

# Bocuse d'Or

## Thailand Selection

This contest is open to any professional chef of Thai nationality of 25 years or older from Restaurants or Hotels in Thailand. The team will be composed of two members; the chef and a commis cook aged 22 or under on January 2011. If the candidate is selected, the commis will also participate in 2010 in China or if been selected there again to France to the Bocuse d'Or in 2011.

A commis candidate can be provided for those candidates that are not selected there own assistant, by the organizers. However this request has to be done 1 month before the contest.

### Rules & regulations

The contestant has to prepare and present 14 portions of one main course by a product to be specified 3 months before the contest including two garnishes of free choice.

The time allowed for the competition, including preparation and serving is 3 ½ hours

A list of official products supplied by the organizers will be include in the technical file after the application has been received, but not later that 3 months before the contest date. An official product will be provided that has to be used in the contest. All other products others than provide by the organizers should be brought by the candidates.

Prepared products are not allowed, except for non-cut raw vegetables, peeled and cleaned and sauce bases. The Candidate will have to present their products top the contest marshal before they start, any non authorized prepared product will be immediately confiscated.

The Bocuse d'Or aims to represent the latest trends in international cuisine and places the emphasis on the taste and the tasting appreciation. Candidates should refrain from using non-essential decorative elements when presenting their dishes, only eatable items will be allowed.

A kitchen steward will be assist in the kitchen slot, but only for cleaning and peeling purpose, provided by the organizers.

### Resources

Each contestant will have a kitchen with heavy kitchen equipment, (please refer to the individual kitchen plan).

Hygiene chemicals and utensils will be provided

Chinaware will be provided by the organizers, plates will be of a modern design of white color and not larger than 32 cm in diameter.

All pots, pans, and small utensils include personal knives, cutters, nozzles, molds etc. are provided by the contestant.

### Points awarded

A total of 60 point can be awarded

40 points for taste

20 points for presentation

### There is no entry fee for this competition.

The winner will represent Thailand in 2010 at the **Bocuse d'Or Asia Qualification**, during the next qualification round in China.



## REGISTRATION/ APPLICATION FEES

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

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

### 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 1<sup>st</sup> Culinary Cup** should be carried out on the enclosed application forms by using a typewriter or by e-mail before the **1<sup>st</sup> 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 1<sup>st</sup> Culinary Cup** claim the rights of all photographs and pictures taken by the official photographer.

### RECIPES

The organizers of **Asia's 1<sup>st</sup> 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 1<sup>st</sup> 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 1<sup>st</sup> to 6<sup>th</sup> 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 participator 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 1<sup>st</sup> 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 1<sup>st</sup> 2009 at 6:00 p.m.

The award of all prizes will take place at the final event on Sept. the 5<sup>th</sup> 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 1<sup>st</sup> Culinary Cup***

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

### ***Asia's 1<sup>st</sup> Junior Culinary Cup***

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

### ***Asia's 1<sup>st</sup> Military Culinary Cup***

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

### ***Asia's 1<sup>st</sup> 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 1<sup>st</sup> Culinary Cup***

#### ***Best Junior Chef Award***

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

### ***Asia's 1<sup>st</sup> 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 1<sup>st</sup> Culinary Award***

#### ***Asia's Best Culinary Artist***

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

### ***Asia's 1<sup>st</sup> Culinary Award***

#### ***Asia's Best Culinary Chef***

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

### ***Asia's 1<sup>st</sup> 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 1<sup>st</sup> Culinary Award***

#### ***Asia's Team Ice Carving Trophy***

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