

ARTISTIC CATEGORIES

A1 FRUIT & VEGETABLE CARVING ON STAGE

To execute a **FREE STYLE** Fruit & Vegetable carving with the selection and theme of the contestant's own choice, of which work has to be completed within the given 3 hours for Professionals.

All participants must bring their own fruits and vegetables and using at least 3 different fruits or vegetables

Accessories such as wires, pins and wooden sticks are allowed, but should not be visible. Contestants have to provide their own working tools and stands. Pre-carved pieces are not allowed. Failure to comply with the rules will automatically disqualify the contestant.

Maximum size of the exhibit : 120 x 90 cm

Height limit : 120 cm

Registration one (1) hour prior to competitions:

A2 FREE STYLE FRUIT & VEGETABLE CARVING SHOW PIECE

To display a **FREE STYLE** Fruit & Vegetable carving **SHOW PIECE** with the selection and theme of the contestant's own choice.

All participants must bring their own fruits and vegetables and using at least 3 different fruits or vegetables.

Accessories such as wires, pins and wooden sticks are allowed, but should not be visible. Contestants have to provide their own working tools and stands. Pre-carved pieces are allowed and have to be put together before judging time, Failure to comply with the rules, will automatically disqualify the contestant.

Maximum size of the exhibit : 120 x 90 cm

Height limit : 120 cm

Registration one (1) hour prior to competitions:

B1 LUCKY DRAW INDIVIDUAL ICE CARVING

To execute an ice-carving work within one (1) hour for one (1) Ice carver. Each contestant will be provided with one (1) block of ice approx. 120 cm x 50 cm x 30 cm. One (1) spare block will be provided, only in case of breakage. The judges will draw a **lucky draw theme** ½ hour before the competition begins, and the participants have to forward a drawing before starting.

Contestants have to provide their own working tools. No electrical tools allowed. Welding with dry ice is allowed, but must be provided by the contestants.

No coloring of the ice is allowed.

Registration one (1) hour prior to competitions:

B2 LUCKY DRAW TEAM ICE CARVING

To execute an carving work within two (2) hours for a minimum of 2 maximum 3 Ice Carvers. Each team will be provided with five (5) blocks of ice approx. 120 cm x 50 cm x 30 cm. **NO** spare block will be provided in case of breakage. The judges will draw a **lucky draw theme** ½ hour before the competition begins, and the participants have to forward a drawing before starting.

Contestants have to provide their own working tools, No electrical tools allowed. Welding with dry ice is allowed, but must be provided by the contestants.

No coloring of the ice is allowed.

Registration one (1) hour prior to competitions:



REGISTRATION/ APPLICATION FEES

A registration / application fees has to be paid accordingly for each team;

National Culinary Teams	300.00 €
Gourmet Challenge Teams	200.00 €
Regional Teams	200.00 €
Restaurant Teams	100.00 €
Individual Entries	50.00 €
National junior teams	Free
National Military teams	Free

DEPOSIT FEES

For the provision of the kitchens and the display tables a deposit of **500.00 €** are required along with the application

The deposit will be returned at the end of the competition, according to proper handing over of the kitchens and the exhibition tables

PAYMENTS

All payments to be made to the following account:

Bankthai Public Listed Company

Branch Bangphli Big C, Theparak Rd.

SAMUT PRAKARN 10540 / Thailand

Acc No: 311-3-01390-8

Acc Name: Thai Culinary Consultant Co., Ltd

Swift Code UBOBTHBK

Please note that your registration becomes valid only after paying the registration fees and the deposit.

INSTITUTIONS OF THE COMPETITION

The Thai Chefs' Association, in the following short named as the TCA, are the honorary sponsor, the commercial sponsor are the following 3 bearer; Thai Culinary Consultant Co., Ltd, (TCC) Bangkok Exhibition Services Ltd. (BES) and Thailand Exhibition & Convention Bureau (TCEB).

REGISTRATION TO THE COMPETITION

The registration – applications for the participation in **Asia's 1st Culinary Cup** should be carried out on the enclosed application forms by using a typewriter or by e-mail before the **1st of May 2009**.

CONDITION OF PARTICIPATION

Each team and individual has to present the registered program completely on the days assigned by the organizers. Exhibits that have already been awarded, can not be judged again, but will be disqualified in case of misuse.

PHOTGRAPHS AND PICTURES

The organizers of **Asia's 1st Culinary Cup** claim the rights of all photographs and pictures taken by the official photographer.

RECIPES

The organizers of **Asia's 1st Culinary Cup** claim all rights of all recipes and menu's.

JUDGEMENTS OF THE JURY

The organizers will appoint the international Jury according to the issued conditions of participations and the WACS Culinary Guidelines. The results of the Jury are final and incontestable. Whith participating in the competition, the contestants accepts all conditions which are mentioned there.

LEGAL NOTES

Any agreements concerning **Asia's 1st Culinary Cup** have to be drawn up by written



GENERAL GUIDELINES

Caution - Security

All teams have to pay a registration fee according to their class and entry and a deposit of 500.-€. The payment has to be made to the bank account mentioned above. Each team gets the deposit of 500.-€ back after their participation on the competition and a clean return of the kitchens.

Accommodation

The organizer will take care of the accommodation of all teams from 1st to 6th of September 2009 a maximum of 6 nights x 3 double rooms.

Customs

There should not be any great difficulty in importing limited quantities of goods to Thailand from countries in ASEAN; however from Overseas the regulations must be respected.

Each exhibitor will receive from the organizer a participant card upon request to present at the customs if necessary. The imported food must respond to the international sanitary and hygiene regulations.

Food and raw materials

Most of the food and raw materials to be used for the preparation of the dishes are available in Thailand. However if required a list of specialized food items may be submitted to the organizers 2 months ahead of the competition, in order to ensure all supplies are at time ready for the competition.

Preparation of the dishes

In general the teams will be allowed to prepare their dishes in the kitchens of the hotels where they are allocated to. The organizer will give them all the necessary information in time ahead of the contest.

Receptions and events

If any country or national team wants to organize a reception or other event during the *Asia's 1st Culinary Cup 09*, the organizer should be informed in due time in order to make the necessary arrangements.

Opening show and final meeting

All the teams will be introduced at the Great Opening Show, Sept. the 1st 2009 at 6:00 p.m.

The award of all prizes will take place at the final event on Sept. the 5th 2009 at 16:00 a.m.

Dress of all Teams and individuals

All members of any international teams are requested to wear the white cook dress with hat and apron at the Great Opening Show and the Final Meeting.

Coaching

All international teams will be assigned a local coach to take care of all queries and problems.

International Jury

The international jury will be composed of experienced proven specialists of the art of cooking and many of them will be WACS approved culinary judges. The results of the judgment are final and incontestable. With the participation at the contest, the teams accept the conditions which are mentioned above and in the general rules and conditions of participation.

Delivery of exhibits and removal

The exhibition halls will be open daily at 8.00 a.m. and closes at 10.30 p.m.

Cost of raw materials

The cost of the raw materials for the exhibits in the culinary exhibition will be at the charge of the national associations of the respective national teams or the different exhibitors.

Exhibition area

The exhibition area will allocate the contestant areas according to the class and entries. For reasons of security no other boards or tables are permitted. An electric connection of 220 V is under the table. It is strictly forbidden to use life animals as decoration.

Marking of the objects

Marking signs will be supplied to the exhibitors in sufficient quantity by the exhibition management free of charge. Please, fill in by using a typewriter.



SPECIAL AWARDS TO BE WIN

Asia's 1st Culinary Cup

National teams have participated in the hot cooking, culinary art display and Gourmet challenge contest

Asia's 1st Junior Culinary Cup

Junior National teams have participated in the hot cooking and culinary art display contest

Asia's 1st Military Culinary Cup

National Military teams have participated in the hot and culinary art display

Asia's 1st Regional Culinary Cup

Best Gourmet Challenge Team

Regional teams have participated in Gourmet Challenge contest with Hot station or

Regional teams have participated in Cold display & Gourmet Challenge contest

Asia's 1st Culinary Cup

Best Junior Chef Award

Junior participated in the HB Junior Chefs Challenge and 2 contests of he's/her choice

Asia's 1st Culinary Award

Asia's Best participating Establishment

Regional or hotel teams have participated in classes A, B, C, D, E and the Gourmet Challenge contest

The highest scores of each class will be accounted for this Award

Asia's 1st Culinary Award

Asia's Best Culinary Artist

Artist have participated in Class A, B, & E individual or in teams

Asia's 1st Culinary Award

Asia's Best Culinary Chef

Professional chef that has participated in at least 3 classes of he's/her choice

Asia's 1st Culinary Award

Asia's Best Culinary Pastry Chef

Pastry chef that has participated in at least 3 classes of he's/her choice

Asia's 1st Culinary Award

Asia's Team Ice Carving Trophy

Ice Carving team that have participated in one team and two individual contests