



GOURMET TEAM CHALLENGE – COMPETITION

Open to teams from hotels, restaurants, culinary institutions, airlines or catering organizations. The winning team will receive **Asia's 1st Gourmet Culinary Cup 09**

A regional team consists of:

- 1 Team captain
- 3 Cooks / Chefs
- 1 Pastry chef

A manager may accompany the team. He/she can help set Buffet at the location.

Each team will prepare a cold edible buffet for 30 persons, to be served by the organizer to diners in a café setting, along the lines of outside catering. Team does not need to present 30 items of each individual dish, but a 60% of the entire buffet has to be prepared. There has to be an equal number on all dishes throughout the entire buffet set up.

The buffet must include the following dishes

- 4 Salads modern freestyle
- 2 Fish or seafood platters
- 2 Meat or poultry platters
- 6 Different types of Tapas (bite size snacks or appetizers)
- 1 Cold or hot soup
- 3 Cold appetizers (team's choice)
- 3 Free style desserts
- 2 Different cakes freestyle
- Edible bread display and butter

- **1 hot meal station, such as pasta-station, carving-station, wok-station etc. or other hot meals**

Menu must include appropriate dressings, sauces and condiments. (None or little aspic to be used) A theme has to be incorporated, and the name of the theme submitted to the organizer should be done before for media purposes.

Notes - Competition schedule

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|---|----------------------------|
| - Judges food tasting | 10:30 am to 11:30 am |
| - Buffet set up by teams | 10:30 am to 11:30 am sharp |
| - Judges viewing buffet | 11:30 am to 11:45 am |
| - Viewing by media | 11:45 am to 12:00 noon |
| - Time of food service (open to public) | 12:00 pm to 14:30 pm |

Notes: All food items must be prepared in the team's respective Bangkok based establishment, as close to the serving time as possible.

- The buffet must be set up on the table in the hall from 10:30 am to 11:30 am sharp on the scheduled competition day. Set up is not allowed earlier in order to maintain the highest standard of hygiene and food freshness for human consumption. Only team members and the manager are allowed to set up the buffets, no additional helpers are allowed.
- 3 portion of each buffet item are to be kept separate in refrigeration provided on site, and to be handed to the judges at 10:30 am for food tasting. Those items must be the same items as the ones on the buffet. If in doubt, judges may sample directly from the buffet directly.
- Judges will visit team's premises twice unannounced between 10. A.M. the day before until 08.00 Am the day of the competition to check again on hygiene and preparation practices. Hygiene is paramount!
- Organizer will provide a 4 m × 4 m table (with a hole in the middle for electrical wiring), covered with plain white cloth, expected height 80 cm. Draping/skirting must be provided by the team. No replacement of tables is allowed.
- Dressing of tables may be done the night before on the allocated competition day, from 6:30 pm to 8:30 pm depend on the organizers schedules.



- All teams must make their own arrangements for the buffet items to be transported to the hall in refrigerated or air-conditioned vehicles. Overseas teams may seek help from the organizer if their local hotel contact is unable to assist.
- Teams must bring their own raisers, centerpieces and other decorative items to enhance their display, as well as all serving chinaware and serving utensils. Teams have the freedom of choice for serving methods; either all portions in one large receptacle, or set out in a number of smaller receptacles.
- All buffet items for stipulated 40 persons are to be set on the table at one time, as to complete the buffet. No replenishment is allowed.
- A buffet menu must be placed on the table, (not judged), two sets of all recipes should be handed to the judges during the food tasting, for references.
- Ticket holders of the lunch are allowed to consume any items from any team competing on that day.
- There will be tables provided to touch up the items. They will be removed before judging begins.

Delivery of exhibits

The exhibition halls will be open daily at 8.00 a.m.

Judging

Material brought / Mise-en-place

0 -10 points

Clear arrangement of materials, clean working place, proper working position, and clean uniforms, proper working technique. Correct utilization of working time and punctual completion.

Hygiene and Food Safety

0-20 points

Attention paid to hygiene and food safety during the preparation of food and work premises and hall.

Presentation and Innovation

0-30 points

Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.

Taste and Texture

0-40 points

The dish must have appropriate taste and seasoning. In quality, flavor and colors, the dish should conform to today's standards of nutritional values.

Total possible points:

100 (no half points will be given)

Teams wish to seek judges comments should make appointment with the judging team leader (via the secretariat)

Cost of raw materials, refunding

The material costs must not exceed a total of 6.00 Euro per person

The material costs will be refunded by the organizer to the teams at the rate of $30 \times 6 = 180$.-€.

Exhibition area

The exhibition area for gourmet team will be $4 \times 4 = 16$ square meters (13×13 feet = 169 square feet) In reason of security no other boards are permitted. An electric connection of 220 V is under the table. It is strictly forbidden to use life animals as decoration. The set up of the buffet can be done the night before after 18.00 P.M.

Removal

The buffets and the decoration have been removed daily between 15.00 p.m. and 17.00 p.m.

AWARDS FOR REGIONAL CULINARY TEAMS

All participating regional culinary teams will receive medals and certificates according to the reached number of points, note the following explanation. The association receives the corresponding certificate.

Important dates

- 1st May 2009 Dead line for application forms
- 1st May 2009 Definitive application with the final list of team members
- 1st June 2009 For publishing official contest catalogue a color photography of the team is required
- 1st July 2009 Suggestion for the menu to be presented in the (Buffet display) has to be submitted.



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 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 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