

APPLY FOR A WORLDCHIEFS ENDORSEMENT

Endorsed competitions must be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.

The following Rules apply, in conjunction with other Culinary Competition Rules as defined by the Worldchefs Culinary Competition Committee.

BENEFITS & REQUIREMENTS	Global 5.000€	International 2.500€	Continental 1.000€	National 500€	Regional 300€
	Apply 6 months early to avoid a 20% penalty fee.	Apply 6 months early to avoid a 20% penalty fee.	Apply 6 months early to avoid a 20% penalty fee.	Apply 4 months early to avoid a 20% penalty fee.	Apply 4 months early to avoid a 20% penalty fee.
Competition Management System	Included*	Included*	Included*	Optional*	Optional*
Worldchefs Digital Credentials	Included for all competitors and jury members.	Included for all competitors and jury members.	Included for up to 1,000 competitors and jury members and an cost of 1 euro per additional badge	Included for up to 500 competitors and jury members and an cost of 1 euro per additional badge	Included for up to 300 competitors and jury members and an cost of 1 euro per additional badge
The number of teams, competitors and format	Minimum of 15 international teams competing in a hot kitchen for 60 pax or more, on one day then a cold table or chefs table program	Minimum of 9 international teams competing in a hot kitchen for 60 pax or more, on one day then a cold table or chefs table program Or 9 international teams competing in a gourmet team challenge for 20-30 pax	Minimum of 6 international teams competing in a hot kitchen program including 3 courses for 20 pax or more Or 6 international or local teams competing in a gourmet team challenge for 20-30 pax	Individuals or teams of two cooking in a short programs under Worldchefs Culinary Rules Or Program to consist of hot and cold kitchen competitions	Individuals cooking in a short programs under Worldchefs Culinary Rules Or Program to consist of hot and cold kitchen competitions
Competition Requirement	Regional and Individual competition is required	Regional and Individual competition is required	They must organize small team events made up of 2 competitors or more	Ideal to have regional cuisine competition	Ideal to have regional cuisine competition
Jury Requirement <small>(List of jury members must be provided 3 months prior to the event)</small>	Must have a minimum of 12 International judges; additional judges may be Continental judges	Must have a minimum of 12 International judges; additional judges may be Continental judges	Must have a minimum of 8 International judges and 8 Continental judges, Regional judges are also welcome	Must have a minimum of 4 International judges and 4 Continental judges, Regional judges are also welcome	Must have a minimum of 1 International judge and 4 Continental judges, Regional judges are also welcome
Head Judge Requirement	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge
Observers Judge Requirement <small>(Can be a member of the jury)</small>	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified International Judge	Must be a Worldchefs Certified Continental Judge
Observer Report <small>(To be sent to the organizing committee and Culinary Competition Committee)</small>	Mandatory	Mandatory	Mandatory	Mandatory	Mandatory
Rookie Judge Requirement <small>(Expenses paid by each individual Rookie judge)</small>	Minimum of 6	Minimum of 6	Minimum of 6	No requirement	No requirement
Certificates	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.
Kitchen Requirements	1 x 10 rack combi oven 1 x 6 rack combi oven 2 x 2 doors GN chillers 1 underbench chiller work-bench 1 x standing GN freezer 1 x tilt pan 6 range induction top 1 x salamander 1 10lt mixer 1 5kg food processor 1 set hot lights 1 blast / shock chiller 5 movable stainless steel work benches 1 plate warmer 1 electric hot box (scanbox) 1 double sink 1 hand sink Hand sanitizer station 10 electrical plugs No exposed wooden benches / tables	1 x 10 rack combi oven 1 x 2 door GN chiller 1 underbench chiller work-bench 4 range induction top 1 kenwood chef style mixer 1 salamader 4 movable stainless steel benches 1 warm scan box 1 double sink 1 hand sink Hand sanitizer station 10 electical plugs No exposed wooden benches / tables	1 x 6 rack combi oven 1 x 2 door GN chiller 1 underbench chiller work-bench 4 range induction top 1 kenwood chef style mixer 1 salamader 4 movable stainless steel benches 1 warm scan box 1 double sink 1 hand sink Hand sanitizer station 10 electical plugs No exposed wooden benches / tables	2 range induction tops 1 small oven (combi 0r under bench) 2 x movable stainless steel benches 1 salamander Access to water 2 power points 1 underbench chiller work-bench No exposed wooden benches / tables	2 range induction tops 1 small oven (combi 0r under bench) 2 x movable stainless steel benches 1 salamander Access to water 2 power points 1 underbench chiller work-bench No exposed wooden benches / tables
Shared Kitchen Standards Minimum	Deep freezer Deep fryer Slicing machine Ice cream machine Ice machine or containers of ice Sink with running water	Deep freezer Deep fryer Slicing machine Ice cream machine Ice machine or containers of ice Sink with running water	Deep freezer Deep fryer Slicing machine Ice cream machine Ice machine or containers of ice Sink with running water	GN chiller or larger Deep fryer Ice machine or containers of ice Sink with running water	GN chiller or larger Deep fryer Ice machine or containers of ice Sink with running water
Cold Kitchen Standards Minimum	Marshalling area for competitors Set up tables for competitors Judges meeting point for feedback Tables for display with coverings Clear signage for entries Waste management system for end of competition	Marshalling area for competitors Set up tables for competitors Judges meeting point for feedback Tables for display with coverings Clear signage for entries Waste management system for end of competition	Marshalling area for competitors Set up tables for competitors Judges meeting point for feedback Tables for display with coverings Clear signage for entries Waste management system for end of competition	Marshalling area for competitors Set up tables for competitors Judges meeting point for feedback Tables for display with coverings Clear signage for entries Waste management system for end of competition	Marshalling area for competitors Set up tables for competitors Judges meeting point for feedback Tables for display with coverings Clear signage for entries Waste management system for end of competition
Chefs Corner Standards Minimum	Chairs / tables Hot and cold food samples Hot and cold beverages Rest area for competitors	Chairs / tables Hot and cold food samples Hot and cold beverages Rest area for competitors	Chairs / tables Hot and cold food samples Hot and cold beverages Rest area for competitors	Chairs / tables Hot and cold food samples Hot and cold beverages Rest area for competitors	Chairs / tables Hot and cold food samples Hot and cold beverages Rest area for competitors