

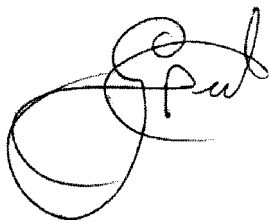
Foreword

On behalf of the HKICC - Hong Kong International Culinary Classic 2009 Organizing Committee, we would like to extend an open invitation to all food and beverage associations in Hong Kong and the Region to share your experiences through this prestigious biennial culinary event.

The objective of the competition is to provide channels promoting culinary excellence as well as an opportunity to gain experience and communicate within the regional culinary community. Also, HKICC provides an excellent opportunity for industry professionals to showcase their culinary talents and services to the public.

In order to meet the demands and expectations of today's consumers, HKICC has extended it's categories to encourage creativity amongst our up-and-coming trend setters. A new category entitled "Live Pastry" has been added to this year's show as an additional platform.

This year promises to be an exciting competition and we hope that you and your colleagues will support and participate in HKICC 2009. The Organizing Committee would like to thank the Hong Kong Exhibition Services Ltd., as well as all the sponsors and supporters who have contributed to the success of the event.

A handwritten signature in black ink, appearing to read 'Gerard Dubois', with a large, stylized flourish on the left side.

Gerard Dubois

Chairman of the Organizing Committee

Hong Kong International Culinary Classic 2009

Organizing Committee

ORGANIZING COMMITTEE

Chairman	Mr. Gerard Dubois	
Members	Mr. Daniel Cheung	Mr. Hans Rudi Nussbaumer
	Mr. Christopher Christie	Mr. Angus Cheng
	Ms. Louisa Ho	Mr. Andreas Muller
	Mr. Rudolf Muller	Mr. Anthony Goh
	Mr. Tony Leung	Mr. Billy Yeung

Supporting Organizations

UNDER THE PATRONAGE OF

- Hong Kong Chefs Association
- Hong Kong Exhibition Services Ltd.

SUPPORTING ORGANIZATIONS

- Chefs Association of Malaysia, Penang Chapter
- China Cuisine Association
- China Hospitality Association
- Chinese Cuisine Training Institute
- Elite Concepts
- Epicurean Management
- Guangzhou Western Food Association
- Harilela Strategic Group
- Hong Kong Bakery and Confectionery Association
- Hong Kong Bartenders Association
- Hong Kong Chinese Chefs Association
- Hong Kong Hotels Association
- Hong Kong Tourism Board
- Hospitality Industry Training & Development Centre
- Korea Cooks Association
- Ninety Seven Group
- Shanghai Cuisine Association
- Shenzhen Catering Service Trade Association
- Singapore Chefs Association
- Taiwan Formosa Chefs Association
- Thai Chefs Association
- The Club Managers' Association of Hong Kong, Macau & China
- The Hong Kong Ice Carving Association

Date & Venue

The Hong Kong International Culinary Classic 2009 will take place from Wednesday, 6 to Saturday, 9 May 2009 at Hall 1, Hong Kong Convention & Exhibition Centre, 1 Expo Drive, Wan Chai, Hong Kong.

ENTRY REQUIREMENTS

The Hong Kong International Culinary Classic 2009 welcomes the participation of chefs from all restaurants, clubs, hotels and catering institutions in Hong Kong and around the world.

Entries must be in the name of a hotel, club, restaurant or catering institution. No individual entries will be accepted. (All competitors must be full-time employees / members of the establishment / organization except for the under 25 category.)

Competitors may choose to participate in any number of the categories. Each establishment (main and branch outlets included)/ organization may submit more than one entry in each categories.

The organizer reserves the right and final decision to registration quota of country/establishment when application overflowed.

The entry fees of various categories are as follows:

WESTERN CUISINE

Individual Competition HK\$100/US\$13 per entry

Professional

- Amuse Bouche
- Appetizers or Main Courses or 3 Course Lunch
- Norwegian Herring
- 'US' Pork Shoulder Butt
- Vegetarian

Under 25

- Apprentices: Norwegian Salmon
- Apprentices: 'US' Beef Tri-Tip
- Apprentices: Amuse Bouche

CHINESE CUISINE

Modern Chinese Cuisine Challenge Hot Cooking HK\$100/US\$13 per entry

- Chicken
- Beef
- Vegetarian

Food / Vegetable Carving HK\$100/US\$13 per entry

ICE CARVING

Individual Competition HK\$100/US\$13 per entry

PASTRY

Professional

- Fantasy Table HK\$100/US\$13 per entry
- Showpiece HK\$100/US\$13 per entry
- Wedding Cakes HK\$100/US\$13 per entry

Under 25

- Apprentices: Plated Desserts HK\$100/US\$13 per entry
- Apprentices: Young Pastry Chefs Chocolate Fragrance Tea Cake .. HK\$100/US\$13 per entry
(Under employment / Student)

LIVE PASTRY COMPETITION

Team Competition HK\$500/US\$64 per entry

LIVE BAKERY COMPETITION

Team Competition HK\$500/US\$64 per entry

THE GOURMET TEAM COMPETITION

Team Competition HK\$500/US\$64 per entry
(Exchange rate: HK\$7.8=US\$1)

Registration

Competitors are required to follow the registration procedure below:

- a. Complete the Entry Form (Appendix 1).
- b. Submit a separate Ingredient / Method Card (Appendix 2) for each entry.
- c. Send a crossed cheque in Hong Kong dollars (for competitors in Hong Kong) or a bankdraft in US dollars (for overseas competitors) made payable to "ULTRA FUTURE LIMITED" together with the completed Entry Form and the Ingredient / Method Card(s) to the Event Manager: Ultra Future Limited.

Rm 1204, Fortress Tower,
250 King's Road, Fortress Hill,
Hong Kong

Please mark "Confidential" on the envelope.

The deadline for registration is **Friday, 20th March 2009**

For enquiries, please contact :

Tel: (852) 3106 8010

Fax: (852) 3106 5166

Email at hkicc2009@ultrafuture.com.hk

Awards & Certificates

CERTIFICATE OF PARTICIPATION

A Certificate of Participation will be presented to all competitors:

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points (except Ice Carving) :

Gold with Distinction	100 points
Gold	91 – 99 points
Sliver	81 – 90 points
Bronze	71 – 80 points

Ice Carving Competition will be awarded with champion, 1st runner up, 2nd runner up and most creative award.

Overall grand champion awards will be awarded to the highest recorded score in Live Pastry Competition, Live Bakery Competition and Gourmet Team Challenge.

Live Pastry Competition will be also awarded with the best showpiece and the best tasting.

Proper Chefs uniform is required for all competitors during acceptance of medals and certificates.

Amuse Bouche

Display Category

INDIVIDUAL COMPETITION

To display an Amuse Bouche assortment consisting of **Assortment of 6 Amuse Bouche / Cocktails / Canapés**

- Should be bite size about 1½ inch by 1½ inch as a guideline.
- At least 2 pieces per amuse bouche to be displayed.
- At least 2 kinds of the amuse bouche to be vegetarian.
- Aspic should glaze all items with the exception of crisps or baked dough.
- 2 additional amuse bouche per kind for Judges testing without aspic.
- Brief description of the displays to be available for Judges reference.
- Table space allotted: 150 cm x 80 cm.

JUDGING CRITERIA

Composition and correct preparation 0-25 points
Display must be nutritionally well balanced and in keeping with modern tastes.

Degree of difficulty and creativity 0-25 points
Variety of techniques used in the production and its creativity.

Practical up-to-date presentation 0-25 points
Combination of taste, texture and colours, portion size and feasibility for daily service in a dining establishment.

Serving 0-25 points
Entries should be practical and clean. Avoidance of elaborate garnishing is recommended.

Total possible points: 100 (no half points will be given)

NOTES

- Competitors will use their own choice of serving ware. (without logo)
- Competitors are invited to set up an attractive display, however this will not be judged.
- Aspic should be used to glaze all entries with the exception of crisps and baked dough.
- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed.
- Information regarding the setup time will be announced at a later stage, after registering.
- The Organizer will not be responsible for any loss or damage to any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Appetizers or Main Courses or 3 Course Lunch

Display Category

INDIVIDUAL COMPETITION

To display a set of one of the following

- **Appetizers**
 - A variation of four hot or cold appetizers (can also be combined).
 - One appetizer to be vegetarian.
 - One appetizer (preferably cold) to be produced in duplicate for judges tasting without aspic.
- **Main Courses**
 - A variation of four main courses of which at least one has to be vegetarian.
- **3 Course Lunch**
 - Hot and cold items displayed cold.
 - This should consist of a cold or lukewarm appetizer, a main course and a dessert. The dessert's main ingredient must be fruit.
 - The appetizer to be produced in duplicate for judges tasting, without aspic.
- Brief description of the displays to be available for Judges reference. Table space allotted: 100 cm x 80 cm.

JUDGING CRITERIA

- Composition and correct preparation** 0-25 points
General appearance, clean workmanship according to the basic preparations, nutritionally well balanced.
- Degree of difficulty and creativity** 0-25 points
Variety of techniques used in the production and its creativity.
- Practical, up-to-date presentation** 0-25 points
Combination of taste, texture and colours, portion size and feasibility for daily service in a Restaurant or for Banqueting.
- Serving** 0-25 points
Simple and clean serving. Display must be nutritionally well balanced and in keeping with modern tastes.

Total possible points: 100 (no half points will be given)

NOTES

- Competitors will use their own plates, dishes etc. (without logo)
- Competitors are invited to set up a nice display. However this will not be judged.
- Name cards or logos of the working place of the competitor may be placed in proper manner once the judging has been completed.
- Information regarding the setup time will be announced at a later stage, after registering.
- The Organizer will not be responsible for any loss or damage of any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

- Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Norwegian Herring

Practical Category

INDIVIDUAL COMPETITION

To prepare and present within 60 minutes, one main course for four persons, consisting of :

- **Norwegian Herring**
 - Norwegian Herring at approximately 1000 gm in total (about 6-8 filets) will be provided by the Organizer.
 - Competitor's choice of accompaniments and garnishing to compliment the Seafood. Appropriate sauce (can be more than one) to be served.

JUDGING CRITERIA

Mise-en-place and orderly working area 0-25 points
Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.

Correct preparation 0-25 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-25 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability.

Taste 0-25 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- No supplementary equipment except the following list will be available. All competitors have to provide their own cooking utensils and ingredients for the competition. The Organizer will not be responsible for any loss or damage of any utensils.
- Plain white plates, 30 cm diameter will be provided by the Organizer, all competitors must use these plates.
- The usage of basic stocks is allowed, the sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition.
- Competitors must leave the work station in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range, 4 heating elements
- Electric oven
- Deep fat fryer (sharing)
- Salamander (sharing)
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

'US' Pork Shoulder Butt

Practical Category

INDIVIDUAL COMPETITION

To prepare and present within 60 minutes, one main course for four persons, consisting of :

- **Innovative Dish with Pork Shoulder Butt as its main ingredient**
 - One piece 'US' Pork Shoulder Butt at approximately 1000 gm will be provided by the Organizer.
 - Competitor's choice of accompaniments and garnishing to compliment the pork. Appropriate sauce (can be more than one) to be served.

JUDGING CRITERIA

Mise-en-place and orderly working area 0-25 points
Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.

Correct preparation 0-25 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-25 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability.

Taste 0-25 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- No supplementary equipment except the following list will be available. All competitors have to provide their own cooking utensils and ingredients for the competition. The Organizer will not be responsible for any loss or damage of any utensils.
- Plain white plates, 30 cm diameter will be provided by the Organizer, all competitors must use these plates.
- The usage of basic stocks is allowed, the sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition.
- Competitors must leave the work station in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range, 4 heating elements
- Electric oven
- Deep fat fryer (sharing)
- Salamander (sharing)
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Vegetarian

Practical Category

INDIVIDUAL COMPETITION

To prepare and present within 60 minutes, one main course for four persons, consisting of:

- **Vegetarian Composition**

The organizer will provide the following products:

- Two root vegetables, two leaf vegetables, two fungus, two starch.
- At least 2-3 of these will have to be used as the main components.
- Competitors are permitted to use as many sauces as they would like to complement the dish.
- The competitors can bring additional vegetables, dough, etc they may need along with them.

JUDGING CRITERIA

Mise-en-place and orderly working area 0-25 points
Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.

Correct preparation 0-25 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-25 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability.

Taste 0-25 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- No supplementary equipment except the following list will be available. All competitors have to provide their own cooking utensils and ingredients for the competition. The Organizer will not be responsible for any loss or damage any utensils.
- Plain white plates, 30 cm diameter will be provided by the Organizer, all competitors must use these plates.
- The usage of basic stocks is allowed, the sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition.
- Competitors must leave the work station in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range, 4 heating elements
- Electric oven
- Deep fat fryer (sharing)
- Salamander (sharing)
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Apprentices: Norwegian Salmon

Practical Category

Maximum age of the competitors cannot exceed 25 years on the day of the competition

INDIVIDUAL COMPETITION

To prepare and present within 60 minutes, one main course for four persons consisting of:

Norwegian Salmon and Fresh Fennel

- Approximately 1-1.2 kg Salmon fillets skin-on and 400 gm whole fennel will be provided by the organizer and competitors will have to use these provided products. Other garnishes, sauces etc. to be provided by the competitors.
- Brief ingredient list and respective preparation to be written on neutral paper and available to judges.

JUDGING CRITERIA

Mise en place and orderly working area 0-25 points
Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.

Correct preparation 0-25 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-25 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, appropriate portion size as well as practicability.

Taste 0-25 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- No supplementary equipment except the following list will be available. All competitors have to provide their own cooking utensils and ingredients for the competition. The Organizer will not be responsible for any loss or damage of any utensils.
- Plain white plates, 30 cm diameter will be provided by the Organizer, all competitors must use these plates.
- The usage of basic stocks is allowed, the sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition.
- Competitors must leave the work station in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range, 4 heating elements
- Electric oven
- Deep fat fryer (sharing)
- Salamander (sharing)
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Apprentices: 'US' Beef Tri-Tip (part of the lower sirloin)

Practical Category

Maximum age of the competitors cannot exceed 25 years on the day of the competition

INDIVIDUAL COMPETITION

To prepare and present within 60 minutes, one main course for four persons, consisting of either:

- **Pan-fried, roasted or braised Beef Tri-Tip with potatoes**
1000 gm untrimmed 'US' Beef Tri-Tip and raw potatoes will be provided by the organizer and competitors will have to use these provided products. Other garnishes, sauces etc. to be provided by the competitors.
- Brief ingredient list and respective preparation to be written on neutral paper and available to judges.

JUDGING CRITERIA

Mise en place and orderly working area	0-25 points
Handling and arrangement of all materials and tools, wastage and economical factors, safety and hygiene, utilization of resources.	
Correct preparation	0-25 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.	
Practical, up-to-date presentation	0-25 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, appropriate portion size as well as practicability.	
Taste	0-25 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.	

Total possible points: 100 (no half points will be given)

NOTES

- No supplementary equipment except the following list will be available. All competitors have to provide their own cooking utensils and ingredients for the competition. The Organizer will not be responsible for any loss or damage of any utensils.
- White plates, 30 cm diameter will be provided by the Organizer, all competitors must use these plates.
- The usage of basic stocks is permitted, however the sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition.
- Competitors must leave the work station in a neat and tidy condition. This is part of the judging criteria.
- The Organizer will not be responsible for any loss or breakage of utensils.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range, 4 heating elements
- Electric oven
- Deep fat fryer (sharing)
- Salamander (sharing)
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 - 99 points
Silver	81 - 90 points
Bronze.....	71 - 80 points

Apprentices: Amuse Bouche

Display Category

Maximum age of the competitors cannot exceed 25 years on the day of the competition

INDIVIDUAL COMPETITION

To display an Amuse Bouche assortment consisting of:
Assortment of 4 Amuse Bouche / Cocktails / Canapés

- 2 pieces per kind to be displayed.
- At least 2 kinds of the Amuse Bouche to be considered warm but displayed cold.
- All displayed food needs to be appropriately aspic glazed with the exception of crisps or baked dough.
- 2 additional pieces per kind for Judges tasting without aspic glazing.
- Brief description of the displays to be available for Judges reference.
- Table space allotted: 100 cm x 80 cm.

JUDGING CRITERIA

Composition and correct preparation 0-25 points
Display must be nutritionally well balanced and in keeping with modern tastes.

Degree of difficulty and creativity 0-25 points
Variety of techniques used in the production and its creativity.

Practical, up-to-date presentation 0-25 points
Combination of taste, texture and colours, portion size and feasibility for daily service in a lounge or banquet setting.

Serving 0-25 points
Simple and practical, servings recommended. Elaborate garnishing should be avoided.

Total possible points: 100 (no half points will be given)

NOTES

- Competitors will use their own choice of serving ware (without logo).
- Competitors are invited to set up an attractive display. However this will not be judged.
- Aspic should be used to glaze the amuse bouche with the exception of crisps and baked dough.
- Name cards or logos of the working place of the competitor may be placed in a proper manner once judging has completed.
- Information regarding the setup time will be announced at a later stage, after registering.
- The Organizers will not be responsible for any loss or breakage of any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 - 99 points
Silver	81 - 90 points
Bronze.....	71 - 80 points

Chinese Cuisine

MODERN CHINESE CUISINE CHALLENGE PRACTICAL HOT COOKING CATEGORY

Modern Chinese cuisine reflects respect for classical cooking methods, ingredients, and culture, but allows the freedom to go beyond borders of presentation. While still absolutely practical in preparation and service, chefs are allowed to experiment with flavours and compositions that reflects today's need for light, yet dramatic dining experience.

Chicken

Practical Category

INDIVIDUAL COMPETITION

To prepare and present, within 60 minutes: one main course for 4 persons of a modern Chinese dish where the main item consists of chicken and appropriate ingredients.

- Competitors may present the dishes in any preferred format, which can enhance dishes and reflect the trend of modern Chinese cuisine.
- The organizer will provide approximately 1.4 kg whole chilled chicken.
- The dish must be served as four individual servings. Each serving must not exceed 350 gm in which 150 gm should be chicken.
- The competitors can bring appropriate ingredients including vegetables, and their choice of accompaniments and garnishing that compliment their dishes.

JUDGING CRITERIA

Mise en place and orderly working area 0-10 points
Handling and arrangement of all materials and tools, wastage and economical factors, safely and hygiene, utilization of resources.

Correct preparation 0-10 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-30 points
Choice of garnishes and ingredients to achieve balance in presentation and taste.
Creativity, originality, portion size as well as practicability.

Taste 0-50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- Dishes will be assessed for their flavour / tastes / creativity / innovation / presentation / appearance as well as sanitation and hygiene.
- All garnishes and carvings must be edible.
- Sauces must be made during the competition.
- Dried ingredients may be pre-soaked and brought along to the competition but they must be finished during the competition.
- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours) are not allowed but chicken powder is allowed.
- Competitors should put their recipes on the table during the competition.
- Plates will not be provided in this category, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction wok
- Deep fat fryer (sharing)
- Working table top
- Fridge
- Electric oven
- Salamander (sharing)
- Sink with running water

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze 71 - 80 points

Beef

Practical Category

INDIVIDUAL COMPETITION

To prepare and present, within 60 minutes: one main course for 4 persons of a modern Chinese dish where the main item consists of Beef and appropriate ingredients.

- Competitors may present the dishes in any preferred format, which can enhance dishes and reflect the trend of modern Chinese cuisine.
- The organizer will provide approximately 1 kg Beef Tri-Tip.
- The dish must be served as four individual servings. Each serving must not exceed 350 gm in which 150 gm should be beef.
- The competitors can bring appropriate ingredients including vegetables, and their choice of accompaniments and garnishing that compliment their dishes.

JUDGING CRITERIA

Mise en place and orderly working area 0-10 points
Handling and arrangement of all materials and tools, wastage and economical factors, safely and hygiene, utilization of resources.

Correct preparation 0-10 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-30 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability.

Taste 0-50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- Dishes will be assessed for their flavour / tastes / creativity / innovation / presentation / appearance as well as sanitation and hygiene.
- All garnishes and carvings must be edible.
- Sauces must be made during the competition.
- Dried ingredients may be pre-soaked and brought along to the competition but they must be finished during the competition.
- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours) are not allowed but chicken powder is allowed.
- Competitors should put their recipes on the table during the competition.
- Plates will not be provided in this category, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction wok
- Deep fat fryer (sharing)
- Working table top
- Fridge
- Electric oven
- Salamander (sharing)
- Sink with running water

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Vegetarian Practical Category

INDIVIDUAL COMPETITION

To prepare and present, within 60 minutes: one main course for 4 persons of a modern Chinese dish where the main item consists of Bean Curd and appropriate ingredients.

- Competitors may present the dishes in any preferred format, which will enhance dishes and reflect the trend of modern Chinese cuisine.
- 2 pieces of soft bean curd and 2 pieces of firm bean curd (420 gm each) will be provided by the organizer.
- The dish must be served as four individual servings. Each serving cannot exceed 350 gm.
- The competitors can bring appropriate ingredients including vegetables, and their choice of accompaniments and garnishing that compliment their dishes. (Ginger, spring onion, chives, garlic, chilli and bird's nest are not allowed)

JUDGING CRITERIA

Mise en place and orderly working area 0-10 points
Handling and arrangement of all materials and tools, wastage and economical factors, safely and hygiene, utilization of resources.

Correct preparation 0-10 points
Appropriate work and cooking methods and culinary techniques, practicability for daily use.

Practical, up-to-date presentation 0-30 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability.

Taste 0-50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, overall taste impression of dish, distinct and well defined flavours.

Total possible points: 100 (no half points will be given)

NOTES

- Dishes will be assessed for their flavour / tastes / creativity / innovation / presentation / appearance as well as sanitation and hygiene.
- For vegetarian soup, it must be cooked during the competition.
- All garnishes and carvings must be edible.
- Sauces must be made during the competition.
- Dried ingredients may be pre-soaked and brought along to the competition but they must be finished during the competition.
- All dishes must be prepared under the highest hygienic conditions. Artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours) are not allowed.
- Vegetarian oyster sauce and vegetarian chicken powder are allowed but must be stored in original packing with original labeling.
- Competitors should put their recipes on the table during the competition.
- Plates will not be provided in this class, presentation reflecting individual serving as a main course is recommended. (No logos are allowed)

SPECIFICATION OF THE FACILITIES PROVIDED

- Induction wok
- Deep fat fryer (sharing)
- Working table top
- Fridge
- Electric oven
- Salamander (sharing)
- Sink with running water

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Fruit / Vegetable Carving

Display Category

INDIVIDUAL COMPETITION

- To present a free style vegetable or fruit carving.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)
- Table space allotted: 90 cm x 90 cm.

JUDGING CRITERIA

Suitability in complementing Food displays..... 0-15 points
As the exhibits are designed to be displayed and enhance a buffet, they should be designed to complement food displays.

Presentation and General Impression..... 0-35 points
Depending on material used, the finished exhibit must represent a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty 0-50 points
This is judged on artistry, competence and expertise in work involved in the execution or preparation of the exhibit.

Total possible points: 100 (no half points would be given)

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to any utensils.

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Ice Carving

Display Category

INDIVIDUAL

INDIVIDUAL COMPETITION

- Competitors are required to create an ice carving from an ice block (approximate size 100 cm height x 50 cm width x 25 cm depth) within 60 minutes.
- Competitors are required to provide their own working tools. Electric tools are allowed (One 13amp 220V power points will be provided).
- Competition will be in a "Sudden Death" elimination format which 2 competitors will be competing each time. Winner of each competition will advance to another round of competition until the champion has been declared.

JUDGING CRITERIA

Theme 0-10 points
The profound meaning in conception; the combination of concept and form creating perfect harmony.

Artistic expression 0-10 points
Novelty in shape; expression of the sculpture; strong 3-dimensional effect and aesthetic visual impact on the viewer; the perfect composition of figure.

Creativity 0-30 points
The originality of concept, design and form with creative spirits.

Technical skills 0-50 points
Maximum utilization of the ice block is required; the width, length and height of the final work should be not less than half of the original volume of the block; the ice block should be sculpted on all four sides in a satisfactory way without cracking.

Total possible points: 100 (no half points will be given)

NOTES

- The ice carving competition will be held daily. Competitors will be notified of the time slot allocated.
- The Organizer will provide all ice blocks.
- Champion, 1st runner-up, 2nd runner-up & most creative award will be presented with trophy and certificate.

Fantasy Table

Practical Category

INDIVIDUAL PASTRY COMPETITION

SURPRISE DESSERT

- Prepare and present in 120 mins, 2 (two) different plated Western desserts (each 2 dishes – 1 for tasting & 1 for display, one portion each) from ingredients supplied by the Organizer at the beginning of the competition.
- 4 white plates of 30 cm diameter will be provided by the Organizer.

JUDGING CRITERIA

Mise en place and orderly working area 0-10 points

Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.

Correct preparation 0-10 points

Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.

Practical, up-to-date presentation and overall impression of the dessert 0-40 points

Combination of taste, texture and colours, creativity and originality, portion size, practicability of daily usage.

Taste 0-40 points

The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.

Total possible points: 100 (no half points will be given)

NOTES

- The competitors have 15 minutes to set the table.
- The competitors have 15 minutes to view and collect the ingredients.
- The competitors have 2 hours to prepare the 2 different plated western desserts.
- Competitors must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The competitors can use as much or as little of each ingredient as they like. However, points will be deducted for excessive wastage.
- The ingredient table will be removed 30 minutes into the cooking time; additional ingredients will not be permitted after that point.
- No ingredients whatsoever can be brought along from outside.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- The organizers will supply only the hardware mentioned below. No supplementary equipment will be available. All competitors shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range with electric oven
- Sink with running water
- Fridge
- Kitchen aids
- Deep-fryer (sharing)
- Salamander (sharing)
- Working table top
- Electric mini mixer with accessories
- Marble slab
- Weighing scales

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 - 99 points
Silver	81 - 90 points
Bronze.....	71 - 80 points

Pastry - Professional

Showpiece

Display Category

INDIVIDUAL PASTRY COMPETITION

SHOWPIECE DISPLAY

- Competitors are required to display a showpiece consisting of marzipan, bread, sugar (any style), croquant or chocolate. No frames, wires or molds are permitted. The maximum height of the showpiece shall not exceed 120 cm.
- Table space allotted: 120 cm x 90 cm.

JUDGING CRITERIA

Technique and degree of difficulty 0-25 points
Technique, degree of difficulty and effort.

Presentation and general impression..... 0-25 points
The finished exhibit should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Correct professional preparation..... 0-25 points
Correct basic culinary preparation corresponding to today's modern patisserie.

Artistic impression 0-25 points
Balance, scale, proportion and suitability as a food display exhibit.

Total possible points: 100 (no half points will be given)

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Wedding Cakes

Display Category

INDIVIDUAL PASTRY COMPETITION

WEDDING CAKE DISPLAY

- A 3-tier wedding cake is required.
- All tiers must incorporate a wedding design with the lower tier being edible. The cake must be entirely decorated by hand. All decorations (except tier supporting pillars) must be edible. Royal icing, pastillage and other appropriate materials may be used.
- A section of the cake must be cut for judges' tasting.
- Note: No wires or metal frames are permitted for the support of the cake with the exception of pillars. Points will be deducted for non-compliance.
- Table space allotted: 120 cm x 90 cm.

JUDGING CRITERIA

Technique and degree of difficulty 0-25 points
The artistry, competence and the expertise involved in the execution of preparation of the exhibit.

Presentation and general impression..... 0-25 points
The finished exhibit should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Taste 0-25 points
The typical taste of the cake should be preserved, it must have appropriate quality, flavours and colours.

Correct professional preparation..... 0-25 points
Correct basic culinary preparation corresponding to today's modern patisserie.

Total possible points: 100 (no half points will be given)

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze..... 71 - 80 points

Pastry - Under 25

Plated Desserts

Display Category

Maximum age of the competitors cannot exceed 25 years on the day of the competition

INDIVIDUAL PASTRY COMPETITION

PLATED DESSERTS

- To prepare and display 2 different desserts, each for one portion of an A la Carte service.
- All desserts are to be presented cold.
- One of the desserts must be produced as duplicate, without aspic glazing, for judges' tasting
- Table space allotted is 100 cm x 90 cm.
- Competition is open for students only.

JUDGING CRITERIA

Composition and correct preparation 0-25 points
Must display correct and basic culinary presentation in accordance with today's culinary practices.

Degree of difficulty and creativity 0-25 points
Technique and creativity involved in production, effort spent on decoration.

Practical, up-to-date presentation 0-25 points
Combination of tastes, textures and colours, portion size and feasibility of daily usage. The display must be clean and pleasing to the eye.

Taste 0-25 points
The typical flavour of the main ingredient should be prevalent without the usage of too many additional flavours. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin.

Total possible points: 100 (no half points will be given)

NOTES

- Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- The Organizer will not be responsible for any loss or damage to any utensils.
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organizer may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction 100 points
Gold 91 - 99 points
Silver 81 - 90 points
Bronze 71 - 80 points

Young Pastry Chefs Chocolate Fragrant Tea Cake

Practical Category

Competitors should choose to compete in one of the following divisions:

a. Under-employment b. Student

Maximum age of the competitors cannot exceed 25 years on the day of the competition

INDIVIDUAL PASTRY COMPETITION

CHOCOLATE FRAGRANT TEA CAKE

- To prepare and present within 75 minutes, one chocolate fragrant tea cake using a ready made chocolate sponge cake base disc of 18 cm diameter (baked by the competitor) and one kind of tea (provided by the organizer). All additional ingredients are to be brought by the competitor on competition day.

- Choice of tea : (to be provided at the briefing to competitors for trial)

1. Single Origin Tea (Earl Grey Tea) in Tin 2. Green Tea with Jasmine Flower in Tin 3. Ginger Spice Tea in Tea Bag

JUDGING CRITERIA

Composition and correct preparation 0-25 points

It should be a contemporary composition with a good balance of flavours and textures.

Degree of difficulty and creativity 0-25 points

Technique and creativity involved in production and effort spent on decoration.

Practical, up-to-date presentation 0-25 points

Combination of tastes, textures, colours and practicality of daily usage will be considered.

Taste 0-25 points

The typical flavour of the main ingredient must be prevalent without the usage of too many additional flavours. If a mousse cake is chosen, avoid excessive use of gelatin.

Total possible points: 100 (no half points will be given)

NOTES

- A chocolate sponge cake base disc baked by the competitor and bring along on competition day.
- The ingredients used to finish the cake must be brought by each competitor.
- Only basic, non-processed ingredients will be permitted for decoration of the cakes. Items such as pre-baked decorations, pre-made chocolate decor, pre-made sugar or marzipan work will not be allowed. This rule will be strictly enforced.
- Competitors may coat the cake in any suitable coating before decorating, however this must be done during the 75-minute period.
- Competitor for presentation of his/her cake must provide a proper display platter of the competitor's choice.
- Organizer supply only the hardware listed below. No supplementary equipment will be available. All competitors shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans and mixing bowls.
- The Organizers will not be responsible for any loss or damage of any utensils.
- Competitors must leave the workstation in a clean and tidy condition. This is part of the judging criteria.

SPECIFICATION OF THE FACILITIES PROVIDED

- Electric cooking range with electric oven
- Sink with running water
- Fridge
- 'Kitchen Aid' Mixer
- Deep-fryer (sharing)
- Salamander (sharing)
- Working table top
- Marble slab
- Weighing scales

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction..... 100 points

Gold 91 - 99 points

Silver 81 - 90 points

Bronze..... 71 - 80 points

Live Pastry Competition

Practical Category

TEAM COMPETITION

Each team shall consist of a Team Captain and two Team Members.

The theme will be "**Beauty and The Beast**" and all components must conform to the competition theme.

The follow elements will be expected of each team:

- 1 Chocolate Showpiece
 - It must be comprised of chocolate and cocoa products. All components must be made during the competition.
- 2 identical Entremets (Non chocolate for 8 person each, 1 for tasting, 1 for display)
 - Each Entremets must serve 8 portions. The shape will be competitor's choice and must weigh between 800 - 1000 gm.
- 1 Sugar Showpiece (for display petits gateau)
 - It must be comprised solely of sugar products (granulated sugar, powder sugar, ismolt, and/or glucose). It is possible to use pastillage and sugar tasse up to a maximum of 30% of gross weight.
- 3 different types of Petits Gateau, 6 of each type (2 of each type for tasting, 4 of each type for display)
 - Prepare 3 different types of the following guidelines (1 fruit petit gateau, 1 chocolate petit gateau and 1 free choice petit gateau)
- 6 identical Plated Desserts
 - organizer will provide the plates with approximately 30 cm diameter, (no display neccessary). Each plated dessert shall not exceed 1 portion. There are no restrictions as to the shape of the desserts.
- 3 different types of Chocolate Bonbons (10 pieces of each type - 5 of each type for display on team's own plate or glass, 5 of each type for tasting)
 - Prepare three different base (hand dipped, mould ganache and 1 non chocolate filling). Each bonbon should be within 12-15 gm per piece. The shapes will be competitor's choice.

Live Pastry Competition (cont')

JUDGING CRITERIA

Each show pieces will be judging on the following criteria:

Representation of the theme.....	0-10 points
Degree of difficulty (technical difficulty)	0-40 points
Quality of the work (execution, completeness).....	0-30 points
Artistic value (creativity, colour).....	0-10 points
Originality	0-10 points

Each entremets will be judged on the following criteria

Composition, harmony of individual components.....	0-10 points
Balance of taste and texture.....	0-40 points
Presentation - artistic, exterior and interior appearance.....	0-20 points
Originality and innovation	0-10 points
Correct preparation, cooking method, temperature control.....	0-20 points

Each petits gateau will be judged on the following criteria

Composition, harmony of individual components.....	0-10 points
Balance of taste and texture.....	0-40 points
Presentation - artistic, exterior and interior appearance.....	0-20 points
Originality and innovation	0-10 points
Correct preparation, cooking method, temperature control.....	0-20 points

Each plated dessert will be judged on the following criteria:

Composition, harmony of individual components.....	0-10 points
Balance of taste and texture.....	0-40 points
Degree of difficulty / creativity	0-10 points
Presentation / innovation.....	0-20 points
Correct preparation, cooking method, temperature control.....	0-20 points

Each bonbon will be judged on the following criteria:

Presentation, exterior appearance, overall impression.....	0-20 points
Originality of filling	0-10 points
Correct professional preparation and technique	0-30 points
Balance of taste and texture.....	0-40 points

Total possible points: 100 (We will calculate all the six categories and divide by 6 to conclude a total points percentage of 100. No half points will be given.)

Live Pastry Competition (cont')

NOTES

- **Competition schedule**
 - The competition will begin at 8:00am and conclude at 4:00pm (8 hours).
 - The tasting of desserts is at 12:30pm.
 - The tasting of the entremets is at 13:30pm.
 - The tasting of the chocolate bonbons is at 2:30pm.
 - The tasting of the petits gateau is at 3:30pm.
 - Teams are allowed to finish their display tables from 3:30pm to 4pm.
- **All material used must be edible. Non-edible products are forbidden.**
- **Each showpiece must be displayed on a base of 60 cm x 40 cm. Total table space allotted is 170 cm length x 80 cm width. The height must be within 120 cm (not including the showpiece base height).**
- **The organizing committee will provide the following basic ingredients:**
Milk, 35% cream, butter, eggs and chocolate (milk, dark, white).
- **Competitors may bring in the following basic ingredients allowed by the committee:**
Sugar: sugar syrup permitted
Biscuit: meringue, dacquoise biscuit permitted. All sponge bases are not permitted.
Pastillage or gum paste: may be brought plain, dried, uncoloured and unassembled.
Ready to heat sugar pastilles or sheets.
Competitors must supply all ingredients (except the sponsors ingredients).
- **All presentation tables will be provided. No additional décor of any kind is permitted. The entremets displayed on the chocolate showpiece and the petits gateaux displayed on the sugar show piece. The chocolate bonbons displayed on the team's own plates or glass. PLEASE NOTE: There will be no plated dessert on the display table.**
- **All work must be done in each assigned kitchen only.**
- **In the event of a scoring tie, the total tasting scores will take precedence.**
- **The team captain is solely responsible for cleanliness of the work areas and equipment provided (oven, ice cream machine and so on). The workstations will be inspected before and after the contest. Any competitor who leaves his/her workstation untidy will be penalized 50 points.**
- **The organizing committee and the judges reserve the right to inspect each team's tools, ingredients, workspace etc. before the competition begins.**
- **The organizing committee reserves the right to reproduce and use the entries exhibited.**
- **In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head judge and a final decision will be made**
- **Participating teams must submit their application to the organizer.**
- **The organising committee will convene on 21st March 2009 to select participating teams for the competition. The committee's decision is final. Maximum of 8 teams will be accepted for participation in the 2009's competition.**
- **All questions in regards to the competition should be sent in writing to the organising committee likewise all answers will be given back in writing by the organising committee.**
- **Uniforms : All competitors must wear appropriate chef uniforms and hat.**

Live Pastry Competition (cont')

SPECIFICATION OF THE EQUIPMENT PROVIDED

Equipment for each kitchen:

- Sink with water supply
- 2 working tables, approximately (length: 200 cm, width: 80 cm, height: 85 cm)
- Two 13-amp power points 220v
- 2 induction stoves
- 1 microwave
- 1 transport cart with 10 baking sheets
- 1 'Kitchen Aid' mixer
- 1 chocolate tempering tank
- 1 sugar lamp

Equipment shared with other kitchens:

- Freezer
- Blast freezer
- Ice cream machine
- Electric oven
- Chiller

Equipment not provided:

- Small kitchen utensils
- Sauce pans, moulds, ladles, scale etc

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 - 99 points
Sliver	81 - 90 points
Bronze.....	71 - 80 points

"Best of the Best Award" will be given to the highest scoring team.

"Best Showpiece Award" & "Best Tasting Award" will also be presented.

Live Bakery Competition

Practical Category

TEAM COMPETITION

Each team shall consist of 3 bakers. The competitions will take place over 2 separate days totaling a 9-hour time period. The competition days will be broken down as follows:

1st day: 3 hours for the preparation of the Danish dough, sour dough, fillings etc.

2nd day: 6 hours to create and bake the finished products:

- One bread showpiece: Theme - Dreamland
 - The showpiece must be at least 35 cm in height but not exceeding 1 meter calculated by the height from the top of the table to the top of the showpiece.
 - No portion of the showpiece shall extend over the edges of the table. Table space allotted: 150 cm x 150 cm. The showpiece must be comprised solely of bread products. There can be no artificial or inedible structural supports. All parts of the showpiece must be baked products. Points will be deducted for non-compliance.
- French Traditional Bread (Two different doughs are required)
 - Regular white baguettes, regular white bread rolls and regular white crown breads must be made from the same dough.
 - Special baguettes, creative special rolls, special crown breads must be made from the same dough, (can be whole wheat).

Baguettes

- 4 regular white French Baguettes, each weighing 250 gm (finished baked weight)
- 4 special Baguettes (can be whole wheat), with special cut etc., each weighing 250 gm (finished baked weight)

Rolls

2 different shapes are required, one shape for regular white rolls, one shape for creative special rolls.

- 6 regular white bread rolls, each weighing 50 gm (finished baked weight) and
- 6 creative special rolls (can be whole wheat) with special cut etc., each weighing 50 gm (finished baked weight)

Crown

- 2 regular white crown breads, each weighing 400 gm (finished baked weight) and
- 2 special crown breads (can be whole wheat), each weighing 400 gm (finished baked weight)
- Laminated pastries: (two different doughs are required, one dough for Danish Pastries, one dough for Croissants)
 - 12 pieces Danish Pastries, (2 different shapes and 2 different flavors are required), each weighing 70 gm (finished baked weight, including filling and decoration)
 - 12 pieces regular Croissants, without filling, each weighing 60 gm (finished baked weight)
- German Rye Bread (made from one dough)
 - 6 pieces German Rye bread containing 70% rye flour and 30% wheat flour, all must be in the same shape, each weighing 600 gm (finished baked weight)

Live Bakery Competition (cont')

- Ciabatta (made from one dough), using either 'Sponge Dough' method or 'Straight Dough' method.
 - 6 pieces Ciabatta, each weighing between 200 gm and 300 gm (finished baked weight)
 - All the ingredients will be provided by the Organizer
 - The dough must be made as per recipe provided by the Organizer as follows:

Golden Status flour	2000 gm
Salt	40 gm (2%)
Improver	20 gm (1%)
Instant Yeast	20 gm (1%)
Olive Oil	40 gm (2%)
Water	1500 gm (75%, minimum)
 - The dough must be made into a rectangular shape.
- Multigrain Bread (made from one dough)
 - 6 Multigrain bread, all must be in the same shape, each weighing 400 gm (finished baked weight)
- Specialty bread (made from one dough, teams own creativity)
 - 4 pieces, all must be in the same shape, each weighing 400 g (finished baked weight)
- Three different types of Asian bread buns
 - 6 pieces for each type (free size)

JUDGING CRITERIA

Bread Showpiece	15 points
Degree of Difficulty, Creativity, Artistry, Overall Impression	
French Baguette, Roll and Crown	10 points
Taste, Texture, Artisan Look, Creativity	
Danish Pastries and Croissants	10 points
Taste, Texture, Decoration, Creativity	
German Rye Bread	10 points
Taste, Texture, Artisan Look	
Ciabatta	10 points
Taste, Texture, Artisan Look	
Multigrain Bread	10 points
Taste, Texture, Artisan Look, Creativity	
Specialty Bread	10 points
Taste, Texture, Decoration, Creativity	
Asian Bread Buns	10 points
Taste, Texture, Decoration, Creativity	
Overall Impression of the Team	15 points
Professionalism, Cleanliness, Mise en Place, Team Spirit	
Total possible points: 100 (no half points will be given)	

Live Bakery Competition (cont')

NOTES

- All work must be done within the hours of competition.
- Competitors' Schedule: 1st Day (mise en place) from 2:00 pm to 5:00 pm; 2nd Day from 7:00 am to 1:00 pm.
- Each team must submit their recipes and working procedures in English to the Organizer on or before the 31st March 2009.
- Each team must bring the ingredients used along with them (except for the Ciabatta, all the ingredients will be provided by the Organizer). **Flour, Bread Improver, Yeast, Seeds, Homemade Sour Dough** of any kind is allowed, however, **Pre-mix and Ready-made Mix, Commercial Sour Dough (liquid or dry)** is not permitted. Points will be deducted for non-compliance.
- Each team must bring all utensils to be used along with them.
- Competitors must leave the working station in a clean and tidy condition. This is part of the judging criteria and points will be deducted for non-compliance.
- Uniforms: All competitors must wear White Chef Jackets, Black Pants, White Aprons and Hats.
- All finished products including bread showpiece will be displayed on a table at the front of the bakery area. Table size: 150 cm x 150 cm plain tabletop with skirting.

SPECIFICATION OF THE EQUIPMENT PROVIDED (shared with other team)

- Electric oven (Deck and Convection)
- Electric cooking range
- 'Kitchen Aid' Mixer
- Proofing cabinet
- Dough sheeter
- Dough mixer with accessories
- Refrigerator and freezer
- Sink with water supply
- Stainless steel working table
- Baking trays
- Weighing scale

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 - 99 points
Sliver	81 - 90 points
Bronze.....	71 - 80 points

"Best of the Best Award" will be given to the highest scoring team.

The Gourmet Team Challenge

TEAM COMPETITION

Team Competition / Cold Edible Buffet for 30 Persons

Open to teams from hotels, restaurants, culinary institutions, airlines or catering organizations. Each team must comprise 1 team captain, 3 chefs and 1 pastry chef. A manager may accompany the team. He / she can help set up the menu at the location. The winning team will receive the Gourmet Team Challenge Award.

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 do 30 items of each individual plated dish. The entire buffet has to be enough for 30 persons.

The buffet must include the following

- 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 soup
- 3 Cold appetizers (team's choice)
- 3 Free style desserts
- 2 Different cakes freestyle
- Edible bread display

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 before Friday, March 20, 2009 for publicity purposes.

JUDGING CRITERIA

Material brought / Mise-en-place 0-15 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 0-15 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, flavour and colour, the dish should conform with today's standards of nutritional values.

Total possible points: 100 (no half points will be given)

NOTES

- Competition schedule
 - Buffet set up by teams 10:30 am to 11:30 am sharp
 - Judges viewing buffet 11:30 am to 12:15 pm
 - Viewing by media 12:15 pm to 12:30 pm
 - Judges food tasting 12:15 pm to 13:00 pm
 - Time of food service (open to public) 12:30 pm to 14:30 pm

The Gourmet Team Challenge (cont')

NOTES

- All food items must be prepared in the team's respective Hong Kong based establishment, as close to the serving time as possible.

Teams wish to seek judges comments should make appointment with the judging team leader (via the secretariat)

- The establishments should have a food shop licence with permission to cater, issued by the Hong Kong Hygiene and Environment Authority. All teams need to work out of a food licensed kitchen from a hotel or restaurant.
- 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.
- 3 portions of each buffet item must be prepared separately, for judges' tasting. These are not to be displayed on the table, but will be chilled in a refrigerator provided on-site. Buffet will be judged on innovation and presentation. Those items must be the same items as the ones on the buffet. If in doubt, judges may sample directly from the buffet.
- Judges will visit team's premises at 9:00 am the day before your scheduled competition date to check on mise-en-place and hygiene and once again before midnight unannounced to check again on hygiene practices. Hygiene is paramount!
- Organizer will provide a 4 m x 3 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, except for teams competing on day 1. when it may be done from 2:00 pm to 4:00 pm the afternoon before.
- Local 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, centrepieces 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. The Organizer will not be responsible for any loss or damage to any utensils.
- All buffet items for stipulated 30 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)
- Ticket holders for 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. These tables will be removed before judging begins.

MEDALS AND CERTIFICATE OF AWARDS

The respective medals and Certificate of Awards will be presented to any competitor who attains the following points:

Gold with Distinction.....	100 points
Gold	91 – 99 points
Sliver	81 – 90 points
Bronze.....	71 – 80 points

"Best of the Best Award" will be given to the highest scoring team.

Guidelines for Competitors and The Judges

JUDGING PANEL

A panel of highly respected international chefs and culinary experts within Hong Kong and around the world will judge the competitors.

- a) One of the main criteria for judging of all dishes is the ingredient and method – these should be professionally presented with a brief description of the ingredients and cooking methods.
- b) The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally and in loco that each exhibit carries the correct label.
- c) Exhibits that have been judged elsewhere should not be entered in the competition.
- d) Avoid the additional designation of an exhibit via advertising before adjudication.
- e) All exhibits must be completed within the designated time.
- f) The judges will cut into each exhibit for a closer examination.
- g) Inedible ingredients should not be used. (Croutons are accepted as bases)
- h) Dishes should have a natural and appetizing appearance.
- i) Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art / practices suitable for practical restaurant service.
- j) Judges will take into account the culinary customs and practices pertaining to participating nations.
- k) Garnishes and trimmings must harmonize with the main piece in quality and taste.
- l) To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.
- m) Competitors should avoid placing food on the rim of plates and arranging the food unsightly and unhygienic.
- n) Although table decorations will not be judged specifically, a tastefully arranged and attractive table will contribute to a good impression.
- o) Points will be deducted for vegetables that are not cut or formed precisely.

General Rules for Competitors

- a) Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the HKICC 2009.
- b) The Organizing Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement/limitation stated in respective categories.
- c) Any entry may be rejected on the grounds that, in the opinion of the Organizing Committee, it does not reach the standard required.
- d) The canvassing of judges or other officials of the HKICC 2009 by competitors or their representatives is prohibited at all times.
- e) A letter must accompany any information changes submitted from the participating establishment / organization. Please also note that such requests should be made no later than two weeks before the actual competition.
- f) In the event of withdrawn entries, any replacement of finalists (using the same recipe) must be accompanied by a letter jointly signed by an authorized person of the participating establishment / organization and the registered competitor. Please note that such requests should be made no later than two weeks before the final competition.
- g) For entries selected to enter the final competition, no recipe changes will be accepted, unless the Organizers permit otherwise.
- h) The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organizers' control.
- i) Entries should be prepared within the stipulated time.
- j) Finalists must compete in the final competition or no award / certificate will be given.
- k) No logos indicating where the competitor is working to be visible during the contest
- l) While all reasonable care will be taken by the Organizer, no guarantee is given and the Organizer will not accept any responsibility for the loss or damage to any exhibit, dish, goods or personal effects, during the competitions.
- m) The Organizing Committee reserves the right to rescind, modify or add to any of the Rules and Regulations; or to add or to delete any categories and classes of competition. The head of the Judging Panel's interpretation of the Rules and Regulations shall be final.
- n) Participants who contravene any of the Rules and Regulations of the HKICC 2009 may at the discretion of the respective chief judge be DISQUALIFIED. Negotiations will not be entertained. The decision of the respective chief judge is final.
- o) Without the Organizer's consent, the winning dishes cannot be displayed in any kind of event promotion.



中華廚藝學院 Chinese Cuisine Training Institute

中華廚藝學院於2000年成立，是香港特別行政區政府三項千禧年建設工程之一。學院矢志為有志入行人士及在職廚師提供由初級至大師級全面和有系統的中廚訓練，培訓優質廚師。為保存及推動中華廚藝文化，學院更舉辦不同主題的烹飪興趣班，讓港人及海外遊客一嘗入廚的樂趣。

學院亦致力建立有系統的技能測試制度，銳意發展成為國際認可及亞太區內首屈一指的中菜培訓資歷評審中心，讓在職廚師透過技術評審考取專業中廚資格，以提升他們的專業水平和地位，並鞏固香港「美食之都」的美譽，從而推廣旅遊業。

The Chinese Cuisine Training Institute (CCTI) was established in 2000 as one of the three Millennium Projects of the HKSAR Government. Its mission is to provide systematic training in Chinese cuisine from elementary to master chef levels to beginners and professional chefs who wish to obtain or upgrade their qualifications. To promote the deep-rooted heritage of the Chinese culinary culture, the CCTI offers culinary interest courses for overseas tourists and locals alike.

The CCTI aims at establishing Hong Kong as an internationally recognized regional training and accreditation centre in Chinese cuisine by introducing a systematic trade testing system. This not only elevates the professional standard and status of Chinese chefs, but also strengthens Hong Kong's reputation as the "Food Capital of the East" so as to promote the tourism industry.



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旅遊服務業培訓發展中心 Hospitality Industry Training and Development Centre

旅遊服務業培訓發展中心於1984年成立，提供最先進及模擬實際工作環境的培訓課程，課程均由專業及經驗豐富之導師教授；課程範疇包括西式廚務、西式包餅、中西式餐飲、調酒及品酒、客務、房務、以及導遊及卓越服務文化等。為了回應近年本地市場對葡萄酒課程需求的增加，中心更與香港專業品酒師協會合作，開辦多個不同程度的品酒課程，供有志加入餐飲業或對葡萄酒有興趣的人士報讀。

此外，中心亦提供各種與行業相關的督導管理課程，特別為在職人士提供進一步的進修機會。旅遊服務業培訓發展中心的成立，進一步鞏固了旅遊服務業作為本地支柱服務行業的地位，使香港成為一個更吸引人的旅遊和營商目的地。

The Hospitality Industry Training and Development Centre (HITDC) was established in 1984 with the aim of providing the best and most updated practical training facilities in a simulated world-class hotel setting, and in a real-life working environment. Training courses are conducted by professionally qualified and highly experienced instructors. The courses include Western Food Preparation, Western Bakery and Pastry, Western and Chinese Food and Beverage Service, Wine and Bartending, Front Office, Housekeeping, Tour Guide and Service Culture. In response to the upsurge in the demand of wine related training programme in local market recently, HITDC collaborates with the Hong Kong Sommelier Association to offer several different levels of wine tasting courses to school leavers, aspiring trade personnel and people interested to learn wine.

The Centre also provides Supervisory Certificate courses covering different areas of the hospitality industry, which is a good opportunity for in-service personnel for further professional development. The establishment of the HITDC secures tourism as the key local service industry and that illuminates Hong Kong's attractiveness as a tourist and business destination.

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