

CALIFORNIA RAISIN RECIPE CONTEST

California raisin is not only a great snack but also a major ingredient to make your dishes more healthy and tasty. Now you can create a delicious entry with California raisins and win a grand prize at the same time by participating at our recipe contest. So don't miss the opportunity and join us immediately!

Participating Groups:

- A) Creative "Amateur" Practical Appetizer (Hot or Cold)
(Raisin with Your Choice of Ingredients)**
- B) Creative "Culinary Student" Practical Cooking
(Raisin with Pork)**

- A) Age 18 or above and food lover
- B) Age 18 and all culinary institute students

Participant information:

Name: _____
Sex: Female _____ Male _____
Age: _____
I. D. Number: _____
Address: _____
Contact Number: _____
Fax Number: _____
Email Address: _____

Rules:

Participating Specification:

- 1) Please type or write the recipe in A4 paper and enclose a photo of completed dish with entry form to be submitted to:
Raisin Administrative Committee
Room 1301-4, Hua Fu Comm. Bldg.
111 Queen's Road West
Hong Kong
Please specify: [**California Raisin Recipe Contest**]
- 2) On-day cooking: (A) To prepare and present, within 60 minutes: one Appetizer course for 4 persons of a Creative Appetizer where the main ingredient consists of California Raisin and your choice of appropriate ingredients (can be many kind). (B) To prepare and present, within 60 minutes: one main course for 4 persons of a Creative main dish where the main ingredient consists of California raisin and pork (any parts) and other appropriate ingredients (can be many kind).
- 3) After receiving the participant's entry form, the rules and regulations of each competition group will be sent to the participant within 24 hours by mail, fax or email. All participants shall follow the rules and regulations and submit their recipes to California Strawberry Commission before deadline.
- 4) The first selection of all recipes will be conducted by two Hong Kong professional chefs associations. We shall invite the most creative participants to participate at the final contest and shall inform them on or before June 2, 2005.
- 5) Closing Date for Submission: May 25, 2005

**Final Contest: June 8, 2006 (Thursday)
at VTC Hospitality Industry Training & Development Centre**

Prize for each group:

Winner: Total HK\$6,000 Travel voucher
1st Runner-up: Total HK 4,000 Travel voucher
2nd Runner-up: Total HK\$2,000 Travel voucher

Getting rules and regulations for each group and hotline: 28582230 Miss Chow

Raisin Cooking Contest 2006

Rules and Regulations

1) Creative “Amateur” Practical Appetizer (Hot or Cold) (Raisin with Your Choice of Ingredients)

Practical Category

To prepare and present, within 60 minutes: one Appetizer course for 4 persons of a Creative Appetizer where the main ingredient consists of California Raisin and your choice of appropriate ingredients (can be many kind).

Contestants may present the dishes in any preferred format, which can enhance the dishes and reflect the best use of California raisins in an Appetizer.

Judging Criteria

Mise en place and cleanliness 0-5 points

Correct planning and arrangement of materials for organized execution and service. Control of preparation time to ensure timely completion.

Correct preparation 0-5 points

Correct basic preparation of food that can correspond to today’s modern culinary art. Preparation should be practical with acceptable methods which exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Correct cooking techniques must be applied for all ingredients, including starches and vegetables.

Arrangement and presentation/innovation 0-10 points

Clean arrangement, with no artificial garnish and no time consuming arrangements. Exemplary plating to ensure and appetizing appearance are required.

Creative use of raisin and taste 0-20 points

The typical taste of the food should be preserved and well matched with California Raisins. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today’s standards of nutritional values.

Total possible points : 40 (no half points will be given)

Notes

- Dishes will be assessed on their creative use of raisin their flavour / tastes, creativity / innovation, presentation / appearance as well as sanitation and hygiene.
- All garnishes and carvings must be edible.

- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, and artificial flavours) are not allowed.
- Recipe upon request in the kitchen.
- Plates will not be provided, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)
- The usage of basic stocks is allowed, the sauces must be produced during the contest. Raw farces can be brought along but they have to be produced during the competition.
- Contestants must keep the work station in a neat and tidy. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.
- Contestants should concern on the food hygiene and safety, the organizer will not take any responsibility on this.
- The Organizer will have the final decision and reserve all rights of all of the contestant dishes and recipes.
- This category is open to all Amateurs, such as students from catering institutes, house wives, food lovers.....etc, professional are not allowed.

Award

Champion, 1st Runner Up and 2nd Runner Up awards will be presented to the top 3 winners.

2) Creative “Culinary Student” Practical Cooking (Raisin with Pork)

Practical Category

To prepare and present, within 60 minutes: one main course for 4 persons of a Creative main dish where the main ingredient consists of California raisin and pork (any parts) and other appropriate ingredients (can be many kind).

Contestants may present the dishes in any preferred format, which can enhance dishes and reflect the best use of California Raisins in a main course.

Judging Criteria

Mise en place and cleanliness 0-5 points

Correct planning and arrangement of materials for organized execution and service.
Control of preparation time to ensure timely completion.

Correct preparation 0-5 points

Correct basic preparation of food that can correspond to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Correct cooking techniques must be applied for all ingredients, including starches and vegetables.

Arrangement and presentation/innovation 0-10 points

Clean arrangement, with no artificial garnish and no time consuming arrangements. Exemplary plating to ensure and appetizing appearance are required.

Creative use of raisin and taste 0-20 points

The typical taste of the food should be preserved and well matched with California Raisins. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

Total possible points : 40 (no half points will be given)

Notes

- Dishes will be assessed on their creative use of raisin their flavour / tastes, creativity / innovation, presentation / appearance as well as sanitation and hygiene.
- All garnishes and carvings must be edible.
- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, and artificial flavours) are not allowed.
- Recipe upon request in the kitchen.
- Plates will not be provided, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)
- The usage of basic stocks is allowed, the sauces must be produced during the competition. Raw farces can be brought along but they have to be produced during the competition.
- Contestants must keep the work station in a neat and tidy. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.
- Contestants should concern on the food hygiene and safety, the organizer will not take any responsibility on this.

- The Organizer will have the final decision and reserve all rights for all of the contestant dishes and recipes.
- This category is only open to all culinary institute students, professional and amateur are not allowed.

Award

Champion, 1st Runner Up and 2nd Runner Up awards will be presented to the top 3 winner.