



PASTRY CATEGORIES

E1 DRESS THE CAKE COMPETITION

(Individual)

Competitors have 2 hours to decorate one finished sponge cake, which competitors have to provide on their own. All decorating ingredients must be edible and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed, chocolate and royal icing can be prepared, and there are no height restrictions to the finished piece. Please do not use a porcelain tray, but rather plastic or carton as a base.

The cake (either plain or filled) can be in any shape that does not exceed the space limit of 50 x 50 cm.

All ingredients, utensils, implements etc, are to be provided by the competitors

The complete cake will after be auctioned off and proceeds will be given to a charity organization

The organizers will provide 2 working tables, 2 power points (220V), one sink and one chiller to be shared.

No food / nor working utensils are to be placed on the floor.

Registration one (1) hour prior to competitions:

E2 LIFE DESSERT MAKING COMPETITION

(Individual)

The competitors have 1½ hours to prepare two desserts of their own choice from raw materials they provide.

Sugar can be cooked but not modeled. Sugar syrup is allowed, chocolate and royal icing can be prepared, chocolate or other products are emphasized.

The organizers will provide 2 working tables, 2 power points (220V), one sink, baking oven and one chiller to be shared. No food / nor working utensils are to be placed on the floor.

Registration one (1) hour prior to competitions:

E3 PETITE FOURS / PRALINES / TEA PASTRY COMPETITION (Individual)

To display 6 different types, 6 bite sized pieces of each (petite fours, Pralines or Tea pastry) suitable for serving including a show piece, height should not exceed 90 cm. Exactly 36 pieces must be presented, each piece should weigh between 12 – 20 grams. Practical, modern and up to date presentations are required. No commercial molds are allowed. The show piece should enhance the presentation and will be judged.

An extra plate of 1 portion of each type (6 pieces) should be provided for tasting purposes by the jury.

Table spaces allotted are – 90 cm x 90 cm

List of ingredients is required by the side of the exhibits

Registration one (1) hour prior to competitions:

E4 FREE STYLE SHOWPIECE COMPETITION

(Individual)

To display a free style showpiece (but see rules & regulations for items to avoid) made of edible food materials. The following materials are, preferred, all types of sugar work, pastillage, chocolate, croquant, salt dough, marzipan etc. etc. A written description is required of the art work, maximum area is 80 x 80 cm and the exhibit can not be higher than 1 meter including base of the exhibit.

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