



## JEDDAH OPEN COOKING CHAMPIONSHIP & SALON CULINAIRE 2018

### COMPETITION PROGRAM

Date	20-23 MAR 2018
Venue	Jeddah Centre for Forums & Events, AlHarithy, Jeddah, Saudi Arabia
Secretary Opens	Open from 4:00 P.M. to 10:00 p.m.
Visitors	Salon Exhibition will be open to the public at 4:00 PM
Clearing Time	Clearance of exhibits at 10:00 PM
Award Presentation	Awarding ceremony will be held at the last day of competition at the venue(09:00pm)

### COMPETITION CATEGORIES

## "Salon Culinaire & Live Cooking Competition 2018"

#### Category A: Tapas / Finger Foods/Snacks/ Hors' D Oeuvre (Static)

- ❖ To display 5 different kinds of Tapas, bite size, in 6 separate portions
- ❖ 30 pieces on tray + 1 show plate with 5 pieces as serving display. Presented cold to represent hot where applicable.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ Name of each Tapa/ Hors' D'oeuvre
- ❖ Ingredient listing required

#### Category B: Five-Course Menu (Static)

- ❖ Cold Starter, Soup, Middle Course, Main Course, Dessert. Presented cold to represent hot where applicable. Each dish should be individually displayed, as it would be served on the table. Menu must be balanced and theme based.
- ❖ Static display with aspic work (not eatable, though hot presented cold)
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ Menu and Recipes of each dish required

#### Category C: Plated Desserts with Showpiece (Static)

- ❖ To display three different plated desserts, with Showpiece. The plated desserts and Showpiece have to be in harmony, and theme based. The Showpiece should be of edible products only like: Chocolate, sugar, pastillage etc.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ Name of dish and ingredient list required



### **Category D: Petit Fours/Friandises/Pralines/Nougatines with Showpiece (Eatable)**

- ❖ To display five different kind of Petit Fours, Friandises/Pralines/Nougatines, six pieces of each kind. 5x6 plus 1x5 as tasting plate. **Petit Fours will be tasted.**
- ❖ The Petit Fours and Showpiece have to be in harmony, and theme based.
- ❖ The Showpiece should be of edible products only like: Chocolate, sugar, pastillage etc.
- ❖ Table space allocated: 90 cm x 80 cm.
- ❖ Recipes of each kind required

### **Category E: Novelty Cake (Static)**

- ❖ To display one dummy cake, factice base, no filling / sponge / cream.
- ❖ Size to be served 30cm diameter, free shape.
- ❖ Theme should be based on special events like Mother's day.
- ❖ Topping and decoration have to consist of edible products only.
- ❖ Table space allocated: 50 cm x 50 cm

### **Category F: Wedding Cake (Static)**

- ❖ To display a three layer Wedding Cake (dummy).
- ❖ The dimensions including base or stand should not exceed 90 cm width and one meter height.
- ❖ Topping and decoration have to consist of edible products only (Sugar icing, Gum paste, Fondant).
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ The top layer will be tasted (base & middle layer must be Styrofoam, the top layer a real tasty cake)

### **Category G: Decorative Showpiece (Static)**

- ❖ To display an artistic Showpiece of competitor's own choice of edible materials. Only natural raw materials should be used for making the Showpiece.
- ❖ The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ No external support or taped wire allowed.

**Competitor should identify on registration form which of the materials below will be used to make the Showpiece.**

- A. Sugar
- B. Pastillage
- C. Chocolate



- D. Marzipan
- E. Butter
- F. Cheese
- G. Baked Bread Dough
- H. Salt Dough
- I. Fruit or Vegetable Carving
- J. Chocolate Carving

### **Category H: Special Arabic Sweets Session, Chocolate Presentation (Eatable)**

- ❖ To display a tray of Arabic Sweets in traditional way, local style or
- ❖ To displace a tray or base with wrapped Chocolates for a Wedding, Baby Birth, Birthday, etc. like done under local circumstances.
- ❖ The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ Judging criteria is only on presentation.
- ❖ Table space allocated: 90 cm x 80 cm

### **Category I: Live Cooking Competition, Signatory Dish (Chicken, Meat, Fish, Pasta)**

- ❖ Competitors should prepare, cook and present main course for two (2) covers each within 45 minutes.
- ❖ Competitors should submit the recipe of the dishes to be cooked on the day of Competition.
- ❖ Competitors have to cook main courses according to the recipes submitted to SACTC.
- ❖ Competitors have to utilize good fresh quality products in the dishes.
  
- ❖ All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- ❖ Judging will be on speed, creativity and innovativeness, taste, nutrition and health, balance and harmony of menu, low waste, and correct preparation, cutting and slicing skills, utilization of food products, clean and neat method of working as well as competition spirit:
  
- ✓ Washed and peeled vegetables.
- ✓ Meat and fish glazes.
- ✓ Basic stocks and sauces.
- ✓ Uncooked prepared pastry.

**NOTE: Pre-cooked or baked items are NOT allowed.**



## **General Rules for all Live Cooking Competitions & Categories**

All Competitions are open for the participation of Saudi or Foreign National Professional Chefs, Trainees, Commis, Pastry and Bakery Chefs and Kitchen Artists.

Competitions will take place from 20 – 23 MAR 2018, at the Al-Harthy Exhibition, Jeddah, Kingdom of Saudi Arabia. Organizers will notify each competitor of exact day and time of competition once registrations are completed. Competitors should show up on time specified by organizers for the Competition. **Late arrivals will lead to disqualification from competition.**

**Competitors should wear complete Chef's Uniform (Chef's Jacket, Chef's Trousers, Apron and head cover) during set-up, competition and at the award ceremony. Prizes will only be awarded to chefs wearing complete chef's uniform.**

### **Equipment Live Cooking Kitchens**

The following equipment will be available for each participant in the live cooking kitchen:

- ✓ Work tables.
- ✓ Refrigerators (sharing with fellow competitors).
- ✓ 3 plate electrical/ or gas stoves with under counter oven (sharing with fellow competitors).
- ✓ Convection ovens
- ✓ Garbage bin

The participants must bring all needed small equipments and kitchen utensils (such as cutting Boards, Knives, Pots, Pans, Bowls, Blenders, Plates), as well as any other materials needed to cook and serve.

Extra points will be added or deducted depending on your clean and neat working habit. It is imperative that you return your working area in spotless condition **(Leaving a work place dirty will lead to high deductions up to disqualification)**. Chefs are advised to bring along their own materials such as soap, disinfectant, towels, paper towels, gloves etc, all they need to keep their work station clean during the time of competition.

Judges will be briefed to mark up competitors who, in their opinion, show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks, including butchery, filleting and trimming in the time allocated for the competition.

The jury acknowledges that some mise-en-place will be required. Except where mentioned different in the competition rules the general criteria permits the following mise-en-place items only:

- ✓ Washed and peeled vegetables.
- ✓ Meat and fish glazes.
- ✓ Basic stocks and sauces.
- ✓ Uncooked prepared pastry.



**NOTE: Pre-cooked or baked items are NOT allowed.**

All competitors will be judged on their teamwork and collegial spirit while competing.

Specific judging criteria are listed with each competition in this booklet. Please read the judging criteria for each competition carefully to concentrate your efforts on the criteria you will be judged upon.

### Certificates, Awards & Prizes

All participants of individual as well as team competition will receive certificate of participation of the day of the competition if minimum achievement of points not less than 60%.

Only if specified different at the competition category, all prizes and awards for each competition are as follows:

SARCA/SACTC Gold Medal with Distinction	100%
SARCA/SACTC Gold Medal + Award Certificate	90 -99%
SARCA/SACTC Silver Medal + Award Certificate	80 - 89%
SARCA/SACTC Bronze Medal +Award Certificate	70 - 79%
SARCA/SACTC Merit Certificate	60 - 69%

### Category K: Live Sandwich Competition

- Competitors have to prepare two different cold innovative Sandwiches each within 45 minutes.
- Sandwiches must be eatable with the hands and while standing, **easily consumed without a fork or knife.**
- Ingredients can be cooked under the condition that they can be eaten cold.
- Chefs should integrate in their Sandwiches a variety of different products.
- Chefs should bring their own choice of base for the Sandwich such as bread, toast, rolls etc. and all components, and garnishes to make their Sandwiches.
- **Garnishes and components should be brought unprepared, not trimmed, cut, sliced or cooked.**
- The concept is to see creative new ideas for cold Sandwiches.
- Judging will be on speed, creativity and innovativeness, health and nutrition value, taste, low waste, correct preparation, cutting and slicing skills, utilization of Various product range and clean and neat method of working, as well as competition spirit.

#### Prize per Participant

SARCA/SACTC Gold Medal with Distinction	100%
SARCA/SACTC Gold Medal + Award Certificate	90 -99%
SARCA/SACTC Silver Medal + Award Certificate	80 - 89%
SARCA/SACTC Bronze Medal +Award Certificate	70 - 79%
SARCA/SACTC Merit Certificate	60 - 69%

## Category L: Mezze Competition Live

- Chefs have to prepare, cook and present 5 different varieties of Mezze dishes, either 3 cold and 2 hot, or 2 cold and 3 hot, to competitor's own choice within 60 minutes (1 hour).
- The Mezze should be Middle Eastern Cuisine **ONLY** presented in a modern style.
- Chefs have to submit the recipe of their dishes in English, which includes the ingredients and method of preparation. Recipes should be displayed next to each Mezze dish.
- Some of the ingredients may be pre-cooked (e.g. chick peas, aubergines etc), however, none of the ingredients should be mixed together beforehand.
- Remember competitors should show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks in the time allocated for the competition.
- Judging will be on speed, creativity and innovativeness, taste, nutrition and health, low waste, correct preparation, cutting and slicing skills, authenticity of dishes, clean and neat method of working as well as competition spirit.

### **PRIZE PER PARTICIPANT:**

SARCA/SACTC Gold Medal with Distinction	100%
SARCA/SACTC Gold Medal + Award Certificate	90 - 99%
SARCA/SACTC Silver Medal + Award Certificate	80 - 89%
SARCA/SACTC Bronze Medal + Award Certificate	70 - 79%
SARCA/SACTC Merit Certificate	60 - 69%

## Category M: Carving Competition (Vegetable, Fruit, Butter, Cheese & Chocolate)

- Competitors should execute a freestyle fruit and vegetable carving Showpiece or display within a total time limit of one hour.
- Competitors should bring their own carving tools and cutting board.
- Competitors should bring their own fruits or vegetables.
- Garbage can and worktable will be provided by organizers.
- **No power tools allowed.**
- No pre-slicing, carving or preparation of vegetables or fruits is allowed before the competition begins.
- Competitors are free to make one Showpiece out of one fruit or vegetable or a fruit and vegetable carving display, but they should finish within one (1) hour time limit.
- **The use of wires, tooth picks or other supporting tools are not allowed in the Showpiece or display.**
- Judging will be on speed, creativity, mastery of carving techniques and beauty of end product / show piece or display, clean and neat method of working.



## **Category Z: BLACK BOX COMPETITION**

A team of 3 chefs will plan, prepare, cook and present a 3-course meal (starter – main course – dessert) for 3 persons within 1 hour and 20 minutes from a basket of ingredients supplied by the organizers. The product list of the mystery basket will be provided to Teams twenty (20) minutes before the competition. The menu must be handed to the judges (neatly written in English) not later than 20 minutes from the start of the competition. The dishes will be presented in course sequence. The use of a kitchen porter is allowed. Practicing chefs/cooks are not allowed to act as kitchen porters. All equipment has to be provided by the competitors. Prepare 3 plates each for every course.

Dishes must be served as following:

- After 40 minutes the appetizers
- After 50 minutes the main course
- Before 60 minutes over, serve the desserts

### **Prize per Participant**

SARCA/SACTC Gold Medal with Distinction	100%
SARCA/SACTC Gold Medal + Award Certificate	90 -99%
SARCA/SACTC Silver Medal + Award Certificate	80 - 89%
SARCA/SACTC Bronze Medal +Award Certificate	70 - 79%
SARCA/SACTC Merit Certificate	60 - 69%

## **JUDGING CRITERIA**

The Judging Committee's decision is final.

No change or appeals are allowed.

The maximum points per exhibit for all categories are composed as follows:

SARCA/SACTC Gold Medal with Distinction	100%
SARCA/SACTC Gold Medal + Award Certificate	90 -99%
SARCA/SACTC Silver Medal + Award Certificate	80 - 89%
SARCA/SACTC Bronze Medal +Award Certificate	70 - 79%
SARCA/SACTC Merit Certificate	60 - 69%

### **FOR CATEGORIES A, B & C**

Five Course Menu Static, Plated Desserts with Showpiece

Presentation	25 Points
Practical Up-to-Date Serving	25 Points
Composition Innovation	25 Points
Correct Preparation & Hygiene	25 Points



#### FOR CATEGORIES E, G, H & M

Novelty Cake / Wedding Cake / Decorative Showpieces/ Arabic Sweets/ Chocolate Display/ Carvings

Suitability in Complementing Food Displays	15 Points
Presentation & General Impression	35 Points
Technique & Degree of Difficulty	50 Points

#### FOR CATEGORIES D, F, I, J, K & L

Live Cooking Competition (Chicken, Meat, Fish, Pasta)/ Mezzeh Competition/ Live Sandwiches

Timing	5 Points
Mise en Place & Cleanliness	10 Points
Correct Preparation	15 Points
Arrangement & Presentation Innovation	20 Points
Taste	50 Points

#### COMPOSITION, ORIGINALITY

Ingredients and side dish must be in harmony with the main piece as to quality, taste and color. For classical dishes, the original recipe is applicable (in case of doubt, Escoffier shall prevail). Dishes must exhibit modern culinary art, served up in an efficient manner, i.e., dishes carefully prepared and finished that may be considered to constitute wholesome and healthy nourishment.

#### CORRECT PREPARATION

Appropriate culinary preparation free of unnecessary additions and ingredients. Dishes conceived hot have to be exhibited cold and must be glazed with aspic (for presentation purposes only). **Category A, B & C**

#### PRACTICAL, UP-TO-DATE SERVING

Economy and time spent have to be taken into consideration. Plated dishes should correspond to actual service. Plate bottoms must not be mirrored and must not be of porous materials. Bases and inedible presentation materials are not to be used. Small croutons are not considered to be bases.

#### PRESENTATION

Food items utilized must be in harmony as to quantity and the number of persons indicated. Judges have the right to take out any portion or display that does not correspond with the correct ingredients used.

#### MENU, INGREDIENT LIST AND RECIPES

Menu can be displayed anyway, you chose. Recipe **MUST** be typed including precise weight - ingredient and method of cooking (short version). Ingredient list **MUST** be typed including precise weight - ingredient. Any menu or list must be typed in English.





### **DEGREE OF DIFFICULTY**

The degree of difficulty involved in the creation of the Wedding Cake, Novelty Cake and Decorative Showpiece.

### **ARTISTIC ACHIEVEMENT**

The Wedding Cake, Novelty Cake, and Decorative Showpiece displayed should show enthusiasm on the principles of ethics and aesthetics.

### **CREATIVITY**

Individual ideas must be developed and realized in an original way using culinary materials. It should be possible to see the novelty of the display spontaneously.

### **AWARDS & CERTIFICATES**

#### **Certificate of Participation**

Competitors who have completed their classes for which they have been registered will each receive a Certificate of Participation on the day of their participation during the Salon if the scoring is not below 60 points.

#### **Medals & Award Certificates**

The respective medals and certificates will be awarded to any competitor if he attains points as follows:

Gold With Distinction	100 Points
Gold	90-99 Points
Silver	80-89 Points
Bronze	70-79 Points
Merit Certificate	60-69 Points

### **IMPORTANT:**

1. No religious, political or sexual related displays and or Showpieces will be allowed for the Exhibition, these items will not be judged and will be removed by the jury.
2. All Exhibits will be judged on the day of Exhibition. All winners will be announced during the Award giving ceremony on 12<sup>th</sup> May 2016 at 9:00 p.m. at the same venue of competition for all the Merit, Bronze, Silver & Gold Medals.
3. Medals and Certificates will be awarded daily at the discretion of the judges subject to a satisfactory standard being reached in each category.
4. In case of dispute, the guidelines as laid down by WACS will apply. The Judging Committee for all categories will comprise of international experienced professional Executive Chefs, and Pastry Chefs with certification of WACS.



5. Any medals or certificates that are not accepted by the competitor or his/her helper at the presentation ceremony will be withheld, unless prior arrangements are made with the organizers.- Medals and certificates presentation ceremony will be held for all categories on 12<sup>th</sup> May 2016 at 9:00 p.m.

### **RULES AND REGULATIONS OF PARTICIPATION**

**Please read the following carefully. The instructions herein are mandatory. None compliance with any of the points mentioned could lead to disqualification.**

1. The **Saudi Arabian Chef Association (SARCA) & Saudi Arabian Chefs Table Circle (SACTC)**, a member of the World Association of Chefs Societies (WACS), is the body responsible for the salon and the investiture of the Salon Organizing Committee.
2. All competitors and assistants **MUST wear freshly laundered chef's uniform (no jeans allowed)** with headgear when setting up, and during the award presentation ceremony. If a competitor or/and his assistance is incorrectly dressed during the setting up or the award presentation ceremony he/she will either be disqualified or the awards will be withdrawn from him/her.
3. Competitors should attend to unpack and display their exhibits on the day and time specified by the committee.
4. While it is in the best interest of competitors to keep their exhibits in a clean and attractive condition, NO exhibits may be removed until the specified time for removal, nor will any interference with goods entered for the competition be allowed after exhibits have been submitted for judging.
5. All exhibits of perishable nature must be removed as specified by the committee, failing to do so the committee shall have the authority to disperse, remove or destroy any exhibit not removed by the exhibitor. TIME FOR CLEARING THE EXHIBITS WILL BE DAILY AFTER 10:00PM.
6. Exhibits MUST be of EDIBLE PRODUCTS ONLY **(except dummy wedding cake and dummy novelty cake bases)**.
7. Competitors must ensure that no name/logo of their organization/hotel is visible to the judges during judging.
8. Competitors please NOTE that points will be deducted if the complete or part of the display is not kept within the space limit allocated.
9. The organizer shall not under any circumstances be responsible for the loss or damage of any exhibit, goods, and dishes or personnel belongings. However, reasonable precautions will be taken to avoid loss or damage.



10. All exhibitors and competitors at the JEDDAH OPEN COOKING CHAMPIONSHIP 2016 assign all rights concerning menus, recipes, videos, photographs, sound recording, advertisement etc. to the Saudi Arabian Chefs Table Circle and organizers.
11. The organizer is entitled to cancel or postpone the Salon, or alter the duration, timing or schedule of the event.
12. The organizer reserves the right to cancel any category or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
13. The registration fees are not refundable in case of cancellation or withdrawal of the competitor.
14. The organizer reserves the right to redefine, modify or add to any of the above rules and conditions and their interpretation of these is final.

## **GUIDELINES**

### **General**

Culinary Art exhibitions are the show window of the profession and should serve daily practice, give junior cooks new ideas and inform a broader public of the progress in Culinary Art. For economic and personal reasons, exhibits should reach the greatest effect by simple means. Judges will recognize the personal skill and performance of the exhibitor. For exhibitors and judges, the following guidelines shall apply.

### **Exhibits**

Exhibits must be designated correctly. In order to get appropriate recognition by the judges, the exhibitor must exhibit the entire category requirement in that day.

#### **1. Composition**

- ❖ Ingredients and side dishes have to be in harmony with the main piece as to quality, taste and color.
- ❖ For classical dishes, the original recipe is applicable (in case of doubt, Escoffier shall prevail).
- ❖ Platters must not present pompously piled up classical ideas, but modern culinary art served up in an efficient manner, i.e. dishes carefully prepared and finished that may be considered to constitute wholesome and healthy nourishment in the sense of dietetics.

#### **2. Correct Preparation**

- ❖ Appropriate, culinary impeccable and healthy preparation, free of unnecessary additions and ingredients. The exhibitor assures that the exhibits have been produced and prepared completely by himself, or the registered team members. If this assurance is not given, the jury will not judge the exhibit. Clean, correct cut of meat.
- ❖ Meat English style has to be roasted a point, i.e. pink, so that no blood comes out in the process of glazing with aspic.

- ❖ The platter should not look unattractive by meat and vegetable juices. - Vegetables have to be cut in an exact expert way.
- ❖ For better preservation, side dishes should not be overcooked.
- ❖ Artificial thickening may be used for whipped cream, whipped egg white, creams etc.
- ❖ Dishes, conceived hot but exhibited cold, must be glazed with aspic (for preservation purposes).

### 3. Practical and Modern Serving

- ❖ Economy and time spent have to be taken into consideration.
- ❖ Plate dishes should correspond to actual service, rule of dump: 1/2 of a la carte dish.
- ❖ Pompous plates should not be used.
- ❖ Plate bottoms must not be mirrored.- Meat slices have to be arranged before the remaining piece of meat with the cut in the direction of the viewer, and not as they fall when cut, to allow the guest to serve himself quickly and without any difficulty.
- ❖ Artificial ways of serving, salad leaves, bunches of parsley, tomato halves & roses, radishes, whole Truffles do not belong on a cold or hot restaurant plate.
- ❖ Egg dishes are served on glass or china plates only.
- ❖ If eggs are served on silver plates, they must not get in touch with the plate.
- ❖ Paper should only be used under dishes fried in the frying pan, not otherwise.
- ❖ If textile napkins are used, they should be underlined by paper doilies.
- ❖ Meat, fish, vegetables and sweets should not get in touch with textile.
- ❖ Small croutons are not considered to be bases.
- ❖ Plate rims should remain free.
- ❖ Tinfoil, wax, wood and similar things do not go together with cooked dishes and have to be avoided.
- ❖ The coloring of aspic, especially in color glazing and unrelated for the treatment of food, is unsanitary and undesirable.
- ❖ If fruits are used, meat should be garnished only with small fruits, thin fruit slices, etc.

### 4. Presentation

- ❖ The size of the plate must be adequate to the dish and the number of persons.
- ❖ Dishes should be nicely served and be in perfect harmony.
- ❖ Main dish and decoration should be in conformation as to size and colors.
- ❖ The weight of a serving should correspond to normal, consumable quantities and according with regulation rules.
- ❖ The plates should not give the impression of being overloaded.
- ❖ If necessary, side dishes have to be served separately.
- ❖ Sauceboats should be filled to 1/2 only.
- ❖ Vegetables which are not precisely cut or which are formed into shapes lead to a reduction of points.

### 5. Difficulties and Work Expended

- ❖ Taking into consideration that victuals are employed, the judgment is primarily based on the artistic work but also on the degree of difficulty and the work expended.

**End**