

APPLY FOR A WORLDCHEFS 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.

REQUIREMENTS & BENEFITS	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 6 months early to avoid a 20% penalty fee.	Apply 6 months early to avoid a 20% penalty fee.
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 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	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
Head Judge Requirement	Worldchefs Certified International Judges	Worldchefs Certified International Judges	Worldchefs Certified International Judges	Worldchefs Certified International or Continental Judges	Worldchefs Certified International or Continental Judges
Observers Judge Requirement <small>(Can be a member of the jury)</small>	2	2	1	1	1
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
Competition Management System	Included ^{dt}	Included* (extra shipping cost and insurance applied)	Included* (extra setup, shipping cost, and insurance applied.)	Optional ^{dt}	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

Certificates

Issued by the organisers.

Issued by the organisers.

Issued by the organisers.

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Issued by the organisers.

Kitchen Requirements

1 x 10 rack combi oven
1 x 6 rack combi oven
2 x 2 doors GN chillers
1 underbench chiller
workbench
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 6 rack combi oven
2 x 2 doors GN chillers
1 underbench chiller
workbench
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

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1 x 6 rack combi oven
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1 underbench chiller
workbench
1 x standing GN freezer
1 x tilt pan
6 range induction top
1 x salamander

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

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Marshalling area for
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Cold Kitchen Standards Minimum

Chairs / tables
Hot and cold food samples
Hot and cold beverages
Hot and cold beverages

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Hot and cold food samples
Hot and cold beverages
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