required in Restaurant • Competitors to bring own plates & kitchen utensil • Organizer will provide a round table (6 feet diameter) & 10 banquet chairs.

Competitor has choice to bring their own setting to enhance the dining experience.

Area & table set up can be done from 9.00am onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Lunch to be served at 1pm sharp -

Appetizer 1.00pm Soup 1.10pm Main Course I 1.20pm Main Course II 1.30pm Starch 1.40pm Desserts 1.50pm

#### JUDGING CRITERIA

Class M 26: MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

Class M 26: MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)	
Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service, Correct utilization of working time to	
ensure punctual completion.	
Correct Professional Preparation	0-15 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-15 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-30 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional values.	
Lunch Service	0-10 points
Greeting to Guests, Seating, Service Procedures & Table Setting	-
Cocktail	0-10 points
To concoct an original cocktail and there is no limit to the numbers of ingredients used. Contestants must	_
prepare 13 portions simultaneously. TASTE (4 POINTS), FLARE (2 POINTS), APPEARANCE (2 POINTS),	
AROMA (2 POINTS)	
Customer Satisfaction	0-10 points
Customers get to vote on this base on the taste, presentation, ingenuity & Innovation of the dishes prepared	_
by the chefs. They must be satisfied by the meals served to them.	

#### MODERN ASIAN CUISINE RESTAURANT AWARD - (3 Chefs with 1 Waiter & 1 Bartender)

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

## Class M 27: MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

To prepare and present, within 4 hours: One Five (5) course for 10 person of a Western Cuisine dish consist of Appetizer or Salad, Soup, Warm Appetizer, Main Course (Meat, Poultry, Seafood or Fish) and Dessert. One set for 3 persons for judging purpose. Competitor may present the dishes in Course by Course Style, which will enhance the dishes and reflect the trend of the Western cuisine.

Table Setting is required & will be Judge. The Waiter will set the table & explain the Dishes to the guest. Service is to be provided by the waiter.

The bartender has to prepare 10 glasses of mocktail or cocktail of their creation for the guests & 3 mocktail or cocktail for the judges (Wine & alcohol are allowed). Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.

• Recipe & Menu required in Restaurant • Competitors to bring own plates & kitchen utensil • Organizer will provide a round table (6 feet diameter) & 10 banquet chairs. Competitor has choice to bring their own setting to enhance the dining experience. Area & table set up can be done from 9.00am onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Lunch to be served at 1pm sharp -

Appetizer 1.00pm Soup 1.10pm Main Course I 1.20pm Main Course II 1.30pm Starch 1.40pm Desserts 1.50pm

#### **JUDGING CRITERIA**

#### Class M 27: MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service, Correct utilization of working time to ensure punctual completion.	
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-15 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-15 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-30 points
Lunch Service Greeting to Guests, Seating, Service Procedures & Table Setting	0-10 points
Cocktail  To concoct an original cocktail and there is no limit to the numbers of ingredients used. Contestants must prepare 13 portions simultaneously. TASTE (4 POINTS), FLARE (2 POINTS), APPEARANCE (2 POINTS), AROMA (2 POINTS)	0-10 points
Customer Satisfaction Customers get to vote on this base on the taste, presentation, ingenuity & Innovation of the dishes prepared by the chefs. They must be satisfied by the meals served to them.	0-10 points

## MODERN WESTERN CUISINE RESTAURANT AWARD — (3 Chefs with 1 Waiter & 1 Bartender)

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> Prize - **RM1500,** Trophy, Medal & Certificate

#### <u>PRACTICAL – INDIVIDUAL CHALLENGE</u>

#### Class M 28: NESCAFE TARIK COMPETITION

To execute a Nescafe Tarik show display within FIVE **(5)** minutes from starting. Competitor will be provided with hot water and ingredients. The Coffee must be presented on 4 individual glasses with appropriate under liner. Judging will be based on performance and taste. Competitors will have to bring their own tool, utensil and music tracks.

#### **JUDGING CRITERIA**

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and	0-10 points
proper working technique. Correct utilization of working time and punctual completion.  Composition, Innovation & Originality	0-20 points
Ingredient and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition	0-20 points
Taste and Texture	0-30 points
The drink must have appropriate taste and sweetness. In quality, flavor and color, the drink should conform	
to today's standards of nutritional values.	
Correct Preparation	0-10points
Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and	
have a beneficial effect. The punctual delivery of each entry technique must be applied for all ingredients.	
Showmanship	0-30 points
Competitors will display their best showmanship moves to earn points in this category. Competitors are	
encouraged to create exciting new original and creative move to enhance their routine. Competitors should	
choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation	
(for example pauses or pours) and the integration of their moves, their body movements and their music	
into the routine will all score well.	

#### Class M 29: ROTI CANAI COMPETITION

To execute a Roti Canai show display within TEN **(10)** minutes from starting. Competitor will be provided with hot grill plate and a stainless Steel Table. Dish must be based on 4 individual plates with appropriate garnishes. Judging will be based on performance and taste. Accompaniments and garnishes for the roti canai are needed & will be judged. Accompaniments and Garnishes can be prepared in advance. Competitors to bring along own ingredients, tools, plates & utensil.

\*Only high pressure stove and table will be provided. All ingredients and utensil must be brought by the competitor.

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and proper	0-10 points
working technique. Correct utilization of working time and punctual completion.  Composition, Innovation & Originality	0-20 points
Ingredient and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.	0-20 points
Taste and Texture The dish must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-30 points
Correct Preparation  Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry technique must be applied for all ingredients, including starches and vegetables	0-20points
Showmanship Competitors will display their best showmanship moves to earn points in this category. Competitors are encouraged to create exciting new original and creative move to enhance their routine. Competitors should choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation (for example pauses or pours) and the integration of their moves, their body movements and their music into the routine will all score well.	0-20 points

#### Class M 30: PENANG CHAR KOAY TEOW

To prepare 2 plates of Penang Char Koay Teow within FIVE (**5**) minutes from starting, Points will be given on the merit of taste, showmanship and cleanliness. Accompaniments and Garnishes can be prepared in advance. Competitors to bring along own ingredients, tools, plates & utensil.

\*Only high pressure stove and table will be provided. All ingredients and utensil must be brought by the competitor.

#### **JUDGING CRITERIA**

0-10 points
0-20 points
0-30 points
0-20points
0-20 points

#### Class M 31: BROWN RICE CHALLENGE

To prepare and present one **Brown Rice** Main Course dish for 2 persons within a period of 45 minutes; you have to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging. All style of dishes are allowed, that emphasize the use of **Brown Rice**, Asian, Mediterranean, European, African and other styles of rice dishes.

Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion. Food Hygiene is a must.	
Correct Professional Preparation	0-20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional value	

#### Class M 32: US POTATOES CHALLENGE

To prepare and present 1 (one) main course for 2 persons within a period of 45 minutes, you will be provided by the organizers and sponsors with the US POTATOES products. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

#### JUDGING CRITERIA

Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion. Food Hygiene is a must.	
Correct Professional Preparation	0-20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional value	

#### **MOST OUTSTANDING US POTATOES CHALLENGE AWARD – Class M32**

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

1<sup>st</sup> prize - **RM 500**, Trophy, Medal & Certificate

#### Class M 33: HOT PASTA DISH CHALLENGE

To prepare and present 1 (One) pasta dish (single or combination) for 2 persons within a period of 45 minutes; Competitor has to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

JUDGING CRITERIA	1
Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion. Food Hygiene is a must.	
Correct Professional Preparation	0-20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	_
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	_
ensure an appetizing appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional value	

#### Class M 34: MAGGI IMPERIAL MASTER CHEF CHALLENGE AWARD

To prepare and present two types of CHINESE theme dishes for 1 person within a period of 60 minutes using the MAGGI IMPERIAL OYSTER SAUCE. You have to use some of the products provided by the organizers and sponsors. To be presented in 4 (four) individual plate for Dishes; 2(two) Plates for display & 2 (two) plates for judging. ONLY Chinese cuisine style of dishes are allowed, that emphasize the use of MAGGI IMPERIAL OYSTER SAUCE,

#### Note

The participants have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a Basic kitchen provided for the competition, The participants are asked to send along the menu with the application and the recipes (to be collected by organizer & become copy right of nestle) on the day of the competition. The contestants brings along their own chinaware's for this cooking contest.

#### **JUDGING CRITERIA**

JUDGING CRITERIA	
Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion. Food Hygiene is a must.	
Correct Professional Preparation	0-20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	-
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional value	

#### MAGGI IMPERIAL AWARD CHALLENGE - Class M 29

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

Comes with a cash reward of:

1<sup>st</sup> Prize - **RM1000,** Trophy, Medal & Certificate

#### Class M 35: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE

To prepare and present your choice of Malay traditional ketupat with chicken or beef rendang for 10 person within a period of 120 minutes (2 hours). No pre preparation is allow.

- Prepare on the spot 10 Ketupat (Glutinous Rice 30-40gm each) & Chicken or Beef (500gm) Rendang for 10 portion
- To be presented on a big platter for 8 persons platter for display & 2 (two) plates for judging.
- The participants have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a basic kitchen provided for the competition

#### Class M 35: KETUPAT PULUT DAN RENDANG AYAM ATAU DAGING

Menyedia dan mempersembahkan Ketupat Tradisional Malaysia (pulut - 30-40gm sebiji) diiringi Rendang Ayam atau Daging (500gm) untuk hidangan 10 Orang dalam masa 120 minit (2 jam). Peserta tidak dibernarkan menyediakan ramuan sebelum pertandingan bermula.

- Semua bahan-bahan masakan and ramuan dikehendaki disediakan di tempat pertandingan, iaitu 10 Biji Ketupat Pulut berukuran 30cm 40cm sebiji dan rendang ayam atau daging.
- Hidangan perlu dibahagikan kepada 2 bahagian, 1 hidangan dalam pinggan besar untuk 8 orang dan 2 pinggan biasa untuk para juri.
- Perserta perlu bawa semua bahan-bahan mentah masakan dan peralatan masakan, pihak pengajur cuma akan menyediakan dapur gas dan meja saja.

Mise-En-Place and Cleanliness	0-10 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion. Food Hygiene is a must.	
Correct Professional Preparation	0-20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by	
practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the	
appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including	
starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to	
ensure an appetizing appearance is required.	
Taste	0-40 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	
flavor and color, the dish should conform to today's standards of nutritional value	

#### Class M 36: NESTLE GOURMET ICE CREAM GORENG CREATION

To cook & present 1 (one) original Nestle Ice Cream Goreng Creation & 1 (one) Original Ice Cream Base Beverage within a period of 20 minutes using Nestle Ice Cream. There is no limit as in how many scoop to be in the creation. Points will be awarded on taste, creativity & presentation. To create one plate for Nestle Ice Cream Goreng with the proper garnishes & sauces.

The participants have to bring their own ingredients & garnishes, as there will be a working table & 2 ring stove are provided at the competition, The participants asked to send along the menu with the application form and the recipes (to be collected by organizer & become copy right of nestle) on the day of the competition. The contestants are to bring along their own chinaware's for the contest.

#### **JUDGING CRITERIA**

M's Fo Black and Classiffers	0.20
Mise-En-Place and Cleanliness	0-30 points
Planned arrangement of materials for trouble-free working and service; correct utilization of working time to	
ensure punctual completion.	
Correct Professional Preparation	0-30 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	
Arrangement and Presentation/ Innovation	0-30 points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	
Taste	0-10 points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality,	-
flavor and color, the dish should conform to today's standards of nutritional values.	

#### **NESTLE GOURMET ICE CREAM GORENG CREATION AWARD - Class M 36**

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> Prize - **RM500**, Trophy, Medal & Certificate 2<sup>nd</sup> Prize - **RM300**, Trophy, Medal & Certificate 3<sup>rd</sup> Prize - **RM200**, Trophy, Medal & Certificate





#### Class M 37 - NESTLĒ Docello Desserts Challenge (Malaysian Only) - 180 minutes (3 hours)

- 1. Petite Four: To prepare and present live, 3 (three) different types, bite-sized of mini-desserts in individual plate using all 3 (three) types of NESTLĒ Docello Dessert Mixes (Crème brûlée, Panna Cotta & Chocolate Mousse). (2 set for tasting & 2 set for display)
- 2. Plated dessert: To prepare and present live, combination of 3 (three) types of NESTLĒ Docello Dessert Mixes (Crème brûlée, Panna Cotta & Chocolate Mousse) in 2 individual plates with appropriate garnishes, sauces and decorations.

(1 set for tasting & 1 set for display)

#### Table space allotted: 90cm x 90cm for display

#### **NOTES**

- NESTLĒ Docello Dessert Mixes, a premium range of continental dessert mixes that allow you to craft quality desserts in just a few simple steps.
  - ✓ NESTLĒ Docello Crème brûlée: A custard base for multiple applications: egg tarts, crème caramel, and fruit custard.
  - ✓ NESTLĒ **Docello Chocolate Mousse**: A good base for liquid and frozen desserts as well as puddings and cakes.
  - ✓ NESTLĒ **Docello Panna Cotta**: Can be used for anything from upside-down cake to macaroon filling to panna cotta ice cream.
- The competitors have 3 hours to prepare the 2 category of desserts.
- Competitors must leave the workstation in a clean and tidy condition. It will be part of the judging criteria.
- The plated desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles. The plated dessert shall combine different mix in a plate.
- Exactly 12 pieces of petite four must be presented and served, each piece weight between 8-20grams. Free standing on the plate and NO commercial mould, glassware or chinaware allowed. (Ramekin, shooter glass, spoon & etc.)
- All competitors shall provide their own utensils such as cutters, knifes, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. Competitors are allowed to bring their own ice cream machine. No items can prepare in advance before competition start.
- The organizer will provide 3 working tables, 1 Double Ring Stove, 2 power points, Sink and NESTLĒ **Docello Dessert**Mixes products.

**Recipes are required in kitchen** • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

#### **JUDGING CRITERIA**

Mise en place and orderly working area  Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.	0-5 points
Correct preparation	0-30 points
<b>Innovative</b> in preparation, different cooking methods and culinary techniques in a plate.	
Practical, up-to-date presentation and overall impression of the dessert	0-35 points
Combination of taste, texture and colors, <b>creativity</b> , portion size, <b>difficulty of final product</b> , harmony. Garnishes and ingredients to achieve balance in presentation will all be considered in the judging	
Taste	0-30 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper <b>taste</b> , texture and temperature will also be judged.	

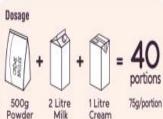
#### MOST OUTSTANDING NESTLE DOCELLO DESSERT CHALLENGE AWARD - Class M36

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

1<sup>st</sup> prize - **RM 1000**, Trophy, Medal & Certificate 2<sup>nd</sup> prize - **RM 800**, Trophy, Medal & Certificate 3<sup>rd</sup> prize - **RM 500**, Trophy, Medal & Certificate

## NESTLÉ Docello™ Crème Brûlée Dessert Mix







Bring to boil a mix of milk and cream (35% fat).



Remove from heat. Add the powder and stir well. Bring back to boil.



Portion and chill.
(Minimum 1 hour)



Remove from chiller and keep at room temperature. Before serving, sprinkle with brown sugar and caramelise under heat.

## NESTLÉ Docello™ Chocolate Mousse Dessert Mix







Put the appropriate amount of cold milk (between 2°C/5°C) into a high bowl.



Mix powder with milk using a whip until a homogenous mixture has been obtained.



Whip with a mixer for 2 minutes at low speed and 5 minutes at high speed.



Portion and cool for at least 1 hour 30 minutes between 4°C/7°C before consumption.

## NESTLÉ Docello™ Panna Cotta Dessert Mix







Boil milk and cream (35% fat).



Remove from heat, add powder and mix with hand whip, then bring back to the boil.



Fill the moulds.



Let cool in refrigerator for around 1 hour.

#### **Entry Fees for Master Chefs Challenge**

Register Before 1st Sept 2014

Register After
1st Sept – 15th Sept
2014

		<u>Master Chefs Challenge</u>				
No	Class	Description		Α		B V
1	M 01	DRESS A TWO (2) TIER CAKE - A Team of 2 Chefs	RM	300.00	RM	450.00
2	M 02	SWEET SENSATION	RM	150.00	RM	250.00
3	M 03	ONE DECORATED DUMMY WEDDING CAKE	RM	100.00	RM	200.00
4	M 04	PASTRY SHOWPIECE I – CHOCOLATE WORKS	RM	100.00	RM	200.00
5	M 05	PASTRY SHOWPIECE II – SUGAR WORKS	RM	100.00	RM	200.00
6	M 06	PETITE FOURS OR PRALINES	RM	100.00	RM	200.00
7	M 07	BREAD SHOW PIECE	RM	100.00	RM	200.00
8	M 08	CONFECTIONARY	RM	100.00	RM	200.00
9	M 09	PLATED DESSERT (Asian/Continental)	RM	100.00	RM	200.00
10	M 10	PLATED APPTIZERS	RM	100.00	RM	200.00
11	M 11	PLATED DISHES	RM	100.00	RM	200.00
12	M 12	BUFFET PLATTER – Western or Asian	RM	100.00	RM	200.00
13	M 13	AMUSE BOUCHE	RM	100.00	RM	200.00
14	M 14	BUTTER SCULPTURE	RM	100.00	RM	200.00
15	M 15	FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES	RM	100.00	RM	200.00
16	M 16	INDIVIDUAL ICE CARVING	RM	300.00	RM	450.00
17	M 17	GROUP ICE CARVING (Team Event - 2 persons to a team)	RM	350.00	RM	500.00
18	M 18	INDIVIDUAL FRUIT & VEGETABLE CARVING	RM	150.00	RM	250.00
19	M 19	GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team)	RM	300.00	RM	450.00
20	M 20	MAIN COURSE I– (Poultry – Duck, Chicken & Game, either alone or as a combination) -	RM	150.00	RM	250.00
21	M 21	MAIN COURSE II- (Beef)	RM	150.00	RM	250.00
22	M 22	MAIN COURSE III– (Fish/Seafood, either alone or as a combination)	RM	150.00	RM	250.00
23	M 23	MAIN COURSE IV- (Lamb)	RM	150.00	RM	250.00
24	M 24	TRADITIONAL NYONYA CUISINE - 2 CHEFS	RM	300.00	RM	450.00
25	M 25	TRADITIONAL MALAY CUISINE – 2 CHEFS	RM	300.00	RM	450.00
26	M 26	MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)	RM	500.00	RM	600.00
27	M 27	MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)	RM	500.00	RM	600.00
28	M 28	NESCAFE TARIK COMPETITION	RM	150.00	RM	250.00
29	M 29	ROTI CANAI COMPETITION	RM	150.00	RM	250.00
30	M 30	PENANG CHAR KOAY TEOW	RM	150.00	RM	250.00
31	M 31	BROWN RICE COOKING CHALLENGE	RM	150.00	RM	250.00
32	M 32	US POTATOES COOKING CHALLENGE	RM	150.00	RM	250.00
33	M 33	HOT PASTA DISH CHALLENGE	RM	150.00	RM	250.00
34	M 34	MAGGI IMPERIAL AWARD CHALLENGE	RM	150.00	RM	250.00
35	M 35	MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE	RM	150.00	RM	250.00
36	M 36	NESTLE GOURMET ICE CREAM GORENG CREATION	RM	150.00	RM	250.00
37	M 37	NESTLE DOCELLO DESSERT CHALLENGE (MALAYSIAN ONLY)	RM	150.00	RM	250.00
37	101.37	THE THE POOLED PESSENT CHALLING (PARTISIAN ONE)	1/1/1	130.00	IVIVI	230.00

Participants can go online for registration, please follow our update on website <a href="www.battleofthechefs.com.my">www.battleofthechefs.com.my</a>. Online Registration Starts on 15th June 2014

\* Do not send in your application via post, email, fax or any other way, except online!

**Note:** All medal winners and invited guests will be called upon and invited to the Award Presentation Grand Dinner on the 25<sup>th</sup> October 2014 at 7.00pm, in full **"Chef"** uniform. All GOLD medals will be presented on the Award Presentation Grand Dinner. Venue: To Be Advice

### **Prizes, Awards & Certificates**

Certificates of participation will be given to competitors who have completed all their classes of which they have registered. These can be collected at the secretariat from 8.00 am onward on the day of competition. Daily Medals Awards Presentation will be held at 12.00noon & 4.00 pm daily.

Medal recipient MUST be in full uniform including the chef's torque to receive the medal.

The respective medal will be awarded to competitor upon attaining points as follow:

**GOLD WITH DISTINCTION - 100 Points** 

GOLD – 90 - 99 Points SILVER – 80 - 89 Points BRONZE – 70 -79 Points DIPLOMA – 60 - 69 Points

#### PENANG GOVERNOR'S CHALLENGE TROPHY

This Award comes with a cash reward of **RM 3000.00** and will be presented to the hotel, association, organization or institution, which send a minimum of 5 competitors participating in at least 5 different classes in the below 4 categories. A minimum of 1 competitor in each category of the below listed classes have to be entered. The best overall team is selected from the team that scored the highest number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of 4 categories The Team must accumulated the minimum of at least 2 Gold Medals: -

Patisserie: Class M 01 - Class M 09
Plated food: Class M 10 - Class M 13
Artistic: Class M 14 - Class M 19
Practical: Class M 20 - Class M 27

#### **NESTLE OVERALL BEST MASTER CHEF AWARD**

Comes with a cash reward of **RM 1500.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his/her "BEST" 4 classes in the following 4 out of 4 categories: -

Patisserie: Class M 01 - Class M 09
Plated food: Class M 10 - Class M 13
Artistic: Class M 14 - Class M 19
Practical: Class M 20 - Class M 27

#### MOST OUTSTANDING MASTER CHEF PATISSIER AWARD

Comes with a cash reward of **RM 800.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/her BEST 3 classes, in the following:-

Patisserie: Class M 01 - Class M 09

#### MOST OUTSTANDING MASTER CHEF ARTIST AWARD

Comes with a cash reward of **RM800.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her best 3 classes, in the following:

Artistic: Class M 14 - Class M 19

<sup>\*</sup>Highest medal from each category will be selected from 5 competitors of each team

#### MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

Comes with a cash reward of **RM 800.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/her best 3 (THREE) classes, in the following:-

#### **Hot Cooking -**

Class M 20: MAIN COURSE I- (Poultry - Duck, Chicken & Game, either alone or as a combination) -

Class M 21: MAIN COURSE II— (Beef)

Class M 22: MAIN COURSE III— (Fish/Seafood, either alone or as a combination)

Class M 23: MAIN COURSE IV— (Lamb)

Class M 24: TRADITIONAL NYONYA CUISINE - 2 CHEFS

Class M 25: TRADITIONAL MALAY CUISINE - 2 CHEFS

Class M 26: MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

Class M 27: MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

## MODERN ASIAN CUISINE RESTAURANT AWARD – (3 Chefs with 1 Waiter & 1 Bartender) – Class M 26

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> Prize - **RM1500,** Trophy, Medal & Certificate

## MODERN WESTERN CUISINE RESTAURANT AWARD — (3 Chefs with 1 Waiter & 1 Bartender) — Class M27

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> Prize - **RM1500**, Trophy, Medal & Certificate

#### MOST OUTSTANDING US POTATOES MASTER CHEF CHALLENGE AWARD - Class M 32

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of:

1st prize - **RM 500**, Trophy, Medal & Certificate

#### MAGGI IMPERIAL MASTER CHEF CHALLENGE AWARD - Class M 34

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> prize - **RM 1000**, Trophy, Medal & Certificate

#### **NESTLE GOURMET ICE CREAM GORENG CREATION AWARD - Class M 36**

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> Prize - **RM500**, Trophy, Medal & Certificate 2<sup>nd</sup> Prize - **RM300**, Trophy, Medal & Certificate 3<sup>rd</sup> Prize - **RM200**, Trophy, Medal & Certificate

#### MOST OUTSTANDING NESTLE DOCELLO DESSERT CHALLENGE AWARD — Class M36

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

1<sup>st</sup> prize - **RM 1000**, Trophy, Medal & Certificate 2<sup>nd</sup> prize - **RM 800**, Trophy, Medal & Certificate 3<sup>rd</sup> prize - **RM 500**, Trophy, Medal & Certificate

#### Prizes, Awards & Certificates - GREENHORN AWARDS

#### OVERALL BEST GREENHORN TEAM AWARD

This award comes with a cash reward of **RM 2000.00** and will be presented to the hotel, association, organization or institution, which send a minimum of 5 competitors participating in at least 5 different classes in the below 4 categories. A minimum of 1 competitor in each category of the below listed classes have to be entered. The overall best team is selected from the team that scored the highest number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of 4 categories.

The Team must accumulate the minimum of at least 2 Gold Medals from: -

Patisserie: Class GH01 - Class GH05
Plated food: Class GH06 - Class GH09
Artistic: Class GH10 - Class GH12
Practical: Class GH13 - Class GH19

#### MOST OUTSTANDING GREENHORN CHEF AWARD

Comes with a cash reward of **RM 1000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his/her "BEST" 4 classes in the following 4 out of 4 categories: -

Patisserie: Class GH01 - Class GH05
Plated food: Class GH06 - Class GH09
Artistic: Class GH10 - Class GH12
Practical: Class GH13 - Class GH19

#### MOST OUTSTANDING GREENHORN CHEF PATISSIER AWARD

Comes with a cash reward of **RM 500.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/her BEST 3 classes, in the following:-

Patisserie: Class GH01 - Class GH05

#### MOST OUTSTANDING GREENHORN CHEF ARTIST AWARD

Comes with a cash reward of **RM500.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her best 2 classes, in the following:

Artistic: Class GH10 - Class GH12

#### MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

Comes with a cash reward of **RM 500.00** and will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/her best 3 (THREE) classes, in the following:-

Live Cooking - Class GH13: MAIN COURSE I— (Poultry — Duck, Chicken & Game, or as a combination)

Class GH14: MAIN COURSE II— (Beef)

Class GH15: MAIN COURSE III – (Fish/Seafood)

Class GH16: MAIN COURSE IV- (Lamb)

Class GH17: MODERN WESTERN CUISINE - 2 JUNIOR CHEFS Class GH18: TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS Class GH19: TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS

### MOST OUTSTANDING US POTATOES GREENHORN CHEF CHALLENGE AWARD — Class GH 21

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of:

1<sup>st</sup> prize - **RM 500**, Trophy, Medal & Certificate

<sup>\*</sup>Competitor, must obtain the highest medal from each category

# Penang Hospitality Challenge In Conjunction with Battle of the Chefs 2014

#### **COMPETITION PROGRAM**

#### Class H 01: FRUIT FLAMBE CHALLENGE

The objectives of this competition are to judge and measure the standard of competitor in their techniques and skills in flambé. The competitor is required to prepare a fruit flambé dessert on his/her own creation using tropical fruits of his or her own choice. The recipe must be original. Open to teams from hotels, restaurants, culinary institutions, airlines, cafes, bistros or catering organizations.

The competitor must prepare and present within 10 minutes a fruit flambé dessert for 2 persons and served into 2 portion – one (1) for display and one (1) for Judges tasting.

The competitor must bring the following:

- Pan / skillet / portable gas stove / burner
- Fruit Juices
- Liquor / liqueur
- Service gear / Cloth

The above were only half listed equipment of what to bring and you have to add-in your lists of equipment that needs for set-up, preparing for fruit flambé, mis-en-place preparation and serving. The competitor must provide all utensils and equipment for fruit flambé. The competitor must set-up the table with all the necessary ingredients used for preparing the fruit flambé. Preparation of fruits can be done prior to the proper competition after the briefing. All other preparation except sauces and coulis must be executed on the spot.

#### **General Information**

All competitors must register his/her name on the day of competition at the registration counter and report to the Secretariat in-charge of Fruit Flambé competition ONE (1) hour before competition commence for final briefing and mise-en-place preparation.

#### **Competition schedule**

Briefing: 1 hour before the competition

Competition Start: 10 minutes

Fruit Flambé: 10 minutes per participant

Judges Q & A: 05 minutes

Remove of Display: 2 hours after the competition

#### **Judging Criteria**

Personal/Grooming Standard	10 points
Mise-en-place	10 points
Arrangement of Flambé Table	10 points
Correct Steps/Method of Preparation	10 points
Appropriate Name	10 points
Consistent Taste	10 points
Creativity	10 points
Safety / Hygiene Practices	10 points
Flambé Technique (no flame, no burst of flame)	20 points

#### **GOLD WITH DISTINCTION - 100 Points**

GOLD – 90 - 99 Points SILVER – 80 - 89 Points BRONZE – 70 -79 Points DIPLOMA – 60 – 69 Points

#### Class H 02: TEAM TABLE SETTING CHALLENGE - TEAM OF TWO

The objectives of this competition are to judge and measure the standard of competitor in their techniques, skills and overall knowledge in service and food served in setting up a table based on the set menu and theme for the day. Open to teams from hotels, restaurants, culinary institutions, airlines, cafes, bistros or catering organizations.

The competitors will be requested to set up a table for 5-COURSE SET MEAL (TABLE D' HOTE) according to the theme defined by the Organizer.

The chosen themes are as follow:

- Modern Contemporary

- Baba & Nyonya Style

The theme will be provided by the Organizer once your application is accepted. Participants are required to carry out their own study and research on the menu terminology as per the menu provided as it will be judged on the menu knowledge. The competitor must have a center piece that performs a solely decorative function (not more than nine (09 in) and not to obstruct visibility of diners' faces and show plate. A tastefully designed menu for the salad, soup, warm appetizer, main course, 2 types of wine, dessert and specialty coffee must be placed on the table and will be judged. The competitor must place a soil table cloth and to demonstrate the skill of changing table cloth and will be judged. Napkin must not be pre fold and will be judged.

A table 6m x 3m will be provided for as mise-en-place table and it must be dressed up by the competitors.

The competitor must bring the following item for competition:

- Table size: square – 1m x 1m.

Service spoon and fork (service gear).

Steak knife.

--

- Butter spreader / BB knife.

- Goblet, red and white wine glass.

- Napkin and table cloth.

- Dining chairs.

- Table knife and table fork.

- Fish knife and fork.

- Side plate / BB plate.

Coffee cupCentre piece

The above were only just a guideline of some equipment of what to bring and you have to add-in your lists of equipment that needs for set-up and serving. The competitor must set a table for: - 4 persons. The competitor may enhance the table set-up using their own creativity. The competitor will be asked questions on their job knowledge's, menu

consideration during preparation, set-up, final production and answer given to Judges.

#### **General Information**

All competitors must register his/her name on the day of competition at the registration counter and report to the Secretariat in-charge of Table setting ONE (1) hour before competition commence for final briefing.

terminology during the competition as part of the competition. Practically, organized and common sense will be taken into

#### **Competition schedule**

Mise-en-place: 20 minutes Table Set-up: 30 minutes Final Check: 05 minutes Judges Q & A: 20 minutes

#### **Judging Criteria**

Personal/Grooming Standard	10 points
Napkin Folding	10 points
Centre Piece	10 points
Changing/Laying of the Table Cloth	10 points
Mise-en-place	10 points
Hygiene/Safety Practices	10 points
Theme	10 points
Table Setting	15 points
Job/Menu Knowledge	15 points

• **Table Setting** must stay on display until the end of the show. The exhibits to be collected after 4.30pm on the last day (25 October 2014).

#### Class H 03: THE PROFESSIONAL BED MAKING CHALLENGE - TEAM OF TWO

To execute a show bed display of 2 rounds and 5 minutes each round competition by making up in each type of bed making within TEN (10) minutes from start with a team of 2 persons

- 1 Duvet style Bed making
- 2 3 Sheets style Bed making (Double Fold)

Team of 2 Persons
Time: 10 MINUTES

#### **RULES & REGULATIONS**

- 1. The contestant must be employed by hotels as 'Housekeeping staff'
- 2. The contestants must do 2 rounds of competitions and 5 minutes each round by making up in each type of bed making

**TOTAL 100 POINTS** 

- 2.1 Duvet style Bed making
- 2.2 3 Sheets style Bed making (Double Fold)
- 3. The contestants must finish his / her own bed making within the limited time in each round
- 4. The competition organizer provide these equipment's and accessories for each round competition
  - 4.1 4 feet Bed & 4 feet Mattress
  - 4.2 1 Bed sheet (Duvet) & 3 Bed sheets (3 Sheets)
  - 4.3 1 Duvet Cover and 1 Duvet Insert
  - 4.4 2 Pillows, 2 Pillow cases & 2 Throw Pillows
  - 4.5 1 Bed runner & 1 Mattress Pad
- 5. Registration needs to be made 1 hour prior to competition time
- 6. The time count and Bed making will be start only when the song start playing
- 7. The decision made by judges is final

#### **JUDGING CRITERIA**

Techniques and job procedures	30 points
Expertise, Job procedures, well-understanding in basic of cloth, Bed making skill	
Finesse and neatness	30 points
Outcome job, neatness/cleanness, consistency	
Impressive bed making demonstration	20 points
Body language, movement, dancing and bed making demonstration with music to show the	
happiness and appreciation of each contestant and please to the audiences	
Professional basis	10 points
Personality, costume, preparation, active, skillful & professional look	
Punctuality	10 points
Qualified work finished on time and suitable time allocation to each task	

**GOLD WITH DISTINCTION - 100 Points** 

GOLD – 90 - 99 Points SILVER – 80 - 89 Points BRONZE – 70 -79 Points DIPLOMA – 60 – 69 Points

#### Class H 04: FLAIR KING & MIXOLOGY COMPETITION

To concoct an original cocktail and there is no limit to the numbers of ingredients used. The Ingredients will **NOT** be provided. Contestants must prepare 2 portions simultaneously. One for presentation and the other divided into 6 glasses, which will be served to judges for tasting. All drink may be stirred, shaken or blended with an electric mixer. Flaring & Showmanship skills will be judge. Maximum time is 5 minute.

#### JUDGING CRITERIA

#### Cocktail Scoring – a total of 50 Points

_Taste, Color, Cocktail Name	20 points	Originality and creativity	10 Points
Aroma, Bouquet	5 Points	Appearance, presentation and garnish	5 Points
Cleanliness	5 Points	Bartender's Appearance	5 Points

#### Penalties - a total of minus 10 points

Incomplete drinks or improper garnish, ingredients, glass or straw	2.5 Points
Spillage	2.5 Points
Timing	5 Points

#### Flair Scoring – A total of 50 Points

Technical Flair (Difficulty, Technical	20 points	Creative Flair (Originality and creativity)	10 Points
Execution of moves)			
Showmanship (Presence, Composure,	5 Points	Flow of routine (Smoothness, transition of moves,	5 Points
Entertainment)		balance of routine)	
Complete drinks with proper ingredients,	5 Points	Overall performance (Crowd response, bartending	5 Points
garnish & straw		skills)	

#### Penalties - a total of minus 10 points

Bottle drops, breaks or spills, deduction 1 point each	5 Points
Incomplete drinks or improper garnish, ingredients, glass or straw	5 Points

#### Garnishing and Mixing Ingredients other than the above stated shall be provided by respective contestant

#### FLAIR KING & MIXOLOGY COMPETITION COMPETITION

#### **RULES AND REGULATIONS**

Each contestant must tear down their bar within 2 minutes in order for the next competitor to have enough time for set up. If it takes more than the allotted time, penalty will be issued. The Organizers reserve the right to disqualify participants at any point during the competition.

#### **RULES AND REGULATIONS**

- 1. The Competition is open to all professional / amateur bartenders aged 18 years and above.
- 2. The decision of the judges is FINAL. No correspondence will be entertained.
- 3. All recipes will become the sole property of Chefs Association of Malaysia, Penang Chapter.
- 4. The volume of the fancy drink should not exceed 36 cl. The recipe shall be expressed in centiliters, either whole (1, 3, 5 etc.) or half  $(\frac{1}{2}, 1, \frac{1}{2}, 2, \frac{1}{2} \text{ etc.})$  and dashes, drops and/or pinch.
- 5. All fancy drinks may be built, hand shaken, stirred or blended in an electric mixer.
- 6. Heated ingredients are permitted. Dairy products shall consist only of fresh milk, yogurt, cream and eggs. Any questionable ingredient must be approved by the organizer.
- 7. Garnishes shall only consist of edible fruit or vegetables. Condiments such as salt, pepper, nutmeg, cinnamon and others are permitted. The contestant may use modifiers like aromatics, bitters, fruits juices (fresh or processed), syrups, carbonated or non-carbonated mixers, condiments and dairy products (fresh milk, eggs and cream only), for the cocktail.
- 8. The entry must be attached with the competing cocktail recipe.
- 9. Contestants must prepare 2 portions simultaneously. One for presentation and the other divide into 6 glasses, which will be served to judges for tasting.
- 10. Contestants must bring along their own bar equipment and utensils needed for the competition. Backing music (provided by individual contestant on CD/Tape).
- 11. The contestants shall not hold the Organizers/Sponsors responsible for any injury to person (whether resulting in death or incapacity) or loss or destruction of property how so ever from the participation in this competition.

#### FLAIR KING & MIXOLOGY COMPETITION COMPETITION

1<sup>st</sup> prize - **RM 500**, Trophy, Medal & Certificate

2<sup>nd</sup> prize - **RM 300**, Medal & Certificate 3<sup>rd</sup> prize - **RM 200**, Medal & Certificate

#### Class H 05: WAITER'S RACE CHALLENGE

Open to a team of 3 (three) personnel to speed walk a distant of 800 meters a person (Relay Style) with a full tray of drinks including a 500ml Mineral Water Bottle without spilling.

Teams that cross the Finishing Line will be judged in accordance to:

- 1. First team to finish
- 2. The weight of the contents
- 3. Spillage
- 4. Timing

#### **RULES & REGULATIONS**

- 1. The Waiters' race is open to all employees of hotels, restaurants and students of hospitality institutions
- 2. The Waiters' Race is a team event consist of a team leader (male or female), a waiter (male) & a waitress (female)
- 3. Participants must be in full costume reflecting "their own Identity"
- 4. Best Costume Award" will be awarded & presented to the Team, judged as the Best Costumed
- 5. Participants are required to balance the tray of one drink (Mocktail) & 500ml Mineral Water Bottle on one hand and along the determined route.
- 6. Participants will only be judged if they complete the full route without any breakages/missing items from the tray.
- 7. Winners will be judged on fastest time taken to complete the full route with minimum spillage. In the event of a tie, emphasis will be given to the glass contents.
- 8. Participants are not allowed:
  - To replace missing tumbler & 500ml Mineral Water Bottle
  - To refill their glass content due to spillage
  - To take short cuts or race on routes other than the official route which have been determined by organizer.
  - To hold the tumbler during race, only one hand is allowed to balance the tray at one time.
- 9. Participants are required to bring their own non-slip round tray.
- 10. 500ml Mineral Water Bottle, Drink, tumbler and race number tag will be provided upon registration.
- 11. The decision of the judges is final.
- 12. Participants who do not adhere to the Rules & Regulations will be disqualified.
- 13. The organizer reserve the right to rescind, modify or add to 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 should there be a need to do so. The organizers/sponsors shall not be liable for any injury / claim whatsoever arising from participation of the Waiters' Race

#### **MOST OUTSTANDING WAITER RACE TEAM**

Comes with a reward of:

1<sup>st</sup> prize - Trophy, Medals & Certificates

2<sup>nd</sup> prize - Medals & Certificates

3<sup>rd</sup> prize - Medals & Certificates

Best Costume Team Award - Certificates

#### **Entry Fees for MAH Penang Chapter Hospitality Challenge**

Register Before 1st Sept 2014

Register After 1st Sept – 15th Sept 2014

		Penang Hospitality Challenge				A
No	Class	Description	А		В	
1	H 01	FRUIT FLAMBE CHALLENGE	RM	150.00	RM	250.00
2	H 02	TEAM TABLE SETTING CHALLENGE - TEAM OF TWO	RM	300.00	RM	450.00
3	H 03	THE PROFESSIONAL BED MAKING CHALLENGE - TEAM OF TWO	RM	300.00	RM	450.00
4	H 04	FLAIR KING & MIXOLOGY COMPETITION	RM	150.00	RM	250.00
5	H 05	WAITER'S RACE	RM	450.00	RM	550.00

#### **Overall Rules & Regulations**

Please read these rules and regulation carefully, failure to comply with them could result in points being deducted.

#### **GENERAL RULES**

- 1. These competitions are open to any professional and students from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
- 2. Each competitor must wear his or her uniform at all times when he is within the competition area and in the exhibition hall, his or her establishment's name must not be visible.
- 3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
- 5. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
- 6. Every exhibit must be a bona fide work of the competitor.
- 7. No changes of events & names will be allowed **after** confirmation & payment. In case of cancellation of participation due to unforeseen circumstances, the committee should be notified in writing immediately & fees will **not be REFUNDED** (This is to facilitate the final day arrangement of exhibits).
- 8. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions except for Q&A session
- 9. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
- 10. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions
- 11. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and non-compliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.
- 12. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.
- 13. All the competitors must collect their certificate of participation before 3.00pm on the competition day.
- 14. The judges' decisions are final.
- 15. All exhibits and products photograph, slides pertaining to this event shall be automatically become the intellectual property of the organizing committee for future advertisement and promotional purposes.
- 16. Cooking wine & alcohol are allowed to be use.
- 17. Strictly No Pork & Pork Items are allowed to be used for all dishes.
- 18. All mise-en-place, cutting, washing etc can be done earlier with the exception of the preparation of spices such as curry paste or "rempah" which must be done in the spot. Blender, food choppers are allowed unless specified.
- 19. All food items must be edible.
- 20. All selected exhibits by the organizing committee will be put on display for the whole duration of the BOTC 2014. Organizer will not be responsible for loss of property or utensils.
- 21. All display plates should not bare any company / hotel logo.
- 22. The organizing committee reserved the rights to rescind, modify or add on to any of the above rules and conditions, and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.

#### **Hot Cooking Practical** - Important Notes

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least 60 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- > The Hot Cooking Competition begins at 8.00 am and ends at 9.00 pm daily, except for the last day when it will end at 3.00 pm to cater for final results tally.
- No company name/logo should be visible to the judges during competition time. It may be included or placed on uniforms or/and exhibits once judging is completed.
- > Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with 2 double burner stove and a power socket. Sink and fridges will be provided on sharing basis. More details, if any, will be provided in due course.
- Competitors must bring their own plates.
- ➤ No supplementary equipment will be available. Competitors must bring all their required items.
- The organizers will not be responsible for loss or breakage of competitors' belongings.
- Notes for pre-preparation for the hot cooking competition:
  - Basic sauces, stock and dough's can be brought in.
  - 80% of all raw food can be trimmed, cut or marinated, while the balance 20% has to be done on the spot.
  - Judging will take into account the condition of the kitchen after your turn.
  - Everything on the plate must be edible.
  - Fish must be brought ready to cook, gutted and scalded, not portion.

#### The following items are permitted to be brought in at certain stages of production:

Salad - Can be cleaned and washed but not portioned

Vegetables/ Fruits - Peeled, cut, but not cooked Pastas & Dough - 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 kitchen, minced items allowed)

Marinated proteins - Pre-marinating of protein is permitted

Sauces - Can be reduced but not finished or seasoned Stocks - Can be brought into competition kitchen - To be made in competition kitchen

Coulis - Puree can be brought in but needs to be finished in competition

Sponges - Can be pre-made but not cut or shaped

#### **General Information**

#### **Display Events**

- 1. All exhibits must be set up at the exhibition hall display area between **5.00 am to 9.00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins.
- 2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.
- 3. No clearing is allowed before **6.00pm** on 22 till 24 October 2014
- 4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **4.30 pm** on the 25 October 2014.
- 5. Malaysian government has strict regulations on the import of raw food materials. Competitors are advised to use local or/and imported products available locally.
- 6. Entries MUST BE submit with fees online at <a href="https://www.battleofthechefs.com.my">www.battleofthechefs.com.my</a> to be submitted latest by: 1st September 2014. Please **DO NOT** send your entry form by Registered Mail, Courier Service or **FAXES** as the organizer will not entertained. Only online registration is valid. We only accept payment by credit cards.

#### **HINTS AND TIPS**

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 boats should only be filled half and the sauce light coated with aspic
- ✓ Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game
- ✓ Properly cooked meat (not too rare) should be presented
- ✓ Sliced meat to be presented properly in (arrange in order or size)
- ✓ Only precisely cut vegetables should be presented
- ✓ Use paper only under food that has been deep fat fried
- ✓ Food prepared hot should not be presented on buffet platters or aspic mirror
- ✓ 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
- ✓ Meat sliced should be served with the carved surface upwards and not left as when carved.
- ✓ 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.

To contact the Director of Competitions at:

Contact person: Chef Audee Cheah PJK

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Or at the Secretariat: Miss Khor Ying Jia

Mobile No: +6012 5115172 Email: <a href="mailto:yingjia.pjcc@gmail.com">yingjia.pjcc@gmail.com</a>

Email: secretariat@battleofthechefs.com.mv

- \* Participants can go online for registration, please follow our update on website <a href="www.battleofthechefs.com.my">www.battleofthechefs.com.my</a>. Online Registration Starts on 15th June 2014
- \* Do not send in your application via post, email, fax or any other way, except online!

## <u>Tentative Competition Schedule</u> (Schedule is subjected to change without notice) Battle of the Chefs 2014

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

#### **Greenhorn Chefs Challenge (Junior)**

GH01: DRESS A 2 TIER CAKE - Team of 2 Chefs (live)

GH03: MODERN STYLISH WEDDING CAKE (Display)

GH06: PLATED APPETIZERS (Display)

GH10: FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES (Display)

GH15: MAIN COURSE III – (Fish/Seafood, either alone or as a combination) (Live)

GH17: MODERN WESTERN CUISINE - 2 JUNIOR CHEFS (Live)

GH20: BROWN RICE CHALLENGE (Live)

#### **Master Chefs Challenge**

M 01: DRESS A TWO (2) TIER CAKE - A Team of 2 Chefs (Live)

M 03: ONE DECORATED DUMMY WEDDING CAKE (Display)

M 04: PASTRY SHOWPIECE I – CHOCOLATE WORKS (Display)

M 10: PLATTED APPTIZERS (Display)

M 14: BUTTER SCULPTURE (Display)

M 15: FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES (Display)

M 16: INDIVIDUAL ICE CARVING (Live)

M 22: MAIN COURSE III- (Fish/Seafood, either alone or as a combination) (Live)

M 26: MODERN ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) (Live)

M 28: NESCAFE TARIK COMPETITION (Live)

M 35: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE (Live)

#### **Penang Hospitality Challenge**

H 01: FRUIT FLAMBE CHALLENGE (Live)

H 02: TEAM TABLE SETTING CHALLENGE - TEAM OF TWO (Live)

#### <u>Day 2 – 23 October 2014 (Thursday)</u>

#### **Greenhorn Chefs Challenge (Junior)**

GH02: SWEET SENSATION (live)

GH07: THREE COURSE WESTERN SET (Display)

GH11: INDIVIDUAL FRUIT & VEGETABLE CARVING (Live)

GH13: MAIN COURSE I- (Poultry - Duck, Chicken & Game, either alone or as a combination) (Live)

GH18: TRADITIONAL NYONYA CUISINE - 2 JUNIOR CHEFS (Live)

#### **Master Chefs Challenge**

M 05: PASTRY SHOWPIECE II – SUGAR WORKS (Live)

M 07: BREAD SHOW PIECE (Live)

M 09: PLATED DESSERT (Asian/Continental) (Display)

M 11: PLATED DISHES (Display)

M 18: INDIVIDUAL FRUIT & VEGETABLE CARVING (Live)

M 20: MAIN COURSE I- (Poultry - Duck, Chicken & Game, either alone or as a combination) (Live)

M 24: TRADITIONAL NYONYA CUISINE - 2 CHEFS (Live)

M 30: PENANG CHAR KOAY TEOW (Live)

M 36: NESTLE DOCELLO DESSERT CHALLENGE (Live)

#### **Penang Hospitality Challenge**

H 03 : THE PROFESSIONAL BED MAKING CHALLENGE - TEAM OF TWO (Live)

#### **Tentative Competition Schedule**

(Schedule is subjected to change without notice)

#### **Battle of the Chefs 2014**

#### **Day 3 – 24 October 2014 (Friday)**

#### <u>Greenhorn Chefs Challenge (Junior)</u>

GH04: CONFECTIONARY (Display)

GH08: BUFFET PLATTER - Western or Asian (Display)

GH12: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team) (Live)

GH14: MAIN COURSE II- (Beef)

GH19: TRADITIONAL MALAY CUISINE - 2 JUNIOR CHEFS (Live)

GH21: US POTATOES CHALLENGE (Live)

#### **Master Chefs Challenge**

M 02: SWEET SENSATION (Live)

M 06: PETITE FOURS OR PRALINES (Display)

M 12: BUFFET PLATTER – Western or Asian (Display)

M 17: GROUP ICE CARVING (Team Event - 2 persons to a team) (Live)

M 21: MAIN COURSE II- (Beef) (Live)

M 27: MODERN WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) (Live)

M 29: ROTI CANAI COMPETITION (Live)

M 32: US POTATOES COOKING CHALLENGE (Live)

M 34: MAGGI IMPERIAL AWARD CHALLENGE (Live)

M 33: HOT PASTA DISH CHALLENGE (Live)

#### **Penang Hospitality Challenge**

H 04: FLAIR KING & MIXOLOGY COMPETITION (Live)

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

#### **Greenhorn Chefs Challenge (Junior)**

GH05: PLATED DESSERT (Asian/Continental) (Display)

GH09: AMUSE BOUCHE (Display) GH16: MAIN COURSE IV— (Lamb)

GH22: HOT PASTA DISH CHALLENGE (Live)

#### **Master Chefs Challenge**

M 08: CONFECTIONARY (Display)

M 13: AMUSE BOUCHE (Display)

M 19: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team) (Live)

M 23: MAIN COURSE IV- (Lamb) (Live)

M 25: TRADITIONAL MALAY CUISINE – 2 CHEFS (Live)

M 31: BROWN RICE COOKING CHALLENGE (Live)

M 36: NESTLE GOURMET ICE CREAM GORENG CREATION

#### **H Penang Hospitality Challenge**

H 05: WAITER'S RACE (Live)



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