

# ***RULES & REGULATIONS***



***Hospitality***  
***Salon***  
***Culinaire***



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**Dear Participants,**

After the success of Past Editions, we are delighted to welcome you to the 7<sup>th</sup> edition of “Hospitality Salon Culinaire” during HORECA JORDAN 2021; 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 fast track audition for TOP CHEF TV program.**

(NB: applicable only to Arab participants) HORECA network is not responsible for the audition or selection of TOP CHEF.

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](mailto:Admin2@lawrenceconferences.com)

Good luck to all participants,

**Thuraya Hussein**  
**Chairperson & CEO**  
**Lawrence & Hussein Consult**



## Salon Culinaire 2021 Categories

### **A-Live Cooking**

- A1- Meat Dish (or Jacks Creek Perfect Steak Challenge, depends on sponsors)
- A2- Seafood
- A3- Market Basket
- A4- Contemporary Jordanian Cuisine
- A5- Pasta Competition
- A6- Sandwich Challenge (Cold and hot)
- A7- Burger Challenge (Meat)
- A8- Asian Cuisine
- A9- Junior Chef Competition
- A10- Pizza Challenge
- A11- Sushi Competition
- A12- Healthy Dish

### **B-Display Competitions**

#### Cooking Competitions

- B1- Three Course Set Menu
- B2 - Tapas & Canapés

#### Pastry Competitions

- B3- Wedding Cake
- B4- Theme Celebration Cake Theme: *Mother Nature*
- B5- Best Macaron
- B6- Best Éclair (Flavor: Chocolate Hazelnut)
- B7- Sugar & Chocolate Showpiece Theme: *Mother Nature*
- B8- Plated Desserts

#### Bakery Competitions

- B9- Bread Creation (Baguette)

## **SAVE THE DATES**

### **Competition Dates**

The competition will take place at **Zara Expo Center Amman** on the 7<sup>th</sup>, 8<sup>th</sup> and 9<sup>th</sup> of December 2021.

### **Registration Fees**

Registration Fees per competitor and per competition:

J.C.A. Members JD 100.00 excluding tax

J.C.A. Non-Members JD 150.00 excluding tax

### **Junior Chef Competition:**

Students JD 25.00 excluding tax

Non-Students JD 50.00 excluding tax

*J.C.A. \* Jordanian Chefs Association*

### **Registration Deadline**

Registration Deadline for all competitions is on October 19, 2021 including all payments.

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

### **Contact person for Registrations:**

Ms. Nuran Al Turk

+962-6-464 2501 /2/3

[Admin2@lawrenceconferences.com](mailto:Admin2@lawrenceconferences.com)

### **Live Chat Meeting**

All participants are invited to a meeting with the committee and judges on Monday December 6, 2021 at Zara Expo Auditorium at 3:30 PM to ask all their questions and take all required information related to the competition.

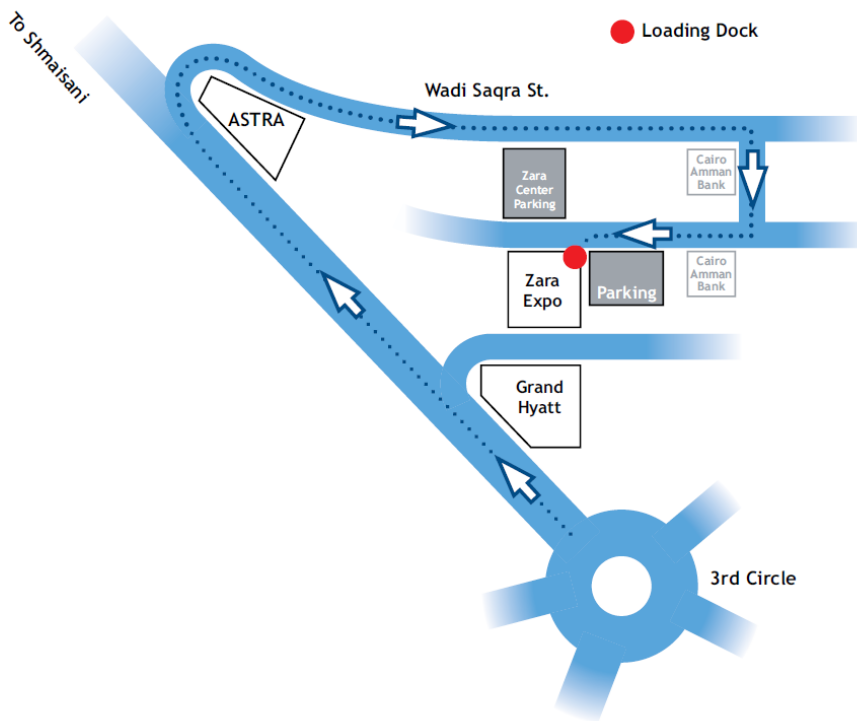
### **Badges Pick Up and Kitchens Visit**

All participants can pick up their badges and check out the location and kitchen equipment after the live chat meeting on December 6, 2021 at Zara Expo Auditorium

**All participants should wear their chef's uniform at the live chat for the group photo.**

## 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
  - If an award is won, the competitor must be present or the executive chef of his/her establishment may receive the award from the competition office.
  - **All participants should wear their chef's uniform for the daily award distribution and 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 begins. The helper cannot be the executive chef.
  - 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
- **PARTICIPANTS' ENTRANCE IS FROM THE LOADING DOCKS ONLY**



### Competition schedule

To be sent to all participants at least ten days prior the competition.

### Your staff, delegations, supporters are welcome at the exhibition

In order to attend, all supporters must be from the hospitality field and will need to register online.

### **How does the pre-registration system work for HORECA Jordan 2021?**

We invite you to log on to [www.horeca-jordan.com/pre-registration.htm](http://www.horeca-jordan.com/pre-registration.htm) and get your online badge.

### Products and ingredients

It is preferable to use the sponsors' products in your recipe when needed. It is forbidden to promote competitors' products during the competition.

### KITCHENS DETAILS TO BE CONFIRMED

Small Kitchen equipment must be provided by the participant (e.g. pans/tins/ladles/cutlery/scales)

The following are available onsite:

- Work tables with under counter shelves
- Refrigerator
- 4 plate electrical stoves
- 1 Blender
- 1 Sink
- 1 Electrical Oven

### PREPARATION AREA

A back area is available and equipped with the below:

- Stainless steel tables
- Fridges for the ingredients
- Freezers
- Sink unit

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

**N.B.: The back area can only be accessed up to one hour before the competition commences. It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.**

## A- LIVE COOKING COMPETITION

### General Guidelines

- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
- Participants must clean the kitchens after they finish the competition.
- Participants must refer to the hygiene rules and regulations.
- Participants are not allowed to promote any competitive product to the competition's sponsors.
- 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).
- Ready-made products are not allowed and may result in disqualification for the participant's.
- In case your recipes include pork or alcohol and some judges are unable to conduct tasting for religious reasons, the judges will be divided as sensory and technical. Thus, this will not affect the grading of the competition.

**What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the overall score**

**Basic stocks:** Can be brought not reduced, seasoned or thickened

### **Salads:**

- Cleaned, washed but not mixed or cut
- Onions can be halved to check quality
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Vegetables purees are not allowed
- **Only chickpeas for Hummus in oriental categories can be brought boiled and mashed to the competition**

**Fish:** Gutted, scaled, not filleted

**Shells:** Cleaned, raw in their shells

**Crustaceans:** Cleaned, washed, can be boiled in their shells but not mixed or cut

### **Meat and poultry**

- Deboned, not portioned, meat not trimmed, minced or ground except for "Burger Challenge", pre-minced meat can be brought to the competition but should be flavored onsite
- Presenting raw meat plates in oriental categories is not allowed

**Eggs:** Can be separated and pasteurized but not processed in any other way

**Pasta Dough:** Pasta Dough can be prepared but not cooked

**Dry Ingredients:** Can be weighed and measured

### **Pastry Sponge Biscuits Meringue**

- Can be brought in but not cut, sliced or chopped
- Macarons cannot be brought in



- Meringue as décor has to be dried on-site

**Fruit Pulps & Puree:** Can be brought in, but final sauce or coulis must be prepared on-site

**Décor Elements:** 100% done on site

### 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
- Proteins that would be unhealthy to eat like undercooked chicken
- Vegetables cutting and cooking
- Use of inedible materials
- Excessive seasoning
- Not respecting time
- Not presenting a clear recipe of the dish to the judges
- Not wearing official chefs uniform and hat
- Revealing contestant name on uniform
- Bringing pre-cooked food into the competition

### Very Important:

- Three copies of a typed recipe and detailed list of ingredients in English must be given to the jury 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. Taste & texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature & seasoning, distinctive/specific tastes are preserved, the aftertaste must also be considered

- **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.

The organization at the kitchen, time management, temperature of sensitive products, cleaning of the team and packing of their own equipment.

- **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.

- **Mise en place**

The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

- **Presentation**

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

Main ingredient must be easy to recognize and nothing on the rim of the plate

- **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.

The food needs to have the right temperature when it leaves the kitchen avoiding time consuming plating.

#### A-1 Meat Dish

- 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 Dish

- 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 main course live for two covers each by using ALL the ingredients provided in the market basket.
- *Participants will receive their basket 15 minutes 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.
- Only chickpeas for Hummus can be brought boiled and mashed to the competition

- **Raw meat plates are not allowed**
- 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 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.
- Competitors have to cook the dish according to the recipes submitted to the judges

A-6

#### Sandwich Challenge (Cold and Hot sandwiches)

- Individual entry
- Duration: 30 minutes
- Participants must prepare 2 sandwiches to be tasted by the jury
- Each sandwich to be served on a separate plate with its side garnish
- Sandwiches can be oriental using local ingredients, bread and recipes such as (e.g. Tawook, shawarma, Falafel,...) or occidental with meat poultry or vegetarian filling
- All ingredients should be brought by the competitor in unprepared state, not trimmed, cut or sliced.
- Sandwiches may include any ready-made spread such as ketchup, mayo, mustard, barbecue sauce, garlic paste, and pesto
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite
- Cold sandwiches should be prepared in pain de mie bread and hot sandwiches can be prepared with any type of bread
- 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.
- Competitors have to cook the dish according to the recipes submitted to the judges

A-7

#### Burger Challenge (Meat)

- Individual entry
- Duration: 30 minutes
- Participants must prepare two Meat burgers for tasting
- Participants must assemble the burger during the competition
- Burgers may include any condiments or ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, pesto and toppings such as onions, tomatoes etc.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite

- Pre-minced meat can be brought to the competition but should be flavored onsite
- 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-8 Asian Cuisine

- 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

#### A9- Junior Chef Competition

- Individual entry
- Age limit: chefs between 18-25 years old only can participate in this category- a copy of their ID should be sent along with their application form
- 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 15 minutes 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 min 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.

#### A10- Pizza Challenge

- Individual entry
- Duration: 30 minutes
- Pizza dough can be prepared ahead of time and brought to the competition ready to use, an explanation of the preparation method should be presented to the jury members
- The dough toppings can be sliced, portioned and brought to the competition
- The pizza should be assembled and baked during the competition (topping choice is free to the participant choice)
- All participants are bound to the preparation of a gastronomic pizza
- Dessert pizzas and stuffed pizzas like sandwiches are excluded from the competition
- Traditional Calzones (a round disc of dough stuffed, folded and closed) are allowed
- Each competitor will use his products.
- During the run, each competitor will take place in front of the oven, not moving anywhere else until his pizza is finished. Each pizza will be shown as a whole and then sliced and served to the jury on plates.

- “Classic Pizza” category is to be baked in the specified oven.

#### A-11

#### Sushi

- Individual entry
- Duration:45 minutes
- Competitors should prepare 4 pieces from 4 free style sushi varieties rolls (Sushi, Maki, Ura Maki...) a total of 16 pieces for presentation
- 2 side similar plate with 2 pieces of each Sushi variety 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.
- The rice should be cooked and brought ready to use to the competition
- 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 A1 – A11**

- |                                           |                  |
|-------------------------------------------|------------------|
| • <b>Taste/Flavor</b>                     | <b>50 points</b> |
| • <b>Correct professional preparation</b> | <b>15 points</b> |
| <i>Working skill/techniques</i>           |                  |
| • <b>Hygiene</b>                          | <b>10 points</b> |
| • <b>Mise en place</b>                    | <b>10 points</b> |
| • <b>Presentation</b>                     | <b>10 points</b> |
| • <b>Service</b>                          | <b>5 points</b>  |

#### A-12

#### Healthy Dish (Vegan/Gluten Free/Organic/Diet)

- Individual Participation
- Duration: 45 minutes
- Competitors should prepare, cook and present one main course to be tasted by the jury
- The main course can be vegan, or gluten free, or organic or diet
- Each participant must prepare two portions for tasting
- The dish should be nutritionally well-balanced between carbs, proteins and fat
- The dish should be sufficient in quantity to be served as a main course
- Lentils, chickpeas, dried beans can be brought in soaked, but seasoned and prepared onsite
- Participants preparing organic dishes should present to jury members a certificate or a proof for the organic products origin



**Judging criteria for Category A12**

- **Taste/Flavor** 40 points
- **Correct Professional Preparation** 15 points  
*Working Skill/techniques*
- **Nutrition Balance** 10 points
- **Hygiene** 10 points
- **Presentation** 10 points
- **Mise en place** 10 points
- **Service** 5 points

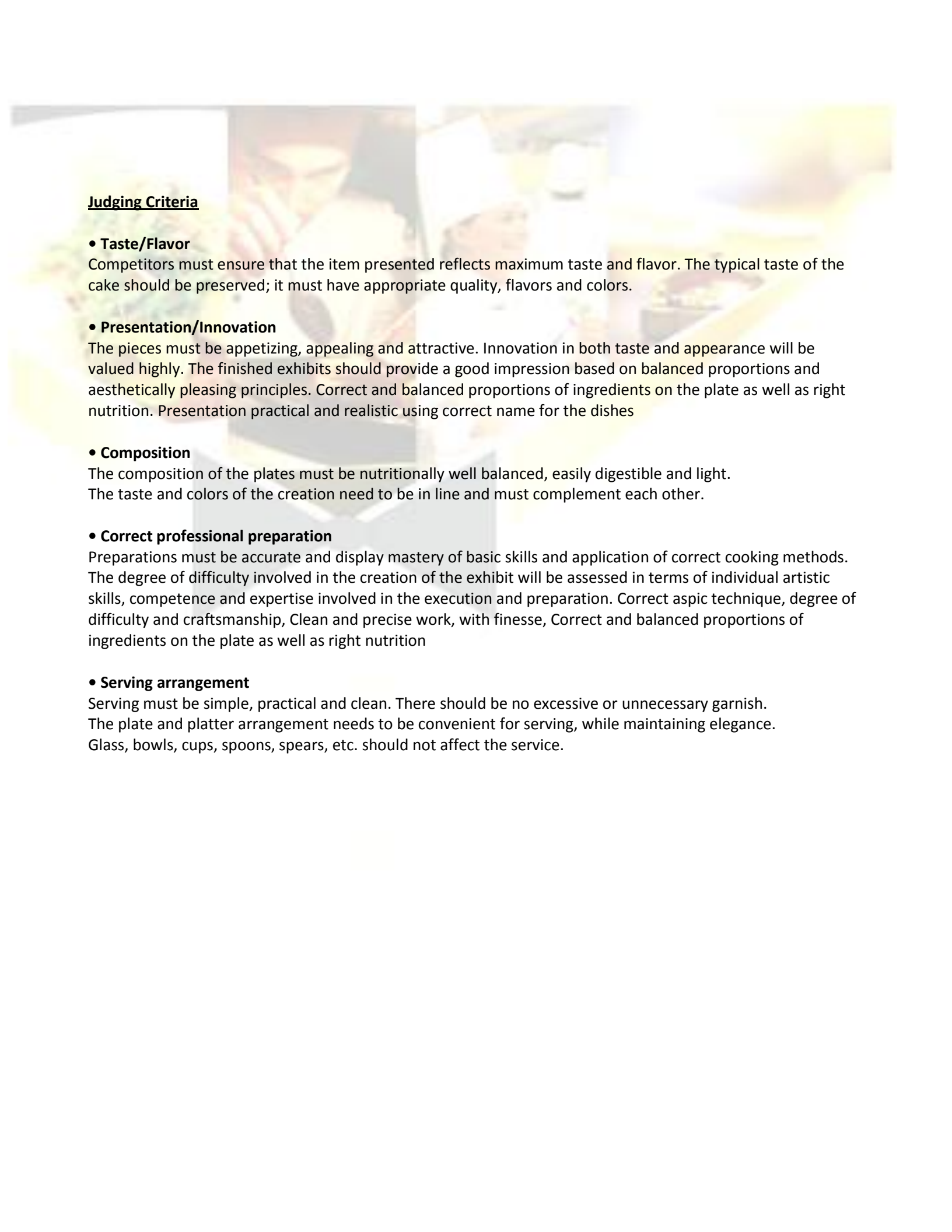


## DISPLAY COMPETITION

### 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 process has ended.
- The description of each dish is important for the understanding of taste and technique
- All dishes must be labeled so they can be identified
- No artificial colors allowed
- When the food is not tasted it must present a “visual taste”
- The description of each dish is important for the understanding of taste and technique
- Variation of professional modern techniques important but practical
- Garnish & other ingredients in harmony with the main ingredient
- Nutritionally balanced
- 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. Correct and balanced proportions of ingredients on the plate as well as right nutrition. Presentation practical and realistic using correct name for the dishes

### **• Composition**

The composition of the plates 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. Correct aspic technique, degree of difficulty and craftsmanship, Clean and precise work, with finesse, Correct and balanced proportions of ingredients on the plate as well as right nutrition

### **• 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. Glass, bowls, cups, spoons, spears, etc. should not affect the service.

## Cooking Competition

### B-1 Three Course Set 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**
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 100 x 100 cm

### B-2 Tapas and Canapés

- To display a variety of 6 different kinds of finger food, 3 hot to be 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 10-20 gm
- 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-2

- |                                           |                  |
|-------------------------------------------|------------------|
| • <b>Presentation &amp; Innovation</b>    | <b>30 points</b> |
| • <b>Composition</b>                      | <b>30 points</b> |
| • <b>Correct professional preparation</b> | <b>30 points</b> |
| • <b>Serving arrangement</b>              | <b>10 points</b> |



## Pastry Competition

### Pastry Cup

A winner will be awarded for each individual category.

The winner of 3 medals in the pastry categories where 2 of them are gold medals will be awarded the Pastry Cup

### B-3

#### 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 and tiers supporting 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
- Inedible blanks may be used for the two top layers
- Decoration and construction must fit together with the cake's true baked weight
- All decorations should be around the cake and not on top of the cake to better facilitate its cutting
- The cake should comprise 80% edible ingredients and 20% decoration
- A list of ingredients is required and must be displayed
- Table space allotted: 80 cm x 100 cm

### B-4

#### Themed Celebration Cake

- Free style shape and decoration for 12-15 persons
- All participants are bound to this year's theme: **Mother Nature**
- 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

### Judging Criteria for category B-3 and B-4

- **Design & composition** **30 points**

- **Taste/Flavor** **20 points**
- **Presentation/Innovation** **20 points**
- **Correct professional preparation** **20 points**
- **Serving arrangement** **10 points**

B-5 Best Macaron

- One kind of sweet macaron must be prepared ahead of time
- Every participant should present ten pieces of the same kind
- The size of each macaron should be 3-5 cm diameter
- The 10 pieces should be presented on a single platter
- The jury will carry out tasting. **Samples to be served fresh separately (three pieces)**
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 30x30 cm

B-6 Best Éclair (Flavor: Chocolate Hazelnut)

- One kind of éclair must be prepared ahead of time
- Every participant must present six pieces from the same type of éclair (**Chocolate hazelnut flavor**)
- The size of each éclair should be 15 cm
- The identity of the éclair should be respected **and the éclair should be easily eaten by hand**
- The 6 pieces should be presented on a single platter
- The jury will carry out tasting. **Samples to be served fresh separately (two pieces)**
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 30x30 cm

Judging Criteria for category B-5 to B-6

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

B-7 Sugar & Chocolate Showpiece Theme: Mother Nature

- Competitors are required to display a showpiece consisting of sugar (any style) or chocolate.
- Theme: **Mother Nature**
- Only showpieces made of edible food material will be accepted
- Plexi covers are not allowed when judging takes place
- No political, religious or sexual related themes are allowed.
- No frames, wires or molds are permitted.
- Height a minimum of 60 cm and a maximum of 125 cm /base :40\*60 cm
- Table space allotted: 90 cm x 75 cm

### Judging Criteria for category B-7

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

### B-8 Plated Desserts

- Preparation of three different desserts.
- First one made from fruits as a main ingredient, the second from chocolate as a main ingredient and the third from a regional specialty (e.g. dates, sahlab or similar) as a main ingredient
- 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-8

- **Presentation innovation** 30 points
- **Correct professional Preparation** 30 points
- **Composition** 30 points
- **Serving Arrangement** 10 points

### Bakery Competition

#### B-9 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-9

- **Taste/Flavor** 40 points
- **Presentation/Innovation** 20 points
- **Composition** 15 points
- **Correct professional preparation** 15 points

• **Serving arrangement**

**10 points**

### 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

**The hotel/restaurant with the highest number of gold medals will be rewarded**

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

**Hygiene Award:** A special hygiene shall be commissioned with a trophy for the participant showing the highest standard of food safety and hygiene in each live category

**The gold medalists will be eligible for fast rack audition for TOP CHEF TV program.** (NB: applicable only to Arab participants) HORECA network is not responsible for the audition or selection of TOP CHEF.