

Angliss Discovery – Culinary Tournament Asia 2015

Following with the success of the Angliss Discovery – Culinary Tournament Asia 2013, Angliss Hong Kong Food Service Limited is going to re-run the same event in 2015 with the continuous endorsement and support from different parties. Angliss aims to provide a platform for professional chefs from various regions demonstrating their creativity and skills as well as sharing experiences. The development of foodservice and culinary industry is then fostered.

Date: 22nd September, 2015 (Tuesday)

Time: Competition (8:00am to 2:00pm); Prize Presentation (5:00pm to 6:00pm)

Venue: W Hotel Banquet Room

Tournament Theme

The Cooking Lab – innovative treatment with creative combination

RULES AND REGULATIONS

Individual Competition

8 contestants (one representative from each of the following region)

Hong Kong	Beijing
Macau	Shanghai
Singapore	Shenzhen
Malaysia	Guangzhou

Tournament Recipes & Ingredients Designates

Contestants will design and prepare **1 appetizer and 1 main course** in line with the theme within **2 hours**. Each course must be presented on 2 separate plates which should be prepared by Contestants.

Contestants are required to use the following main ingredient for each course. Besides, contestants should select at least two compliment ingredients (see below table) for appetizer and main courses. The Organizer will provide the fixed ingredients and compliment ingredients FREE to all contestants.

These compliment ingredients can be used repeatedly for the 2 courses.

Fixed ingredients:

- **Appetizer:** 2 pieces of live Clearwater Lobsters (approx. weight 440 to 540g per piece).
- **Main Course:** 2 pieces of chilled **Kobe Cuisine flank steak**

Group	Complement Ingredient
☐ A	Dececco: durum wheat semolina/ Capellini/ Linguine/Lasagna/Farina di Grano Duro/ Spaghetti (0SX0012)
☐ B	Anchor: Butter & Cream - Anchor Culinary Cream, unsalted butter 454g
☐ C	Rich's: Pizza/flatbread/pita - 10" pizza dough, 6" pita pocket, 6.75" flatbread or 12" flatbread
☐ D	Lambweston: French Fries, Wedge Cuts, Munchskins, Battered Onion Rings, Sweet Potatoes Fries
☐ F	Riso Buono: Rice
☐ G	Mutti: Tomato Sauce
☐ H	F.lli Billo: Cured Cold Cuts
☐ I	Casa Madaio + Palazzo: Italian Fresh Cheese
☐ J	Latteria Montella - Nonno Nanni: Italian Fresh Cheese
☐ K	Boni + IFC: Parmigiano Reggiano DOP
☐ L	La Veneta: Salads & Herbs
☐ M	Tartufi Morra: Truffle Products
☐ N	Acetaia Bellei: Balsamic Vinegar of Modena IGP
☐ O	Galantino: Extra Virgin Olive Oil
☐ P	Romanzini: Escargots Meat in tin
☐ Q	Cornish: Sea salt flakes
☐ R	Feyel: Frozen Duck Foie Gras "Extra" Whole

Other Ingredients Prepared by Contestants

- All ingredients brought by the contestants should be met the HK Food and Environmental Hygiene Department policy and can be stored in ambient condition.
- One or above of sauce can be served.

Enrolment Criteria

- Entry requirement: Sous chef or above with more than 10 years of culinary experience
- Chefs from restaurants, clubs, hotels, catering and training institutions located in different Asia regions such as China, HK, Macau, Singapore and Malaysia are eligible to join. Chefs must be the legal citizens of their representing countries.
- Every entry must be in the name of a hotel, a club, a restaurant, a catering or training institution.
- The organizer reserves the right and final decision to enrolment quota of establishment when application overflowed.

Procedures

- Participants can download the entry form and recipe form from below link:
<http://www.angliss.com.hk>
- All forms should be written either in English or Chinese and in BLOCK Letters.
- Participants are requested to submit (1) entry form, (2) ingredient form, (3) recipes for both dishes and (4) a color photo of the completed course (size: 4X3 inches).
- Every email size is limited to 5MB or below.
- All submitted materials will not be returned. Any additional information and/or changes shall be submitted by 10 July 2015.
- Participant is required to submit all the above required information to your local Angliss/Gourmet Partner representative **on or before 10th July 2015** either via email or mail. (please state "Application for Angliss Discovery Culinary Tournament Asia 2015" on all correspondence)
- If participants do not receive acknowledgment by phone or email within 5 WORKING DAYS after submission, please contact Ms. Vivian Lau, Angliss Hong Kong – Marketing Department via email at vivian.l@angliss.com.hk for enquiry.
- Contestants should inform the Organization by phone or email once they have changed the employers or the contact details. Otherwise, the applications could be withdrawn from the tournament without notice.
- Staff leaving the company on or by 20 September 2015 is considered removed from the tournament registration list.
- The Organization shall inform all finalists formally by phone and email before 10 August.
- Submission of a completed entry form and the recipe/ingredient form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the Angliss

Discovery – Culinary Tournament Asia 2015 (ADCT2015).

Contestants Entitlements

- The organizer will provide 2-FREE-night accommodation for all contestants who do not live in Hong Kong. Hotel details will be confirmed later.
- The local Angliss/Gourmet Partner office will arrange transport (e.g. flight or train tickets) for contestants travelling to/from Hong Kong.
- Contestants must arrange their own transport between the airport/station and the hotel when arriving Hong Kong.
- Breakfast will be provided by the organizer.

Notes for the Pre-preparation for the Tournaments

1. The Organization only provides the equipment or cooking utensils shown in Appendix 3.
2. All contestants have to provide their own cooking utensils and ingredients (except for the main ingredients, compliment ingredients and equipments provided by the organizer) for the tournament.
3. All contestants should indicate the type and specification of the electrical cooking equipment they bring to the venue for the Organization's approval. This information must be included on the Ingredients List Form (Appendix 2).
4. All contestants must bring their own plates for presentation of the finished dishes (plate size cannot be over 15 inches). No plate is to be provided by the Organizer.
5. During the briefing session, held at 3pm on 21st September 2015, contestants will have an hour for preparation. Contestants select and prepare both the designated ingredients and their own ingredients according to the following rules:
 - All meat, except the main ingredient, can be portioned but not cooked.
 - All seafood other than the main ingredient can be cleaned, filleted but not portioned or cooked.
 - Vegetables/fruit can be peeled, cut but not cooked.
 - The use of basic stock is permitted, but the sauce must be finished during the tournament.
 - Raw garnishes can be brought along but must be finished during the tournament.
6. All decorative elements on the serving plates must be eatable.
7. At the end of the preparation session, contestants will put all the ingredients in a

provided storage box. The box will be kept chilled and delivered to the venue directly until the competition day. It would be put on the contestant's working table before competition.

8. Contestant can request to defrost or keep chilling the food before the day of competition.
9. Contestants should attend the briefing session to know more about the tournament details.
10. The Organizer will not be responsible for any loss or damage of contestants' belongings such as serving plates, cooking utensils, and etc.

Important Notes for Contestants

- Contestants are responsible for getting their own valid visa to Hong Kong.
- A briefing session for all contestants will be held at 3:00pm at L'Atelier du gout (ADG) - Shop A2, G/F Yoo Hoo Tower, 38 Kwai Fung Crescent, Kwai Chung, Hong Kong on 21st September. A coach will be arranged to pick up contestants from the hotel to ADG. Pickup arrangements to be advised during check-in.
- During the briefing session, all contestants will draw slots to determine their order in the competition and competition time. The organizer reserves the right to amend the times and the final schedule will be announced during the briefing session on 21st September.
- Prize presentation will be held at 5:00pm on the 22nd September. All contestants should attend the ceremony sharply.
- Language used in the tournament: English mainly, with Mandarin interpretation.
- Contestants must prepare clean and tidy chef uniforms which should be put in the competition.
- If HK observatory announces Typhoon No. 8 or black rain is hoisted at noon on the day before the competition (21st September) and lasts till night time, the briefing session and competition will be cancelled accordingly.

General Rules for ADCT 2015

- The Organizer retains all rights to the recipes used and photographs taken at the tournament. Any publication, reproduction or copying of the recipes can only be made with the Organizer's prior written approval.
- Contestants agree to participate in media interviews and related promotion events

after the competition.

- Contestants contravening any of the Rules and Regulations of the tournament may be disqualified.
- In case of any discrepancy between Chinese and English version of content in this document, the Chinese version shall prevail.
- The Organizer reserves the right to rescind, modify or add on any of the above rules and regulation and his interpretation of these is final.

Judging Criteria

Mise-en-place and cleanliness (0 to 10 points)

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.

Correct professional preparation (0 to 20 points)

Appropriate work, cooking methods and culinary techniques, practicability and feasibility for everyday use.

Practical, up-to-date presentation, delivery of the theme (0 to 30 points)

Choice of ingredients, garnishes to achieve balanced presentation of the theme and taste. Creativity, originality, appropriate portion size and practicability.

Taste (0 to 40 points)

The typical taste of the food should be preserved. Appropriate temperature, proper seasoning and taste, overall taste impression of the dish in terms of quality, flavour and colour.

Total possible points: 100 points

Awards and Prizes

- Champion: USD\$2,000 cash, trophy, 8-days culinary trip to France
- First runner-up: USD\$1,500 cash, trophy
- Second runner-up: USD\$1,200 cash, trophy
- Most favorite appetizer: USD\$800 cash, certificate
- Most favorite main course: USD\$800 cash, certificate

*Winner of the trip is responsible for applying for any travel visas they may require and obtaining their employer's approval prior to the trip.

NOTE:

- If there are more than 6 applicants for Hong Kong, we will go for a first round judging and selection for the Hong Kong representative to enter to the final in our culinary workshop - ADG (mid July, TBC). Details will be announced and informed later.
- If there are less than 6 applicants at the end, the representative will be selected by a professional judge team based on your recipes and information provided.