



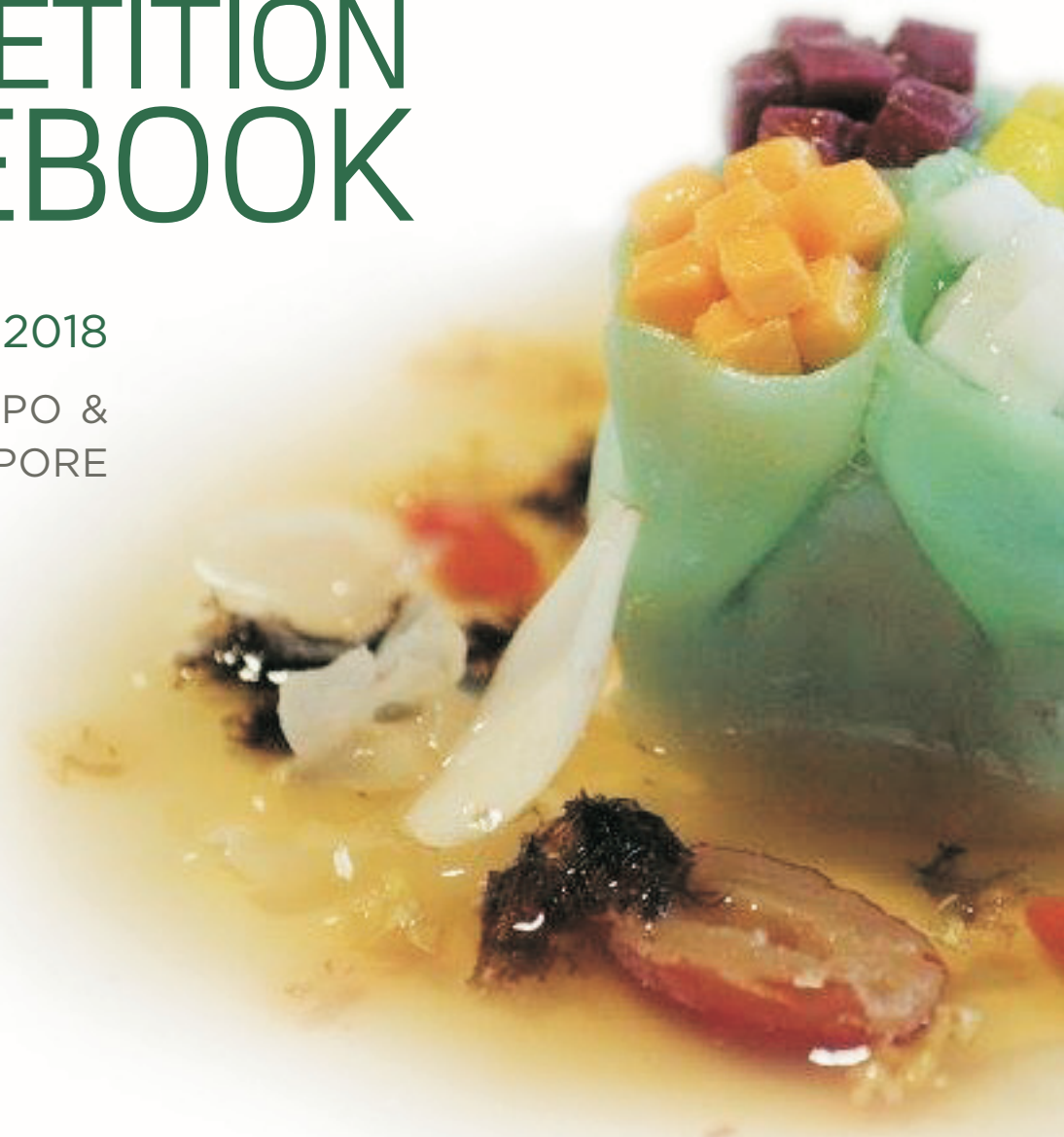
FHA

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:



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Website: 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.

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:

Gold with Distinction	100 points
Gold	90-99 points
Silver	80-89 points
Bronze	70-79 points

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).



Practical Patisserie / Cold Display / Practical Hot Cooking



Open to any professional chef from a Hotel, restaurant, confectionery, airline, culinary training institute or catering establishment. There are 15 classes to choose from. Individual Table Display/Practical Classes at a glance.

- Class 1** ▶ **“Dress The Cake” (Practical)**
- Class 2** ▶ **One Freestyle Wedding Cake Display**
- Class 3** ▶ **Pastry Showpiece**
- Class 4** ▶ **Desserts**
- Class 5** ▶ **Petits Fours or Pralines**
- Class 6** ▶ **Artistic Showpiece**
- Class 7** ▶ **Plated Appetizers**
- Class 8** ▶ **Asian Meal**
- Class 9** ▶ **Plate Dishes**
- Class 10** ▶ **Brunch Plates**
- Class 11** ▶ **Tapas / Finger Food**
- Class 12** ▶ **Hot Cooking – Two to Tango Apprentice Competition (Practical)**
- Class 13** ▶ **Hot Cooking – Field & Forest Meat/Poultry/Game (Practical)**
- Class 14** ▶ **Hot Cooking – Neptune’s Catch Fish/Seafood (Practical)**
- Class 15** ▶ **Hot Cooking – The Chef Challenge (Practical)**

Important Notes for Competitors

- Plated Food display** will be held at **Suntec Singapore Level 3 Concourse**. The halls for table displays will be open only from 8.00 am. Judging begins at 10.00 am for table displays. Daily prize giving for Hot Cooking and Plated Food display will take place at Suntec Singapore Level 3, 4pm.
- Practical and Patisserie Display** will be held at **Singapore Expo MAX Atria Foyer 1**. The halls for table displays will be open only from 7.00 am. Judging begins at 9.00 am for table displays. Daily prize giving for Practical and Patisserie Display will be held at Singapore Expo Max Atria Foyer 1, 4pm.
- Final Prize Giving / Closing Ceremony will be held at Suntec Singapore, more information will be provided later.
- A theme or name must be given to the display exhibits. Display card indicating name of dish/patisserie required by side of exhibit together with ingredient list.
- Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily, at 6.00 pm. Only Pastry Showpieces, Dress the Cake exhibits, Petits Fours, Freestyle Wedding Cakes, Artistic Showpieces will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day and at 4.00pm on last day of the show.

- Please note that no clearing of exhibits will be allowed before closing time (6.00 pm daily and 4.00pm on last day). Competitors who break this rule may have their future participation reconsidered. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Power points (230 V) must be ordered and paid for at least two months before the event. Late order surcharge will apply. Do not expect to have power points fixed on the spot.
- Maximum table space provided for all display classes will be 90cm x 90cm.
- Kitchens for Individual Hot Cooking will open from 6.30 am. The first Hot Cooking class starts at 7.00am. (Judging begins at the same time).
- Competitors must prepare their own Recipe / Ingredients Form for the Judges’ perusal.

PÂTISSERIE – PRACTICAL

Class 1 ▶ “Dress The Cake”

Competitors have 2 hours to decorate 1 finished sponge cake, which competitors have to provide. All decorating ingredients must be edible, and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared. There are no height restrictions to the finished piece.

The cake (either plain, or with fillings) should be either round (30 cm diameter) or a square (30 cm x 30 cm). Only 1 cake is allowed. Points will be deducted for non-compliance.

All ingredients, utensils, implements etc. are to be provided by competitors.

The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.

- The organisers will provide a table, 2 power points (230V) for each competitor and a sink to be shared. There will be no chiller provided. No food / working items are to be placed on the floor.





PÂTISSERIE – DISPLAY

Class 2 ▶ One Freestyle Wedding Cake Display

3 cakes to incorporate a wedding design – modern, contemporary or themed. 1 of the 3 cakes must be edible. A section of the finished edible cake should be cut for the judges' inspection. This must be from the lowest tier of the 3 cakes. The height of finished display should not exceed 1.5 metre. Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or any other appropriate materials may be used. No wiring is allowed. Lace or its equivalent is not allowed. Points will be deducted for non-compliance.

- The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 6.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.

Class 3 ▶ Pastry Showpiece

To display a showpiece of either

- (a) chocolate;
- (b) marzipan/sugar;
- (c) dough/bread dough; or
- (d) dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance. There are no height restrictions.

- The completed showpiece will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or by 4.30pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Indicate (a, b, c or d) accordingly on Entry Form for Class 3. No changes will be allowed.

Class 4 ▶ Desserts

To display a total of 4 different types of desserts. 1 Hot and Cold, 1 Vegetarian without eggs and fat, 1 Free Style creation, 1 dessert serve in glass. Displayed cold, each portion for one person, suitable for a la carte service. Practical and up-to-date presentation is required.

Showpieces are allowed but will not be judged.

Desserts showpieces are to be removed daily at 6.00pm or 4.00pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.

Class 5 ▶ Petits Fours or Pralines

To display 6 different types, 6 bite-sized pieces of each type (either Petits Fours or Pralines), suitable for service. (Exactly 36 pieces must be presented, each piece to weigh between 8-12 grams). Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged.

An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.

Petits Fours or Pralines showpieces are to be removed daily at 6.00pm or 4.00pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.

Class 6 ▶ Artistic Showpiece

To display a showpiece of either

- (a) vegetable;
- (b) chocolate;
- (c) sugar; or
- (d) dough figurine

Frames and wires support are allowed but must not be exposed. Points will be deducted for non-compliance. There are no height restrictions.

- The completed showpiece will be exhibited for 2 days of the show (except for vegetable showpiece, which is to be removed daily) and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Indicate (a, b, c or d) accordingly on Entry Form for Class 6. No changes will be allowed.

PLATED FOOD – DISPLAY

Class 7 ▶ Plated Appetizers

To display a variety of 6 different appetizers 3 cold and 3 hot, displayed cold, each portion for 1 person, suitable for a la carte service.

Class 8 ▶ Asian Meal

To display an ethnic Asian meal for 4 persons, on a free choice of Asian theme, prepared hot but presented cold. Dishes should comprise a seafood, a meat and a vegetable dish (with proper accompanying starches). Soup should not be included. Dishes should be displayed family style for 4 pax.

Class 9 ▶ Plate Dishes

To display 4 different Hot dishes, to be prepared in advance and displayed cold. Each should be a main course with its own garnish.

Class 10 ▶ Brunch – Plated Dishes

With the increasing popularity of 'Brunch' mid-morning dining, create 4 different brunch meals, one to include an egg dish, can be prepared hot or cold, but displayed cold.

- Food must be brunch style, light and healthy
- Individually plated

Class 11 ▶ Tapas / Finger Food

6 different kinds of finger food, tapas and/or snacks, each kind to have 4 portions (24 pieces). 3 are to be hot displayed cold and 3 cold displayed cold. Can be on one platter or individually plated.

HOT COOKING – PRACTICAL

Important Notes

- **Hot Cooking** will be held at **Suntec Singapore Level 3 Concourse**. Daily prize giving for Hot Cooking and Plated Food display will take place at Suntec Singapore Level 3, 4pm.
- For Classes 12 – 15, competitors can choose only ONE class from this group, except for competitors who are vying for the Best Chef Award. For Class 12, both competitors must represent the same establishment.
- Entries are accepted on a first-come-first-served basis, with a limit of 5 entries per establishment, (due to space/time constraints). Please note that priority will be given to competitors taking 2 Hot and 1 Cold Plated Food display classes, thereby being eligible for the Best Chef Award.
- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least 45 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- The Hot Cooking Competition begins at 7.00 am and ends at 6.00 pm daily, except for the last day when it will end at 2.00 pm to cater for final results tally.
- No company name/logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with a stove with 4 burner induction stoves, salamander grill, a sink, a mini combi and a fridge (to share). More details, if any, will be provided in due course.
- Competitors must bring their own plates for all Hot Classes. These plates can be collected once judging is done.
- No supplementary equipment will be available. Competitors must bring all their required items.

- The organisers will not be responsible for loss or breakage of competitors' belongings.
- Recipe is not required in the kitchen during competition.
- As this is a time limit competition, you are expected to show cooking skills, your entry must not be completed with more than 10 minutes left on the clock of your time.
- Judging will take into account the condition of the kitchen after you leave.
- Everything on the plate must be edible.
- 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.
- Notes for pre-preparation for the Hot cooking competition:
 - ~ Salad can be cleaned and washed but not portioned
 - ~ Vegetables/ Fruits can be peeled, cut but not cooked
 - ~ Pasta & Dough can be prepared but not cooked
 - ~ Fish / Seafood / Shellfish can be cleaned, filleted but not portioned or cooked
 - ~ Lamb / Beef / Chicken / Pork can be portioned but not cooked
 - ~ Mousses need to be made in the competition but minced items are allowed
 - ~ Pre-marinating of protein is permitted
 - ~ Sauces can be reduced but not finished or seasoned
 - ~ Stocks can be brought into competition
 - ~ Dressings are to be made in competition
 - ~ Coulis – Puree can be brought in but needs to be finished in competition
 - ~ Sponges can be pre-made but not cut or shaped

HOT COOKING

Class 12 ▶ Two To Tango (Apprentice Team Competition)

Open to students/apprentices from recognised Hotels, restaurants, airlines and training institutes who are 25 years and below on 31 December 2017. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise. At showtime, Competitors must produce their identification papers to Judges.

Two apprentice chefs from the same establishment prepare within one hour, 1 cold appetizer and 1 hot main course (for 3 persons each). (Total 6 plates). Dishes must be presented individually, freestyle, with appropriate starches and garnish.

**Class 13 ▶ Field and Forest**

(Main Course – Meat / Poultry / Game, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 3 persons, western style. Dish must be presented on 3 individual plates with appropriate garnish.

Class 14 ▶ Neptune's Catch

(Main Course – Fish / Seafood, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 3 persons, western style. Dish must be presented on 3 individual plates with appropriate garnish.

Class 15 ▶ The Chef Challenge

(Main Course – Protein – Black Box / Mystery basket)

Open to competitors from age 25 to 40 years old.

To prepare and present, within 1.5 hour, 1 main course dish for 3 persons. Competitors may present dishes in any preferred format. Total 3 individual servings as main course is required.

This category is to test chef's skill and speed in creating a dish.

Chefs are to bring their own fresh store items and dry store items. **The protein will not be revealed until the day of the competition. The protein could be seafood, red meat or poultry – a similar system to black box or mystery basket. Every participant will be given the same protein and no pre prepared items are allowed in kitchen.**

INDIVIDUAL CHALLENGE JUDGING CRITERIA**PÂTISSERIE PRACTICAL****▶ "Dress The Cake" (Class 1)**

Preparation of cake and cleanliness of work station **0-10 points**

Planned arrangement of materials for trouble-free working.
Work station to be kept neat and tidy.

Presentation & General Impression **0-40 points**

Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty **0-50 points**

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

PÂTISSERIE DISPLAY**▶ One Freestyle Wedding Cake (Class 2)****▶ Pastry Showpiece (Class 3)****▶ Artistic Showpiece (Class 6)**

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, harmonising 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 **0-10 points**
Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

▶ Desserts (Class 4)

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 **0-10 points**
Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

▶ Petits Fours and Pralines (Class 5)

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 **0-10 points**
Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

PLATED FOOD DISPLAYS

- ▶ **Plated Appetizers (Class 7)**
- ▶ **Asian Meal (Class 8)**
- ▶ **Plate Dishes (Class 9)**
- ▶ **Brunch Plates (Class 10)**
- ▶ **Tapas / Finger Food (Class 11)**

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.

Competitors of Cold Display classes who wish to seek Judges' comments on their exhibits should meet with the Judging Team Leader on the competition floor as soon as overall judging is over. Once rosette awards are placed by displays, no comments will be given by Judges.

HOT, PRACTICAL CLASSES

- ▶ **Two to Tango (Class 12)**
- ▶ **Field and Forest (Class 13)**
- ▶ **Neptune's Catch (Class 14)**
- ▶ **The Chef Challenge (Class 15)**

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. Half points will not be given.

**Competitors of Individual Hot Cooking classes who wish to seek Judges' comments should stay back after their hotcooking session as the feedback is done within one hour after completion.*



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
- 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 INDIVIDUAL CHALLENGE

Closing date: Entries should reach us by
30 October 2017

Entry fee for the individual competition is SGD75.00 per class (excluding 7% GST for local competitors). Each competitor is restricted to one entry in any one class. Registration fees should accompany applications and are non-refundable unless the class is full. Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your cheque/bank order.

Hotels/catering establishments sending a large group of competitors can write to the Organiser separately, giving names and selected classes.

The organisers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-secured basis. Cancellations 30 days or less before the competition without a valid reason via email will have future participation re-considered. Please refer to the rules and regulations in the FHA Culinary Challenge 2018 Rulebook. (www.fhaculinarychallenge.com)

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

NAME OF COMPETITOR	JOB TITLE	AGE
NAME OF 2ND COMPETITOR	JOB TITLE	AGE
(applicable only for Class 12)		
ORGANISATION		
ORGANISATION ADDRESS		COUNTRY
TEL	FAX	EMAIL
(Chef's office / F&B office)	(Handphone)	(Chef's office / F&B office)
GROUP COORDINATOR'S NAME (IF APPLICABLE)		EMAIL

Please register me for the following classes (Please tick boxes)

Signature of Competitor _____

Practical Artistic Class

☐ Class 1 ▶ "Dress The Cake" (Practical)

Display Classes

☐ Class 2 ▶ One Freestyle Wedding Cake Display

☐ Class 3 ▶ Pastry Showpiece

Tick only one

☐ 3(a) chocolate

☐ 3(b) marzipan / sugar

☐ 3(c) dough / bread dough

☐ 3(d) dough figurine

☐ Class 4 ▶ Desserts

☐ Class 5 ▶ Petits Fours or Pralines

☐ Class 6 ▶ Artistic Showpiece

Tick only one

☐ 6(a) vegetable

☐ 6(b) chocolate

☐ 6(c) sugar

☐ 6(d) dough figurine

☐ Class 7 ▶ Plated Appetizers

☐ Class 8 ▶ Asian Meal

☐ Class 9 ▶ Plate Dishes

☐ Class 10 ▶ Brunch Plates

☐ Class 11 ▶ Tapas / Finger Food

Practical Hot Cooking

(Limited to 5 entries per establishment & one class per competitor only)

☐ Class 12 ▶ Hot Cooking – Two to Tango Apprentice Competition (Practical)

☐ Class 13 ▶ Hot Cooking – Field & Forest Meat / Poultry / Game (Practical)

☐ Class 14 ▶ Hot Cooking – Neptune's Catch Fish / Seafood (Practical)

☐ Class 15 ▶ Hot Cooking – The Chef Challenge (Practical)

If I am not successful for Classes 12-15 as classes are full

☐ enrol me in Class _____ (1-11) using my entry fee.

☐ refund me my entry fee. (Refund will be made in due course)

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

For Official Use Only

Application/Payment Received On:

Cheque No:

Bank:

Amount:

Cash Received:

TT Payment details:

Receipt No:

Remarks:



UBM



SES

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Tel: +65 6233 6638 | Fax: +65 6233 6633

Website: www.fhaculinarychallenge.com

Contact: Jessica Pang | Email: jessica.pang@sesallworld.com

For Competition information, visit our website: www.fhaculinarychallenge.com