



2nd Penang International

Halal Chefs Challenge 2015

2nd Penang International HALAL Chefs Challenge 2015

In conjunction with

6th Penang International Halal Expo & Conference 2015

30th January – 1st February 2015
SETIA SPICE 10 am – 8 pm

Organized by:



PRACTICAL CLASSES:

Class 01: 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.

JUDGING CRITERIA

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

Class 02: 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.

JUDGING CRITERIA

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and proper working technique. Correct utilization of working time and punctual completion.	0-10 points
Composition, Innovation & Originality 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.	0-20 points
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 03: MEE GORENG CHALLENGE

To prepare 2 plates of Mee Goreng within (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

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and proper working technique. Correct utilization of working time and punctual completion.	0-10 points
Composition, Innovation & Originality 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.	0-20 points
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 04: LAKSA "MALAYSIA"

To prepare and present 2 bowls of Modern Malaysian style LAKSA with your choice of Noodle and gravy or soup in 1 hour (60 min) - 1 bowl for tasting and 1 bowl for display. No pre-prepare ingredients, sauce or ready made pastes are allowed.

JUDGING CRITERIA

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

Class 05: TRADITIONAL NASI LEMAK

To prepare and present 2 plates of Traditional Nasi Lemak within a time limit of 60 Min (1 hour). The Nasi Lemak must be accompanied with Ikan Bilis (Anchovies), Egg, Peanuts, Cucumber and 2 main **Proteins** (choice of Beef, Lamb, Chicken, Squid, Fish or Prawns) - One (1) set for Display & One (1) Set for Judging. Presentation must be accompanied appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. No pre-prepared ingredients, sauces and/or ready made pastes are allowed.

JUDGING CRITERIA

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

Class 06: MODERN MALAYSIAN CUISINE

To prepare and present 2 sets of Modern Malaysian 3 Course Set Lunch consist of Appetizer, Main Course and Dessert within a time of 90 min (1.5 Hours) for 2 persons, one set for Display & One Set for Judging. Main Course must be accompanied with appropriate starch, vegetables, sauces and garnishes.

JUDGING CRITERIA

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

Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga – 2 CHEFS (Team Event)

To prepare and present, within 150 minutes (2.5 Hours), two sets of family style traditional MALAY CUISINE menu consist of Appetizer, Soup, Rice Dish, 3 Protein dishes (Choices of Poultry, Seafood or Meat), Vegetable dish and Dessert. One set for Display (4 persons) & one Set for Judging (2 persons). Presentation must be accompanied with appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

JUDGING CRITERIA

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

Class 08: Western MAIN COURSE I– (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 09: Western MAIN COURSE II– (Meat – Beef or Lamb, 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 10: MY BURGER

To prepare and present, 2 nos Malaysian Style Burger (Meat patty in bun) with assorted condiments within a time period of 45 minutes - 1 (one) plate for display & 1 (one) plate for judging. Burgers may include any combination of condiments, spreads, sauce, cheese & topping. Every components of burger must be place between the bun or bread. Unadorned wooden skewers may be used to hold burger in place for presentation. Garnishes & side items may be served with the burger. The patty & ingredients must not be pre-cooked in anyway prior to inspection at the beginning of the competition.



Penang Chefs Challenge

Date: **29th - 31th May 2014**

Venue: **SPICE ARENA**

Class 11: HIGH TEA SET

To prepare and present 2 Snack Plates consist of 6 type of finger food (3 Savory & 3 Sweet) each with a standard bite size of 1" x 2" per item within a time of 90mins (1.5 hours) - 1 set for display and 1 set for tasting.

JUDGING CRITERIA for Class: 8, 9, 10 & 11

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

- Recipes are required in the kitchen.
- Pre-sliced vegetables and basic sauce/stock are allowed.
- Competitors to bring own plates & kitchen utensil.
- Judges will taste your exhibits on flavors, textures and presentations.
- Organizer will provide Open Ring Stove, Working Tables and Shared Washing Basin.

PATISSERIE – LIVE

Class 12: 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 Planned arrangement of materials for trouble-free working, the work station to be kept neat and tidy.	0-20 points
Presentation & General Impression Depending on materials 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, it also should be eye appealing.	0-50 points

Class 13: SWEET SENSATION

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

Note:

- The competitors have 2 hours to prepare the 2 different plated 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, knives, 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.
- Competitors to bring own plates and kitchen utensils.
- 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.	0-10 points
Correct preparation 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.	0-10 points
Practical, up-to-date presentation and overall impression of the dessert Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage.	0-40 points
Taste The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will also be judged.	0-40 points

PATISSERIE – DISPLAY

Class 14: MODERN MALAY STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exceeding 150 cm in height. All tiers to incorporate a wedding design of a Malay Theme. 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 exceeding 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.

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 15: PLATED DESSERT (Asian/Continental)

To display a variety of 4 different types plated 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 Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color.	0-10 points
Degree of Difficulty/Creativity Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.	0-10 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern patisserie.	0-30 points
Practical and Up-To-Date Serving 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.	0-20 points
Presentation/Innovation 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.	0-30 points

ARTISTIC – DISPLAY

Class 16: FRUIT & VEGETABLE CARVING – Theme: Wedding Bells

To display a set of fruits and vegetables carvings with a theme of **Wedding Bells**. Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm x 90cm • Maximum height: 90cm.

Class 17: “HANTARAN” (Wedding Offering)

To display a “Hantaran” (Wedding Offering) with the appropriate ingredients that suits the occasion. Part of the “Hantaran” must be edible ingredients. Points will be given base on Creativity, Degree of Difficulty, Originality and Presentation.

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



Penang Chefs Challenge

Date: **29th - 31th May 2014**

Venue: **SPICE ARENA**

ARTISTIC - PRACTICAL CLASSES

Class 18: INDIVIDUAL FRUIT & VEGETABLE CARVING - Theme: Prancing Horse

To execute a fruits & vegetables carvings within a time limit of **120 minutes (2 hours)** with the theme **Prancing Horse** and display upon completion. No pre-slicing, peeling, carving or pre-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 **Pumpkin, Honey Dew, White Radish, Papaya and Yam.**

No adhesive glue is allowed. Display table allotted; 150cm x 90cm

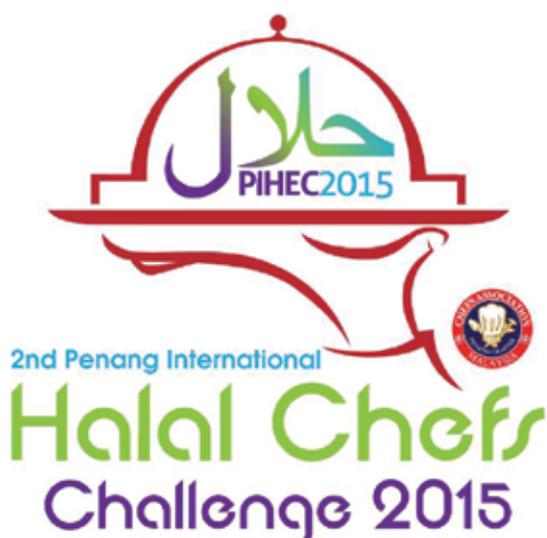
Class 19: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team)

To execute a Free Style Fruit & Vegetable Carvings within a time limit of **120 Minutes (2 hours)** with a theme **Auspicious Celebration** and display upon completion. No pre-slicing, peeling, carving or pre-preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. 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 and Yam.**

No adhesive glue is allowed. Display - 150cm x 90cm & Working Table - 180cm 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



In conjunction with
 6th Penang International Halal Expo
 & Conference 2015
30th January – 1st February 2015
 SETIA SPICE 10 am – 8 pm

Organized by:



Entry Fees for 2nd Penang International Halal 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.

Class 01: Malay Traditional Ethnic Ketupat & Rendang Challenge	RM150.00
Class 02: Roti Canai Competition	RM150.00
Class 03: Mee Goreng Challenge	RM150.00
Class 04: Malaysia Laksa	RM150.00
Class 05: Traditional Nasi Lemak	RM150.00
Class 06: Modern Malaysian Cuisine	RM150.00
Class 07: Traditional Malay Cuisine - Hidang Sekeluarga - 2 Chefs (Team Event)	RM300.00
Class 08: Western Main Course I-(Fish/Seafood, either alone or as a combination)	RM150.00
Class 09: Western Main Course II-(Meat - Beef or Lamb, Poultry(Duck, Chicken & Game)	RM150.00
Class 10: My Burger	RM150.00
Class 11: High Tea Set	RM150.00
Class 12: Dress A 2 Tier Cake - Team of 2 Chefs	RM300.00
Class 13: Sweet Sensation	RM150.00
Class 14: Modern Malay Stylish Wedding Cake	RM150.00
Class 15: Plated Dessert (Asian/Continental)	RM150.00
Class 16: Fruit & Vegetable Carving - Theme: Wedding Bells	RM150.00
Class 17: "Hantaran" (Wedding Offering)	RM150.00
Class 18: Individual Fruit & Vegetable Carving - Theme: Prancing Horse	RM150.00
Class 19: Team Fruit & Vegetable Carving (2 Persons to a team)	RM300.00

Participants can go online for registration, please follow our update on website www.battleofthechefs.com.my Online Registration Starts on **7th Nov 2014**.

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

Closing Date: 10th January 2015

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 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

MOST OUTSTANDING PENANG INTERNATIONAL HALAL MODERN CUISINE CHEF AWARD

Comes with a cash reward of **RM 1000.00**, trophy, medal, certificate 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 4 (FOUR) classes, in the following:-

Class 06: MODERN MALAYSIAN CUISINE

Class 08: Western MAIN COURSE I– (Fish/Seafood, either alone or as a combination)

Class 09: Western MAIN COURSE II– (Meat – Beef or Lamb, Poultry (Duck, Chicken & Game) either alone or as a combination

Class 10: MY BURGER

MOST OUTSTANDING PENANG INTERNATIONAL HALAL MALAY CUISINE CHEF AWARD

Comes with a cash reward of **RM 1000.00**, trophy, medal, certificate 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 4 (FOUR) classes, in the following:-

Class 01: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE

Class 02: ROTI CANAI COMPETITION

Class 03: MEE GORENG CHALLENGE

Class 04: MALAYSIA LAKSA

Class 05: TRADITIONAL NASI LEMAK

Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga – 2 CHEFS (Team Event)

MOST OUTSTANDING PENANG INTERNATIONAL HALAL CHEF ARTIST AWARD

Comes with cash reward of **RM1000.00**, trophy, medal, certificate 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:

Class 16: FRUIT & VEGETABLE CARVING – Theme: Wedding Bells

Class 17: "HANTARAN" (Wedding Offering)

Class 18: INDIVIDUAL FRUIT & VEGETABLE CARVING - Theme: Prancing Horse

Class 19: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team)

MOST OUTSTANDING PENANG INTERNATIONAL HALAL CHEF PATISSIER AWARD

Comes with cash reward of **RM1000.00**, trophy, medal, certificate 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:

Class 11: HIGH TEA SET

Class 12: DRESS A 2 TIER CAKE - Team of 2 Chefs

Class 13: SWEET SENSATION

Class 14: MODERN MALAY STYLISH WEDDING CAKE

Class 15: PLATED DESSERT (Asian/Continental)

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.
4. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
5. Every exhibit must be a bona fide work of the competitor.
6. 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).
7. 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
8. 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.
9. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions
10. 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.
11. 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.
12. All the competitors must collect their certificate of participation before 3.00pm on the competition day.
13. The judges' decisions are final.
14. 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.
- 15. Strictly NO alcohol is allowed to be used in the dish or as accompaniment e.g.: Beer, Wine, Spirits and etc.**
- 16. Strictly No Pork & part of pork infused are allowed to be used for all dishes.**
- 17. All ingredients must be from Halal origin & certify by Jakim**
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. Organizer will not be responsible for loss of property or utensils.
21. All display plates shall not bare any company / hotel logo prior to judging.
22. The organizing committee reserved the rights to rescind, modify, add on or minus off, any part or whole 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

1. 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.
2. 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.
3. 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.
4. 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.
5. Competitors must bring their own plates.
6. No supplementary equipment will be available. Competitors must bring all their required items.
7. The organizers will not be responsible for loss or breakage of competitors' belongings.
8. 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.

Hot Cooking Practical - Important Notes

Salad	- Can be cleaned and washed but not portioned
Vegetables/ Fruits	- Peeled, cut, but not cooked
Pastas & Dough's	- Can be prepared but not cooked
Fish/Seafood/Shellfish	- Cleaned, filleted but not portioned or cooked
Lamb/Beef/Chicken	- Can be portioned but not cooked
Mousses	- Need to be made in the 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

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