

## NATIONAL TEAM PROGRAM

### CATEGORY A: Culinary Art program

The following displays need to be presented,

- Restaurant platter for two persons, hot prepared, displayed cold;
- 1 festive buffet platter display consist of either, butchers meat, Seafood or game for 8 persons, hot prepared, displayed cold;
- 1 menu for one person, consist of 5 courses, cold appetizer, soup, hot appetizer, main course, dessert, hot prepared, displayed cold;
- 1 showpiece of chocolate, sugar etc. referring to theme (height 40-60 cm)

#### 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 national culinary teams will prepare specialties of their nations. Each national culinary team has the following task:

#### 80 menus consisting of:

80x **Hot appetizers** (hors d' oeuvres) using fish or crustaceans or poultry be served on plates

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

80 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 80 portions. 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**

**Organizing Office of ACC 09**

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## CATEGORY B: Gourmet Team Challenge Program

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
- 1 Edible bread display and butter

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.

### CRITERIA for the Judgment of the Category B:

#### 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.

#### Number of possible points for the judgment

100 points

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

- 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

**0-10 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

**0-50 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 x 6 = 180.-€.

#### Exhibition area

The exhibition area for gourmet team will be 4 x 4 = 16 square meters (13 x 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.



## 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 m<sup>2</sup>**

Set up of display starts 08.00 – 09.00

#### CATEGORY B: Gourmet Team Challenge

One power point of 220 V

**buffet table size 4.00 m x 4.00 m = 16.00 m<sup>2</sup>**

Set up of buffet starts 10.00 – 11.00

Food for judges starts 10.30

Buffet opens for service 12.00 – 14.00

### ANOTHER DAY

#### CATEGORY R: Restaurant of Nations

**hot cooking starts 15.00 – 20.00**

(Service starts at 18.30 end 21.00)

## AWARDS FOR NATIONAL 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.

### Important dates

- 1<sup>st</sup> May 2009 Dead line for application forms
- 1<sup>st</sup> May 2009 Definitive application with the final list of team members
- 1<sup>st</sup> June 2009 For publishing official contest catalogue a color photography of the team is required
- 1<sup>st</sup> July 2009 Suggestion for the menu to be presented in the (Hot kitchen) has to be submitted.
- 15<sup>th</sup> 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 & diploma for the Gourmet Team Challenge and 1 medal & diploma for the restaurant of Nations in hot meals.

The team with the highest number of points receives Asia's 1<sup>st</sup> Culinary Cup.

Each member of this team receives Asia's 1<sup>st</sup> Culinary Cup Extra-Price in Gold.

The second team receives Asia's 1<sup>st</sup> Culinary Cup Extra-Price in Silver.

The third team receives Asia's 1<sup>st</sup> Culinary Cup Extra-Price in Bronze.



## 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