

4th Edition

HORECA JORDAN 2017

RULES & REGULATIONS



*Hospitality
Salon
Culinair*



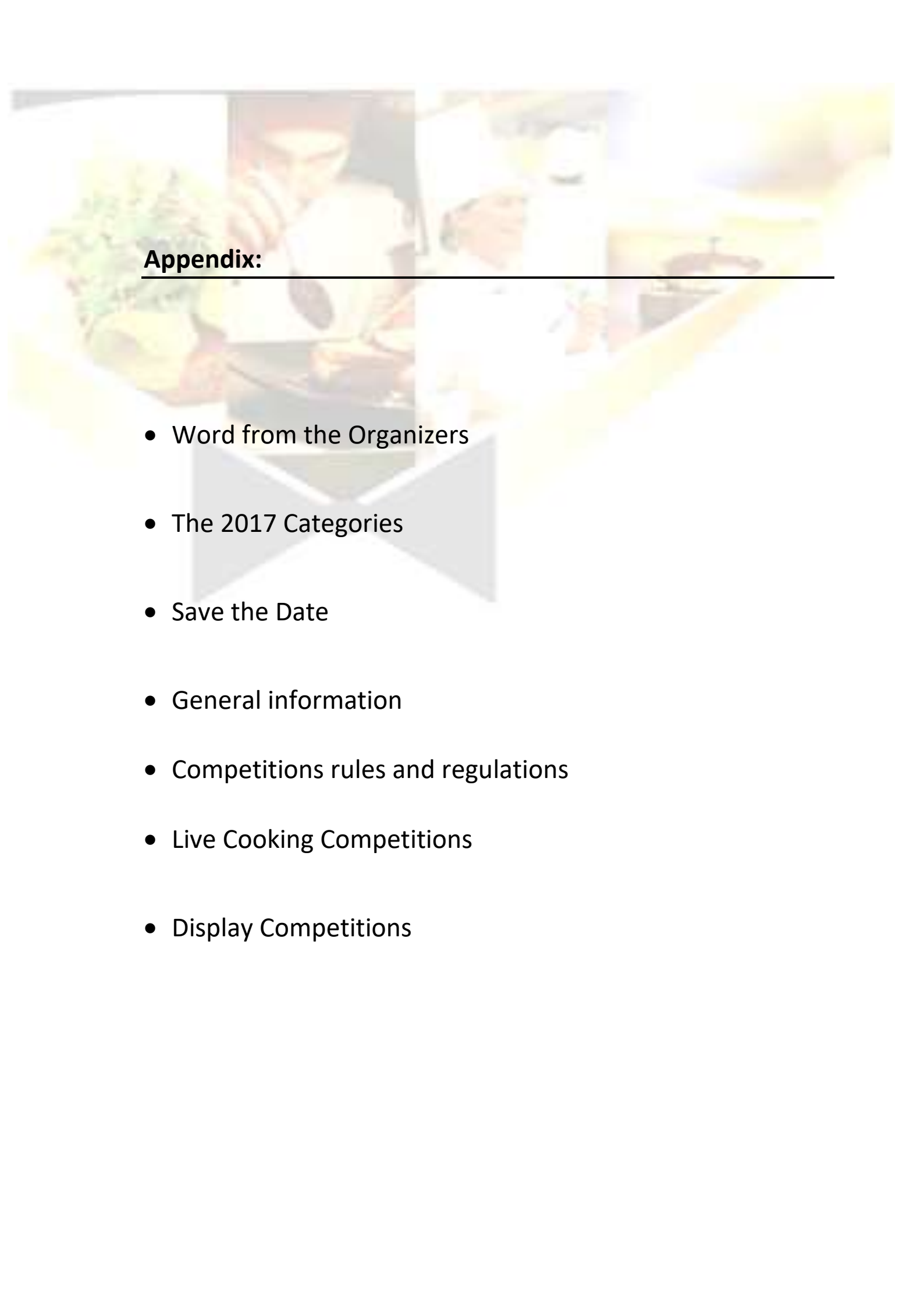
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The Jordanian
Chefs Association
جمعية الطهاة الاردنيين



Appendix:

- Word from the Organizers
- The 2017 Categories
- Save the Date
- General information
- Competitions rules and regulations
- Live Cooking Competitions
- Display Competitions



Dear Participants,

After the success of Past Editions, we are delighted to welcome you to the 4th edition of “Hospitality Salon Culinaire” during HORECA JORDAN 2017; this manual gives you some useful information about the organization of the event and the competition.

We are very excited to announce that The Hospitality Salon Culinaire Gold medalists will be eligible for fastrack auditions for SEASON 3 of TOP CHEF - MBC TV program.

Should you need any further information please don't hesitate to contact:

Ms. Nuran Al Turk
Tel: +962-6-464 2501,2,3
Email: Admin2@lawrenceconferences.com

Good luck to all participants,

Thuraya Hussein
Chairperson & CEO
Lawrence & Hussein Consult



CATEGORIES

Category A-Live Cooking

- A1- Meat
- A2- Seafood
- A3- Market Basket
- A4- Contemporary Jordanian Cuisine
- A5- Pasta
- A6- Cold/Hot Sandwiches
- A7- Burger
- A8- Asian Cuisine
- A9- Junior Chef Competition
- A10- Sushi Competition
- A11- Fruits & Vegetables Carving

Category B-Display Competitions

- B1- Show Platter Meat, Poultry or Fish (Terrine)
- B2- Three Course Menu
- B3- Tapas
- B4- Wedding Cake
- B5- Best Macaron *NEW*
- B6- Best Éclair *NEW*
- B7- Theme Celebration Cake Theme: Circus *NEW*
- B8 -Bread Creation (Baguette) *NEW*
- B9- Sugar & Chocolate Showpiece
- B10- Plated Desserts

SAVE THE DATES

Competition Dates

The competition will take place on the 10, 11, 12 of October 2017

Competition schedule

Will be sent to all participants at least 10 days prior the competition

Registration Fees

Registration Fees per competitor and per competition:

Jordanian Chefs Association Non-Members JD150 + 16 % tax

Jordanian Chefs Association Members JD100 + 16% tax

Registration Deadline

Registration Deadline for all competitions is the 25 of August, 2017 including all payments.

HORECA JORDAN holds the right to refuse any competitor who did not register on time or did not pay the registration fees in Full.

Contact person for Registrations:

Ms. Nuran Al Turk

+962-6-464 2501 /2/3

Admin2@lawrenceconferences.com

Live Chat Meeting

All participants are invited to a meeting with the committee and judges on Monday 9 October, 2017 at Zara Expo Auditorium at 3:30 PM to ask all their questions and take all required information related to the competition.

Badges Pick Up and Kitchens Visit

All participants can pick up their badges and check out the location and kitchen equipment after the live chat meeting on 9 October, 2017 at Zara Expo Auditorium

All participants should wear their chef's uniform at Live Chat for the Group Photo

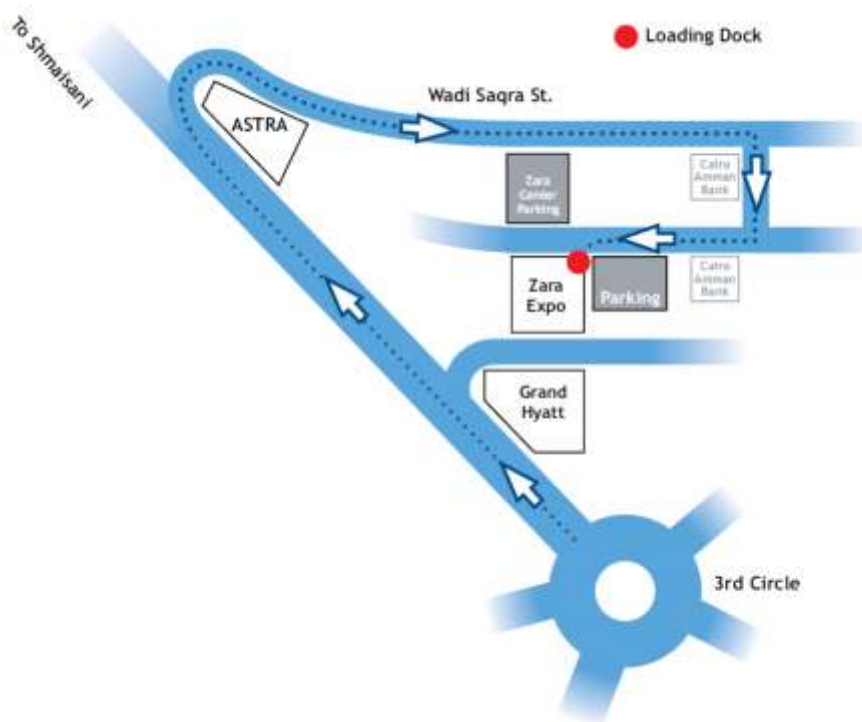
Award Ceremony

Gold medals will be distributed at the Award Ceremony taking place on 12 October, 2017

GENERAL INFORMATION

- The Organizers reserve the right to remove, change or add to the rules and regulations
- The Organizers reserve all rights to the recipes used and the photographs taken during the event
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings
- **All participants should wear their chef's uniform at the awards ceremony**
- Participants must show their personal ID and badge in order to enter the Salon Culinaire Area
- Every establishment will receive helper's badges depending on the categories participation number; helpers must go outside the competition area once the competition starts
- All participants must be present at the competition in their chef's uniform with no establishment logos
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the Organizers
- It is preferred for competitors to use the products of Hospitality Salon Culinaire Sponsors Only

- **PARTICIPANTS' ENTRANCE IS FROM THE LOADING DOCKS ONLY**



AWARDS

The World Association of Chefs Society - WACS system of awarding medals is applicable as follows:

60 to 69 Points is Merit Certificate

70 to 79 Points is Bronze Medal and Certificate

80 to 89 Points is Silver Medal and Certificate

90 to 100 Points is Gold Medal and Certificate

BACK AREA

A back area is available and equipped with the below:

- Stainless steel tables
- Fridges for the ingredients
- Freezers

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

PS: only 1 hour before the competition you can use the back area.

No one is allowed to enter the kitchens and use the kitchens before their preparation time.

Dishwashing Area

At the back area, a special room will be available equipped with a sink to wash your dishes

KITCHENS

The participants must bring all needed small equipment and kitchen utensils (such as cutting boards, knives, pots, pans, bowls, plates), as well as any other materials needed to cook and serve.

Kitchen equipment available on site per kitchen:

- Work tables with under counter shelves
- Refrigerator
- 2 plate electrical stoves
- Grill
- Fryer
- Microwave
- Sink
- Oven



LIVE COOKING COMPETITION

General Guidelines for Category A: Live cooking

- Salad greens may be picked, cleaned and washed, but not portioned
- Vegetables and fruits may be washed, but not peeled and pre-cut but not cooked
- Pasta & Dough can be prepared but not cooked
- Fish or Seafood or Shellfish can be cleaned, filleted but not portioned or cooked
- Lamb or Beef or Chicken can be portioned but not cooked
- Any farces/mousses must be prepared during the competition, but minced items are allowed to be brought in
- Pre-marinating proteins is permitted
- Sauces, coulis and purees must be produced during the competition but Stocks may be brought into the competition, but must be unseasoned and unreduced
- Any dressings are to be prepared during the competition
- Sponges can be pre-made but not cut or shaped
- No supplementary equipment except as specified under Equipment Live Cooking Kitchens will be available, all competitors have to prepare their own cooking utensils and ingredients for the competition
- Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils
- It is preferred for competitors to use the products of Hospitality Salon Culinaire Sponsors in their recipes- **refer to the sponsors product list to place your orders before the competition day- deadline to submit your required products 1st of October 2017**
- Participants are not allowed to promote any competitive product to the competition's sponsors.
- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
- Participants must refer to the hygiene rules and regulations, special awards will be granted to the winners of the hygiene
- Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
- All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent).

Scale of penalties

Up to 5 points will be deducted from the final grade in case of:

- Impractical portion size (cost control, product waste and nutrition)
- Imbalance between meat and garnish
- Vegetables cutting and cooking
- Use of inedible materials
- Portion weight must be kept within the norms of accepted practice
- Excessive seasoning
- Not respecting time
- Not wearing official chefs uniform and hat
- Revealing contestant name on uniform
- Bringing pre-cooked food into the competition

Very Important:

- Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.
- A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.

Judging criteria

• Taste/Flavor

Competitors must ensure that the item presented reflects the maximum taste and flavor. The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other.

• Correct professional preparation

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods. The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation.

• Composition/Innovation

The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other

• Presentation

The dish must be appetizing, appealing, attractive and tastefully displayed.

• Hygiene

Refer to hygiene rules. Participants will be graded on their hygiene by a representative, who will judge all participants according to the hygiene rules and regulations.

• Service

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance.

A-1

Meat

- Individual entry
- Duration: 45 minutes
- Competitor will have to prepare one main course of red meat of their choice with appropriate vegetable, starch and garnishes for 2 covers
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the judges which includes the ingredients and method of preparation of the dishes.
- Competitors have to cook the dish according to the recipes submitted to the judges.

A-2

Seafood

- Individual entry
- Duration:45 minutes
- Competitor will have to prepare one main course of their choice consisting of fish or seafood or a combination of fish and seafood with appropriate vegetable, starch and garnishes for 2 covers
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the judges the competition day, which includes the ingredients and method of preparation of the dishes.
- Competitors have to cook the dish according to the recipes submitted to the judges.

A-3

Market Basket

- Individual entry
- Duration:45 minutes
- Competitor will have to prepare a starter and a main course live for two covers each by using ALL the ingredients provided in the market basket.
- Participants will receive their basket 1 hour before the competition start and will have to submit their recipe to the organizers to be handed to the jury for verification of the actual dishes proposed to cook from the ingredients provided within their basket.
- Changing of the dishes after submitting the recipe to the judges is not allowed.
- Competitors should prepare the dishes within the 45 minutes time limit.
- Competitor must provide all tools, cutting boards, cooking utensils, other small machinery.
- Competitors are not allowed to bring any other ingredients than provided in the live cooking station and their basket.

A-4

Contemporary Jordanian Cuisine

- Individual entry
- Duration:60 minutes
- Competitors should prepare, cook and present one Jordanian dish for two covers
- Competitors may present the dishes in any preferred format, which can enhance dishes and reflect current trends of modern Cuisine.
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit to the jury the competition day a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Competitors have to cook the dish according to the recipes submitted to the judges

A-5

Pasta

- Individual entry
- Duration:45 minutes
- Competitors should prepare, cook and present two different **fresh pasta** dishes to competitor's own choice for two covers each
- The two different pasta dishes should be different in shape, sauces and garnish.
- **Participants can bring their fresh pasta dough ready-made to the competition but they have to prepare the filling on-site**
- The pasta should be cooked al dente; overcooked pasta will lead to point reduction.
- All other ingredients should be brought by competitor in unprepared state
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes, and name of the type of pasta shape.

A-6

Cold/Hot Sandwiches

- Individual entry
- Duration: 15 minutes
- Competitors should prepare, cook and present one kind of sandwich and/or wrap to competitor's own choice with appropriate garnishes for two covers
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes.

- Individual entry
- Duration: 30 minutes
- Competitors should prepare, cook and present one kind of Burger to competitor's own choice with appropriate garnishes for **two covers**
- The burger could be chicken, meat, fish or vegetarian
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Pre-minced meat can be brought to the competition but should be flavored onsite
- All burgers must comprise of a ground beef, a chicken or meat or fish or vegetarian patty served on a bun.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.

- Individual entry
- Duration: 45 minutes
- Competitors should prepare 1 starter and 1 main dish for 2 covers
- The set can be either presented on one plate or individual plated.
- All ingredients should be brought by the competitors in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes.

- Individual entry
- Age limit: chefs between 18-25 years old only can participate in this category
- Duration: 45 minutes
- Competitor will have to prepare a main course live for two covers each by using ALL the ingredients provided in the market basket.
- Participants will receive their basket 1 hour before the competition start and will have to submit their recipe to the organizers to be handed to the jury for verification of the actual dishes proposed to cook from the ingredients provided within their basket.
- Changing of the dishes after submitting the recipe to the judges is not allowed.
- Competitors should prepare the dishes within the one hour time limit.
- Competitor must provide all tools, cutting boards, cooking utensils, other small machinery.
- Competitors are not allowed to bring any other ingredients than provided in the live cooking station and their basket.

Judging criteria for Category A1 – A9

- | | |
|------------------------------------|------------------|
| • Taste/Flavor | 50 points |
| • Correct professional preparation | 20 points |
| • Presentation | 15 points |
| • Hygiene | 10 points |
| • Service | 5 points |

- Individual entry
- Duration:40 minutes
- Competitors should prepare 2 pieces from 8 free style sushi varieties rolls (Sushi, Maki, Ura Maki...) a total of 16 pieces
- The rice can be cooked and brought ready to use to the competition
- 1 plate should be prepared to be tasted by the jury.
- Competitors should complete the 16 pieces and must not exceed the number of pieces indicated above.
- Only cold items should be prepared
- All the sushi should be prepared on site; the sauce can be pre-made and brought to the competition site.
- All utensils for the competition should be provided by the participant.
- Participants should bring all their ingredients
- Presentation must include Wasabi and Ginger.
- Participants are allowed to design their entry around a plate of their choice.
- Typed recipe and list of ingredients should be printed by the participant and displayed on site in front of the jury.

Judging criteria for Category A-10

- | | |
|------------------------------------|------------------|
| • Taste/Flavor | 40 points |
| • Composition/Innovation | 20 points |
| • Correct professional preparation | 15 points |
| • Presentation | 15 points |
| • Hygiene | 10 points |

- Individual Participation
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Free style theme
- Hand carved work from competitor's own fruits/vegetables
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm

Judging criteria for category A-11

- | | |
|---|------------------|
| • Correct professional preparation/technical skills | 50 points |
| • Design and composition | 30 points |
| • Creativity and Originality | 20 points |

DISPLAY COMPETITION

GENERAL INFORMATION

- Every exhibit must be the actual work of the participants whose name is registered on the Application Form
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete
- Competitors must respect the space limit of each category
- Judges have the right to test and examine all exhibits and extract samples when necessary
- During the exhibition period, participants are allowed to “refresh” their creations after the judging
- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- The use of a variety of cooking methods and ingredients is encouraged.
- Display of correct cooking, presentation and flavor combination is required.
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.
- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.
- No political, religious or sexual related themes are allowed.

Judging Criteria

• **Taste/Flavor**

Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste of the cake should be preserved; it must have appropriate quality, flavors and colors.

• **Presentation/Innovation**

The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly. The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles.

• **Composition**

The composition of the desserts must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other.

- **Correct professional preparation**

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.

The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation

- **Serving arrangement**

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish.

The plate and platter arrangement needs to be convenient for serving, while maintaining elegance.

B-1 Show Platter meat, poultry or fish

- Participants are required to prepare a single platter of meat, poultry or fish for 8 persons
- It is a must to use garnish, up to four appropriate garnishes can be used in the dish
- A separate plate of a single portion of the dish with its garnish must be displayed to view the actual portion
- **No tasting in this category**
- Table space allocated per contestant is 80 x 80 cm
- The list of ingredients is required and must be displayed

B-2 3 course menu

- Participants must prepare a plated 3-course gourmet meal for one person
- The three course menu, displayed cold to represent hot where applicable, comprising of:
 - 1 Cold Appetizer, hot appetizer or soup
 - 1 Main course dish
 - 1 Dessert
- Hot food must be presented cold on appropriate plates
- The same ingredients must not be used in more than one dish
- The sorbet must only be mentioned in writing on the submitted menu, which must be printed on white paper
- No tasting in this category
- Table space allocated per contestant is 100 x 100 cm
- The list of ingredients is required and must be displayed

B-3 Tapas

- To display a variety of 6 different kinds of finger food, 3 are to be hot displayed cold and 3 cold displayed cold.
- 4 portions of each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can be displayed on one plate or individually plated
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- Brief description of the display to be available for judges'.
- The description and display of the Tapas must be without a name, logo or property affiliation
- No tasting in this category
- Table space allocated per contestant is 80 x 80 cm

Judging criteria for Category B-1 to B-3

- **Presentation/Innovation** 25 points
- **Composition** 25 points
- **Correct professional preparation** 25 points
- **Serving arrangement** 25 points

Pastry Cup

A winner will be awarded for each individual category.

The winner of 3 medals in the pastry categories where 1 of them is a gold medal will be awarded the Pastry Cup

B-4

Wedding Cake

- The cake should be made up of three layers
- All tiers must incorporate a wedding design with the lower tier being edible.
- All decorations must be edible and entirely handmade
- All decorations (except tier supporting pillars &-Flowers) must be edible Royal icing, pastillage and other appropriate materials may be used
- The bottom layer will be tasted as part of the judging process
- No wires or metal frames are permitted for the support of the cake with the exception of pillars & Flowers. Points will be deducted for non-compliance.
- The dimensions of the wedding cake including base or stand should not exceed 90 cm width and one meter height.
- Table space allotted: 80 cm x 100 cm

B-5

Best Macaron

- Two varieties of macarons must be prepared ahead of time: one sugary and one savory flavor
- Every participant should present ten pieces of each type (total 20 macarons)
- The size of each macaron should be 3-5 cm diameter
- The 20 pieces should be presented on a single platter
- The jury will carry out tasting. Samples to be served fresh separately (three pieces of each kind)
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 40x40 cm

B-6

Best Éclair

- Two varieties of éclair must be prepared ahead of time: one chocolate & one free filling
- Every participant must present six pieces of each type (total 12 éclairs)
- All éclairs can have finishing touches added to them in the competition area
- The size of each éclair should be 15 cm and the weight 100g
- The identity of the éclair should be respected
- The 12 pieces should be presented on a single platter
- The jury will carry out tasting. Samples to be served fresh separately (two pieces of each kind)
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 40x40 cm

B-7

Themed Celebration Cake

- Free style shape and decoration for 12-15 persons
- All participants are bound to this year's theme: **Circus**
- The whole cake must reflect the theme, not just the side decoration
- The weight per piece must be 85-125 g
- Decoration must be entirely edible and handmade
- Inedible blanks can be used as a base
- The cake will be tasted as part of the judging process
- The list of ingredients is required and should be displayed
- Table space allocated per contestant is 70x80 cm

B-8

Bread Creation (Best Baguette)

- Participants must prepare two types of family baguette (one white and one multicereal) with yeast and sourdough
- Participants must prepare 3 pieces of each (6 pieces in total)
- The jury will carry out tasting. Samples to be served fresh separately (1 piece of each kind)
- Each baguette must be 55-57 cm after baking
- Each baguette must weigh 230-250 g after baking
- Table space allocated per contestant is 40x40 cm

Judging Criteria for category B-4 to B-8

- | | |
|------------------------------------|------------------|
| • Taste/Flavor | 40 points |
| • Presentation/Innovation | 20 points |
| • Composition | 15 points |
| • Correct professional preparation | 15 points |
| • Serving arrangement | 10 points |

B-9

Sugar & Chocolate Showpiece

- Competitors are required to display a showpiece consisting of sugar (any style) or chocolate.
- Free style theme
- No political, religious or sexual related themes are allowed.
- No frames, wires or molds are permitted.
- The maximum height of the showpiece should not exceed 120cm
- Table space allotted: 80cm x 100cm

Judging Criteria for category B-9

- | | |
|------------------------------------|------------------|
| • Presentation & Design | 25 points |
| • Creativity & Originality | 25 points |
| • Correct Professional Preparation | 25 points |
| • Representation of the theme | 25 points |

- Preparation of three different desserts.
- First one made from fruits, the second from chocolate and the third from a regional specialty (e.g. dates, sahlab or similar)
- Each dessert is to be presented on a single, appropriate plate. All three desserts must be in harmony and based on a theme
- Presentation must include a minimum of one hot dessert, to be presented cold
- All items must be edible
- The key is simplicity with a high degree of technical skill
- The name of dishes and a list of ingredients, including precise measures, are required
- **No tasting in this category**
- Table space allocated per contestant is 80 x 80 cm

Judging Criteria for category B-10

- | | |
|---|------------------|
| • Presentation & Innovation | 25 points |
| • Composition | 25 points |
| • Correct Professional Preparation | 25 points |
| • Serving Arrangement | 25 points |