



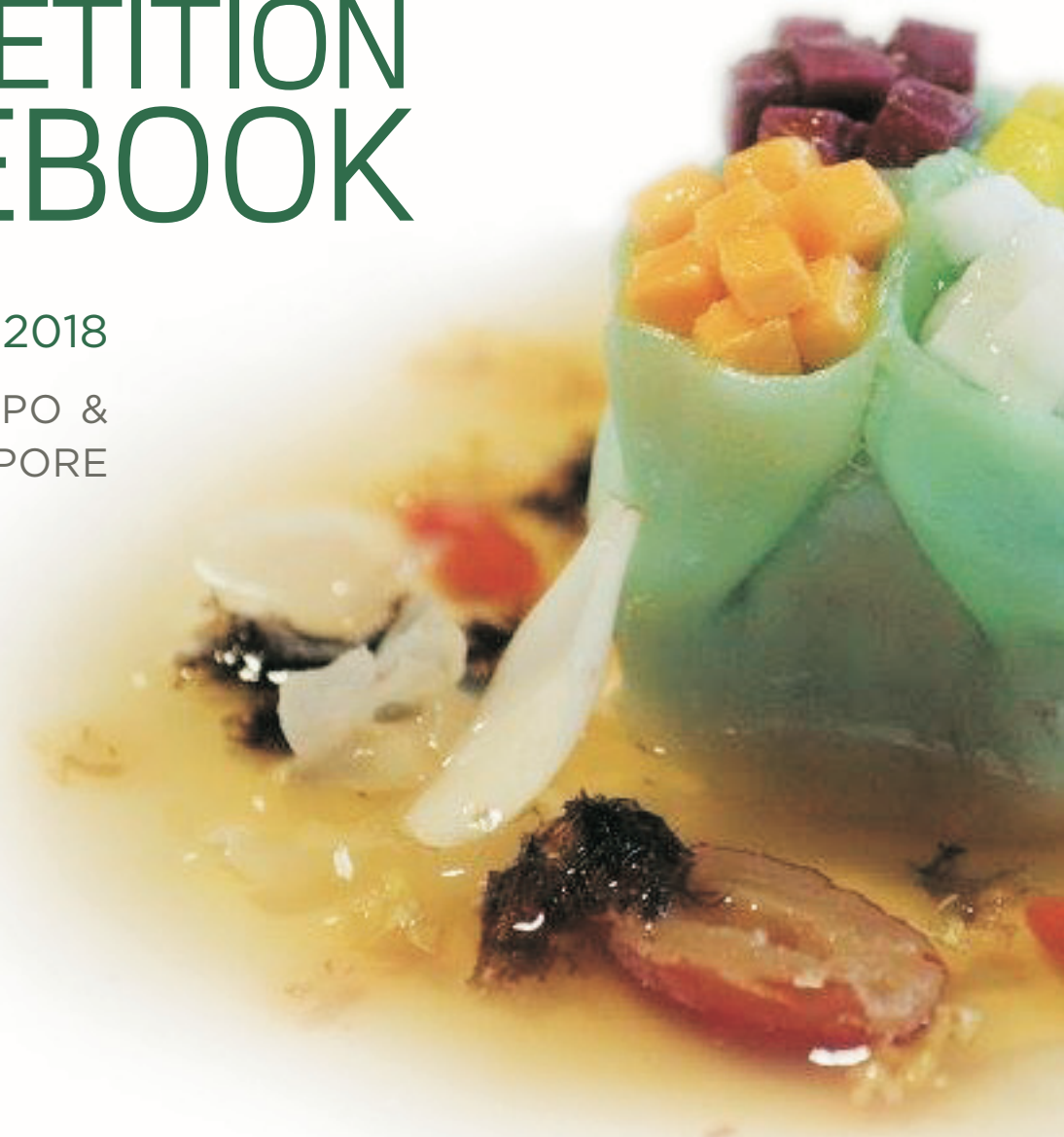
# FHA

## Culinary Challenge

# COMPETITION RULEBOOK

24 - 27 APRIL 2018

SINGAPORE EXPO &  
SUNTEC SINGAPORE



FHA Culinary Challenge 2018  
is part of



**Asia's Largest International  
Food & Hospitality Trade Event**

Strongly Supported By:



Organiser:



Tel: +65 6233 6638  
Fax: +65 6233 6633  
Email: [jessica.pang@sesallworld.com](mailto:jessica.pang@sesallworld.com)  
Website: [www.fhaculinarychallenge.com](http://www.fhaculinarychallenge.com)

**and Regional Chefs' Associations**



# FHA



## Culinary Challenge

# COMPETITION RULEBOOK

FHA Culinary Challenge (FCC) is the region's leading international culinary competition dedicated to the promotion of culinary excellence. With strong support from World Association of Chef Societies (WACS), Singapore Chefs Association and regional chef associations, it is the arena for budding culinary talents from around the world to display their masterly skills and be accredited by a panel of internationally acclaimed judges.

We welcome competitors, sponsors, and visitors to participate in FCC2018 which will be held alongside Food&HotelAsia2018 (FHA2018) from 24 April – 27 April 2018 at Singapore Expo and Suntec Singapore. For more details and updates, please refer to website: [www.fhaculinarychallenge.com](http://www.fhaculinarychallenge.com).

### REGISTRATION DETAILS

- Entry forms, found within, must be accompanied by registration fees in order to be processed. If payment is made via telegraphic transfer or local cheque, attach copy of telegraphic transfer receipt or local cheque via email/fax. Application will not be confirmed till payment is received.
- Acceptance is on a first-come-first-secured basis. Do note that practical classes may be filled up way before the closing date. Incomplete Entry Forms will not be processed.
- Submission of entry forms indicates acceptance of the Rules & Regulations in the FHA Culinary Challenge 2018 Rulebook.
- Payment by credit card is preferred; please do not send cash to us.
- For payment via cheque (drawn on a Singapore bank account), it should be in Singapore dollars only and sent with attached copies of registration form/s to Singapore Exhibition Services Pte Ltd. (Address: 10 Kallang Avenue, #09-16, Aperia Tower 2, Singapore 339510).
- Payment can be made by telegraphic transfer in **Singapore Dollars** to Singapore Exhibition Services Pte Ltd bank account (Note: For this method, please include **SGD40** to the total fee to cover bank charges):  
6 Battery Road, #01-01, Singapore 049909  
Account Number: 01-060-2565-1  
Swift Code: SCBLSG22, Bank Code: 7144  
Branch Code: 001

REGISTRATION FEES	For local competitors (Include 7% GST)	For foreign competitors (0% GST)
National Team Challenge	SGD 856	SGD 800
Gourmet Team Challenge	SGD 535	SGD 500
Sweet High Tea Challenge	SGD 53.50	SGD 50
Individual Challenge	SGD 80.25	SGD 75

Teams and Individual competitors whose payments have been received can expect to receive confirmation of their entries by the **end of December 2017**.

Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes. Refunds will be made after the event.

**Deadline for  
Entry Forms:  
30 October  
2017**

# Awards & Certificates

A certificate of participation will be presented to all competitors who have completed all the classes they have registered. The respective medals and Certificates of Awards will be presented to competitors who attain the following points. Team members will receive separate certificates and medals based on team acquired points for the Challenge:

<b>Gold with Distinction</b>	<b>100 points</b>
<b>Gold</b>	<b>90-99 points</b>
<b>Silver</b>	<b>80-89 points</b>
<b>Bronze</b>	<b>70-79 points</b>

The Organiser reserves the right to withhold presentation of any awards should scores deem it necessary.



A Champion National Team Challenge Trophy will be presented to the National Team who accumulates the highest total aggregate points in the Live Cooking (Lunch Service) and Cold Table Display categories of the National Team Challenge. The two Runners-up teams will also receive an award.

The top three teams with highest overall score for National Team Challenge will proceed to compete in the Battle for the Lion on a clean slate.

Team with the highest points for the following categories in the National Team Challenge will also receive the following trophy:

- Best National Live Cooking (Lunch Service) Award
- Best National Cold Table Display Award
- Best National Pastry Art for Cold Table Display Award



## BATTLE FOR THE LION

The coveted Lion Trophy – a 9kg bronze sculpture – will be presented to the National Team who accumulates the highest total aggregate points in the Battle for the Lion, which will be fought by the emerging top three teams from the National Team Challenge.



The team scoring the highest points will be awarded the Gourmet Team Challenge Plaque. The two Runner-Up Teams will also receive an award.



The team scoring the highest points will be awarded the Sweet High Tea Challenge Award.



## BEST CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points in his/her best 3 classes (minimum of 6 total medal points) – one must be from the Cold Platters – Display section (Classes 7-11) and two must be from the Practical Hot Classes (Classes 12-15). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Chef will be awarded a trophy/plaque by the organiser.

*(Medal Points: 1 Gold = 3 Medal points / 1 Silver = 2 Medal points / 1 Bronze = 1 Medal point)*

## BEST PASTRY CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points (minimum total of 6 medal points) in his best 3 classes in the Patisserie Section (Classes 1-6). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Pastry Chef will be awarded a trophy/plaque.

*(Medal points: 1 Gold=3 medal points/1 Silver= 2 medal points/1 Bronze=1 medal point)*

## BEST APPRENTICE TEAM (Two-to-Tango)

Presented to the team of two apprentices who attain the highest points in this Class. Best Apprentice Team will be awarded a trophy/plaque. The team must score a gold medal otherwise the award will not take place.

## BEST CULINARY ESTABLISHMENT

To qualify for this award, a hotel, restaurant or culinary establishment has to field a minimum of 5 different competitors in the competition. They must be from the same property. In total, they must take part in 7 (or more) different classes in the Individual Challenge. The winning team is the team who scores the highest points in their best 5 different classes. (Each competitor's top score is counted only once).







## Live Cooking (Lunch Service) for Restaurant of Nation and Cold Table Display

The National Team Challenge is open to one team per region / country, endorsed by their National Association, which must be a member of the World Association of Chefs Societies. Each team is made up of 1 team captain, 4 chefs and 1 pastry chef. A maximum of 4 assistants are allowed.

National Teams must compete in both the Live Cooking (Lunch Service) and Cold Table Display competitions. The winning team will receive the Champion National Team Trophy and the two Runners-up team will also receive an award. Team with the highest points for the following categories in the National Team Challenge will also receive the following:

- Best National Live Cooking (Lunch Service) Award
- Best National Cold Table Display (Culinary Art / Pastry Art) Award
- Best National Show Piece for Cold Table Display Award

The top three teams will then proceed to participate in the Battle for the Lion on a clean slate.

Teams' medal awards will be revealed daily 5.00pm at results board located outside Restaurant of Nations; all medal awards will be presented during FCC Closing Ceremony on 27 April 2018.

Feedback for National Cold Table Display will be done daily 2pm at the National Cold Table Display area.

Feedback for National Live Cooking (Lunch Service) will be done daily the day after the competition at 11am in the Jury Room, except for last day which will take place at 3.00pm. Only 2 persons per team are allowed to attend.

The Jury comprises established culinary professionals. Decisions made by The Jury are final. No changes or appeals are allowed. Deadlines for submission of:

- Entry Form: 30 October 2017
- 1 set lunch menus: 1 January 2018 with A5 size colour photographs in JPEG format of resolutions 300dpi and above. No change will be allowed further to deadline of submission.
- Team (members) group photograph: 15 January 2018
- Copies of Food Safety / Handling and Hygiene or equivalent certificate for each team member: 15 January 2018
- Teams must make their own arrangements for the buffet items to be transported to the Competition Hall in food licensed registered vehicles with temperature checked. Overseas teams can seek help from local hotels which they are putting up. Hygiene is paramount. Registered food vehicle details are to be provided to the organiser by 15 January 2018.

*The Organiser will be responsible for Hotel accommodation for overseas National Teams, for a maximum of 3 twins x 5 nights. Names of members sharing rooms should be provided to the Organiser two months before the show. If Teams wish to make and pay for their own accommodation arrangements, please advise the Organiser without delay and extension of stay would be at teams own expenses and at public rate quote by hotel.*

*Teams may contact the Chef of their appointed Hotel to seek assistance with purchasing of foodstuff locally and possibly for other logistical requirements or refrigerated trucks. The Organiser will provide name of Transport company, if required. All arrangements and payment of charges to be done directly between Team and Transport company.*

### COMPETITION CRITERIA – Live Cooking (Lunch Service)

- Each National Team will prepare the following 3-course lunch (85 portions) presented Western Style:
  - One plated appetizer / starter with Seafood / fish as main ingredient or a combination of both on a 32X22cm white rectangular plate provided by organiser. The main component of the dish must be warm but the remainder can have some cold components.
  - One main course dish using butcher's meat, poultry or game with appropriate starches and garnish on a 31cm white plate provided by organiser.
  - One dessert to contain elements contrasting textures and temperatures on a 28cm white plate provided by organiser.
  - A photo sample of plate will be sent to you
- Lunch service: 12.30 pm – 2.30 pm, Restaurant of Nations.
- Teams will be allowed in kitchens only from 6.00 am. (Mise-en-place will be checked at 7.15 am; competition will begin at 7.30 am)
- Assessment of Teams' Live Cooking will be done before and during mise-en-place, and throughout the meal service – from commencement of judging time till the end, to ensure consistency of product and service. Menus and recipes to be provided to Judges in the kitchen.
- All six (6) active team members are authorized to be in the kitchen during cooking. When the service starts, one of the team members must step out and do the announcing. The announcer is only allowed to clean the plate and is not permitted to place any garnishes / decorations or sauces on the plate. One assistant is allowed to tidy the kitchen and do the washing up during the work in the kitchen. However, he must be clearly discernible from the other members of the team. Competitor Assistants (maximum of 4 per team) are not allowed to enter the kitchen; they are only allowed to carry the items and pass to the team.

- f) A total **maximum of eight (8)** kitchen appliances and/or machines can be brought into the hot kitchen competition in addition to what is already supplied by the organizers. Each Team may also bring into the hot kitchen up to **one (1) ScanBox**, warm or cold. It is the teams' responsibility to ensure that the electrical load is **not exceeded**; causing a power failure or interruption that may affect other Teams. If a Team causes a failure due to excessive consumption of power, they will be **penalized up to 10%**. It is not permitted to remove or swap any equipment during the competition. It is also not permitted to have a ScanBox or cabinet outside the kitchen for storage. It is allowed to bring in products and equipment in Scan boxes before the start of competition but they all need to be brought back into the truck before kitchen work starts. Once the competition begins, only a **maximum of one (1) ScanBox and eight (8) supplementary pieces of equipment is permitted in 1 the kitchen**. A list of permitted equipment will be sent to the teams.
- g) When the service starts, one of the team members must step out and do the announcing. The announcer can only wipe the plate and cannot place any food items on the plate.
- h) Each team should submit to the organisers 1 set menu with A5 size colour photographs in JPEG format of resolution 300dpi or above showing the 3-course lunch by 31 December 2017 in English. It is essential that the meal reflect the traditional cuisine of the country. One A5 colour group photograph of team members in the same format is to be submitted by 15 January 2018 for publicity.
- i) Teams will be reimbursed SGD1,500 in total for food cost (85 portions). All goods have to be provided by teams themselves.
- j) Facilities – Each national kitchen may be equipped with the following:
- Electric Top / Griddle Induction Cookers
  - Salamander
  - Bain marie / Vario Pans
  - Chillers
  - Jackstack
  - Mixer
  - 10 tray Combi (2 pc)
  - Working tables
  - Double sink
  - 8 X 13amp (230V) power
  - Plate warmer
  - Heating bridge
  - Scanbox (insulated holding box)
- and the 3 teams will share a communal kitchen which may be equipped with the following:
- Ice-cream making machine
  - Blast freezers
  - Vacuum Packer
  - Working table
  - Sink
  - Ice is available from the restaurant bar

The detailed kitchen layout plan and the final list of equipment will be provided to teams at a later date. Teams should bring their own cooking utensils / small equipment requirements

Plain white plates with a diameter of 28 cm + 31 cm will be provided for meal service. No other china may be used.

#### Important Notes:

- Hygiene and food safety are paramount – besides above-mentioned, HACCP standards for restaurants are to be followed. Refer to WACS guidelines – (<https://www.worldchefs.org/Newclient/Competitions/HygeneRules.pdf>)
- For pre-preparation for the cooking for the competition:
- Salads can be cleaned, washed, not mixed or cut
- Vegetables / Fruits can be cleaned, peeled, washed, not cut, must be raw
- Fish – gutted, scaled but not filleted
- Shellfish/Seafood should be raw in their shells, but cleaned
- Crustaceans should be raw or boiled, but not peeled
- Meats/Poultry can be deboned, not portioned, not trimmed, bones may be cut into small pieces
- Basic stock can be brought but not reduced, not seasoned or garnished with additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges
- Pastry sponge, biscuit, meringue – can be brought in, but not cut
- Basic pastry recipes can be brought in weighed out but no further processing
- Fruit pulps – fruit purees may be brought in but not as a finished sauce
- Dressings/Decor elements – 100% must be made in the kitchen
- Due to fire safety regulations, gas and open flame are not allowed in the venue – Use of flambé torch, portable gas cartridge, lighter and candles and as such will be prohibited.

*Team violating rules stipulated will be penalised up to 10% from the maximum potential score in the kitchen. Team may be disqualified if food safety and hygiene are compromised.*





## JUDGING CRITERIA – Live Cooking (Lunch Service)

### Mise-En-Place

**0-10 points**

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

### Correct Professional Preparation

**0-25 points**

Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

### Service

**0-5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

### Presentation

**0-10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.

### Taste

**0-50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values. Each of the 3 courses can attract a maximum of 100 points (Maximum obtainable is 300 points, with a final divided tally of 100 points for the Hot Cooking). Half points will not be given.

## COMPETITION CRITERIA – Cold Table Display

- Each national Team must present a Cold Table Display with 2 categories – (A) Culinary Art and (B) Pastry Art.
- Category A and B attracts a maximum of 100 points each, Culinary Art will make up 70 % of the total mark and the Pastry Art 30% to give the Cold table mark.
- The 6 chefs and 4 Competitor Assistants must be the same as the team for the Live Cooking (Lunch Service).
- Competitor Assistants will not wear a chef jacket and are only allowed to carry the items to the table and not allowed to work with the items or place them on the table. Hygiene rules must be followed.
- The Hall will be open to Teams from 6am sharp to lay out their table display. Judging time 9.00 am – 10.30 am. Team Managers and team captains must be present. Judges have

the prerogative of cutting displays. Recipes are required at display table. Table display cards to be provided by Teams. Exhibits must be removed between 6.00 pm and 7.00 pm.

- The organiser will provide table of size 3 m x 4 m = 12sqm with white table top and skirting. Team must use the table surface and skirting provided and removal or exchange will not be permitted. White table centerpiece 120 (Ht) cm x 50 (Width) cm x 20 (Length) cm, with a sign displaying the name of the exhibiting nation will be installed on the display table.
- Fixed spotlights will be provided. (No electric power outlet will be supplied to team. Team should not bring their own lighting) Menu card holders and plinths / socles for plates and platters are the only additional items allowed. The diameter of the plinths / socles must be smaller than the plates / platters that they carry.

## MENU – (A) Culinary Art

- a) Finger food; weight should be 10-20 g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.
  - Can be served with dipping sauce
  - 2 x different kinds prepared cold, served cold for 6 persons
  - 2 x different kinds prepared hot, served cold for 6 persons
  - 1 plate with 1 piece of each for presentation
- b) 1 festive / buffet platter for 8 persons and 1 plated to give the jury the optical effect of portion size.
  - Buffet platter should consist of 3 main items with 1 garnish for each main item
  - The end pieces to be placed on the platter close to the representing slices
  - The buffet platter has to be served with a salad and at least 2 sauces or chutney on the side
  - Bread and butter will not be judged
  - Garnishes should not be mistaken for finger food
  - No bowls, spears or small plates are allowed on the buffet platter
- c) 2 different cold appetizers (starters) presented cold and 1 hot appetizer (starter) presented cold. All 3 items to be suitable for up market restaurant
- d) Lacto-ovo vegetarian 3-course menu
  - Starter
  - Main-course (prepared hot, served cold)
  - Dessert
- e) 5-course festive/gastronomy menu for 1 person including a dessert

## JUDGING CRITERIA – (A) Culinary Art

### **Presentation / Innovation** 0-30 points

Comprises an appetising, tasteful, elegant presentation, modern style.

### **Composition** 0-30 points

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

### **Correct Professional Preparation** 0-30 points

Correct basic preparations of food, corresponding to today's modern culinary art.

### **Serving Arrangement** 0-10 points

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

## MENU – (B) Pastry Art

- a) 1 showpiece
  - Height minimum 60 cm and maximum of 100 cm
  - The base is set at 40 cm x 60 cm but the entire piece may extend over the width of the base
  - The Team may choose the theme and material as long as it is edible
  - The showpiece should have at least 3 different techniques
- b) 4 different individual plated desserts for 1 person
  - 1 with chocolate as the main ingredient
  - 1 with fruit as the main ingredient
  - 2 are the team's own choice
- c) 1 platter with sweet biscuits, chocolates, petits-fours or friandises
  - 4 different varieties for 6 persons (24 pieces) weighing 6g - 14g each
  - 1 plated with 1 of each for examination only - no tasting

## JUDGING CRITERIA - (B) Pastry Art

### **Presentation / Innovation** 0-30 points

Comprises an appetising, tasteful, elegant presentation, modern style.

### **Composition** 0-30 points

Well-balanced food in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

### **Correct Professional Preparation** 0-30 points

Correct basic preparation of food, corresponding to today's modern culinary art.

### **Arrangement / Serving** 0-10 points

Clean arrangement, with exemplary plating in order to make practical serving possible.



## THE BATTLE FOR THE LION COMPETITION CRITERIA

Live Cooking (Lunch Service) Challenge for the top three National Teams

This competition will take place on Friday, 27 April 2018. Only the top three National Teams who have attained the highest overall score in the Live Cooking (Lunch Service) and Cold Table Display Competition will be eligible to compete (on a clean slate).

The results will be revealed at results board on Thursday 26 April 2018 at 5.00pm, Restaurant of Nations.

Each team will prepare the following for 50 persons with one additional portion for photography purposes:

- 1 appetizer (hot or cold)
- 1 main course
- 1 dessert

All items will be provided from a mystery basket of ingredients. The three participating teams can view the main ingredients at 6.00 pm on Thursday, 26 April (A list will be provided at the same time). Managers / Captains have one hour to submit a menu and brief recipe to the Head Jury. The ingredients will only be distributed to the teams on Friday, 27 April 2018 at 7.15 am. No other ingredients other than those provided by the organisers will be permitted. Teams are allowed to use special moulds etc. if they so desire. Any breach of instructions will be heavily penalised.

The following conditions will apply:

- No change of members is allowed from the original line-up of 6 members who participate in the National Team Challenge.
- The team manager can assist with mise-en-place but will not be allowed to participate in the actual cooking process. He/She may direct the Team from the immediate kitchen area and may call up the orders.
- The kitchens will be open from 7.30am (the competition begins at 8.00am, for lunch service at 12.00 noon).
- Plain white plates will be provided for meal services. 32X22cm for appetizers, 31cm for main course and 28cm for dessert. No other china may be used.



# GENERAL RULES & REGULATIONS FOR COMPETITORS

These rules must be read before submitting competition entry forms.

- Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.
- Submission of a completed entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the FHA Culinary Challenge 2018.
- An individual competitor can participate in as many classes as he wishes but is restricted to one entry in any one class. Individual Hot Cooking classes (Classes 12-15) can accept only ONE entry per competitor from this combined group of classes, except for competitors who are vying for the Best Chef Award.
- No change of classes will be allowed. Please notify the Organiser should you wish to cancel application. At the event, absentees without written pre-notification to the organiser will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.
- To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organiser should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered 3 weeks before competition, should the competitor leave the company before the event.
- Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.
- The competition display areas within the Event Halls will be open to competitors from 7.00 am (no earlier) for judging at 9.00 am. All packing/exhibit debris must be removed from the exhibition hall before judging begins.
- Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
- No removal of display exhibits is allowed before 6.00 pm on all 4 days of exhibition. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organiser reserves the right to dispose of uncollected exhibits after the stipulated times.
- Entries for the Individual Challenge Hot Cooking classes (Classes 12 – 15) are accepted on a first-come-first-served basis up to 5 competitors per establishment. Applicants for these classes should select another class (from class 1 – 11) on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded if they do not wish to select an alternative class. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.
- Individual Hot Cooking competitors must be present 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
- Fees will not be refunded if the competition is cancelled for reasons beyond the Organiser's control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.
- Chef's attire is required during competition and all official events. For Hot Cooking and Practical 'Live' Classes, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed. All Competitor Assistants are not allowed to wear chef uniform.
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
- Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
- Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits / dishes if the rules require it. The organiser does not require copies, but reserves the right to request them.
- The Organiser reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
- If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs/team uniforms. Any trophy / medal / certificate that is not accepted at the ceremony will be forfeited three weeks after the event.
- The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
- To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.
- Singapore has strict regulations on the import of meats and poultry. Information on import permits will be sent to confirmed competitors. Information can be obtained from [www.ava.gov.sg](http://www.ava.gov.sg)
- The Organiser will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- Competitors contravening any of the Rules and Regulations of the event may be disqualified.

*The Organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.*



# FHA Culinary Challenge 2018

24 - 27 April 2018 | Singapore Expo

## ENTRY FORM NATIONAL TEAM CHALLENGE

Closing date: Entries should reach us by  
**30 October 2017**

Entry fee for the above competition is SGD800 per National Team (Excluding 7% GST for local competitors)  
Fee must accompany application, and is not refundable. Please refer to the Rules & Regulations in the FHA Culinary Challenge 2018 Rulebook

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
Member 3			
Member 4			
Member 5 (Pastry Chef)			

**THEME OF YOUR ENTRY:**

### Details of Team

NAME OF TEAM \_\_\_\_\_ TEAM MANAGER \_\_\_\_\_

ORGANISATION \_\_\_\_\_

ORGANISATION ADDRESS \_\_\_\_\_

COUNTRY \_\_\_\_\_

TEL \_\_\_\_\_ / \_\_\_\_\_ FAX \_\_\_\_\_ EMAIL \_\_\_\_\_  
Office Handphone/Home

GROUP COORDINATOR \_\_\_\_\_ TEL \_\_\_\_\_ EMAIL \_\_\_\_\_  
(If differ from Team Manager)

### PAYMENT

[ ] Please charge the amount of SGD \_\_\_\_\_ to my  
☐ AMEX ☐ VISA ☐ MASTERCARD ☐ DINERS

CARDHOLDER'S NAME \_\_\_\_\_

CARD NUMBER \_\_\_\_\_ CVV2 Code (3 digit code at the back of the credit card) \_\_\_\_\_

EXPIRY DATE \_\_\_\_\_ SIGNATURE \_\_\_\_\_

[ ] I enclose our Singapore cheque for SGD \_\_\_\_\_ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

[ ] I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)

(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

**Our Bank:** Standard Chartered Bank, Battery Road Branch  
Battery Road, #01-01, Singapore 049909  
Account Number: 01-060-2565-1  
Swift Add: SCBLSG22  
Bank Code: 7144

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA Culinary Challenge 2018.  
Competitors will be advised of application outcome by 31 December 2017  
Entry forms with payment details to be submitted to:



**SINGAPORE EXHIBITIONS SERVICES PTE LTD**  
10 Kallang Avenue, #09-16 Aperia Tower 2, Singapore 339510  
Tel: +65 6233 6638 | Fax: +65 6233 6633  
Website: [www.fhaculinarychallenge.com](http://www.fhaculinarychallenge.com)  
Contact: Jessica Pang | Email: [jessica.pang@sesallworld.com](mailto:jessica.pang@sesallworld.com)

### For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	