



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

CULINARY
COMPETITION
COMMITTEE

Hot Cooking Culinary Challenge 2025

General

The kind and theme for individual cooking classes are open to the organizer.

The minimum cooking time is 45 minutes, though 60 minutes is strongly recommended to allow chefs adequate time to perform professionally.

While technical skills and presentation are important, preparation and cooking techniques are paramount.

Sample of usual classes

Individual Class Number #1: Main Course Organizers to select: (beef, chicken, pork, lamb, seafood, fish, game, vegan/ plant based cuisine)

- To prepare one 100% WESTERN Style **Contemporary** main course dish for 2 portions within 60 minutes.
- Dishes must be served on 2 individual plates with appropriate garnish, starch and sauce.
- Timing must be strictly followed.

Individual Class #2: Modern Local Cuisine Challenge (depending on what region of the world you are in)

- To prepare a **Modern Local Cuisine dish** but with **Western-style Plating** for 2 portions within 60 minutes.
- Dishes must be served on 2 individual plates with appropriate protein, garnish, starch and sauce.
- Taste must be authentic, and the dish profile clearly communicated.

Individual Class # 3: Pasta Freestyle Challenge

- To prepare **one freestyle Pasta** main course for 2 portions within 30 minutes.
- Dishes must be served on 2 individual plates/bowls with appropriate protein, garnish and sauce.
 - **Organizers may specify if fresh or commercial pasta should be used (commercial may allow for sponsor support).**

Team of Two: Class # 4: Two Young Chefs (25 and under)

A team of two young chefs to prepare 3 portions of:

- Cold or warm: seafood/fish or vegetarian appetizer **suitable for Contemporary dining.**
- 3 portions of beef, chicken, duck, pork or lamb western style, **Contemporary dining main course dish.**

Time limit: 1 hour.

Appetizer to be served at **50 minutes**, main course at **60 minutes**.

Each dish must include starch, vegetables, and sauce, served on 3 individual plates.

General Rules

1. Who is admissible to participate

- Open to chefs and Culinary Students from hotels, restaurants, culinary institutions, airlines and catering organizations.
- Junior Chef – 25 years old and under as of the 1st January of that competition year.
- Competitors must be of a minimum legal working age.

Legal working age (16 years of age) unless a special School challenge

2. *The competition*

- Competitors to report 30 minutes before the competition.
- Competitors to bring their own ingredients in accordance with the mise en place guidelines.
- The ingredients brought need to be packed and transported in respect with the international HACCP standards.
- 1 portion for display and 1 portion for judge tasting.
- 1 set of recipes containing a working plan, picture or sketch of the plate needed in the kitchen.
- 1 set of menu cards needs to be displayed on display table.
- All contestants must complete their cooking within the given time.

3. *Equipment*

- Standard kitchen equipment provided by the organizer as per list published one month in advance.
- The kitchen setup **may not be altered**.
- Competitors to bring their own small kitchen equipment and plateware. **Plateware must be suitable for service.**
- The brought in equipment/machines needs to be approved by the jury for technical reasons.

4. *Timing*

- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10%-point deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 minutes late for the competition.

5. *Compete Ingredient Guideline (for mise en place)*

- a. Basic mother sauces – are permitted, BUT must have further fabrication
- b. Salad, cleaned and washed
- c. Vegetables and fruits cleaned, can be cut/trimmed (any shape), BUT must be raw
- d. Fruit purees are permitted, BUT must not be a finished item
 - i. No glaze or concentrated juices
 - ii. Dried fruit / or vegetable powder permitted
 - iii. Dehydrated fruit or sheets permitted
- e. Vegetable ash and home-made spice mixture are permitted
- f. The use of transglutaminase (meat glue) is not permitted
- g. Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
- h. Shellfish/ crustaceans – clean, raw can be removed from their shell

- i. Meat/Poultry/Game — deboned can be portioned, trimmed BUT must be raw
- j. Proteins cannot be brought in minced — mincing must be done in the kitchen
- k. Liver and sweetbreads can be brought in soaked in milk, BUT not seasoned or flavoured
- l. Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen
- m. Pasta and other doughs can be flavoured and rolled into sheets BUT not portioned and not cooked
- n. Pastry Sponge, biscuits, not cut or stenciled
- o. Macaroons or macarons need to be baked on premise, the mixture may be brought in
- p. Decor elements 100% made on site
 - i. No titanium dioxide – no metallic powder, no artificial food colors are permitted
 - ii. Do not use gold or silver leaf
- q. Eggs – can be separated and pasteurized
- r. Dry ingredients can be pre-measured
- s. Flavoured oils and butter are allowed

For competitors who violates the above rules will be penalized up to 10%-point deduction from their final score

6. The minimum kitchen equipment to be selected and organized by the organizers

- 2-4 top induction/electric or gas burner
- Oven – can be bench top, under bench oven or small combi oven
- Stainless steel work bench minimum 1200cm x 700cm
- A sink with water supply – cold water is sufficient
- 2 power plugs (local amp age)
- 1 chiller (can be share bases)
- 1 fridge (min 120ltr.)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat
- Set of separate waste bins for organic and recycling

Hot Culinary Challenge Judging Criteria

- **Material brought / mise en place 5 points**
 - Clear arrangement of materials
 - Correct amount of items brought in
 - Proper working technique
 - Correct utilization of working time
- **Hygiene & Food Waste 10 points**
 - Clean hygienic work techniques
 - Workflow has been adhered to
 - Clear benches not cluttered
 - Correct storage of food items
 - Temperature control on food items – hot and cold
 - Control on excess and food waste
 - Limitation on plastic waste

- **Correct Professional Preparation 15 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 vegetable
 - Proper working technique and attention paid to hygiene during preparation of food
 - Review of all food waste including excess items
 - Review of teamwork or the time to make items or serve them
- **Innovation 5 points**
 - The introduction of a new technique or significantly improving an existing dish
 - New style of dishing presentation that enhances the customer or judge's expectations
 - Allow chefs or team to create a WOW factor
 - Scoring will start at zero (0) and go up to 5 marks
 - Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically
- **Service 5 points**
 - Correct number of plates must be presented
 - The meals should be practical and transportable
 - Meals must be presented on time OR points will be deducted
- **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

Points table for the medals in this class

100 – 90 points Gold medal with certificate

89 – 80 points Silver medal with certificate

79 – 70 points Bronze medal with certificate

69 – 60 points Diploma with certificate

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