



MILITARY NATIONAL TEAM PROGRAM

Only ONE Military National Team from each Nation will be accepting to participate in the international competition of culinary art at **Asia's 1st Culinary Cup 09**. Military regional Teams and/or Individual Exhibitors are also allowed to participate.

The team consists of:

- 1 (one) team-chef
- 5 (five) cooks, or four cooks and one pastry-

CATEGORY A: Culinary Art program

The following displays need to be presented,

- 7 different 3 course menus for military service,
Including, appetizer or soup
Main course
Dessert

CRITERIA for the Judgment of the Category A:

Presentation / Innovation

0 - 25 points

Comprises an appetizing, tasteful, elegant presentation, modern style

Composition

0 - 25 points

Harmonizing in color and flavor, practical, digestible

Correct Professional Preparation

0 - 25 points

Correct basic preparations of food, corresponding to today's modern culinary art

Arrangement/Serving

0 - 25 points

Clean arrangement, exemplary plating, in order to make a practical serving possible

Number of possible points for the judgment

100 points

CATEGORY R: Restaurant of Nations

The participating military culinary teams will prepare specialties of their nations. Each team has the following task:

75 menus consisting of:

75 x **Hot appetizers** (hors d' oeuvres) using fish or crustaceans or poultry be served on plates

75 x **Main courses** utilizing either butchers' meat or game to be served on plates

75 x **Desserts** served on plates

In the restaurant of nations one portion of this menu will be presented on plates in a display case for guests. Those menu items should be made a day in advance, preserved with aspic and will be also photographed for our use.

Each team is required to present one complete menu, in English language along with precise recipes and preparation details for 80portions. All ingredients must be provided by each team itself.

EXPLANATIONS IN WHICH FORM THE FOOD FOR THE RESTAURANT OF NATIONS MAY BE BROUGHT:

We expect a higher level by the exact listing of the things, which are permitted, but particularly by the reduction of the work in the kitchen. This will do justice to an international competition, but also to the paying guest.

Up to 80% of the menu may be brought ready prepared. The remaining 20% of the menu must be brought in natural condition und have to be prepared on spot in the kitchen. This is also valid for all necessary sauces, stocks, dough and mixtures.

The menu will be arranged on the dishes that the ACC 09 will put at the disposal of the participants.

CRITERIA for the Judgments of the Category R:

Mise en place and Cleanliness Preparation

0 - 10 points

Of the materials to reach trouble-free working during serving, just in time working-organizations and punctual Completion, Clean, proper working methods during the competition will also be judged as the conditions after leaving the kitchen.

Correct Professional Preparation Correct basic

0 - 20 points

Preparation of food, corresponding to today's modern culinary art and dietetics

Arrangement and Presentation / Innovation

0 - 30 points

Clean arrangement, no artificial garnishes, no time consuming arrangements, exemplary plating for an appetizing appearance

Taste

0 - 40 points

The typical taste of the food should be preserved. The dish should have the typical taste, when sufficient spice is added. At the same time a special taste-event should be caused by the corresponding composition of food

Number of possible points for the judgment

100 points

COMPETITION REQUIREMENTS

ONE DAY

CATEGORY A: Culinary Art Program

One power point of 220 V

Display table size 1.20 m x 1.80 m = 2.16 m²

Set up of display starts 08.00 – 09.00

ANOTHER DAY

CATEGORY R: Restaurant of Nations

Hot cooking starts 15.00 – 20.00

(Service starts at 18.30)

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 (Hot kitchen) has to be submitted.
- 15th July 2009 The exact receipts of the menu for 80 portions has to be submitted

Each participant (6 team members) will receive a medal according to the number of points and a diploma for the Gourmet Team Challenge, the cold display program and the hot kitchen contest.

The national association receives 1 medal and diploma for the cold display and 1 medal and diploma for the restaurant of Nations in hot meals.

The team with the highest number of points receives Asia's 1st Military Culinary Cup.

Each member of this team receives Asia's 1st Military Culinary Cup, Extra-Price in Gold.

The second team receives Asia's 1st Military Culinary Cup, Extra-Price in Silver.

The third team receives Asia's 1st Military Culinary Cup, Extra-Price in Bronze.

AWARDS FOR NATIONAL MILITARY CULINARY TEAMS

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



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