

Under the Patronage of H.E. The Minister of Tourism and Antiquities

9th Edition

HORECA **JORDAN 2024**

The 9th International Trade Show for Hotels, Restaurants, Catering, Food & Hospitality Services

1st - 3rd October | 2:00 - 9:00 PM

Jordan International Exhibition Center

Amman - Jordan



Hospitality
Salon
Culinare

PARTICIPANT MANUAL

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Dear Participants,

After the success of previous editions, we are delighted to welcome you to the ninth edition of Hospitality Salon Culinaire. This manual offers useful information about the organization of the event and the competitions.

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

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Good luck to all participants,

Thuraya Hussein
Chairperson & CEO
Lawrence & Hussein Consult

Hospitality Salon Culinaire 2024 Categories

A-Live Cooking

- A1- Meat Dish
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Cooking Display Competitions

- B1- Three-Course Set Menu
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Pastry Display Competitions

- B3- Wedding Cake- **Theme Royal Wedding**
- B4-Themed Celebration Cake- **Theme: International Chefs' Day**
- B5- Best Macaron
- B6- Best Éclair (**Flavor: Chocolate**)
- B7- Sugar & Chocolate Showpiece **Theme: Royal Wedding**
- B8- Plated Desserts

Bakery Display Competitions

- B9- Best Baguette
- B10- Best Croissant (Thyme/Zaatar)

SAVE THE DATES

Competition Dates

The competition will take place at **Jordan International Exhibition Center, Amman** on 1,2,3 October 2024.

Registration Fees

Registration fees per competitor and per competition:

Senior participants JD 150.00 excluding tax

Junior Chef Competition:

Students JD 25.00 excluding tax

Non-students JD 50.00 excluding tax

Registration Deadline

Registration deadline for all competitions is 10th of August (including all payments).

HORECA JORDAN reserves the right to refuse any competitor whose registration forms and/or fees were not settled before the deadline.

Contact person for registrations:

Ms. Nuran Al Turk

+962-6-464 2501 /2/3

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Live Chat Meeting

All participants are invited to a meeting with the Hospitality Salon Culinaire committee and guest judges- details will follow along with the schedule.

Badge Pick Up and Kitchen Visit

All participants can pick up their badges and view the location and kitchen equipment on **30th of September** 2024 at Jordan International Exhibition Center Amman.

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

GENERAL INFORMATION

- The Organizers reserves the right to remove, change or add to the rules and regulations
- The Organizers owns the rights to recipes used and the photographs taken during the event
- The Organizers is not responsible for any damage or loss of competitors exhibited items, equipment, utensils, or personal belongings.
- If an award is won, the recipient must be present to collect the award (or the executive chef of their establishment may collect it from the Hospitality Salon Culinaire office)
- **All participants should always wear their chef's uniform during the event**
- Participants must show their personal ID and badge to enter the Hospitality Salon Culinaire area
- Every establishment will receive helpers' badges depending on the number of categories they are participating in. Helpers must step outside the competition area once the competition begins. The helper cannot act as the executive chef.
- All participants must be present at the competition in their chef's uniform (no establishment logos should be visible)
- Each chef is only allowed one entry per category
- Participants who are not present at the allocated time and place of the competition will be considered as no-shows
- Participants who bring their exhibits on the wrong day will not have them judged
- **PARTIPANTS CAN ONLY ENTER FROM THE DESIGNATED PARTICIPANTS' ENTRANCE, WHICH IS LOCATED BY THE LOADING DOCKS OF THE EXHIBITION SPACE**

Competition Schedule

The schedule will be sent to all participants at least 10 days prior to the competition.

Supporters

To attend, all supporters must be from the hospitality sector and will need to register online.

How does the pre-registration system work for HORECA Jordan 2024?

We invite you to visit www.horeca-jordan.com/pre-registration.htm to get your online badge.

Products and Ingredients

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

KITCHEN DETAILS TO BE CONFIRMED

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

The following are available on site:

- Stainless steel worktables with backsplash
- Stainless steel worktable refrigerator – two doors with backsplash
- Stainless steel electrical burner
- Stainless steel sink single bowl with drainer table and backsplash
- Electrical convection oven
- Microwave
- Electrical ½ grill (smooth) ½ griddle (raised ridges)
- Deep Fryer

PREPARATION AREA

A back area is available and equipped with:

- Stainless steel worktables with backsplash
- Stainless steel upright one- or two-door chiller/refrigerator 1 to 10 Celsius
- Stainless steel upright one- or two-door freezer -18 Celsius
- Stainless steel sink single bowl with drainer table and backsplash

Make sure you keep all your ingredients in the fridges and freezers in 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 allocated 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 will have a setup time before the timer of the competition starts and the exact timing of setup will be mentioned in detail in the schedule
- Participants must clean and clear the kitchens after they finish the competition following the exact timing in the schedule.
- 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.
- In case your recipe includes 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
- **Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds must be removed.**
- 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 but 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 for "Burger Challenge," pre-minced meat can be brought to the competition but should be flavored on-site
- 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 must 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
- Portion weight must be kept within the norms of accepted practice
- Proteins that would be unhealthy to eat like undercooked chicken
- 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

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.
- 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.

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 and texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature and 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 of 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 to complete further cooking, baking tasks and presentation. Clear arrangement of materials

- Correct number of items brought in
- Proper working technique
- Correct utilization of working time is taken into consideration

• **Presentation and Innovation**

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.

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity, and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements before

• **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 be the right temperature when it leaves the kitchen avoiding time consuming plating.

- Correct number of plates must be presented.
- The meals, should be practical, transportable
- Meals must be presented on time OR points will be deducted the competition

Food Waste

Control on excess and food waste during the competition.

A-1 Meat Dish

- Individual participation.
- Duration: 45 minutes.
- Competitors should prepare one meat dish with side garnish.
- Competitors should prepare 2 portions for tasting.
- The dishes should be represented on individual plates with appropriate garnishes.
- All ingredients and specific utensils for the competition must be provided by the participants.
- All ingredients will be checked for suitability by the judges before the competition starts.
- A typed recipe and detailed list of ingredients must be displayed on site.

A-2 Seafood Dish

- Individual entry
- Duration: 45 minutes
- Competitors should prepare one seafood dish with side garnish. Competitors should prepare 2 portions for tasting.
- The dishes should be represented on individual plates with appropriate garnishes.
- All ingredients and specific utensils for the competition must be provided by the participants.
- All ingredients will be checked for suitability by the judges before the competition starts.
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition.

A-3 Market Basket

- Individual entry
- Duration: 45 minutes
- Participants must prepare live, cook and present two identical main courses for two covers
- *Participants will receive their basket 10 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.
- Participants should prepare the dishes within the 45-minute time limit.
- Participants must provide all tools, cutting boards, cooking utensils, other small machinery.
- Participants 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
- Participants should prepare, cook, and present one Jordanian dish.
- **Each participant will be required to prepare two portions for tasting.**
- Participants 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 the 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.**
- Participants must submit a written recipe in English to the judges the competition day during the Set-up Time, which includes the ingredients and method of preparation of the dishes.
- Participants must cook the dish according to the recipes submitted to the judges.
- **Ready-made products are not allowed and may disqualify the participant by the participants.**

A-5

Pasta

- Individual entry
- Duration: 45 minutes
- **Competitors should prepare, cook, and present one fresh pasta dish to competitor's own choice.**
- **Competitors should prepare two portions for tasting.**
- **Participants can bring their ready-made pasta dough to the competition, but they must 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
- Participants must submit a written recipe in English to the judges the competition day during the Set-up Time, which includes the ingredients and method of preparation of the dishes, as well as the pasta type
- Participants must cook the dish according to the recipes submitted to the judges.

A-6

Sandwich Challenge (Cold)

- Individual entry
- Duration: 15 minutes
- Participants must prepare two Cold sandwiches to be tasted by the jury.
- Each Cold sandwich to be served on a separate plate with its side garnish.
- Cold Sandwiches can be oriental using local ingredients and recipes, or occidental with Beef red meat, poultry or vegetarian filling noting that all ingredients will be presented cold.
- All ingredients should be brought by the participant in their natural state, not trimmed, cut, or sliced.
- Cold Sandwiches may include any ready-made spreads, 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 on site.
- Cold sandwiches should be prepared using **Pain de Mie** bread ONLY. (White, brown, multi-seeds)

- Participants must submit a written recipe in English to the judges the competition day during the Set-up Time, which includes the ingredients and method of preparation.
- Participants must prepare the cold sandwich according to the recipes submitted to the judges.

A-7

Burger Challenge (Beef Red Meat)

- Individual entry
- Duration: 30 minutes
- Participants must prepare two Beef Red 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 on site
- Pre-minced Beef Red meat can be brought to the competition but should be flavored on site
- Participants must submit a written recipe in English to the judges the competition day during the Set-up Time, which includes the ingredients and method of preparation of the dishes.
- Participants must cook the dish according to the recipes submitted to the judges.

A-8

Asian Cuisine

- Individual entry
- Duration: 45 minutes
- Participant should prepare one starter and one main dish for two covers, the total of four plates
- The set can be either presented on one plate or individual plated.
- All ingredients should be brought by the competitors in their natural state, not trimmed, cut, or sliced.
- Participants must submit a written recipe in English to the judges the competition day during the Set-up Time, which includes the ingredients and method of preparation of the dishes.

A-9

Junior Chef Competition

- Individual entry
- Age limit: chefs aged between 18-25 years old are allowed to participate in this category (a copy of their ID should be sent with their application form)
- Duration: 45 minutes
- Participants must prepare live, cook and present two identical main courses for two covers
- Participants will receive their basket 10 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.
- Participants should prepare the dishes within the 45-minute time limit.
- Participants must provide all tools, cutting boards, cooking utensils, other small machinery.
- Participants are not allowed to bring any other ingredients than provided in the live cooking station and their basket.

A-10

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 participant must use their products.
- During the run, each participant must stand in front of the oven, not moving anywhere else until their 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
- Participants should prepare four pieces from four freestyle sushi varieties rolls (sushi, maki, ura maki, etc.) for a total of 16 pieces.
- Two similar side plates with two 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 premade and brought to the competition).
- 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

Taste and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points

Mise en place	5 points
Service	5 points
Food Waste	3 points

A-12 Fruit and/or Vegetable Carving

- Individual entry
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Freestyle theme
- Power tools are forbidden
- Work in plain uniform is required
- The only inedible products allowed are items such as frames used to support the display
- Space allocated per contestant: 60cm x 80cm

Judging criteria for Category A13

• Correct professional preparation/ technical skills	40 points
• Design and composition	30 points
• Creativity and originality	20 points
• Mise en place & Hygiene	10 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.
- Participants 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 are 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 is important but need to be practical.
- Garnishes and other ingredients must be harmonious with the main ingredients.
- The dish must be nutritionally balanced.
- Dressing or garnishing the rims of the plates will make a bad 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 themes are allowed.

Judging Criteria

- **Taste/Flavor**

Participants 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 Display Competition

B-1 Three-Course Set Menu

- Participants must prepare a plated three-course gourmet meal for one person
- The three-course menu is displayed cold to represent hot dish where applicable, must comprise:
 - One cold appetizer, hot appetizer, or soup
 - One main dish
 - One 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 six different kinds of finger food: three hot (displayed cold) and three cold (displayed cold).
- Four portions of each type of finger food (24 pieces in total)
- Each portion of finger food should weigh 10-20 grams
- Can be displayed on one plate or individually plated
- All food items must be glazed with aspic, except for crisps or baked dough
- Brief description of the display must be made 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 60 x 60 cm

Judging criteria for Category B-1 to B-2

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

Pastry Display Competition

Pastry Cup

A winner will be awarded for each individual category.

The winner of three medals in the pastry categories, where two of them are gold medals, will be awarded the Pastry Cup

B-3

Wedding Cake-Theme Royal wedding

- Theme: Royal wedding Cake
- The cake should be feature 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: 60 x 60 cm

B-4

Themed Celebration Cake

- Freestyle shape and decoration for 12-15 persons
- All participants are bound to this year's theme: **International Chefs Day**
- The whole cake must reflect the theme, not just the side decoration
- The weight per piece must be 85-125 grams
- 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 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 \(Flavor: Chocolate\)](#)

- One kind of éclair must be prepared ahead of time
- Every participant must present six pieces from the same type of éclair (**chocolate 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 conduct 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: Royal Wedding](#)

- Participants are required to display a showpiece consisting of sugar (any style) or chocolate
- Theme: **Royal Wedding**
- 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 (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 Display Competition

B-9 Best Baguette

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

- Participants must prepare one kind of croissant with thyme/zaatar filling
- Participants must prepare 10 pieces
- Each piece must weigh 40 grams after baking, including toppings, fillings, garnishes, icings, or glazes
- The jury will carry out tasting. Samples to be served fresh separately (three pieces for tasting)
- Table space allocated per contestant is 30 x 30 cm

Judging Criteria for category B-8 to 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: Presented to the participant exhibiting the highest standards of food safety and hygiene in each live category.