



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

CULINARY
COMPETITION
COMMITTEE

Virtual Culinary Challenge Criteria

Creative Appetizer

- Two different types of appetizers, including 1 x meat, poultry, fish or shellfish (served cold), and 1 x vegetarian (served hot).
- Each appetizer, individually plated with appropriate garnish.
- Competitors are responsible for all ingredients, garnishes, and seasonings, etc.
- The participant should connect live through the link provided by organizer and the webcam/phone camera/computer camera should show the competitor and the workspace clearly.
- Recipe submitted should include all main ingredients (side dishes). The organizer must receive one copy 7 days prior to the competition.
- If there is a time delay, points will be deducted (a penalty of one point per minute plus service points) if dishes are not finished in the allocated time.
- A minimum of 6 photographs, (1 photo of set up, 1 photo during the preparation, 1 photo during the cooking, 1 photo during the plating and 2 photos of final dish in two different angle) of the display should be sent upon completion together with a 4 minutes video of the final exhibit within 2 hours of competing. The photos and video should cover all angles.
- One video must cover a presentation of the meals with proper explanations on the different subjects (garnish, protein etc. according to task).
- Judges will observe the competitor live and study the photos and video sent by the competitor.

JUDGING CRITERIA

Mise en place

10 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

20 points

Clean hygienic work techniques used; 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 used during the work

Correct Professional Preparation

25 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;

Service

10 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 (show a photo with a probe in the main component), should be practical and transportable.

Presentation / Innovation

25 points

Ingredients and side dishes must be in harmony and complement each other; (points are awarded 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.

Virtual Assessment

10 points

Submit required no of photos; A short video covered whole preparation

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

Class 2 - Hot Cooking – Lamb/Beef/Poultry

- In this class, it is required to prepare and present a main course using either Lamb, Beef or Poultry with an appropriate garnish within 1 Hour.
- The dish should be presented in appropriate plates with proper garnishes.
- All mise en place should be displayed prior to the commencement of cooking.
- The competitor should work live from his/her kitchen or workspace.
- The participant should be connected live through the link provided by organizer and the webcam/phone camera/computer camera should show the competitor and the workspace clearly.
- Recipe submitted should include all main ingredients (side dishes). One copy to be submitted for 3 days before the competition.
- Four photos (1 for mise-en-place details, 1 for during the work and 2 for final presentation in different angle)
- If there is a time delay, points will be deducted (a penalty of one point per minute plus service points) if dishes are not finished in the allocated time. A delay of more than 10 minutes will result in disqualification of the dish.
- A minimum of 6 photographs, (1 photo of mise en place, 1 photo during the preparation, 1 photo during the cooking, 1 photo during the plating and 2 photos of final dish in two different angle) of the display should be sent upon completion together with a 4 minutes video of the final exhibit within 2 hours of competing. The photos and video should cover all angles.
- Judges will observe the competitor live and study the photos and video sent by the competitor.

Class 3 - Hot Cooking – fish/ Seafood (Authentic Maldivian fish dish, served in Modern presentation)

- In this class, participants are to prepare and present in 1 Hour a main course (Hot) authentic Maldivian fish/ seafood dish served in a modern presentation with appropriate side dishes and garnishes.
- The competitor may use any type of fish/ seafood which is harvested in Maldives of his/her choice.
- The dish should be presented in Modern presentation with appropriate side dish and garnishes.
- All mise-en-place should be displayed prior to the commencement of cooking.
- The competitor should work live from his/her kitchen or workspace.
- The participant should be connected live through the link provided by organizer and the webcam/phone camera/computer camera should show the competitor and the workspace clearly.
- A minimum of 6 photographs (1 photo of mise en place, 1 photo during the preparation, 1 photo during the cooking, 1 photo during the plating and 2 photos of final dish in two different angles) of the display

should be sent upon completion together with a 4 minute video of the final exhibit within 2 hours of competing. The photos and video should cover all angles.

- Judges will observe the competitor live and study the photos and video sent by the competitor.

Class 4 - Dress the cake

- In this class, participants have to decorate a pre-prepared sponge or butter cake (cut or shaped cakes are not allowed).
- The Sponge or Butter cake must not exceed a 30cm diameter. Only one cake must be used.
- All decorating ingredients must be edible, and mixed during the preparation. Sugar can be cooked but not modeled. Sugar syrup, chocolate and royal icing can be pre-prepared.
- There are no height restrictions for the finished product.
- All final decorating or finishing should be hand crafted by the participant, with no decorations prepared in advance.
- The decorated cake has to be completed, live from his/her kitchen or workspace. Time allocated is 1 hour.
- The final exhibit should be displayed within a maximum space of 180cmx 90cm area.
- Points will be deducted if a competitor cannot finish on time, if delay for 10 minutes, the entry will not be judged.
- The participant should be connected live through the link provided by organizer and the webcam/phone camera/computer camera should show the competitor and the workspace clearly.
- A minimum of 10 photographs of the display need sending upon completion together with a 4 minutes video of the final exhibit together with recipe and ingredients within 2 hours of competing. The photos and video should cover all angles.
- Judges will observe the competitor live and study the photos and video sent by the competitor.

JUDGING CRITERIA

Technique & Degree of Difficulty

30 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit; The harmony of excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements.

Presentation & General Impression

25 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles; Punctual delivery of all entries at the appointed time. Consistent attention to maintain the right food temperature, should be practical and transportable.

Correct Professional Preparation

35 points

Correct basic preparation of food, corresponding to today's modern patisserie; Preparation should be

practical, acceptable for comparing the selected traditional method or covering; Proper working technique and attention paid to hygiene during preparation.

Virtual Assessment

10 points

Submit required number of photos; A short video covered whole preparation

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

Class 5: Plated Maldivian Desserts

- Two different kinds of Maldivian desserts: including 1 kind with non-vegetarian (served cold) and 1 kind vegetarian (served hot).
- Each dessert, individually plated in the modern presentation for ala carte table with appropriate garnish.
- Already pre-prepared main dessert bases can be used. The hot dessert can be re heated prior to serving.
- All garnishes and final touches to be done live. No pre-prepared decorations, showpieces or garnishes will be allowed.
- The dish should be on appropriate plates with garnishes.
- You will need to display all mise en place prior to the commencement of cooking.
- Points will be deducted if a competitor cannot finish on time, if delay for 10 minutes, the entry will not be judged.
- The competitor should work live from his/her kitchen or workspace.
- The participant should be connected live through the link provided by organizer and the webcam/phone camera/computer camera should show the competitor and the workspace clearly.
- A minimum of 10 photographs of the display need sending upon completion together with a 4 minutes video of the final exhibit together with menu, recipe and ingredients within 2 hours of competing. The photos and video should cover all angles.
- Judges will observe the competitor live and study the photos and video sent by the competitor.

JUDGING CRITERIA

Composition & Creativity

25 points

Combination of good choice of product elements, tastes, texture and colors; Creative and original ideas; Modern or fusion presentation can be applied

Technical Skills & Degree of Difficulty

35 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

20 points

Comprises an appetizing, tasteful and harmonized colors presentation; Right portion size and practicability for daily use in food services; Without time consuming arrangements, clean and pleasing to the eye.

Serving Arrangement

10 points

Appropriate portion and plates must be displayed; It should be practical, transportable, and stable.

Virtual Assessment

10 points

Submit required no of photos; A short video covered whole preparation

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

JUDGING

A panel of highly respected Worldchefs certified continental judges 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.
- c) All exhibits must be completed within the designated time.
- d) The judges will cut into each exhibit for a closer examination and inedible ingredients should not be used.
- e) Dishes should have a natural and appetizing appearance.
- f) Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art / practices suitable for practical restaurant service.
- g) Judges will consider the culinary customs and practices.
- h) Garnishes and trimmings must harmonize with the main piece in quality and taste.
- i) Competitors must follow clean and exact plating arrangements of food.
- j) Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
- k) Although not judged, arrangement of table decorations should be attractive which will contribute to a good impression.
- l) Points will be deducted for vegetables that are not cut or formed precisely.

GENERAL RULES FOR COMPETITORS

- a) All competitors MUST follow a Health Protection Agency (HPA) health regulation.
- b) Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations.
- c) The Organizing Committee has the right to refuse any entry, which does not comply with the Rules and Regulations.
- d) Competitors or their representatives must not canvass judges or other officials.
- e) For withdrawn entries, new competitors, (using the same recipe) must provide a letter jointly signed by an authorized person of the participating establishment/organization and the registered competitor.
- f) Entries once confirmed must not change their recipes, unless the organizers permit this.
- g) There will be no cancellation fees should the competitor(s) decide to withdraw from the competition or the competition is cancelled for reasons beyond the Organizer's control.
- h) Entries should be prepared within the stipulated time.
- i) Competitors must compete in the competition for an award / certificate.
- j) No logos indicating where the competitor is working to be visible during the competition.

- k) No guarantee is given and the Organizers will not accept any responsibility for the loss or damage to any exhibit, dish, goods or personal belongings, during the competitions.
- l) The Organizing Committee reserves the right to rescind, modify or add to any of the Rules and Regulations.
- m) The head of the Judging Panel's interpretation of the Rules and Regulations shall be final
- n) Competitors who disqualified contravene any of the Rules and Regulations may at the discretion of the respective chief judge. Negotiations will not be entertained. The decision of the respective chief judge is final.
- o) Winning dishes should not feature in any kind of event promotion without the organizer's consent.
- p) All rules & regulations will be in the English language.

JUDGING CRITERIA

Creative Appetizer

Mise-en-place	10 points
Hygiene & Food Waste	20 points
Correct Prof./ Preparation	25 points
Service	10 points
Presentation / Innovation	25 points
Virtual Assessment	10 points

Hot Cooking – Lamb/Beef/Poultry

Mise-en-place	10 points
Hygiene & Food Waste	20 points
Correct Prof. Preparation	25 points
Service	10 points
Presentation / Innovation	25 points
Virtual Assessment	10 points

Hot Cooking – fish/ Seafood (served in Modern presentation)

Mise-en-place	10 points
Hygiene & Food Waste	20 points
Correct Professional Preparation	25 points
Service	10 points
Presentation / Innovation	25 points
Virtual Assessment	10 points

Dress the cake

Technique & Degree of Difficulty	30 points
Presentation & General Impression	25 points
Correct Professional Preparation	35 points
Virtual Assessment	10 points

Plated Desserts

Composition & Creativity	25 points
Technical Skills & Degree of Difficulty	35 points
Practical, Up-to-date Presentation	20 points
Serving Arrangement	10 points

AWARDS & CERTIFICATES

CERTIFICATE OF PARTICIPATION

Competitors will receive a Certificate of Participation.

TROPHIES

The competitor who scores the highest points in the class will receive a trophy. However, if he/she has not scored enough points to win a gold medal the competitor will not be awarded the trophy for the respective class. Trophies and medals won by the competitor will be sent physically to the winners once the event is concluded:

MEDALS AND CERTIFICATE OF AWARDS

The respective medal or certificate will be awarded to a competitor if the competitor obtains the following points.

Gold	90 – 100 points
Silver	80 – 89 points
Bronze	70 – 79 points



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