

HONG KONG INTERNATIONAL CULINARY CLASSIC 2023

2023 MAY 10-12
HONG KONG CONVENTION
& EXHIBITION CENTRE



Rules & Regulations for the Competition



Organiser



Co-organiser



Endorsed by



Supporting Organisations

Members of VTC Group VTC 轉職服務



Training Professionals for the Hospitality Industry



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酒店及旅遊學院
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Chinese Culinary
Institute
中華廚藝學院
www.cci.edu.hk



International
Culinary Institute
國際廚藝學院
www.ici.edu.hk



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Members of  VTC Group

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FOREWORD

The 2023 edition comes at a perfect timing to support a green and resilient recovery of Hong Kong and Asia. The Organising Committee is proud and honored to host the International Culinary Classic 2023 (HKICC) at HOFEX - Asia's Leading Food & Hospitality Tradeshow from the 10 to the 12 May 2023 here at the Hong Kong Convention & Exhibition Centre in our beautiful Hong Kong.

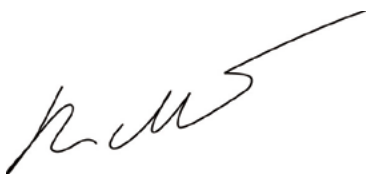
We welcome and invite all food and beverage associations and chefs in Hong Kong and our overseas friends from Asia Pacific, to participate at the HKICC 2023, to reconnect and share your personal experiences and learnings at this prestigious culinary event.

The objective of the competition is as always to provide channels promoting culinary excellence, the skills and abilities of Chefs, Cooks, Pastry Chefs and Apprentices from near and far. Now it is an excellent opportunity for industry professionals to display their culinary talents and services to the public, and to gain experience and promote communication within the regional culinary community. We will continually focus on promoting sustainability, food safety, and reducing food waste; therefore, all our provided meat and seafood commodities are carefully selected and from sustainable sources, animal-friendly farms, and producers. HKICC is a Worldchefs, "World Association of Chef's Societies" endorsed competition and in-line with Worldchefs rules and regulation, reducing food waste is paramount.

We are offering a variety of Competition Categories where the competitors can showcase their skills and passion in a professional setting. Whether it is in our fully equipped competition kitchen or in the air-conditioned well-designed display hall, you will have the best possible condition available to bring the culinary knowhow and passion out of you. World Chefs (WACS) certified judges will be invited to ensure the fairness and justice of the competition. The experience gained from this competition will be an important milestone in your professional life.

The Organising Committee would like to thank Informa Markets Asia Limited – the Organiser of HOFEX, as well as all sponsors and supporters who have contributed to the past events with much success. We look forward to your cooperation in bringing the HKICC 2023 to live and make it the first major hospitality show in 2023 in Hong Kong.

I wish all the competitors the best of success and a wonderful experience. We are looking forward to welcoming you at HKICC2023



Rudolf Muller
*Chairman of the Organising Committee,
Hong Kong International Culinary Classic 2023*

ORGANISING COMMITTEE • ENTRY REQUIREMENT & REGISTRATION

ORGANISING COMMITTEE

Chairman Mr. Rudolf Muller

Members Mr Ringo Chan Ms Anita Cheng Mr Danny Ho Mr Hui Mei Tak
Mr Ricky Kong Ms Janice Lee Mr Lee Man Sing Mr William Ma
Mr Daniel Menezes Mr Andreas Muller

ENTRY REQUIREMENT

The Hong Kong International Culinary Classic 2023 will take place from 10th (Wednesday) to 12th (Friday) May 2023 at Hall 1, Hong Kong Convention & Exhibition Centre, 1 Expo Drive, Wan Chai, Hong Kong.

The Hong Kong International Culinary Classic 2023 welcomes the participations 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, association, or training institution. No individual entries will be accepted. (All competitors must be employees or members of the establishment / organisation except for the under 25 apprentice categories.)

Competitors may choose to participate in any number of the categories (except for the hot cooking categories, each competitor can only apply for maximum of 1 entry of any hot cooking categories). Each establishment (main and branch outlets included) / organisation may submit more than one entry in each category.

By entering the HKICC, competitors agree to take part in any publicity concerning the competitor at any stage including, but not limited to, photos, filming, sharing of recipes, press release, social media, communications, website announcement, and the development of case studies, during and after the event.

REGISTRATION

Competitors are required to follow the registration procedures below:

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

MASTERMIND EVENTS LIMITED:

Room 2501, Billion Trade Centre, 31 Hung To Road, Kwun Tong, Kowloon, Hong Kong

*Please mark "Confidential" on the envelope

The deadline for registration is **Wednesday, 8th March 2023**

For enquiries, please contact:

Mastermind Events Limited

Tel: (852) 2114 2855

Email: hkicc@mastermindevents.com.hk

REGISTRATION FEES • AWARDS & CERTIFICATES

REGISTRATION FEES

HKICC COMPETITION CATEGORIES	REGISTRATION FEE PER ENTRY
Individual Competition (all except category #18)	HK\$500
Team Competition (Category #18)	HK\$1,200

AWARDS & CERTIFICATES

CERTIFICATE OF PARTICIPATION

A Certificate of Participation will be presented to all participated competitors

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the Worldchefs Judging Standards:

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

Overall Best of the Best awards will be awarded to the highest recorded score in “Live Afternoon Tea Set Competition” while Best Classic Croissant & Best Viennoiserie will be awarded to highest recorded scored in “Croissant & Danish” category.

The top scoring chefs from the following individual cooking categories shall be invited to participate in the “Golden Bauhinia Cup Competition”, held on 12th May 2023. Details of the competition shall be publicised at a later stage.

Western Cuisine - Hot Cooking (Professional):

- (4) Seafood (Seabass)
- (5) Meat (Short Rib)
- (6) Vegan

Chinese Cuisine - Live Cooking

- (9) Dim Sum Platter
- (10) Hot Main Course (Lamb Rack)

Full set of clean Chef’s uniform, including Chef’s Hat, Chef’s Shoes and Chef’s Apron are required to be worn by all competitors during the acceptance of medals and certificates at the award presentations.

1. PLATED 5-COURSE MENU

- To display a whole set of 5-Course Menu for one person, prepared hot and presented cold. The 5-course menu should comprise of an appetizer, a soup, a 1st course, a main-course, and a dessert
- All food items must be glazed with aspic, except for crisps or baked dough
- Suitable for a la carte service
- Menu cards with brief description of the displayed items must be made available for Judges' reference
- Table space allotted: 110cmW x 100cmD

2. PLATED MAIN COURSES

- To display 4 different main courses, prepared hot and displayed cold
- Each main course should be individually plated and completed with its respective garnishes
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

3. FINGER FOOD / TAPAS

- To display 6 different kinds of finger food or tapas: 3 kinds to be prepared hot and 3 kinds to be prepared cold, all display cold
- 4 portions for each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can choose to display all 24 pieces on one platter, or individually plated
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu cards with brief description of the displayed items must be made available for judges' reference
- Table space allotted: 100cmW x 80cmD

NOTES

- Recipe (3 copies) to be ready for jurors' collection at the competition
- Competitors must provide their own choice of serving china 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 except for crisps and baked dough
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Information regarding the setup time will be announced at a later stage
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
- Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Presentation and Innovation

30 points

Display must be structured, organised, elegant and natural colored. It should be original, creative, tasteful, appetizing, and modern style

Composition

30 points

Attention to details, finished appearance, proportion & symmetry. Harmonized flavours with well-balanced nutrition

Correct Professional Preparation, Skills, Techniques

30 points

Skillful work with high degree of craftsmanship; demonstrate different correct cooking techniques; clean and precise work; correct aspic technique, and proper consistency

Serving Arrangement

10 points

Correct number of portions and plates must be displayed. It should be practical, transportable, and stable

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

WESTERN CUISINE - HOT COOKING (PROFESSIONAL)

For individual hot cooking categories 4, 5 and 6, competitors must prepare and present, within 60 minutes, 1 main course dish for three (3) persons in western style, individually plated with appropriate garnishes.

4. SEAFOOD (SEABASS)

- Seabass, whole fish – gutted, scale off, 2-2.8kg, defrosted, will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

5. MEAT (SHORT RIB)

- Boneless Short Rib at approximately 800gm will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the beef
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

6. VEGAN

- A vegan's meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including Honey. A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, tempeh, and please note that all commercial plant-based meat is not allowed. For the vegan dish, it is important that the dish should be well-balanced with appropriate quantity of protein, minerals, and vitamins.
- Competitors have to bring in all their ingredients
- Appropriate vegan sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes may be blanched and peeled; broad beans may be shelled), no vegetable purees
- Pastas/doughs – prepared, not cooked
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- Meats/poultry – deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in.
- Bones can be cut into small pieces
- Mousses - minced items allowed, mousses must be made during the competition
- Jelly etc. cannot be brought-in, need to be made on-site
- Marinated Proteins – pre-marinating permitted
- Sauces – cannot be reduced, not finished, or seasoned
- Stocks – not seasoned are allowed
- Dressings – must be made during the competition
- Coulis – non seasoned puree allowed, must be finished during the competition
- Pastry sponge – can be brought in but not cut or shaped
- Decorations to be done on-site and must be edible

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

KITCHEN EQUIPMENT, UTENSILS & PLATES

• Individual Competition Kitchen will be equipped with the following items:

- 4-stoves induction cooking range
- Electric oven
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)

• Shared Facilities:

- Deep Fat Fryer
- Salamander

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavor and color, the dish should conform to today's standards of nutritional values

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

*The top scored chefs from Western Professional Hot Cooking categories 4, 5 and 6 will be invited to participate at the "**Golden Bauhinia Cup Competition**" on 12th May 2023

WESTERN CUISINE - HOT COOKING (UNDER 25 APPRENTICE)

Competitors' age must not exceed 25 years of age (born on or after 10th May 1998) on the day of the competition. For categories 7 and 8, competitors must prepare within 60 minutes, 1 main course dish for three (3) persons in western style, individually plated with appropriate garnishes.

7. SEAFOOD (COD & PRAWN)

- Cod fillet at approximately 500gm and Prawn at approximately 100gm@ x 4 pieces will be provided by the Organiser as the main ingredient
- Competitors to bring in their choice of accompaniments and garnishes to compliment the fish
- Appropriate sauce (may be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

8. LACTO-OVO

- A lacto-ovo vegetarian menu is a meal that does not include meat, but it can have some animal products such as eggs and dairy products. A typical lacto-ovo vegetarian diet can include fruits, vegetables, grains, nuts, seeds, herbs, roots, fungi, milk, cheese, yogurt, kefir, and eggs
- Competitors have to bring in all their ingredients
- Appropriate sauce (can be more than one) to be served
- Recipe (3 copies) to be ready for jurors' collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, not cut to portion, not cooked, (tomatoes may be blanched and peeled; broad beans may be shelled), no vegetable purees
- Pastas/doughs – prepared, not cooked
- Fish/seafood/shellfish - cleaned, filleted, not portioned, not cooked
- Meats/poultry – deboned, not portioned, not trimmed, sausages has to be done in the kitchen, no grinded meat can be brought in.
- Bones can be cut into small pieces
- Mousses - minced items allowed, mousses must be made during the competition
- Jelly etc. cannot be brought-in, need to be made on-site
- Marinated Proteins – pre-marinating permitted
- Sauces – cannot be reduced, not finished, or seasoned
- Stocks – not seasoned are allowed
- Dressings – must be made during the competition
- Coulis – non seasoned puree allowed, must be finished during the competition
- Pastry sponge – can be brought in but not cut or shaped
- Decorations to be done on-site and must be edible

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

KITCHEN EQUIPMENT, UTENSILS & PLATES

• Individual Competition Kitchen will be equipped with the following items:

- 4-stoves induction cooking range
- Electric oven
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)

• Shared Facilities:

- Deep Fat Fryer
- Salamander

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavor and color, the dish should conform to today's standards of nutritional values

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

CHINESE CUISINE - LIVE COOKING

Chinese Cuisine categories: it is necessary for competitors to respect the tradition and classics of Chinese cuisine, integrate creativity and the latest food trends, best use of ingredients to bring out the best flavor, texture and details, and present contemporary Chinese cuisine. The designed dishes must meet the practicability and feasibility in the restaurant, make full use of ingredients to reduce waste

For Chinese Cuisine categories 9 and 10, competitors must prepare and present within 60 minutes:

9. DIM SUM PLATTER

- To prepare individual serving platter for 5 persons, each plated with 3 types of dim sum: 1 pan-fried or deep-fried, 1 baked, and 1 free style of competitor's choice
- Competitors must bring in ALL ingredients, garnishes, and seasonings, etc. refer to "PERMITTED FOOD ITEMS" section for detailed requirements
- Recipe (3 copies) to be ready for jurors' collection & inspection at the competition

10. HOT MAIN COURSE-MEAT (LAMB RACK)

- To prepare one contemporary main course for 4 persons, individually plated
- The Organiser will provide 1 piece of 9-bones Lamb Rack (French Cut), each rack weight approx. 1000gm
- Lamb, the main ingredient, must take up more than 70% of the dish
- The competitors can bring appropriate ingredients including vegetables, and their choice of accompaniments and garnishes that complement their dishes, refer to "PERMITTED FOOD ITEMS" section for detailed requirements
- Recipe (3 copies) to be ready for jurors' collection at the competition

PERMITTED FOOD ITEMS TO BE BROUGHT INTO COMPETITION KITCHEN

- Salads - cleaned, washed, not portioned
- Vegetables or fruits can be cleaned, peeled, washed, but not cut or cooked; vegetable purees need to be made on-site
- Fish/seafood/shellfish – can be cleaned, unshelled, and filleted; cannot be portioned or cooked
- Poultry and Meat can be portioned but not cooked
- Bones can be cut into small pieces
- Mousses - minced items allowed, mousses must be made in competition
- Jelly etc. cannot be brought-in, need to be made on-site
- Marinated Proteins – pre-marinating permitted
- Uncooked Dough can be brought in, but not rolled-out, portioned or shaped
- Noodles or pasta can be brought in, but not cooked
- Sauces and dressings must be made on-site. If brought in ready-made bottled sauce, it needs to be finished in competition
- Dried ingredients may be pre-soaked but they must be finished in competition
- Stocks may be brought, but must be unseasoned and unreduced
- Coulis – non seasoned puree allowed, must be finished in competition
- Chicken powder is allowed, cannot use artificial colouring or chemical additives (e.g. MSG, de-foaming fluid, emulsifiers, artificial flavours)
- Decorations to be made on-site, must be edible

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entries will not be judged until the scheduled finished time

KITCHEN EQUIPMENT, UTENSILS & PLATES

• Individual Competition Kitchen will be equipped with the following items:

- 4-stoves induction cooking range
- Electric oven
- Steam pot
- Working tabletop
- Sink with running water
- Fridge
- Power socket x 1 (220 volt)

• Shared Facilities:

- Deep Fat Fryer
- Salamander

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Plates will not be provided; presentation should reflect either individual or group serving. No logos are allowed on all self-brought serving plates / utensils.
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Material brought / Mise-en-place

5 points

Brought in food items in accordance with "Permitted Food Items" section, clear arrangement & properly labeled; Correct amount of items brought in; Proper working technique; Correct utilization of working time

Hygiene & Food Waste

10 points

Clean hygienic work techniques; Workflow been adhere to and followed; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste; Clean workstation not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes

Correct Professional Preparation and Hygiene

20 points

Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables; Proper working technique and attention paid to hygiene during preparation of food

Service

5 points

Correct number of plates; Punctual delivery of all entries at the appointed time; Consistent plating for all dishes with attention to maintain the right food temperature, should be practical and transportable

Presentation / Innovation

10 points

Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time consuming arrangements; Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

50 points

The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavor and color, the dish should conform to today's standards of nutritional values

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

*The top scored chefs of Chinese Cuisine Live Cooking categories 9 and 10 will be invited to participate at the "**Golden Bauhinia Cup Competition**" on 12th May 2023

PASTRY - DISPLAY (PROFESSIONAL)

11. ARTISTIC SHOWPIECE

Competitors are required to display a showpiece consisting of a whole piece in the following criteria Category:

- 11A. Chocolate Showpiece with demonstration of a minimum of 3 different techniques including: Sprayed, Molded, Cast Chocolate, Painted Chocolate etc.
- 11B. Sugar Showpiece, with demonstration of a minimum of 4 different techniques including: Boiled Sugar, Blown Sugar, Cast Sugar, Pulled Sugar etc.
- 11C. Bread Showpiece, with inclusion of a minimum of 3 different types of flours. and a recipe must be provided to the Judging panel

GENERAL GUIDELINES:

- The entry Showpiece must be of a minimum 60cm height and cannot exceed 150cm in height (not including base height)
- The base is of maximum 80cm x 80cm x 12cm(H). The table space allotted is 120cmW x 100cmD
- No frames, wires or molds are totally permitted (Competitors breaking the rules will be disqualified)
- All Art Creations, which are sprayed, must contain food gradable edible spray
- The use of gold or silver leaves should be discreet
- The use of glitter and/or metallic dust should be limited and discreet
- Only edible gum-based food varnish or shellac is allowed
- It is not permitted to present a display of cut Styrofoam, (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified
- Seams must be clean and free of drips
- Coloring must be clean, free of smudges or bleeding or dripping
- The use of moulds is limited to less than 25% of the centerpiece
- Displays must be clean and free of any finger marks

11A. CHOCOLATE SHOWPIECE GUIDELINES

- The showpiece must be comprised solely of chocolate and cocoa products, including plain or colored cocoa butter and cocoa nibs
- More than three techniques must be used in the preparation of this centerpiece i.e., shiny, flat, dull, sprayed, carved, ribbon, shaved or aerated
- The use of sugar or sugar products is not allowed on the chocolate showpiece
- The use of artificial or inedible structural support is not authorized
- The use of moulds is limited to no more than 25% of the entire display
- Chocolate pastillage is not allowed
- Modelling chocolate is authorized
- Non-commercial transfer sheets are allowed
- Elements made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design
- Sprayed or "transfer" chocolate must not peel off
- Robot coupe chocolate must be smooth and not cracked
- Modelling chocolate may be smooth, polished, and shiny
- Casted and accent pieces must be free of bubbles, waves, cracks and seams
- Knife cuts and ruffles should be long and even
- Spraying should be clean and not excessive with no visible overspray drips
- Chocolate piece must not be shellacked
- Chocolate, airbrushing, and/or silk screening must not chip or peel
- Can only use edible coloring; cannot use lacquer, including food lacquer or other non-edible products

11B. SUGAR SHOWPIECE GUIDELINES

- Poured sugar display must stand firm (no collapsing) and edges must be rounded and smooth
- Poured sugar must be free of bubbles
- Poured sugar should be delicate and not massive
- Standing pieces must be erected properly and must not be sagging or bending
- Sugar may be poured on textured surface
- Molded pieces cannot represent more than 25% of the display
- Pulled Sugar must be thin, shiny, free of unwanted grains
- Pulled Sugar Lines in ribbons must be even and thin
- Pulled Sugar Elements must be fragile and delicate
- Pulled Sugar Shapes must be crisp and not collapsed
- Sugar centerpieces may be displayed in sealed airtight transparent display cases

11C. BREAD SHOWPIECE GUIDELINES

- Display should demonstrate multiple decoration methods including scoring, flouring, stenciling, stamping, decorative plaques, etc.
- Multiple toppings should be used: seeds, grains, nuts, herbs
- Multiple glazing formulas should be used : lye, protein, sugar, gum, starch
- Minimum of three recipes and three types of grains should be exposed
- The use of molds is limited to less than 25% of the entire display
- Display should be composed of multiple forms, shapes, and textures
- The display should contain three dimensional elements
- Only pure natural colors are allowed: beet color, chlorophyll, annatto, turmeric, saffron and color extracted from seeds, fenugreek, ground poppy seeds, squid ink, caramel, molasses, etc.; cannot use lacquer, including food lacquer or other non-edible products
- Braiding and/or lattice work should be even, consistent
- Glazing must be controlled, not dripping, shiny, contrasting, icing
- Cut pieces must have precise smooth edges
- Display must be clean and free of finger marks, crumbs, dust, drips of binding material, etc.
- All natural shades of cream, beige, brown, chocolate, caramel and black are allowed
- These colors may be achieved through various fermentation and baking methods
- Only use of edible props is allowed: grains, flours, sheath, seeds, nuts
- Duplicated pieces must be identical
- Anatomical elements must be proportional and realistic
- All elements must be perfectly baked
- Printing, stenciling, painting, must be precise and clean
- Items exhibited must appear fresh
- Breads should not be dry, cracked, or dull
- Displays must be visible on at least three sides and have clean and neat fourth side
- Displays must be elegant, artfully displayed and appetizing
- Themes, shapes, methods, formulas, tools used, should be innovative and creative

NOTES

- Any advertising included in the designs as well as racist, religious, and political symbols is prohibited, offensive display may be removed
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day Organiser may dispose of any uncollected exhibits after 4:30pm on that day (Exact display and disposal time shall be further notified)
- Display Artistry of any type which courses doubt of its configuration and material used will be inspected by judges and the questioned Art Work will be opened for scrutiny

TIMING

- A competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time ; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Design & Composition

30 points

Attention to Details, Finished Appearance, Proportion & Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent

Technical Skills & Degree of difficulty

50 points

Structural Techniques, utilisation of the different techniques and conforms to the requirements specified in the Guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the day

Creativity & Originality

20 points

First Impression, artistic Impression with original and creative ideas

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

PASTRY - DISPLAY (PROFESSIONAL)

12. WEDDING CAKE

- 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 & Florists' Flowers) must be edible
- Royal icing, pastillage and other appropriate materials may be used
- A section of the cake must be cut and well wrapped by cling film for judges' tasting
- Note: No wires or metal frames are permitted for the support of the cake, except for pillars & Florists' Flowers. Points will be deducted for non-compliance
- Table space allotted: 120cmW x 100cmD

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the cake must be placed at the display
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A Competitor who arrives late can be disqualified
- Point will be deducted if a competitor cannot not finish on time ; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Technique & Degree of Difficulty

25 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit

Presentation & General Impression

25 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles

Taste & Texture

25 points

The typical taste of the cake should be preserved, it must have appropriate quality, flavours, colours, with a combination of textures

Correct Professional Preparation

25 points

Correct basic culinary preparation corresponding to today's modern patisserie

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

PASTRY - DISPLAY (Under 25 APPRENTICE)

13. PLATED DESSERT

Maximum age of the competitor must not exceed 25 years of age (born on or after 10th May 1998) on the day of the competition

- To prepare and display 2 different desserts, each for one portion of an A la Carte service
- All desserts are to be presented cold
- Both desserts must be produced in duplicate, 1 plate without aspic glazing, for judges' tasting
- Table space allotted: 100cmW x 100cmD

NOTES

- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Recipe (3 copies) of the 2 plated desserts must be placed at the display
- The Organiser will not be responsible for any loss or damage of brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day. Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

JUDGING CRITERIA

Composition & Creativity

15 points

Combination of good choice of product elements, tastes, texture and colours; creative and original ideas

Technical Skills & Degree of Difficulty

15 points

Correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the exhibit

Practical, Up-to-date Presentation

30 points

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, clean and pleasing to the eye

Taste & Texture

30 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. The dessert should include a combination of textures

Serving Arrangement

10 points

Correct number of portions and plates must be displayed. It should be practical, transportable, and stable

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

PASTRY - LIVE COOKING (PROFESSIONAL)

14. FANTASY TABLE (BLACK-BOX)

- Competitor must have at least 5 years working experience
- This is a Blackbox competition, all ingredients will be provided by the organiser, to be announced and unveil at the beginning of the competition
- Prepare and present in 120 minutes, 2 different plated Western desserts, i.e. 2 individual serving of each type of plated dessert, 1 for tasting & 1 for display, using ingredients supplied by the Organiser in the black-box
- 4 white plates of 30 cm diameter will be provided by the Organiser, competitors must use these plates to serve

NOTES

- The competitors have 15 minutes to set the table
- The competitors have 15 minutes to view the black-box ingredients & design the 2 desserts
- The competitors have 2 hours to prepare the 2 different plated western desserts
- 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

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• Individual Competition Kitchen will be equipped with the following items:

- Induction cooking range
- Electric oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)

• Shared Facilities:

- Fridge
- Freezer

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Mise-en-place & Orderly Working Area

10 points

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

Correct Professional Preparation

20 points

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the desserts

Service

10 points

The punctual delivery of the desserts at the appointed time is a must. Both plates of the same type should be plated the same with attention to the right food temperature of the dish

Presentation & Innovation

30 points

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, creative and original ideas

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

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

PASTRY - LIVE COOKING (PROFESSIONAL)

15. CROISSANT & DANISH

• 2 types of croissant, 8 pcs of each type:

- 1/Classic Croissant
- 2/Savory Croissant

• 2 types of Danish, free style, 8 pcs of each type

- *Each type presented in 2 plates, 1 plate with 4 pcs for judges, 1 plate with 4 for display & photography (one cut in half), 8 pcs of each of the 4 types; total 32 pcs

Competition Scheduled in 2 parts:

Part 1: Day 1 – 3hrs, Dough Preparation, Lamination, & Proofing. This part of the competition is likely to be at a different location

Part 2: Day 2 – 3.5hrs, Roll-out of the Laminated Dough, Cut, Shape, Final Proofing, Bake & Decoration if any

NOTES

- All ingredients are to be brought-in by competitors
- Pastry / dough & other ingredients can be measured, but not mixed
- Fillings: ready-to-used fillings can be brought-in, ingredients must be listed in the recipe
- Decoration, if any must be edible and need to be made on-site
- Recipe (3 copies) to be ready for jurors' collection at the competition

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• Part 1 Preparation Kitchen

The preparation kitchen is equipped with professional baking facilities and utensils, including dough mixer, proofer, and dough sheeters to share.

• Part 2 Individual Competition Kitchen will be equipped with the following items:

- Induction cooking range
- Electric oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)

• Shared Facilities:

- Fridge
- Freezer
- Proofer (each competitor has space of 2 trays of size 600 x 400 for proofing during the competition)
- Dough Sheeter

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Competitors must bring their own plates or trays to properly present their products (without logos). Two plates will be needed for each types, 4 pieces on one plate, total of 8 plates are required; after judging, competitors can place their company label on the side of their displayed plate
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA & SCORES

CRITERIA	CLASSIC CROSSANT	SAVORY CROSSANT	DANISH STYLE 1	DANISH STYLE 2
Presentation Overall appearance, color, shape, weight, consistency/uniform appearance	20	15	15	15
Structure & Texture Layer & cells, firmness & pliability. lightness, crunchiness, crispiness, hold shape when cut; filling appropriation, if any	20	15	15	15
Taste & Smell Flavour, smell, moistness; taste of filling if any	30	30	30	30
Creativity & Originality	5	15	15	15
Professional Preparation (Day 1)*	10	10	10	10
Professional Preparation (Day 2)	10	10	10	10
Hygiene, Food Safety, Zero Waste	5	5	5	5
SUBTOTAL SCORE	100	100	100	100
TOTAL SCORE	400			

* should be same score for all 4 types

**No half points will be given

AWARDS

- 1/ Medals & Certificates to be given according to TOTAL AVERAGE Scored (total score out of 400/4)
- 2/ Best Classic Croissant to be given to the highest scored Classic Croissant Contestant
- 3/ Best Viennoiserie to be given to the highest scored Danish Contestant (each type of Danish is judged individually, i.e. each competitor has 2 entries)

PASTRY - LIVE COOKING (Under 25 APPRENTICE)

16. CHOCOLATE CAKE

Maximum age of the competitor must not exceed 25 years of age (born on or after 10th May 1998) on the day of the competition, Competitors should choose to compete in one of the following divisions:

16A. Working young pastry chefs

16B. Student - currently undergoing culinary training

- To prepare and present within 75 minutes, one chocolate cake to serve 12 servings using an already made chocolate cake base disc of 18 cm diameter (baked by the competitor). The cake must be sliced on site
- The Inside layers' filling will be free style for competitor to decide, Durian fruit is not permitted to be used
- All ingredients are to be brought in by the competitor (no using of Non-dairy Cream and Compound Chocolate)

NOTES

- A 18cm chocolate cake base disc baked by the competitor is to be brought in
- The ingredients used to finish the cake must be brought in by each competitor
- All decorations **MUST** be Chocolate, no sugar or marzipan decorations are allowed which only basic, non-processed Chocolate ingredients will be permitted for decoration of the cakes. 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
- Competitors must provide a suitable display platter to properly present the cake (without logos)
- Competitors must cut the tasting piece themselves for judging after the presentation marks are given
- Recipe (3 copies) to be ready for jurors' collection at the competition

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• Individual Competition Kitchen will be equipped with the following items:

- Induction cooking range
- Electric oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)

• Shared Facilities:

- Deep Fat Fryer
- Salamander

• Additional Information:

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Competitors must provide a suitable cake display platter to properly present the cake (without logos)
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Mise-en-place & Orderly Working Area

10 points

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition); clean work clothes; minimum wastage; correct utilisation of working time

Correct Professional Preparation

20 points

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the execution of preparation of the desserts

Service

10 points

The punctual delivery of the desserts at the appointed time is a must. Both plates of the same type should be plated the same with attention to the right food temperature of the dish

Presentation & Innovation

30 points

Comprises an appetizing, tasteful and harmonized colours presentation, right portion size and practicability for daily use in food services, without time consuming arrangements, creative and original ideas

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

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

PASTRY - LIVE COOKING (OPEN)

17. LIVE CHOCOLATE SHOWPIECE

COMPETITION REQUIREMENTS

Competitors are required to design and produce a chocolate presentation piece **with the theme provided by Organiser**, using chocolate couverture, incorporate techniques, which could include pouring, molding, brushing, polishing, sculpting, modelling chocolate, carving, piping, cutting and any other modern techniques.

- A minimum FOUR (4) of the captioned techniques must be shown
- The presentation piece must feature the theme "HONG KONG- International City"
- The use of forms and/or molds is allowed but should be kept minimal
- The showpiece must have a minimum height of 40cm, and below 80cm (not including the height of the plinth). The maximum size should not exceed 80cm(H) x 50cm(W) x 50cm(D)
- Maximum 6kg of chocolate can be used for the presentation piece, the chocolate maybe provided by organiser, to be advised
- No external or internal supports are allowed; judges may break or pierce the presentation piece to ascertain this, if necessary
- The illustration drawings of the design and development ideas of the showpiece must be presented in the portfolio to be displayed on the work table at the start of the day for judges' reference. Marks will be deducted for unlikeness as depicted in the portfolio
- A part of non-spray chocolate couvertures must be present in the showpiece, showing the well tempering result
- Colored cocoa butter can be bought-in and pre-melted
- Modeling chocolate is allowed to bring-in and use
- Can only use edible coloring; cannot use lacquer, including food lacquer or other non-edible products
- The showpiece must be finished and presented on the plinth provided by the organizer, on the work table
- The finished showpiece will be judged at the work table; and move by the competitor to the designated display area after completion of judging

COMPETITON SCHEDULE

Total of 5 hrs:

- 30 mins for table setting (Chocolate can be pre-melted) & judges checking on brought-in items, can have one helper assist in table setting, but cannot be involved in the making of showpiece, including pre-melting chocolate
- 4.5 hrs for making of chocolate showpiece

KITCHEN EQUIPMENT & UTENSILS

• *Individual Competition Kitchen will be equipped with the following items:*

- Robot Coupe
- Induction Cooking Plate
- Showpiece Plinth
- Mable Slab
- Work table (2 m table x 2)
- Power socket x 1 (220 volt)

• *Shared Facilities:*

- Compressor
- Sink
- Big Weighing Scale (for weighing of final showpiece)

• *Additional Information:*

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Competitors need to bring-in their own chocolate warmer, spray gun, torch, heat gun, etc. it is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Competitor need to bring-in their own screen for spraying
- Only one rack-trolley can be brought-in, keep inside the competitor's work area, with the principle of not affecting other competitors
- As there is only shared sink, competitors are suggested to bring their distilled water, and wet tissues etc. for cleaning
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Fitness & Shininess

10 points

Colouring

5 points

General Impression

20 points

Design & Creativity

20 points

Theme

10 points

Skills & Techniques

30 points

Hygiene, Safety, Zero Waste

5 points

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

PASTRY - LIVE COOKING (TEAM)

18. AFTERNOON TEA SET

Each team shall consist of a Team Captain and 1 assistant

Each team, within 1.5 hours, has to make 2 sets of ONE Afternoon Tea Set for TWO persons (One set for Display and one set for Judging); each set consists of 5 different items:

- 1) Scones
- 2) Savory (only sandwich bread can be pre-baked and bring along)
- 3) Dessert in Glass
- 4) 2 different types of free style
- 5) A pot of suitable tea to be served on site
 - Both Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets)
 - Competing team must submit the Afternoon Tea Set Menu in English

NOTES

- All submitted recipes should be original and have never been used
- **Recipe** (3 copies) of the Afternoon Tea Set to be ready for jurors' collection at the competition
- Everything must be made onsite (including decoration)

PRESENTATION

- Both Afternoon Tea Set must be presented on Afternoon Tea set stand (2 sets), to be brought along by competitors
- Plates will not be provided by the organiser, competitors need to bring along their own tray(s) to present all the pastry items, and/or with a background setting to present the theme, no logo is allowed on the presentation utensils or background

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged
- As this is a time-limited competition, you are expected to show cooking skills. Your entry should not be completed with more than 10 minutes left on the clock of your allowed time; all entry will not be judged until the scheduled finished time

KITCHEN EQUIPMENT & UTENSILS

• **Individual Competition Kitchen will be equipped with the following items:**

- Induction cooking range
- Electric oven
- Sink with running water
- Mixer
- Working tabletop
- Marble slab
- Weighing scales
- Microwave
- Power socket x 1 (220 volt)

• **Shared Facilities:**

- Deep Fat Fryer
- Salamander

• **Additional Information:**

- Competitors must bring their own induction cooking pots and pans, and utensils to the competition
- Additional electrical appliance to be brought in must be specified on the sent in recipe. It is the responsibilities of the competitor to ensure that the electrical load is not exceeded; causing power failure or interruption that may affect other competitors will result in loss of points
- Competitors must provide a suitable cake display platter to properly present the cake (without logos)
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils

JUDGING CRITERIA

Part A/Actual Marks to be calculated*

Mise-en-place & Orderly Working Area

10 points

Proper arrangement of food ingredients, tools, and utensils; clean workstation (including cleanliness of workstation after completion of competition, clean work clothes; minimum wastage; correct utilisation of working time

Tea Set Presentation

20 points

Table setting and presentation of the afternoon tea set. If a theme is chosen, should be well expressed in the setting

Part B/ Average Marks of 5 items to be calculated*

Correct Professional Preparation

10 points

Personal, kitchen and food hygiene; kitchen organization; correct culinary preparation corresponding to today's modern patisserie; the artistry, competence and the expertise involved in the preparation of the items

Practical & Usage of Ingredients

20 points

Combination of taste, texture and colours, creativity and originality, portion size, practicability for daily use in food services, without time consuming arrangements

Taste & Texture

30 points

The typical flavour of the main ingredient should be prevalent. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin. The desserts should include a combination of textures

Tea Pairing

5 points

Selection of appropriate tea to pair with the afternoon tea set

Service

5 points

The punctual delivery of the Afternoon Tea Sets x 2 at the appointed time is a must. Both sets should be plated the same with attention to the right food temperature of the items

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

**** Best of the Best Award to be given to the highest scored team**

JUDGING

A panel of highly respected Worldchefs certified judges (with some exceptions in Chinese Cuisines and Pastry categories) will judge the competitors

- a) One of the main criteria for judging of all dishes is the ingredient and method card – these should be professionally presented with a clear list 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) All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified
- 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, except for certain display categories as specified in their category rules
- h) Dishes should have a natural and appetising 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 harmonise 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 must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion
- n) Although table decorations are not being specifically judged, 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) All competitors MUST carry a Hygiene Supervisor Certificate or equivalent document
- b) Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the HKICC 2023
- c) The Organising Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories
- d) Any entry may be rejected on the grounds that, in the opinion of the Organising Committee, it does not reach the standard required
- e) The canvassing of judges or other officials of the HKICC 2023 by competitors or their representatives is prohibited at all times
- f) A letter must accompany any information changes submitted from the participating establishment / organisation. Please also note that such requests should be made no later than two weeks before the actual competition
- g) In the event of withdrawn entries, any replacement of competitors (using the same recipe) must be accompanied by a letter jointly signed by an authorised person of the participating establishment / organisation and the registered competitor. Please note that such requests should be made no later than two weeks before the competition
- h) For entries selected to enter the competition, no recipe changes will be accepted, unless the Organiser permit otherwise
- i) 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 Organiser's control
- j) Entries should be prepared within the stipulated time
- k) Competitors must compete in the competition or no award / certificate will be given
- l) No logos indicating where the competitor is working to be visible during the competition
- m) While all reasonable care will be taken by the Organiser, no guarantee is given and the Organiser will not accept any responsibility for the loss or damage to any exhibit, dish, goods or personal effects, during the competitions
- n) The Organising Committee reserves the right to rescind, modify or add to any of the Rules and Regulations; 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
- o) Competitors who contravene any of the Rules and Regulations of the HKICC 2023 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
- p) Rules & Regulations of Western and Pastry categories shall be based on the English version; Chinese Cuisine categories shall be based on the English version