



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

CULINARY  
COMPETITION  
COMMITTEE

## Hot Cooking Culinary Challenge 2021

### **General**

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

The minimum time for cooking is fixed on 45 minutes. (Chefs need to have enough time to work in a professional and proper way). Not only the fashion and presentation counts, but the way to prepare needs to be considered.

### **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 prepared one 100% WESTERN style **Contemporary** main course dish for 2 portions within 45 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce
- Timing must be adhere too

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

- To prepared a Modern local cuisine but with Western Plating Presentation for 2 portions within 45 minutes
- Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce
- Must be authentic in taste and be clear on profile of dish

**Individual Class # 3: Pasta freestyle Challenge**

- To prepared one FREE STYLE Pasta Dish ( main course) for 2 portions within 30 minutes
- Dish must be presented on 2 individual plates/bowl with appropriate protein, garnish and sauce
  - **Organizer to decide if fresh pasta or commercial pasta ( commercial allows for sponsors)**

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

A team of 2 Young chefs to prepare 3 portions of :

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

Time limit will be within 1 hour cooking time, dishes must be on 3 individual plates for each course, appetizer to be served after 50 minutes from start time and main course after 60 minutes. Main course to have starch, appropriate vegetables and sauce.

## General Rules

### 1. Who's 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 below (As of the 1<sup>st</sup> Jan of that competition year )
- Competitors must be of a minimum age

### Legal working age ( 15 years of age ) unless a special School challenge

### 2. The competition

Competitors to report 30 minute before the competition

- Competitors to bring their own ingredients in accordance of the mise en place rules
- The ingredients brought need to be packed and transported in respect with the international HACCP rules
- 1 portion for display and 1 portion for judge tasting
- 1 set of recipe containing a working plan, picture or sketch of the plate needed in the kitchen
- 1 set of menu card need to be display on display table
- All contestant have to 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 is not allowed to be changed
- Competitors to bring their own small kitchen equipment and plate wares. **Plate wares 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's 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 mins late for the competition.

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

- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) **BUT** must be raw
- Fruit and vegetable purees are permitted but must not be seasoned or finished item
  - No glaze or concentrated juices
  - Dried fruit / or vegetable powder permitted
  - Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- Fish – gutted, scaled can be fileted / portioned if required **BUT** must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell

- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.
- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavoured.
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macarons or macarons need to be made on premise
- Decor elements 100% made on site
  - No titanium dioxide – no metallic powder no artificial food colours are permitted
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- 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 organisers.**

- 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 been adhere too and followed
  - 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

- **Corrects 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 vegetable
  - Proper working technique and attention paid to hygiene during preparation of food
  
- **Service 5 points**
  - Correct number of plates must be presented.
  - The meals, should be practical, 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, flavour and colour, 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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