

## TEAM HOT COOKING CATEGORIES

### **C1 THAI FOOD COMPETITION CONTEST (Team of 3 persons)**

A team of 3 persons will have the challenge to present their food and to cook in front of an audience and the media. All 3 persons can cook and prepare the food.

The time will be limited to 3 hours. The teams have to be able to cook and serve 1 Thai set for 3 persons for the judges; 1 Thai set for 3 persons of including a dessert will be presented for display.

The menu should consist of,

1	Appetizer, snack or salad cold or hot (choose only one)
2	Soup
3	Curry
4	Main dish or vegetable dish (choose only one)
5	Dessert

*Steamed rice has to be served as well but is not considered as a course.*

The participants have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a Basic kitchen provided at the competition. The teams must send a copy of the menu along with the application before 1<sup>st</sup> June 09; the recipes can be brought along on the day of the competition.

The teams will meet the judges prior to the contest and will be briefed in Thai and English on the various points of the rules and regulations. The teams will start cooking in intervals; the judge in charge will announce starting and finishing time. The teams have to stay in the cooking area and clean their place before they leave.

**Registration one (1) hour prior to competitions:**

### **C2 ASIAN TYPE COOKING CONTEST (Team of 3 persons)**

A team of 3 persons will have the challenge to present their food and to cook in front of an audience and the media. All 3 persons can cook and prepare the food.

The time will be limited to 3 hours. The teams have to be able to cook and serve 1 Asian set for 3 persons for the judges; 1 Thai set for 3 persons of including a dessert will be presented for display.

The menu should consist of,

1	Appetizer, snack or salad (choose only one)
2	Soup
3	Curry or fish dish
4	Main dish or vegetable dish (choose only one)
5	Dessert

*Steamed rice has to be served as well but is not considered as a course.*

The participant have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a Basic kitchen provided at the competition, please refer to the kitchen plan attached. The participants are asked to send along the menu with the application and bring along the recipes on the day of the competition. The participant brings along there own chinaware for the cooking contest.

The participants will meet the judges prior to the contest and will be briefed in Thai and English on the various points of the rules and regulations. The participants will start cooking in intervals; the judge in charge will announce starting and finishing time. The participants have to stay in the cooking area and clean there place before they leave.

**Registration one (1) hour prior to competitions:**

### **C3 WESTERN TYPE COOKING CONTEST (Team of 3 persons)**

A team of 3 persons will have the challenge to present their food and to cook in front of an audience and the media. All 3 persons can cook and prepare the food.

The time will be limited to 3 hours. The teams have to be able to cook and serve 1 Western set for 3 persons for the judges; 1 Thai set for 3 persons of including a dessert will be presented for display.

The menu should consist of:

1	Cold Appetizer
2	Soup
3	Hot appetizer
4	Main course
5	Dessert

The participant have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a Basic kitchen provided at the competition, please refer to the kitchen plan attached. The participants are asked to send along the menu with the application and bring along the recipes on the day of the competition. The participant brings along there own chinaware for the cooking contest.

The participants have to stay in the cooking area and clean there place before they leave. The participants will meet the judges prior to the contest and will be briefed in Thai and English on the various points of the rules and regulations. The participants will start cooking in intervals; the judge in charge will announce starting and finishing time.

**Registration one (1) hour prior to competitions:**

### **C4 EAST MEETS WEST TYPE COOKING CONTEST (Team of 3 persons)**

A team of 3 persons will have the challenge to present their food and to cook in front of an audience and the media. All 3 persons can cook and prepare the food. A nice table with 2 x 2 m will be allocated for the team to set up an authentically table of their dishes, and decorate them appropriate. Teams have to provide their own cutlery and chinaware.

The time will be limited to 3 hours. The teams have to be able to cook and serve 1 Western set for 3 persons for the judges and the Medias; 1 Western set for 1 persons of a 5 course menu including a dessert will be presented at your booth for display.

The menu should consist of:

1	Cold Appetizer
2	Soup
3	Hot appetizer
4	Main course
5	Dessert

The participant have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a Basic kitchen provided at the competition, please refer to the kitchen plan attached. The participants are asked to send along the menu with the application and bring along the recipes on the day of the competition. The participant brings along there own chinaware for the cooking contest.

The participants have to stay in the cooking area and clean there place before they leave. The participants will meet the judges prior to the contest and will be briefed in Thai and English on the various points of the rules and regulations. The participants will start cooking in intervals; the judge in charge will announce starting and finishing time.

**Registration one (1) hour prior to competitions:**



## 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