



## **N1 Hans Bueschkens Junior Chefs Challenge (Thailand qualification)**

### **The competition concept**

This is a practical cookery contest for any Thai national's junior not older than the age of 23 by the day of the competition. Each participant has to produce a three-course menu for six persons.

The day before the contest, a mystery basket of ingredients will be displayed to the contestants, there will be a short seminar itemizing and explaining the ingredients.

Then the contestants have to write-out a menu to consist of a starter, main course (with the appropriate sauces, starch and a minimum of two vegetables) and one dessert.

After one hour the menu will be submitted to the organizers.

On the day of the competition the contestants will allocate the kitchen slot.

### **Rules & regulations**

The time allowed for the competition, including preparation and serving is 3 ½ hours

The first course is to be served after 2 hours 50 minutes after start;

The main course is to be served after 3 hours 10 minutes;

The dessert to be served after 3 ½ hours

### **Resources**

Competitors may bring recipe-cards, books, or laptop computers to help them in their work. Each contestant will have a kitchen with heavy kitchen equipment, (please refer to the individual kitchen plan).

Hygiene chemicals and utensils will be provided

Chinaware will be provided by the organizers, plates will be of a modern design of white color and not larger than 32 cm in diameter.

All pots, pans, and small utensils include personal knives, cutters, nozzles, molds etc. are provided by the contestant.

### **There is no entry fee for this competition.**

The winner will represent Thailand in 2009 at the **Global Hans Bueschkens Junior Chefs Challenge**, during the next World WACS Congress in **Santiago in Chile**.



## 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 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 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.