



5th - 7th
October 2018

SPICE
CONVENTION
CENTRE

Penang , Malaysia



Competition Rulebook 2018





**5th – 7th
October 2018**

**SPICE CONVENTION CENTRE
PENANG , MALAYSIA**



PENANG CHEFS ASSOCIATION

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World Association of Chefs Societies
Continental Director – Rick Stephen



Greeting chefs and friends;

The world dropped into to Malaysia in July to taste our cuisines and experience our hospitality that only Malaysia can deliver at the World Congress for chefs; now you the chef have another opportunity to be part of our dynamic culture and experience the '**HEAT**' of the kitchen, October 5th -7th 2018, you can catch up to us at the SPICE ARENA where chefs go to battle!

Chefs from all over many parts of the world will test their skills, determination, in 3 days of heat, spices, and passion to see whose cuisine or dishes come out on top!

This is the competition where judges all over the world, envy to be on the jury as it is a learning Mecca for new styles, trends and taste profiles.

Penang – the Pearl of Asia – is the home of one of the most dynamic group of chefs in Asia. Enthusiasm and commitment is a normal daily routine to these highly dedicated stars in their own rights. Their un-selfishness alone pushes the bar to great heights in our hospitality industry and YOU the competitor have an opportunity to be part of this Culinary Extravaganza.

Remember the dates 5th – 7th of October 2018 you have a date with culinary destiny, so get your entries into Penang, I am looking forward to meeting the Champions of the Future at the Spice Arena.

Happy Cooking

Rick Stephen *Dr. Hon*

Continental Director - Asia



Message from
Chef Audee Cheah PKT PJK
President, Penang Chefs Association



To all Competitors & Fellow Chefs,

Warmest greetings from Penang Chefs Association.

It has come again this year for our 17th edition of Battle of the Chefs 2018. Battle of the Chefs 2014 and it is our pleasure to once again this year invite you and your organization to Battle it out during our "Battle of the Chefs 2018", to be held from 5th – 7th October 2018 at the grand SPICE Convention Centre (Subterranean Penang International Convention and Exhibition Centre).

This year's Battle of the Chefs 2018 we will be seeing our commercially fully equipped kitchen as the 'battle ground' together with a newly assigned spacious location for all classes of competition.

My sincere thanks to WACS Continental Director, Dr. Chef Rick Stephen & the Board for acknowledging our effort to lift the standard of Asian Culinary skills. Furthermore, Dr. Rick kind words of encouragements and inspirations where he said "This is the Competition where Judges all over the world, envy to be on the jury as it is a learning Mecca for New Styles, Trends and Taste Profiles".

This Battle of the Chefs 2018 will be in its 17th edition, which inaugurated since year 1988. This year will see more than 65 Classes of competition events to be staged for competition. We are expecting more than 1,500 chefs to battle out for recognition and vying for the various top honors during the 3 days of intense competition.

The Panel of Distinguished International Judges will be selected from the pool of WACS Approved Judges, and we are expecting a higher level of exhibits and creations be showcased by the participants this year.

In the midst of these great Battles, we hope you will not miss out to visit some of our Penang unique UNESCO Heritage sites and in savoring the many mouthwatering Penang cuisines. We earnestly hope and wish that we will make you really feel at home when you are with us.

With warmest culinary regards

Chef Audee Cheah PKT PJK
President, Penang Chefs Association
(2018 – 2020)



Message by
Chef Darren Tan PJM
Organising Chairman
Battle of the Chefs 2018



Penang Chefs Association present to you the biennial 17th edition of the Battle of the Chefs 2018, scheduled from 5th – 7th October 2018 at the SPICE Convention Centre (Subterranean Penang International Convention and Exhibition Centre). Battle of the Chefs is recognized both as a “5 Star” event for the state of Penang and is endorsed by the World Association of Chefs Societies – WACS as a Continental Category Event for the consecutive 6 editions.

The Penang Chefs Association has always been working closely with the F&B, Hospitality and Hoteliers community particularly the Malaysian Association of Hotels – Penang Chapter, The F&B Association of Malaysia, and various partners including Ministry of Tourism and Culture Malaysia (MOTAC), Penang Global Tourism (PGT), Penang Convention & Exhibition Bureau (PCEB), Penang Hoteliers Association (PHA) and even the Hospitality colleges in Penang to further enhance and raise the Hospitality, F&B and tourism industry in Penang and Malaysia as a whole.

In this retrospective, it is my fervent hope the BOTC 2018 will be a catalyst in bringing up the culinary skill and quality of Malaysian particularly in the Northern states. An opportunity and platform for all the talented young chefs and professional chefs to share and exchange their creativity, skills and knowledge with related organisations and captains of industries.

For those who would like to promote and gain access to the chefs and related stakeholders, BOTC 2018 would like to invite related F&B suppliers to promote and introduce their new products and services to this very niche industry.

Battle of the Chefs 2016 received more than 1,500 registered entries coming from 140 organizations of which more than 32 countries and 11 Malaysian States competed in more than 65 categories of culinary competition classes. We are proud and honoured to receive such a good response hence making this event truly an International Event that can be acknowledged as "The World Most Classes of Culinary Competitions Event".

In 2016, the panel of International Judges gave out 105 Gold medals, 290 Silver, 443 Bronze and 502 Diploma – totaling 1337. Also among the highlights is the scheduled WACS Judging Seminar, the International Curry Gourmet Summit 2018 and many more related activities which we will soon announce.

We look forward in anticipation to participation and to the island of Penang, famed for our food and hospitality

Chef Darren Tan PJM
Organising Chairman, Battle of the Chefs 2018
PCA Director of Culinary Competition (2018 – 2020)

Battle of The Chefs Past Organizing Chairmen

1st Edition – Penang International Salon Gastronomique

1988 – **Chef Bruce Lee** PJK PJM Venue: Shangri-La Hotel Penang (now Hotel Jen)

2nd Edition - Penang International Salon Gastronomique

1989 – **Chef Bruce Lee** PJK PJM Venue: DOME, Komtar

3rd Edition – Penang International Salon Gastronomique

1991 – **Chef Bruce Lee** PJK PJM Venue: DOME, Komtar

4th Edition – Penang International Salon Gastronomique

1993 – **Chef Mahalingam Chelliah** PKT PJK PJM Venue: DOME, Komtar

5th Edition – Penang International Salon Gastronomique

1995 – **Chef Chin Kok Leong** Venue: DOME, Komtar

6th Edition - Penang International Salon Gastronomique

1997 - **Chef Bruce Lee** PJK PJM Venue: DOME, Komtar

7th Edition - Penang International Salon Gastronomique

1999 - **Chef Ong Kean Wah** Venue: PISA (Penang International Sports Arena)

8th Edition - Penang International Salon Gastronomique

2001 - **Chef Ong Hai Leong** Venue: PISA (Penang International Sports Arena)

9th Edition - Penang International Salon Gastronomique

2003 - **Chef Eric Cheng** PJK Venue: PISA (Penang International Sports Arena)

10th Edition - Penang International Salon Gastronomique

2005 - **Chef Andy Oh** PJK Venue: Park Royal Hotel, Batu Ferringhi

11th Edition - Penang International Salon Gastronomique

2007 - **Chef Audee Cheah** PKT PJK Venue: Bayview Beach Hotel, Batu Ferringhi

12th Edition - Battle of The Chefs

2009 - **Chef Audee Cheah** PKT PJK Venue: PISA (Penang International Sports Arena)

13th Edition - Battle of The Chefs

2011 - **Chef William Thong** Venue: Straits Quay Convention Centre

14th Edition - Battle of The Chefs

2012 - **Chef Darren Tan** PJM Venue: Straits Quay Convention Centre

15th Edition - Battle of The Chefs

2014 - **Chef Audee Cheah** PKT PJK Venue: Setia SPICE Arena

16th Edition - Battle of The Chefs

2016 - **Chef Audee Cheah** PKT PJK Venue: Setia SPICE Arena

About Battle of the Chefs – A Brief History

The inaugural "Battle of the Chefs" was held in July 1988 at the Shangri-La Hotel, Penang (previously Traders Hotel and now Hotel Jen). It started with the participants of only 60 chefs from mostly hotels in Penang. Judges were sourced locally. At the end of the competition, 8 Gold, 26 Silver and 16 Bronze were awarded.

Despite this humble beginning, this biennial event witnessed a dramatic jump in the number of participants when it was held in 1990. A total of 165 chefs "gladiators" congregated in the Geodesic Dome of Komtar to pit their skills and culinary wizardry for honour and fame. The competitors had taken 24 Gold, 32 Silver and 43 Bronze medals. The younger chefs were the ones walked away with the most number of golds!

When it came to the 3rd "Battle of the Chefs" held in 1991, the number of participants again jumped to 198 and 21 Gold, 55 Silver and 58 Bronze medals were awarded. A testimony of improvement and increase awareness, no less, of event itself and all the hard work paid off.

A great turning point came about when the 4th "Battle of the Chefs" held in June 1993. The World Association of Cooks Societies, State Government of Penang, among many other associations and bodies extended their endorsement to the event. Eventually, the "Battle of the Chefs" has taken a new identity - Penang International Salon Gastronomique.

The 5th and 6th Penang International Salon Gastronomique set a record of 278 participating chefs from all over the Asian region, reflecting the enthusiasm among the regional culinary circle. With this influx of culinary professionals from neighboring nations the standard of the competition can only reach a higher level.

The 7th Penang International Salon Gastronomique again achieved 3 "first's".

1. The event being moved to the premier venue for events and exhibitions - Penang International Sports Arena (PISA)
2. The incorporations of SAJIAN 99, the brainchild of YB Dato Kee Phaik Cheen, the Hons. Advisor to Chefs Association of Malaysia, Penang Chapter and Penang State EXCO for Tourism. The SAJIAN is an expo for exhibition of traders related to the Food and Beverage industries. It provides excellent opportunities for the Hospitality industry related business to showcase their products and services
3. The other first being the introduction of Live Hot Cooking Competition, upon the overwhelming demand from the contestant! In all, 15 Gold, 58 Silver and 87 Bronze medals were awarded.

As for the 8th and 9th Penang International Salon Gastronomique, the combined number of competitors from the Live Hot Cooking, exceeded 115, beyond our wildest expectations, so much so that it has to be held throughout the 3 days and at separate sessions! This salon sees a record of 300 eager chefs "gladiators" with 500 entries battling out in this competition.

As the event expanded over the years, the 10th Battle of the Chefs in 2005 was held at the resort hotel of Park Royal in Batu Ferringhi. The 11th BOTC took place at another resort hotel in 2007 at the Bayview Beach Resort with an overwhelming participation of over 800 entries for this competition.

With the encouraging response from both domestic and international participation in 2009, the 12th Battle of the Chefs was returned to the Penang International Sports Arena with a competition arena of more than 10,000sq feet to battle it out.

The 13th and 14th Battle of the Chefs were held at the newly opened Straits Quay Convention Centre as the Penang

International Sports Arena was under refurbishment and renovation. Over the years, together with the Malaysian Association of Hotel, MAH-Penang Chapter, has jointly organized Hospitality Challenge such as Waiter's Race, Bed-Making Competition, Team Table Setting Challenge, Fruit Flambe Challenge and Flair King & Mixology Competition

The event has grown to a recognized World Association of Chefs Continental status and in 2014 with an overwhelming entry exceeding 1,500 entries; it's only a logical choice to relocate the 15th edition of the Battle of the Chefs back to Penang International Sports Arena which is now re-named as SPICE Arena, the "Subterranean Penang International Convention and Exhibition Centre



Battle of the Chefs

Medals Awarded

	<i>2014</i>	<i>2016</i>
Gold with Distinction	1	
Gold	62	75
Silver	173	226
Bronze	406	370
Diploma	480	453

Battle of the Chefs 2016

Trophies Awarded

PENANG GOVERNOR'S CHALLENGE TROPHY

THAILAND CULINARY ACADEMY

4 GOLD 11 SILVER 25 BRONZE 7 DIPLOMA

OVERALL BEST GREENHORN TEAM AWARD

THAILAND CULINARY ACADEMY 4 GOLD 25 SILVER 30 BRONZE 23 DIPLOMA

OVERALL OUSTANDING MAGGI MASTER CHEF AWARD

C0634 MR. NATTAWAT NOINITH

THAILAND CULINARY ACADEMY

1 GOLD 4 BRONZE

MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

C0008 SHAH IRWAN OMAR

STARCRUISES

2 GOLD 1 SILVER 1 BRONZE 2 DIPLOMA

MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

C0347 LISA TANG FU LE SINGAPORE JUNIOR CHEFS CLUB 2 GOLD 2 BRONZE

MOST OUTSTANDING MASTER CHEF ARTIST AWARD

C0426 SHAHRIZAN BIN MD ESER

SALEIMA CATERING

1 GOLD 1 SILVER 1 BRONZE

MOST OUTSTANDING GREENHORN CHEF ARTIST AWARD

C0739 LUQMAN HAKIN BIN MAS RIZAL

KOLEJ KOMUNITI ROMPIN PAHANG 2 GOLD

MOST OUTSTANDING MASTER CHEF PATISSIER AWARD

C0167 MUHAMMAD ASHRAF BIN SHAH BAHAR

EASTERN & ORIENTAL HOTEL

1 SILVER 2 BRONZE 1 DIPLOMA

MOST OUTSTANDING GREENHORN CHEF PATISSIER AWARD

C0640 MS.JIDAPA KITTIMANONT

THAILAND CULINARY ACADEMY 1 GOLD

1 SILVER 1 DIPLOMA

MOST OUTSTANDING US POTATOES MASTER CHEF CALLENGE AWARD

C0008 SHAH IRWAN OMAR

STARCRUISES

MOST OUTSTANDING US POTATOES GREENHORN CHEF CHALLENGE AWARD

C0604 LEE HAN SONG

YOUNGSAN UNIVERSITY

MOST OUTSTANDING CALIFORNIA RAISINS SWEET SENSATION MASTER CHEF CALLENGE AWARD**1st Place**

C0212 KONG HEAN AI

C0213 CARYN LIM HUI YI

MOST OUTSTANDING CALIFORNIA RAISINS SWEET SENSATION GREENHORN CHEF CHALLENGE AWARD**1st Place**

C0525 QURRATULAINI FARHANAH BINTI NOR RIMAN

KOLEJ KOMUNITI BALING

C0526 NOOR IZZATI BINTI MAD RASLI

KOLEJ KOMUNITI BALING

MOST OUTSTANDING KING OF TOM YUM AWARD**1st Place**

C0631 MS.BENCHARAT PRAPLUETTRAKUL

THAILAND CULINARY ACADEMY

MOST OUTSTANDING KING OF TOM YUM AWARD**2nd Place**

C0716 MS.WORAKARN KRITTISIRIKUL

THAILAND CULINARY ACADEMY

MOST OUTSTANDING KING OF TOM YUM AWARD**3rd Place**

C0808 MOHD NASSIR BIN ISMAIL

IXORA HOTEL

MOST OUTSTANDING SURABI TRADITIONAL MALAY CUISINE MASTER CHEF AWARD**1st Place**

C0382 MOHAMAD AMIRUL ASWAD BIN ZULKIFLI

THE DATAI LANGKAWI

C0264 AHMAD JUNAIDI IDRUS

THE DATAI LANGKAWI

MOST OUTSTANDING SURABI TRADITIONAL MALAY CUISINE MASTER CHEF AWARD 2nd Place

C0507 NUR SURIANI BINTI TOOMIN

BRAHIM'S SATS FOOD SERVICES SDN BHD

C0500 FATIMAH BINTI MAHALAN

BRAHIM'S SATS FOOD SERVICES SDN BHD

MOST OUTSTANDING SURABI TRADITIONAL MALAY CUISINE MASTER CHEF AWARD**3rd Place**

C0097 MOHAMAD NOORAZAM BIN ZAINAL

KFCH INTERNATIONAL COLLEGE

C0098 MUHAMMAD FARIS BIN AZMI

KFCH INTERNATIONAL COLLEGE

MOST OUTSTANDING NORWEGIAN SEAFOOD GREENHORN CHEF AWARD**1st Place**

C0660 MS.POVADA PUTTHAGAN

THAILAND CULINARY ACADEMY

MOST OUTSTANDING NORWEGIAN SEAFOOD GREENHORN CHEF AWARD**2nd Place**

C0511 LAI JIA YI

JABATAN PEMBANGUNAN KEMAHIRAN

MOST OUTSTANDING NORWEGIAN SEAFOOD MASTER CHEF AWARD

1st Place

C0615 SAMUEL CHEONG HO LIN

ABBAY ROAD BISTRO / RAKKII IZAKAYA

C0637 MR.TIENCHAI PERAPONGSATORN

THAILAND CULINARY ACADEMY

MOST OUTSTANDING NORWEGIAN SEAFOOD MASTER CHEF AWARD

3rd Place

C0635 MR.KITTIKUN KAEWVILAI

THAILAND CULINARY ACADEMY

MOST OUTSTANDING NORWEGIAN SEAFOOD GREENHORN CHEF AWARD

3rd Place

C0868 YEAP THEAN SU

PENANG JUNIOR CHEFS CLUB

MOST OUTSTANDING SAN REMO HOT PASTA GREENHORN CHEF CHALLENGE AWARD

1st Place

C0604 LEE HAN SONG

YOUNGSAN UNIVERSITY

MOST OUTSTANDING SAN REMO HOT PASTA GREENHORN CHEF CHALLENGE AWARD

2nd Place

C0347 LISA TANG FU LE

SINGAPORE JUNIOR CHEFS CLUB

MOST OUTSTANDING SAN REMO HOT PASTA GREENHORN CHEF CHALLENGE AWARD

3rd Place

C1005 KIM EUNYOUNG

SEOUL CULINARY INSTITUTE

MOST OUTSTANDING SAN REMO HOT PASTA MASTER CHEF CHALLENGE AWARD

1st Place

C0698 KIM JUNGSOO

DAE-DUK COLLEGE

MOST OUTSTANDING SAN REMO HOT PASTA MASTER CHEF CHALLENGE AWARD 2nd Place

C0030 MUHAMMAD FIRDAUS BIN MARDI

HOTEL ISTANA KUALA LUMPUR

MOST OUTSTANDING SAN REMO HOT PASTA MASTER CHEF CHALLENGE AWARD

3rd Place

C0374 LEE MEI QI

EASTERN & ORIENTAL HOTEL

MODERN ARCHERO ASIAN CUISINE RESTAURANT AWARD

1st Place

C0386 ROKSIT PRANATA SINURAYA

THE DATAI LANGKAWI

C0384 ADEE AFFENDE SUDIN

THE DATAI LANGKAWI

C0381 GIOVANI PAKE SEKO

THE DATAI LANGKAWI

C0261 RICHARD FERDINAN SIAHAAN

THE DATAI LANGKAWI

C0385 MUHAMMAD MAULANA

THE DATAI LANGKAWI

MODERN ARCHERO WESTERN CUISINE RESTAURANT AWARD**1st Place**

C0686 TAN ZUN WEN	INTI COLLEGE SUBANG
C0685 MOHAMED AYAZ CUTTILAN	INTI COLLEGE SUBANG
C0683 JUAN KEE XANN	INTI COLLEGE SUBANG
C0684 LIM GIM WEI	INTI COLLEGE SUBANG
C0682 CHEONG HOONG CHING	INTI COLLEGE SUBANG

MOST OUTSTANDING IMPERIAL JADE MAGGI CHINESE CUISINE CHALLENGE AWARD

C0339 JASON LIM SOON MING
C0338 THOO WEI LOONG
C0337 ANG CHING WEI
C0341 LIM LEE SHENG
C0340 THAM WEI KUAN

MOST OUTSTANDING IMPERIAL JADE CHINESE CUISINE APPETIZER AWARD

C0332 JONG ZHI SHENG
C0388 WONG CHIN LONG
C0390 TAN TXE WEE
C0389 YAP CHEE WHYE
C0265 NELSON KIEN SEON KHOR

MOST OUTSTANDING IMPERIAL JADE CHINESE CUISINE DESSERT AWARD

C0356 LEE SIOW GEOK	MANDARIN ORIENTAL KUALA LUMPUR
C0353 WONG HIN LUEN	MANDARIN ORIENTAL KUALA LUMPUR
C0352 TAN KWANG AIK	MANDARIN ORIENTAL KUALA LUMPUR
C0355 NG ZHI LING	MANDARIN ORIENTAL KUALA LUMPUR
C0354 LAI WAI JUN	MANDARIN ORIENTAL KUALA LUMPUR

Organization	GOLD	SILVER	BRONZE	DIPLOMA	TOTAL
THAILAND CULINARY ACADEMY	8	36	55	30	129
SALEIMA CATERING	4	3	7	3	17
THE RITZ-CARLTON MILLENIA SINGAPORE	3	5	4	1	13
KOLEJ KOMUNITI ROMPIN PAHANG	3	3	6	3	15
SINGAPORE JUNIOR CHEFS CLUB	3	2	2	1	8
CHEF SIEW CAKE ART AND CULINARY	3	2	0	1	6
CILANTRO CULINARY ACADEMY	3	1	1	1	6
SATS	3	0	2	7	12
STARCRUISES	2	6	8	11	27
FANTASTIC PASTRY & CULINARY ART SDN BHD	2	6	4	1	13
EASTERN & ORIENTAL HOTEL	2	5	6	7	20
THE DATAI LANGKAWI	2	5	3	2	12
CHEF EDDIE CHOONG BAKE & CULINARY CENTRE SDN BHD	2	3	3	2	10
KOLEJ KOMUNITI CHENDEROH PERAK	2	1	5	6	14
YOUNGSAN UNIVERSITY	2	1	5	3	11
TAN SHONG YEE	2	0	1	0	3
HAROLD'S ACADEMY	2	0	0	0	2
KUN SHAN UNIVERSITY	1	8	15	24	48
UITM PENANG	1	7	9	12	29
PENANG JUNIOR CHEFS CLUB	1	6	5	3	15
TRANS WORLD UNIVERSTY	1	6	1	9	17
UNIVERSITI TEKNOLOGI MARA PUNCAK ALAM	1	5	10	16	32
TEOH CHUN HONG	1	5	1	0	7
MSU - TLDM	1	4	10	27	42
SEOUL CULINARY INSTITUTE	1	4	7	7	19
MANDARIN ORIENTAL KUALA LUMPUR	1	4	1	2	8
SHATEC INSTITUTES	1	3	2	0	6
IXORA HOTEL	1	3	1	4	9
TAIWAN ABORIGINES CHEFS ASSOCIATION	1	2	9	7	19
BERJAYA UNIVERSITY COLLEGE OF HOSPITALITY	1	2	0	1	4
INTI INTERNATIONAL COLLEGE PENANG	1	1	4	6	12
BRAHIM'S SATS FOOD SERVICES SDN BHD	1	1	3	7	12
UNITAR INTERNATIONAL UNIVERSITY	1	1	2	2	6
KOLEJ KOMUNITI BALING	1	1	2	2	6
THISTLE JOHOR BAHRU	1	1	1	2	5
NELSON KIEN SEON KHOR	1	1	0	1	3
KFCH INTERNATIONAL COLLEGE	1	0	4	5	10
RANDALL CONCEPT CATERING	1	0	3	1	5
PERAK CHEFS ASSOCIATION	1	0	1	2	4
KLAS (IN-FLIGHT CATERING)	1	0	1	1	3
SO HEE LEE	1	0	0	1	2
CHIA NAN UNIVERSITY OF PHARMACY & SCIENCE	1	0	0	0	1
INTI COLLEGE SUBANG	1	0	0	0	1
JULS LEE	1	0	0	0	1
HOTEL ISTANA KUALA LUMPUR	0	5	2	3	10
DAE-DUK COLLEGE	0	4	5	2	11
GCCA ACADEMY SDN BHD	0	4	1	1	6
GWANGJU CULINARY ACADEMY	0	3	9	4	16
WORLD CULINARY ACADEMY	0	3	6	8	17
TUNG DER HIGH SCHOOL	0	3	0	0	3
YANGBYEONGHOON	0	3	0	0	3
KOREA FOOD TOURISM ASSOCIATION	0	2	8	16	26
MANAGEMENT AND SCIENCE UNIVERSITY	0	2	8	13	23
ASIAPRO CHEF SDN BHD	0	2	7	17	26
MYANMAR CHEFS ASSOCIATION	0	2	4	6	12
KOLEJ KOMUNITI SUNGAI PETANI	0	2	3	4	9
B.S CULLINARY ACADEMY	0	2	2	6	10
KOLEJ KOMUNITI BAYAN BARU	0	2	2	3	7

Organization	GOLD	SILVER	BRONZE	DIPLOMA	TOTAL
SACC CONVEC SDN BHD	0	2	1	1	4
JABATAN ARAH KP - MARKAS TENTERA DARAT	0	2	0	4	6
TAINAN UNIVERSITY OF TECHNOLOGY	0	2	0	3	5
KOLEJ KOMUNITI SELAYANG	0	2	0	2	4
JABATAN PEMBANGUNAN KEMAHIRAN	0	2	0	2	4
POLITEKNIK SULTAN IDRIS SHAH	0	1	8	9	18
KOLEJ KOMUNITI KUANTAN	0	1	5	6	12
YUSRI BIN MOHAMAD FAIZAL TAN	0	1	4	1	6
UCSI UNIVERSITY KUALA LUMPUR	0	1	3	4	8
SOULKOLLECTION	0	1	3	3	7
ABBEY ROAD BISTRO / RAKKII IZAKAYA	0	1	3	1	5
KOLEJ KOMUNITI NIBONG TEBAL	0	1	2	3	6
NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM	0	1	2	1	4
SHANGRI-LA'S RASA SAYANG RESORT & SPA	0	1	2	0	3
YUUMIHEE	0	1	2	0	3
KOLEJ VOKASIONAL SUNGAI PETANI 2	0	1	1	3	5
BAKJONGRYEOL	0	1	1	1	3
LONE PINE HOTEL	0	1	1	1	3
KIM YUNJU	0	1	1	0	2
LEE MIN HYEOK	0	1	1	0	2
RAGIL SYARIFUDIN	0	1	1	0	2
SUNWAY PUTRA HOTEL KUALA LUMPUR	0	1	1	0	2
LE MERIDIEN KUALA LUMPUR	0	1	1	0	2
BAYVIEW HOTEL GEORGETOWN. PENANG	0	1	1	0	2
ROWAN AND PARSLEY FOOD ATELIER	0	1	1	0	2
HOTEL ROYAL PENANG	0	1	1	0	2
DA-YEH UNIVERSITY	0	1	0	1	2
PARK JUN GU	0	1	0	1	2
G HOTEL	0	1	0	1	2
BANG TAESEON	0	1	0	0	1
JANG JIN YOUNG	0	1	0	0	1
NICOLAS LOH JUAN CHANG	0	1	0	0	1
PARK JI WAN	0	1	0	0	1
LEE KAH FOOK	0	1	0	0	1
CHANG SIEW WEN	0	1	0	0	1
NYONYA SU PEI	0	1	0	0	1
ANG EE HING	0	1	0	0	1
CHAMPSURF SDN BHD	0	1	0	0	1
KDU PENANG UNIVERSITY COLLEGE	0	0	11	8	19
UITM (TERENGGANU)	0	0	3	4	7
FOOD INSTITUTE OF MALAYSIA	0	0	3	2	5
WANG-YI-FAN	0	0	3	1	4
LANGKAWI TOURISMACADEMY@ KOLEJ KOMUNITI LANGKAWI	0	0	2	8	10
KOLEJ UNIVERSITI INSANIAH	0	0	2	7	9
BACON & BALLS	0	0	2	3	5
MALAYSIAN INSTITUTE OF BAKING SDN BHD	0	0	2	2	4
TAN KIEN TECK	0	0	2	1	3
NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM - FOOD & BEVERAGE	0	0	2	0	2
KOLEJ VOKASIONAL PUTERI	0	0	2	0	2
DE-LIN INSTITUTE OF TECHNOLOGY	0	0	1	7	8
IMPERIA COLLEGE OF HOSPITALITY	0	0	1	5	6
CAC ACADEMY	0	0	1	5	6
CYBERVIEW RESORT & SPA	0	0	1	5	6
PLP SKILL INSTITUTE	0	0	1	3	4
BAEK KANG LYUL	0	0	1	1	2
KOK KAH TATT	0	0	1	1	2
KOLEJ KOMUNITI& TEKNIKAL JOHOR	0	0	1	1	2
CZ RESTAURANT GROUP	0	0	1	1	2

Organization	GOLD	SILVER	BRONZE	DIPLOMA	TOTAL
XING HENG RESTAURANT	0	0	1	1	2
DINESHWARAN A/L SUPRUMANIAM	0	0	1	1	2
KOLEJ KOMUNITI BUKIT BERUANG	0	0	1	1	2
INSTITUT KEMAHIRAN BELIA NEGARA ALOR GAJAH	0	0	1	1	2
WILLIAM ANAK ANTHONY ABONG	0	0	1	0	1
COFFEE AFFAIRS	0	0	1	0	1
LIM KEE MING	0	0	1	0	1
MOHAMAD FAZIL BIN CHE SUHANI	0	0	1	0	1
CHONG CHEE HAO	0	0	1	0	1
MUHD SYAZWAN BIN IBRAHIM	0	0	1	0	1
SOUL CAFE	0	0	1	0	1
KOLEJ KOMUNITI SIK	0	0	1	0	1
UMAR BIN ABDUL RAZAK	0	0	1	0	1
CHRISTOPHER ANAND	0	0	1	0	1
NYONYACHINSEE.COM	0	0	1	0	1
ETASGO ACADEMY	0	0	1	0	1
TUNKU ABDUL RAHMAN UNIVERSITY COLLEGE	0	0	1	0	1
MACALLUM CONNOISSEURS	0	0	1	0	1
EVERGREEN LAUREL HOTEL PENANG	0	0	1	0	1
MURSYIDI BIN ABDUL JAMIL	0	0	1	0	1
UCSI EDUCATION SDN. BHD.	0	0	0	5	5
TAN KAR ZHUN	0	0	0	2	2
GIATMARA LARUT	0	0	0	2	2
LOUIS FONG YI KANG	0	0	0	2	2
DAVID BROWN'S RESTAURANT	0	0	0	2	2
IPOH ROAD MENG HOE HOKKIEN MEE	0	0	0	2	2
RESTORANT JUIMOON SDN BHD	0	0	0	2	2
CHAN WENG FATT(ALEX)	0	0	0	2	2
GRAND SEASON HOTEL KUALA LUMPUR	0	0	0	1	1
VISHVESH KHANNA, BELVEDERE GOLF & COUNTRY CLUB, CITRUS HOTELS	0	0	0	1	1
THE BANJARAN HOTSPRINGS RETREAT	0	0	0	1	1
CHONG KAR MANN	0	0	0	1	1
JOSHUA FONG YIN LYE	0	0	0	1	1
SEGI COLLEGE PENANG	0	0	0	1	1
AISYAH NAHHIRAH BT KHADRI	0	0	0	1	1
AMUZ JAKARTA	0	0	0	1	1
INSTITUT TEKNOLOGI PERAK	0	0	0	1	1
GLOBAL INSTITUTE OF STUDIES	0	0	0	1	1
KEE WENG AN	0	0	0	1	1
MOHD MUHAR BIN WAHID	0	0	0	1	1
LIM H	0	0	0	1	1

COMPETITION PROGRAM

Greenhorn Chefs Challenge (Junior)

Open to **Students** from Training Institutes of Higher Learning & University who are 22 years and below on 1st September 2018. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise.

PRACTICAL	PATISSERIE	GH01	DRESS A 2 TIER CAKE - Team of 2 Chefs
		GH02	CALIFORNIA RAISINS SWEET SENSATION - Team of 2 Chefs
		GH03	HIGH TEA SET - Team of 2 Chefs
DISPLAY	PATTISERIE	GH04	MODERN STYLISH WEDDING CAKE
		GH05	CONFECTIONARY
		GH06	PLATED DESSERT (Asian/Continental)
	PLATED FOOD	GH07	PLATED APPETIZERS
		GH08	THREE COURSE WESTERN SET
DISPLAY	ARTISTIC (Individual)	GH09	FRUIT & VEGETABLE CARVING – Theme: Free Style
PRACTICAL	ARTISTIC (Individual)	GH10	INDIVIDUAL FRUIT & VEGETABLE CARVING
	ARTISTIC (Team)	GH11	GROUP FRUIT & VEGETABLE CARVING - Team of 2 Chefs
PRACTICAL	HOT COOKING (Individual)	GH12	MAIN COURSE I (Chicken)
		GH13	MAIN COURSE II (Beef)
		GH14	MAIN COURSE III (Lamb)
		GH15	MAIN COURSE IV (Fish or Seafood)
		GH16	MAIN COURSE V (Duck)
		GH17	POTATOES USA CHALLENGE
		GH18	HOT PASTA DISH CHALLENGE
	HOT COOKING (Team)	GH19	MODERN EUROPEAN CUISINE - (Team of 2 persons)

Participants can go online for registration, please follow our update on website www.asiaculinarychallenge.com

Click on Battle of the Chefs 2018

Online Registration Starts on **15th May 2018**

* Do not send in your application via post, email, fax or any other way, except online!

PÂTISSERIE – LIVE

Class GH01: DRESS A 2 TIER CAKE - Team of 2 Chefs

To decorate a 2 (two) tier finished sponge cake (competitors to bring, own choice) in 120 minutes (2 hours). You have to use some of the products provided by the organizers and sponsors.

All decorating ingredients must be **edible** and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not molded. There are no height restrictions to the finished piece. Sponge cake (Either plain, or filled) should be either round (30 cm diameter) or a square (30 cm x 30 cm). Only 1 cake of 2 tiers is allowed.

All ingredients, utensils, implements etc. are to be provided by competitors. The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4.30 pm on the last day.

- The organizers will provide a table, 2 power points (220V). There will be no chiller provided. No food / working items are to be placed on the floor.

JUDGING CRITERIA

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	0-30 points
Skills techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

Class GH02: CALIFORNIA RAISINS SWEET SENSATION

To prepare and present live, 1 (ONE) type of Modern Desserts in individual plate (1 set for tasting & 1 set for display) in 60 minutes (1 hour) Recipes required.

Each TEAM will have 1 hour to create a DESSERTS using California Raisin products i.e California natural raisins, California golden raisins or California raisin paste.

NOTES

- The teams have 1 hour to prepare the 1 plated Modern desserts.
- Teams must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All Teams shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. The organizer will provide 1 working tables, 1 Double Ring Stove & 1 power points. In addition Sink, Freezer & Chiller will be provided on sharing basis.

Recipes are required in kitchen • Teams to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

JUDGING CRITERIA

Mise en place and orderly working area Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.	0-10 points
Correct preparation Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.	0-10 points
Practical, up-to-date presentation and overall impression of the dessert Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage	0-30 points
Taste The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will also be judged.	0-50 points

MOST OUTSTANDING CALIFORNIA RAISINS CHALLENGE GREENHORN CHEF AWARD

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of: 1st Prize - **RM 500.00**, Trophy, Medal & Certificate

Class GH03: HIGH TEA SET - *Team of 2 Chefs*

Each team shall consist of 2 Junior Chefs. Each team has to make 2 High Tea Sets for TWO persons (One set for Display and One set for Judging) which consists of 5 different items in each set within 1.5 hours:

Scones with Condiments

Savoury (Mini Burger, Open Faced Sandwiches, Finger Sandwiches, Savoury Pies or Quiches)

Dessert in Glass

2 different type of free style Mini Cakes

All high tea set must be presented on tea set stand, Each competitor must submit the High Tea Set Menu in English

NOTES

All submitted recipes should be original and have never been used

Plates will not be provided in this competition, competitors can choose to prepare a presentation tray or background for presenting the theme (for display of all the pastry items,

The Organiser will not be responsible for any loss or damage to any utensils Everything must be made onsite (including decoration)

JUDGING CRITERIA

Mise en place and orderly working area Arrangement of all materials, wastage and economic factors, safety and hygiene, utilisation of resources and degree of advance preparation will all be considered in the judging.	0-10 points
Tea setting and impressive presentation Table setting and presentation	0-10 points
Correct preparation Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.	0-10 points
Practical and usage of ingredients Combination of taste, texture and colours, creativity and originality, portion size, practicability of daily usage.	0-20 points
Taste The flavour of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.	0-50 points

PATISSERIE – DISPLAY

Class GH04: MODERN STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exciding **150 cm** in height. All tiers to incorporate a wedding design.

Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars. Royal icing or pastillage may be used. Other edible materials are allowed. One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.

Table space allotted: 90cm x 90cm. Not exciding 150cm in height.

- ❑ **WEDDING CAKE** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 6.30pm on the last day (date 2018).

Class GH05: CONFECTIONARY

To display one 25 cm CAKE of the competitor's own choice with a theme, plus 3 different types of pastries (2 piece each). EVERYTHING must be edible. Judges will cut and inspect the display when necessary.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class GH06: PLATED DESSERT (Asian/Continental)

To display a variety of 3 different types plated desserts of competitor's own choice, each portion for one person, suitable for a la carte service. All ingredients used must be edible. Judges will cut and inspect the dessert. Show pieces are allowed but will not be judged.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

JUDGING CRITERIA

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	0-30 points
Skills techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

PLATED FOOD – DISPLAY

Class GH07: PLATED APPETIZERS

To display Four (4) different appetizers – 2 cold & 2 hot display cold. Each portion for 1 person (suitable for restaurant ala carte service)

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class GH08: THREE COURSE WESTERN SET

To display a three (3) course western set to be prepared in advance and displayed cold. The set must consist of 1 cold appetizer, 1 hot main course & 1 dessert. Dishes must be presented individually with appropriate starches and garnishes.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

JUDGING CRITERIA

Composition Attention to details, Finished appearance, Proportion & Symmetry.	0-30 points
Correct Professional Preparation, Skills, Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

ARTISTIC – DISPLAY

Class GH09: FRUIT & VEGETABLE CARVING – Theme: FREE STYLE

To display a set of fruit and vegetable carvings of **FIGURINES (Patung – Patung)** with a theme of **FREE STYLE** Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm x 90cm • Maximum height: 90cm

JUDGING CRITERIA

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.	0-50 points

ARTISTIC - PRACTICAL CLASSES

Class GH10: INDIVIDUAL FRUIT & VEGETABLE CARVING

A Free style fruit & vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. A minimum compulsory item to be used consists of **Watermelon, Honey Dew, Carrot & Yam**.

No adhesive glue is allowed. Display table allotted; 90cm x 90cm

Class GH11: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Persons to a team)

A Free Style Fruit & vegetable carving have to be executed within a time limit of **240 Minutes (4 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. To display a set of fruit and/or vegetable carvings, with a theme and food of the competitor's own choice. Durians are not allowed. Supports can be used but must not be exposed. A minimum compulsory item to be used consists of **Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam**.

No adhesive glue is allowed. Individual Display - 90cm x 90cm & Working Table allotted; 90cm x 90cm

JUDGING CRITERIA

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency & expert work involved in the execution or preparation of the exhibit	0-50 points

HOT COOKING (INDIVIDUAL) – PRACTICAL

Class GH12: MAIN COURSE I – (Chicken)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class GH13: MAIN COURSE II – (Beef)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class GH14: MAIN COURSE III – (Lamb)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class GH15: MAIN COURSE IV – (Fish or Seafood)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class GH16: MAIN COURSE V – (Duck)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class GH17: POTATOES USA CHALLENGE

To prepare and present 1 (one) main course for 2 persons within a period of 45 minutes, you will be provided by the organizers and sponsors with the POTATOES USA products. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging. **300gm of Russet Potatoes will be given to each competitor**

MOST OUTSTANDING POTATOES USA GREENHORN CHEF CHALLENGE AWARD

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of: 1st prize - **RM 500**, Trophy, Medal & Certificate

Class GH18: HOT PASTA DISH CHALLENGE

To prepare and present 1 (One) pasta dish (single or combination) for 2 persons within a period of 45 minutes; Competitor has to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

Spaghetti, Fettuccine, Penne, Angel Hair & Couscous

HOT COOKING (TEAM) – PRACTICAL

Class GH19: MODERN EUROPEAN CUISINE - (Team of 2 persons)

To prepare and present 2 sets of MODERN CUISINES 3 Course Set Meals consist of Appetizer, Main Course and

Dessert within a time of 120 minutes (2 Hours) for 2 persons, one set for Display & One Set for Judging. Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes

JUDGING CRITERIA

Material Brought /Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion	0-10 points
Correct Professional Preparation & Hygiene Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Presentation/ Innovation 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.	0-10 points
Taste 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.	0-50 points

Recipes are required in kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

(Pre-sliced vegetables and basic sauce/stock are allowed)

Entry Fees for Greenhorn Chefs Challenge (Junior)

Register By 31st August 2018

Register from
1st – 15th September 2018

Greenhorn Chefs Challenge (Junior)		before 31st Aug 2018	1st Sept - 15th Sept 2018
Class	Description	A	B
GH01	DRESS A 2 TIER CAKE - Team of 2 Chefs	RM 350.00	RM 550.00
GH02	CALIFORNIA RAISINS SWEET SENSATION - Team of 2 Chefs	RM 350.00	RM 550.00
GH03	HIGH TEA SET - Team of 2 Chefs	RM 350.00	RM 550.00
GH04	MODERN STYLISH WEDDING CAKE	RM 150.00	RM 250.00
GH05	CONFECTIONARY	RM 150.00	RM 250.00
GH06	PLATED DESSERT (Asian/Continental)	RM 150.00	RM 250.00
GH07	PLATED APPETIZERS	RM 150.00	RM 250.00
GH08	THREE COURSE WESTERN SET	RM 150.00	RM 250.00
GH09	FRUIT & VEGETABLE CARVING – Theme: Free Style	RM 150.00	RM 250.00
GH10	INDIVIDUAL FRUIT & VEGETABLE CARVING	RM 150.00	RM 250.00
GH11	GROUP FRUIT & VEGETABLE CARVING - Team of 2 Chefs	RM 350.00	RM 550.00
GH12	MAIN COURSE I (Chicken)	RM 200.00	RM 300.00
GH13	MAIN COURSE II (Beef)	RM 200.00	RM 300.00
GH14	MAIN COURSE III (Lamb)	RM 200.00	RM 300.00
GH15	MAIN COURSE IV (Fish or Seafood)	RM 200.00	RM 300.00
GH16	MAIN COURSE V (Duck)	RM 200.00	RM 300.00
GH17	POTATOES USA CHALLENGE	RM 200.00	RM 300.00
GH18	HOT PASTA DISH CHALLENGE	RM 200.00	RM 300.00
GH19	MODERN EUROPEAN CUISINE - (Team of 2 persons)	RM 350.00	RM 550.00

Participants can go online for registration, please follow our update on website www.asiaculinarychallenge.com

Click on Battle of the Chefs 2018

Online Registration Starts on **15th May 2018**

* Do not send in your application via post, email, fax or any other way, except online!

COMPETITION PROGRAM

Master Chefs Challenge

This category is OPEN to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering aged above 18 years old on the date of competition. All applications must be accompanied by full payment before entry can be processed.

PRACTICAL	PATISSERIE	M01	DRESS A 2 TIER CAKE - Team of 2 Chefs
		M02	CALIFORNIA RAISINS SWEET SENSATION - Team of 2 Chefs
DISPLAY	PATISSERIE	M03	MODERN STYLISH WEDDING CAKE
		M04	PASTRY ART SHOWPIECE I – CHOCOLATE WORKS
		M05	PASTRY ART SHOWPIECE II – SUGAR WORKS
		M06	PETITE FOURS OR PRALINES
		M07	BREAD SHOW PIECE
		M08	CONFECTIONARY
		M09	PLATED DESSERT (Asian/Continental)
	PLATED FOOD	M10	PLATED APPETIZERS
		M11	PLATED DISHES – Main Course
		M12	BUFFET PLATTER – Western or Asian
		M13	AMUSE BOUCHE
DISPLAY	ARTISTIC	M14	BUTTER SCULPTURE
PRACTICAL		M15	FRUIT & VEGETABLE CARVING – Theme: Free Style
		M16	INDIVIDUAL FRUIT & VEGETABLE CARVING
		M17	GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Persons to a team)
PRACTICAL	HOT COOKING (Individual)	M18	MAIN COURSE I (Chicken)
		M19	MAIN COURSE II (Beef)
		M20	MAIN COURSE III – (Lamb)
		M21	MAIN COURSE IV– (Fish or Seafood)
		M22	MAIN COURSE V – (Duck)
	HOT COOKING (Team of 2)	M23	TRADITIONAL NYONYA CUISINE
		M24	TRADITIONAL MALAY CUISINE
	HOT COOKING (Restaurant)	M25	MODERN ARCHERO ASIAN CUISINE RESTAURANT – (3 Chefs with 1 Waiter & 1 Bartender)
		M26	MODERN ARCHERO WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)
	INDIVIDUAL CHALLENGE	M27	ROTI CANAI COMPETITION
		M28	PENANG CHAR KOAY TEOW
		M29	TEH TARIK COMPETITION
		M30	BROWN RICE CHALLENGE
		M31	POTATOES USA CHALLENGE
		M32	HOT PASTA DISH CHALLENGE
		M33	KING OF 'MAE PRANOM' TOM YUM
		M34	IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP 御厨争霸赛

PÂTISSERIE – LIVE

Class M01: DRESS A TWO (2) TIER CAKE - A Team of 2 Chefs

To decorate a 2 (two) tier finished sponge cake (competitors to bring, own choice) in 120 minutes (2 hours). You have to use some of the products provided by the organizers and sponsors.

All decorating ingredients must be **edible** and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not molded. There are no height restrictions to the finished piece. Sponge cake (Either plain, or filled) should be either round (40 cm diameter) or a square (40 cm x 40 cm). Only 1 cake of 2 tiers is allowed.

All ingredients, utensils, implements etc. are to be provided by competitors. The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4.30 pm on the last day.

- The organizers will provide a table, 2 power points (220V). There will be no chiller provided. No food / working items are to be placed on the floor. The organizers will provide a KITCHEN Mixer & attachment to be SHARED among the competitors

Preparation of cake and cleanliness of work station Planned arrangement of materials for trouble-free working, the work station to be kept neat and tidy	0-20 points
Presentation & General Impression Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit, it also should be an eye appealing.	0-50 points

Class M 02: CALIFORNIA RAISINS SWEET SENSATION

To prepare and present live, 1(ONE) type of MODERN Desserts in individual plate (1 set for tasting & 1 set for display) in 60 minutes (1 hour) Recipes required.

Each chef will have 1 hour to create the DESSERT using California Raisin products i.e California natural raisins, California golden raisins or California raisin paste.

NOTES

- The competitors have 1 hour to prepare 1 plated MODERN desserts.
- Competitors must leave the workstation in a clean and tidy condition. This will be part of the judging criteria.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All competitors shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. The organizer will provide 1 working tables, 1 Double Ring Stove & 1 power points. In addition Sink, Freezer & Chiller will be provided on sharing basis.

Recipes are required in kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations.

Mise en place and orderly working area Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.	0-10 points
Correct preparation Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.	0-10 points
Practical, up-to-date presentation and overall impression of the dessert Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage	0-30 points
Taste The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will also be judged.	0-50 points

MOST OUTSTANDING CALIFORNIA RAISINS SWEET SENSATION MASTER CHEF AWARD

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of: 1st Prize - **RM 500.00**, Trophy, Medal & Certificate

PATISSERIE – DISPLAY

Class M03: MODERN STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exciding **150 cm** in height. All tiers to incorporate a wedding design. Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars. Royal icing, pastillage and other edible materials are allowed. One layer of the wedding cake must be edible and will be tasted & inspection done by the judges. The Wedding cake is to be displayed till the last day of the show; it has to be collected at 4.30 pm on the last day.

Table space allotted: 90cm x 90cm. Not exciding 150cm in height. RECIPE REQUIRED.

Class M04: PASTRY ART SHOWPIECE I – CHOCOLATE WORKS

To display a CHOCOLATE showpiece of competitor's own choice. All ingredients including filling must be edible. No mould is allowed. Use of frame or rod will be allowed, but should not be visible

Table space allotted: 90cm x 90cm, there is no height restriction

Class M05: PASTRY ART SHOWPIECE II – SUGAR WORKS

To display a SUGAR showpiece of competitor's own choice. All ingredients must be edible. No mould is allowed. Use of frame or rod will be allowed, but should not be visible.

Table space allotted: 90cm x 90cm, there is no height restriction

Class M06: PETITE FOURS OR PRALINES

To display 6 different types, 6 bite-sized pieces (8-12gm each) of each type (either Petites Fours or Pralines) suitable for service. (Exactly 36 pieces must be presented). Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged. An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.

Table space allotted is 90 cm x 90 cm

- **List of ingredients required by side of exhibit, RECIPE REQUIRED.**

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.	0-50 points

Class M07: BREAD SHOWPIECE

To display BREAD showpiece of competitor's own choice for a buffet or a window display. The display must consist of five (5) types of edible breads using different types of dough. Premixes are not allowed. Judges will slice, inspect & taste the bread. Competitors have to display a tasting portion for the Judges.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm in height

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-15 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-15 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.	0-20 points
Taste 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.	0-50 points

- **Class M 03 - M 07 exhibits must stay on display until the end of the show.**
- **The Organizer will dispose of the exhibits uncollected after 6.00pm on the last day (7th October 2018).**

Class M08: CONFECTIONARY

To display one 25 cm cake of the competitor's own choice with a theme, plus 3 different types of pastries (2 piece each). EVERYTHING must be edible. Judges will cut and inspect the display when necessary.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class M09: PLATED DESSERT (Asian/Continental)

To display a variety of 3 different types plated desserts of competitor's own choice, each portion for one person, suitable for a la carte service. All ingredients used must be edible. Judges will cut and inspect the dessert. Show pieces are allowed but will not be judged.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Composition Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color.	0-10 points
Degree of Difficulty/Creativity Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.	0-10 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern patisserie	0-30 points
Practical and Up-To-Date Serving Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	0-20 points
Presentation/Innovation Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasteful, in an elegant, modern style	0-30 points

PLATTED FOOD – DISPLAY

Class M10: PLATED APPETIZERS

To display Four (4) different appetizers – 2 cold and 2 hot display cold. Each portion for 1 person, suitable for restaurant ala carte service

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class M11: PLATED DISHES - Main Course

To display four (4) different hot main dishes to be prepared in advance and then displayed cold. Each plate should be a main course with its own garnishes.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class M12: BUFFET PLATTER – Western or Asian

To display a buffet platter for ten (10) persons, the platter should consist either of seafood, poultry, game or butcher's meat up to the competitor's choice. Platters should be of a practical and up to date serving for banquet.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Class M13 - AMUSE BOUCHE

To display an Amuse Bouche assortment consisting of 6 (Six) Variety of Amuse Bouche / Cocktail / Canapés, all items must be edible. Aspic should glaze all items with the exception of crisps or baked dough. Should be bite size about 1 ½ inch by 1 ½ inch as a guideline.

Only 2 (Two) pieces per Amuse Bouche need to be display,

2 Pieces – Meat – Lamb, Beef or Game

2 Pieces – Seafood

2 pieces – Poultry - Chicken, Duck & others

2 Pieces – Vegetables

2 pieces – Vegetarian products

2 Pieces – Own Creation

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

Composition Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color. For classical dishes, the original and ingenuity recipe is applicable. (In case of doubt, Escoffier shall prevail)	0-20 points
Degree of Difficulty/Creativity Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.	0-20 points
Correct Preparation Appropriate culinary preparation free of unnecessary ingredients, Dishes conceived hot but exhibited cold, and All cold dishes, must be glazed with aspic (for preservation purposes only).	0-20 points
Presentation and Portion Size The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony.	0-20 points
Practical, Up-To-Date Serving Clean and without time-consuming arrangements. Exemplary plating to facilitate practical serving. Bases using inedible products are not allowed.	0-20 points

ARTISTIC – DISPLAY

Class M14: BUTTER SCULPTURE

To display a butter sculpture of the competitor's own choice, frames are allowed but must not be exposed.

Table space allotted: 90cm x 90cm • Maximum height: 150 cm

Class M15: FRUIT & VEGETABLE CARVING – Theme: Free Style

To display a set of fruit and vegetable carvings **FIGURINES** (Patung – Patung) with a theme of **Free Style**

Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm x 90cm • Maximum height: 90cm

* **BUTTER SCULPTURE & FRUIT & VEGETABLE CARVING** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day.

JUDGING CRITERIA

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.	0-50 points

ARTISTIC - PRACTICAL CLASSES

Class M16: INDIVIDUAL FRUIT & VEGETABLE CARVING

A Free style fruit & vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. A minimum compulsory item to be used consists of **Watermelon, Honey Dew, Carrot & Yam**

No adhesive glue is allowed. Display table allotted; 90cm x 90cm

Class M17: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team)

A free style fruit & vegetable carving have to be executed within a time limit of **240 Minutes (4 hours)**. No pre-slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. To display a set of fruit and/or vegetable carvings, with a theme and food of the competitor's own choice. Durians are not allowed. Supports can be used but must not be exposed. A minimum compulsory item to be used consists of **Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam**

No adhesive glue is allowed. Individual Display - 90cm x 90cm & Working Table allotted; 90cm x 90cm

□ **INDIVIDUAL & TEAM FRUIT & VEGETABLE CARVING** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day.

Suitability in complementing Food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit	0-50 points

HOT COOKING (INDIVIDUAL) – PRACTICAL

Class M18: MAIN COURSE I – (Chicken)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) Plate for display & 1 (one) plate for judging

Class M19: MAIN COURSE II – (Beef)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) Plate for display & 1 (one) plate for judging

Class M20: MAIN COURSE III – (Lamb)

To prepare and present within 45 minutes, one main course dish for 2 persons, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class M21: MAIN COURSE IV– (Fish Or Seafood)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class M22: MAIN COURSE V – (DUCK)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class M23: TRADITIONAL NYONYA CUISINE - 2 CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional NYONYA CUISINE, menu consist of an appetizer, a soup, a rice dishes, 2 protein dishes (Choice of Poultry, Meat or Seafood), a vegetable dish and dessert One set for Display & one Set for Judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

Class M24: TRADITIONAL MALAY CUISINE – 2 CHEFS

To prepare and present, within 120 minutes (2 Hours), two sets of family style traditional MALAY CUISINE menu consist of an appetizer, a soup, a Rice Dish, 2 protein dishes (Choices of Poultry, Seafood or Meat), a vegetable dish and dessert One set for Display & one Set for Judging. Presentation must be accompanied by starch, appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting. Competitor has to use some of the products provided by the organizers and sponsors.

JUDGING CRITERIA

Material Brought /Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion	0-10 points
Correct Professional Preparation & Hygiene Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Presentation/ Innovation 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.	0-10 points
Taste 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.	0-50 points

For **Class M18– M24**, Recipes are required in the kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavors, textures and presentations. (**Pre-sliced vegetables and basic sauce/stock are allowed**)

The following items are permitted to be brought in at certain stages of production:

Salad	- Can be cleaned and washed but not portioned
Vegetables/ Fruits	- Peeled, cut, but not cooked
Pastas & Dough	- Can be prepared but not cooked
Fish/Seafood/Shellfish	- Cleaned, filleted but not portioned or cooked
Lamb/Beef/Chicken	- Can be portioned but not cooked
Mousses	- Need to be made in the kitchen, minced items allowed
Marinated proteins	- Pre-marinating of protein is permitted
Sauces	- Can be reduced but not finished or seasoned
Stocks	- Can be brought into competition kitchen
Dressings	- To be made in competition kitchen
Coulis	- Puree can be brought in but needs to be finished in competition
Pastry Sponges	- Can be pre-made but not cut or shaped

HOT COOKING (TEAM) – PRACTICAL

Class M25: MODERN ARCHERO ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

To prepare and present, within 4 hours: One Six (6) course for 10 persons of a Asian Cuisine dish consist of Appetizer or Salad, Soup, Main Course 1 (Meat or Poultry), Main Course 2 (Fish or Seafood), Starch (Noodle or Rice) and Dessert. One set for 3 persons for judging purpose.

Competitor may present the dishes in any preferred format, which will enhance the dishes and reflect the trend of the modern Asian cuisine. Table Setting is required & will be Judge.

The Waiter will set the table & explain the Dishes to the guest. Service is to be provided by the waiter.

The bartender has to prepare 10 glasses of mocktail or cocktail of their creation for the guests & 3 mocktail or cocktail for the judges. (Wine & alcohol are allowed). Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.

- Recipe & Menu required in Restaurant
- Competitors to bring own plates & kitchen utensil
- Organizer will provide a round table (6 feet diameter) & 10 banquet chairs.

Competitor has choice to bring their own setting to enhance the dining experience.

Area & table set up can be done from 9.00am onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Lunch to be served at 1pm sharp :

Appetizer	1.00pm
Soup	1.10pm
Main Course I	1.20pm
Main Course II	1.30pm
Starch	1.40pm
Desserts	1.50pm

Class M26: MODERN ARCHERO WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

To prepare and present, within 4 hours: One Five (5) course for 10 person of a Western Cuisine dish consist of Appetizer or Salad, Soup, Warm Appetizer, Main Course (Meat, Poultry, Seafood or Fish) and Dessert. One set for 3 persons for judging purpose. Competitor may present the dishes in Course by Course Style, which will enhance the dishes and reflect the trend of the Western cuisine.

Table Setting is required & will be Judge. The Waiter will set the table & explain the Dishes to the guest. Service is to be provided by the waiter. The bartender has to prepare 10 glasses of mocktail or cocktail of their creation for the guests &

3 mocktail or cocktail for the judges (Wine & alcohol are allowed). Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.

• Recipe & Menu required in Restaurant • Competitors to bring own plates & kitchen utensil • Organizer will provide a round table (6 feet diameter) & 10 banquet chairs. Competitor has choice to bring their own setting to enhance the dining experience. Area & table set up can be done from 9.00am onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft) Lunch to be served at 1pm sharp –

Appetizer	1.00pm
Soup	1.10pm
Warm Appetizer	1.20pm
Main Course	1.30pm
Desserts	1.50pm

Mise-En-Place and Cleanliness Planned arrangement of materials for trouble-free working and service, Correct utilization of working time to ensure punctual completion.	0-10 points
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-15 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-15 points
Taste 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.	0-30 points
Lunch Service Greeting to Guests, Seating, Service Procedures & Table Setting	0-10 points
Cocktail To concoct an original cocktail and there is no limit to the numbers of ingredients used. Contestants must prepare 13 portions simultaneously. TASTE (4 POINTS), FLARE (2 POINTS), APPEARANCE (2 POINTS), AROMA (2 POINTS)	0-10 points
Customer Satisfaction Customers get to vote on this base on the taste, presentation, ingenuity & Innovation of the dishes prepared by the chefs. They must be satisfied by the meals served to them.	0-10 points

Class M25: MODERN ARCHERO ASIAN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

1st Prize - **RM1500**, Trophy, Medal & Certificate

Class M26: MODERN ARCHERO WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of:

1st Prize - **RM1500**, Trophy, Medal & Certificate

PRACTICAL – INDIVIDUAL CHALLENGE

Class M27: ROTI CANAI COMPETITION

To execute a Roti Canai show display within TEN (10) minutes from starting. Competitor will be provided with hot grill plate and a stainless Steel Table. Dish must be based on 4 individual plates with appropriate garnishes. Judging will be based on performance and taste. Accompaniments and garnishes for the roti canai are needed & will be judged. Accompaniments and Garnishes can be prepared in advance. Competitors to bring along own ingredients, tools, plates & utensil.

*Only high pressure stove and table will be provided. All ingredients and utensil must be brought by the competitor.

Class M28: PENANG CHAR KOAY TEOW

To prepare 2 plates of Penang Char Koay Teow within FIVE (5) minutes from starting, Points will be given on the merit of taste, showmanship and cleanliness. Accompaniments and Garnishes can be prepared in advance. Competitors to bring along own ingredients, tools, plates & utensil.

*Only high pressure stove and table will be provided. All ingredients and utensil must be brought by the competitor.

Class M29: TEH TARIK COMPETITION

To execute a Teh Tarik show display within FIVE (5) minutes from starting. Competitor will be provided with hot water and ingredients. The Coffee must be presented on 4 individual glasses with appropriate under liner. Judging will be based on performance and taste. Competitors will have to bring their own tool, utensil and music tracks.

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and proper working technique. Correct utilization of working time and punctual completion.	0-10 points
Composition, Innovation & Originality Ingredient and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.	0-20 points
Taste and Texture The dish must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-30 points
Correct Preparation Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry technique must be applied for all ingredients, including starches and vegetables	0-20points
Showmanship Competitors will display their best showmanship moves to earn points in this category. Competitors are encouraged to create exciting new original and creative move to enhance their routine. Competitors should choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation (for example pauses or pours) and the integration of their moves, their body movements and their music into the routine will all score well.	0-20 points

Class M30: BROWN RICE CHALLENGE

To prepare and present one **Brown Rice** Main Course dish for 2 persons within a period of 45 minutes; you have to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging. All style of dishes are allowed, that emphasize the use of **Brown Rice**, Asian, Mediterranean, European, African and other styles of rice dishes.

Class M31: US POTATOES CHALLENGE

To prepare and present 1 (one) main course for 2 persons within a period of 45 minutes, you will be provided by the organizers and sponsors with the US POTATOES products. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging. **300gm of Russet Potatoes will be given to each competitor**

Class M32: HOT PASTA DISH CHALLENGE

To prepare and present 1 (One) pasta dish (single or combination) for 2 persons within a period of 45 minutes; Competitor has to use some of the products provided by the organizers and sponsors. To be presented in 2 individual plates for main course; 1 (one) Plates for display & 1 (one) plates for judging.

Pasta will provided. Spaghetti, Fettuccine, Penne, Angel Hair & Couscous

Mise-En-Place and Cleanliness Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion. Food Hygiene is a must.	0-10 points
Correct Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.	0-20 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-20 points
Taste 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 value	0-50 points

Class M33: KING OF 'MAE PRANOM' TOM YUM

To prepare and present, within 45 minutes, two sets of Traditional Thai Dish Consist of A Tom Yum Soup (Seafood, Chicken or Meat) & A Rice Dish. Competitors have to use the Mae Pranom Tom Yum Paste into both dishes. One set for Display & one Set for Judging. Presentation must be accompanied by appropriate garnishes and sauces. Competitors must provide appropriate serving dishes.

Competitor has to use some of the products provided by the organizers and sponsors.

MOST OUTSTANDING KING OF TOM YUM AWARD – Class M36

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

- 1st prize - **RM 800**, Trophy, Hamper, Medal & Certificate
- 2nd prize - **RM 500**, Hamper, Medal & Certificate
- 3rd prize - **RM 300**, Hamper, Medal & Certificate

Class M34: IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP 御厨争霸赛

Contemporary 6-Course Set Chinese Cuisine Menu - 六道潮流中餐菜點

Open to teams from hotels, restaurants, culinary institutions, inflight catering airlines and catering organizations. 此項比賽公開于所有國內外的酒店，餐館，餐飲學院，航空餐飲公司或有關團體。

Each team must comprise of: 每一支隊伍則是由:

1 Team Leader - 位廚師隊長 3 Chefs 三位廚師 1 Pastry Chef – 位糕點或點心廚師

Contest Rules 比賽規則:

- The team leader will be responsible for preparation and logistics, and may supervise or participate in cooking during the contest.
- Teams shall prepare their own ingredients and to cook **10 INDIVIDUAL** Plating of a 6-course menu for 10 persons within 5 hours

全程時間為 **5** 小時，廚師隊長應引導參選廚師在賽事的準備與工做流程，并可動手參與製作“**14** 份”六道菜點供“**14** 位”食用（個別餐盤）：

- 1 individual Plate for Display 1 份供展示
- 1 Individual Plates for Judges 1 份評審評分
- 8 Individual Plates for Guest 8 份供特邀嘉賓

Each Set must consist of: 每一份共有六道菜點包含以下:

1. Hot & cold appetizer Combination Platter (min 4 types of items) 前菜 **1** 道 (冷和熱共四樣)

2. Soup 湯點 1 道
3. Meat (Beef, Lamb, Venison, Game or others) or Poultry (Chicken, Duck or others) with Vegetables 家禽類 或 家畜類配蔬果 (禁止採用 豬肉及豬身上的一切內臟)
4. Seafood or Fish 水產類
5. Rice or Noodle Dish 飯或麵點 1 道
6. Dessert – 2 types 甜品 1 道 (共兩樣)

Details of the contest: 比賽細節:

Menu writing recipe and name of the dishes must be made available in the kitchens for judges to review and reference. 菜單的菜肴食譜須備呈現在廚房內以便給評审查核參考。

Participants must retain its origin and traditional preparation and taste. 現代中式烹調須突顯傳統的烹調方法、原味和文化，及務求展現出二十一世紀新穎的中菜表現方式。

All garnishes and carvings for dishes must be edible. 所有主盤上的裝飾品或雕刻品，都必須是可食用的。

Prohibited the use of all pork and pig offal body to be used for all dishes. If found using, Team will be disqualified. 禁止採用豬肉及豬身上的一切內臟, 違規者將失參賽資格.

All dishes must be prepared under the highest hygienic conditions. **Artificial colouring or chemical additives (e.g. monosodium glutamate (MSG), de-foaming fluid, emulsify artificial flavour) are not allowed.** 所有的制作成品必須在清潔和衛生的情況下完成。成品必須以不得食用者健康為主，不可使用人工色素或化學添加物（如味精，消泡劑，乳化劑和人工香料等）。

Competitors must bring their own plates & ingredients 參賽者必須自帶盤子和食材

Team will be given 30 minutes to set up the kitchen. No cooking allow except cutting 參賽者將提前 **30** 分進入參賽廚房以做準備與刀切工做, 但不可烹煮。

Timing of food serving to Judges for tasting as below 出菜時間規定:

After competition begins, by 3 hours (180 minutes) time serving the 1st course, follow by every 15 minutes serving the subsequent dishes. Kitchen must be clear and clean. for those team unable to serve the first course by 3 hour, per minute late will deducted 1 point in total point result and so on, exceed 15-minute will be disqualified.

比賽開始後 3 個小時後必須上第一道菜，其後每隔 **15** 分鐘依序上每一道菜最後一道甜品必須在比賽開始後第 4 小時 15 分上完，如有超時，每一分鐘將會在總分內扣除 1 分，如此推類。超時 15 分鐘將失去參賽資格。

進場	08.30am	Enter to Kitchen
比賽開始	09.00am	Cooking Commences
第一道菜	12.00pm	1 st Course
第二道菜	12.15pm	2 nd Course
第三道菜	12.30pm	3 rd Course
第四道菜	12.45pm	4 th Course
第五道菜	1.00pm	5 th Course
第六道菜	1.15pm	6 th Course
清潔整理廚房	1.30pm	Kitchen Cleaning
離場	2.00pm	Exit the Kitchen

Mise-En-Place 準備工作 Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion. 正确的利用工作时间, 安排材料工作和服务以确保准时完成	0-10 points 分
Professional Preparation 专业的烹调与准备工作 Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen Organization, Food Hygiene is a must. 正确的基本准备食材,相当于今天的现代美食艺术的准备工作应该是切实的、可接受的方法,排除不必要的成分. 必需在指定的时间内准时完成每个程序. 适当的烹饪方法必须适用于所有食材,包括淀粉类和蔬菜类. 厨房、食物卫生是必须的.	0-25 points 分
Service 服务 As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock. 此烹饪比赛为时间限制, 参赛者必须显示烹饪技能. 各成品必须在出菜前十分钟内摆盤完成.	0-5 points 分
Arrangement and Presentation/ Innovation 安排和展示/创新 Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required. 乾淨摆盤,没有造假的装饰品和不耗费时的安排。必需有美味可口的外观.	0-10 points 分
Taste 口味 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. 食物的原味应加以保留. 在质量、味道、颜色各方面须有适当的品味和调味料. 菜餚应符合现今的营养价值.	0-50 points 分

Most Outstanding Imperial Jade Chinese Cuisine Championship 最杰出奖

This award is presented to THE TEAM that accumulated the highest number of points in classes.

奖项以累积分数最多的团队排分。

- 1st Prize **RM 1500.00** + Trophy, Hamper, Medal & Certificate 第一名獎金馬幣 **1500** 元. **1** 座獎杯、**1** 張獎狀、**1** 個盾牌和禮籃
- Most Outstanding Imperial Jade Chinese Cuisine Appetizer Award: **RM500** + Trophy & Certificate 最杰出前菜獎: 獎金馬幣 **500** 元, **1** 座獎杯和 **1** 張獎狀
- Most Outstanding IMPERIAL Jade Chinese Cuisine Dessert Award: **RM500** + Trophy & Certificate 最杰出甜品獎: 獎金馬幣 **500** 元, **1** 座獎杯和 **1** 張獎狀

Entry Fees for Master Chefs Challenge

Register By 31st August 2018

Register from
1st – 15th September 2018

Master Chefs Challenge		before 31st Aug 2018	1st Sept - 15th Sept 2018
Class	Description	A	B
M01	DRESS A 2 TIER CAKE - Team of 2 Chefs	RM 350.00	RM 550.00
M02	CALIFORNIA RAISINS SWEET SENSATION - Team of 2 Chefs	RM 350.00	RM 550.00
M03	MODERN STYLISH WEDDING CAKE	RM 150.00	RM 250.00
M04	PASTRY ART SHOWPIECE I – CHOCOLATE WORKS	RM 150.00	RM 250.00
M05	PASTRY ART SHOWPIECE II – SUGAR WORKS	RM 150.00	RM 250.00
M06	PETITE FOURS OR PRALINES	RM 150.00	RM 250.00
M07	BREAD SHOW PIECE	RM 150.00	RM 250.00
M08	CONFECTIONARY	RM 150.00	RM 250.00
M09	PLATED DESSERT (Asian/Continental)	RM 150.00	RM 250.00
M10	PLATED APPETIZERS	RM 150.00	RM 250.00
M11	PLATED DISHES – Main Course	RM 150.00	RM 250.00
M12	BUFFET PLATTER – Western or Asian	RM 150.00	RM 250.00
M13	AMUSE BOUCHE	RM 150.00	RM 250.00
M14	BUTTER SCULPTURE	RM 150.00	RM 250.00
M15	FRUIT & VEGETABLE CARVING – Theme: Free Style	RM 150.00	RM 250.00
M16	INDIVIDUAL FRUIT & VEGETABLE CARVING	RM 200.00	RM 300.00
M17	GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Persons to a team)	RM 400.00	RM 500.00
M18	MAIN COURSE I (Chicken)	RM 200.00	RM 300.00
M19	MAIN COURSE II (Beef)	RM 200.00	RM 300.00
M20	MAIN COURSE III – (Lamb)	RM 200.00	RM 300.00
M21	MAIN COURSE IV– (Fish or Seafood)	RM 200.00	RM 300.00
M22	MAIN COURSE V – (Duck)	RM 200.00	RM 300.00
M23	TRADITIONAL NYONYA CUISINE - Team of 2 Chefs	RM 400.00	RM 500.00
M24	TRADITIONAL MALAY CUISINE - Team of 2 Chefs	RM 400.00	RM 500.00
M25	MODERN ARCHERO ASIAN CUISINE RESTAURANT – (3 Chefs with 1 Waiter & 1 Bartender)	RM 550.00	RM 650.00
M26	MODERN ARCHERO WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender)	RM 550.00	RM 650.00
M27	ROTI CANAI COMPETITION	RM 200.00	RM 300.00
M28	PENANG CHAR KOAY TEOW	RM 200.00	RM 300.00
M29	TEH TARIK COMPETITION	RM 200.00	RM 300.00
M30	BROWN RICE CHALLENGE	RM 200.00	RM 300.00
M31	US POTATOES CHALLENGE	RM 200.00	RM 300.00
M32	HOT PASTA DISH CHALLENGE	RM 200.00	RM 300.00
M33	KING OF 'MAE PRANOM' TOM YUM	RM 200.00	RM 300.00
M34	IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP 御厨争霸赛	RM 550.00	RM 650.00

Participants can go online for registration, please follow our update on website www.asiaculinarychallenge.com

Click on Battle of the Chefs 2018, Online Registration Starts on **15th May 2018**

* Do not send in your application via post, email, fax or any other way, except online!

Prizes, Awards & Certificates

Certificates of participation will be given to competitors who have completed all their classes of which they have registered. These can be collected at the secretariat from 8.00 am onward on the day of competition.

Daily Medals Awards Presentation will be held at **5.00 pm** daily. Medal recipient **MUST** be **in full uniform including the chef's toque** to receive the medal.

The respective medal will be awarded to competitor upon attaining points as follow:

GOLD WITH DISTINCTION	: 100 Points
GOLD	: 90 - 99 Points
SILVER	: 80 - 89 Points
BRONZE	: 70 -79 Points
DIPLOMA	: 60 – 69 Points

PENANG GOVERNOR'S CHALLENGE TROPHY

This Award comes with a cash reward of **RM 5000.00** and will be presented to the hotel, association, organization or institution, which send a minimum of 5 competitors participating in at least 5 different classes in the below 5 categories.

A minimum of 1 competitor in each category of the below listed classes have to be entered. The best overall team is selected from the team that scored the highest number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of 4 categories The Team must accumulated the minimum of at least 2 Gold Medals: -

Patisserie	: Class M01 - Class M09	Plated food	: Class M10 - Class M13
Artistic	: Class M14 - Class M17	Practical	: Class M18 - Class M26
Individual Challenge : Class M27 – M34			

*Highest medal from each category will be selected from 5 competitors of each team

OVERALL OUTSTANDING MASTER CHEF AWARD

Comes with a cash reward of **RM 2000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his/her "BEST" 5 classes in the following 5 out of 5 categories: -

Patisserie	: Class M01 - Class M09	Plated food	: Class M10 - Class M13
Artistic	: Class M14 - Class M17	Practical	: Class M18 - Class M26
Individual Challenge : Class M27 – M34			

MOST OUTSTANDING MASTER CHEF PATISSIER AWARD

Comes with a cash reward of **RM 1000.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her BEST 4 classes, in the following:- **Patisserie: Class M 01 - Class M 09**

MOST OUTSTANDING MASTER CHEF ARTIST AWARD

Comes with a cash reward of **RM1000.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her best 3 classes, in the following: **Artistic: Class M 14 - Class M 17**

MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

Comes with a cash reward of **RM 1500.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/her best 6 classes, in the following : -

M18 MAIN COURSE I (Chicken)
M19 MAIN COURSE II (Beef)
M20 MAIN COURSE III – (Lamb)
M21 MAIN COURSE IV– (Fish or Seafood)
M22 MAIN COURSE V – (Duck)
M23 TRADITIONAL NYONYA CUISINE - Team of 2 Chefs
M24 TRADITIONAL MALAY CUISINE - Team of 2 Chefs
M25 MODERN ARCHERO ASIAN CUISINE RESTAURANT
(3 Chefs, 1 Waiter & 1 Bartender)
M26 MODERN ARCHERO WESTERN CUISINE RESTAURANT
(3 Chefs, 1 Waiter & 1 Bartender)

M27 ROTI CANAI COMPETITION
M28 PENANG CHAR KOAY TEOW
M29 TEH TARIK COMPETITION
M30 BROWN RICE CHALLENGE
M31 US POTATOES CHALLENGE
M32 HOT PASTA DISH CHALLENGE
M33 KING OF 'MAE PRANOM' TOM YUM
M34 IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP
御厨争霸赛

MOST OUTSTANDING CALIFORNIA RAISINS SWEET SENSATION MASTER CHEF AWARD – CLASS M02

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of: **1st Prize - RM 1000.00**, Trophy, Medal & Certificate

MODERN ARCHERO ASIAN CUISINE RESTAURANT – (3 Chefs with 1 Waiter & 1 Bartender) – Class M25

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of: **1st Prize - RM1500** + Trophy, Medal & Certificate

MODERN ARCHERO WESTERN CUISINE RESTAURANT (3 Chefs with 1 Waiter & 1 Bartender) – Class M26

This award is presented to THE TEAM that accumulated the highest number of points in this class. Comes with a cash reward of: **1st Prize - RM1500** + Trophy, Medal & Certificate

MOST OUTSTANDING POTATOES USA MASTER CHEF CHALLENGE AWARD – Class M 33

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class. Comes with a cash reward of: **RM 500**, Trophy, Medal & Certificate

MOST OUTSTANDING KING OF TOM YUM AWARD – Class M36

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

1st prize - RM 800, Trophy, Hamper, Medal & Certificate

2nd prize - RM 500, Hamper, Medal & Certificate

3rd prize - RM 300, Hamper, Medal & Certificate

Most Outstanding Imperial Jade Chinese Cuisine Championship 最杰出奖

This award is presented to THE TEAM that accumulated the highest number of points in classes. 奖项以累积分数最多的团队排分。

- **1st Prize RM 1500.00** + Trophy, Hamper, Medal & Certificate 第一名獎金馬幣 **1500** 元. **1** 座獎杯、**1** 張獎狀、**1** 個盾牌和禮籃
- Most Outstanding Imperial Jade Maggi Chinese Cuisine Appetizer Award: **RM500** + Trophy & Certificate 最杰出前菜獎: 獎金馬幣 **500** 元, **1** 座獎杯和 **1** 張獎狀
- Most Outstanding IMPERIAL Jade Chinese Cuisine Dessert Award: **RM500** + Trophy & Certificate 最杰出甜品獎: 獎金馬幣 **500** 元, **1** 座獎杯和 **1** 張獎狀

Prizes, Awards & Certificates - GREENHORN AWARDS

OVERALL BEST GREENHORN TEAM AWARD

This award comes with a cash reward of **RM 3000.00** will be presented to the hotel, association, organization or institution, which send a minimum of 5 competitors participating in at least 5 different classes in the below 4 categories. A minimum of 1 competitor in each category of the below listed classes have to be entered. The overall best team is selected from the team that scored the highest number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of 4 categories.

The Team must accumulate the minimum of at least 2 Gold Medals from: -

Patisserie: Class GH01 - Class GH06

Plated food: Class GH06 - Class GH08

Artistic: Class GH10 - Class GH11

Practical Cooking: Class GH12 - Class GH19

OVERALL OUTSTANDING MAGGI GREENHORN CHEF AWARD

Comes with a cash reward of **RM 1500.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his/her "BEST" 4 classes in the following 4 out of 4 categories: -

Patisserie: Class GH01 - Class GH06

Plated food: Class GH06 - Class GH08

Artistic: Class GH09 - Class GH11

Practical Cooking: Class GH12 - Class GH19

MOST OUTSTANDING GREENHORN CHEF PATISSIER AWARD

Comes with a cash reward of **RM 500.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her BEST 3 classes, in the following:- **Patisserie: Class GH01 - Class GH06**

MOST OUTSTANDING GREENHORN CHEF ARTIST AWARD

Comes with a cash reward of **RM500.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her best 2 classes, in the following: **Artistic: Class GH09 - Class GH11**

MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

Comes with a cash reward of **RM 500.00** will be presented to the "Competitor" who accumulated the highest number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her best 3 (THREE) classes, in the following:-

Live Cooking -

GH12 MAIN COURSE I (Chicken)

GH13 MAIN COURSE II (Beef)

GH14 MAIN COURSE III (Lamb)

GH15 MAIN COURSE IV (Fish or Seafood)

GH16 MAIN COURSE V (Duck)

GH17 US POTATOES CHALLENGE

GH18 HOT PASTA DISH CHALLENGE

GH19 MODERN EUROPEAN CUISINE - (Team of 2 persons)

MOST OUTSTANDING POTATOES USA GREENHORN CHEF CHALLENGE AWARD – Class GH19

This award is presented to THE COMPETITOR that accumulated the highest number of points in this class.

Comes with a cash reward of: **RM 500**, Trophy, Medal & Certificate

Overall Rules & Regulations

Please read these rules and regulation carefully, failure to comply with them could result in points being deducted.

GENERAL RULES

1. These competitions are open to any professional and students from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
2. Each competitor must wear his or her uniform at all times when he is within the competition area and in the exhibition hall
3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
4. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
5. Every exhibit must be a bona fide work of the competitor.
6. Registrations and payment must be submitted via online portal before the due date. All transactions performed via any other methods will not be accepted, nor will a refunds be made for this reason. No changes of entries, name and details are allowed after payment is made regardless any circumstances. Refund of registration fees **will not** be performed under any condition.
7. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions except for Q&A session
8. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
9. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions
10. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and noncompliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.
11. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.

12. All the competitors must collect their certificate of participation before 3.00pm on the competition day.

13. **The judges' decisions are final.**

14. All exhibits and products photograph, slides pertaining to this event shall be automatically become the intellectual property of the organizing committee for future advertisement and promotional purposes.

15. Cooking wine & alcohol are allowed to be use.

16. **Strictly No Pork & Pork Items are allowed to be used for all dishes.** 所有猪肉及含有猪肉成分的产品皆不可使用。

이슬람법에 의해서 모든 요리에 돼지고기 또는 돼지고기 가공제품 사용을 엄격하게 금지합니다.

17. All mise-en-place, cutting, washing etc can be done earlier with the exception of the preparation of spices such as curry paste or "rempah" which must be done in the spot. Blender, food choppers are allowed unless specified.

18. All food items must be edible.

19. All selected exhibits by the organizing committee will be put on display for the whole duration of the BOTC 2018. Organizer will not be responsible for loss of property or utensils.

20. All display plates should not bare any company / hotel logo.

21. The organizing committee reserved the rights to rescind, modify or add on to any of the above rules and conditions, and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.

General Information

Display Events

1. All exhibits must be set up at the exhibition hall display area between **5.00 am to 10.00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins.
2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.
3. No clearing is allowed before **8.00pm** on 5th & 6th October 2018
4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **6.00 pm** on the 7th October 2018
5. Malaysian government has strict regulations on the import of raw food materials. Competitors are advised to use local or/and imported products available locally.
6. Entries MUST BE submit with fees online at www.asiaculinarychallenge.com Click on Battle of the Chefs 2018 to be submitted latest by: **15th September 2018**

Please **DO NOT** send your entry form by Registered Mail, Courier Service or **FAXES** as the organizer will not entertained. Only online registration is valid. We only accept payment by credit cards.

Hot Cooking Practical - Important Notes

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least 60 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- The Hot Cooking Competition begins at 8.00 am and ends at 9.00 pm daily, except for the last day when it will end at 3.00 pm to cater for final results tally.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with 2 double burner stove and a power socket. Sink and fridges will be provided on sharing basis. More details, if any, will be provided in due course.
- Competitors must bring their own plates.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organizers will not be responsible for loss or breakage of competitors' belongings.
- Notes for pre-preparation for the hot cooking competition:
 - Basic sauces, stock and dough's can be brought in.
 - 80% of all raw food can be trimmed, cut or marinated, while the balance 20% has to be done on the spot.
 - Judging will take into account the condition of the kitchen after your turn.
 - Everything on the plate must be edible.
 - Fish must be brought ready to cook, gutted and scalded, not portion.

The following items are permitted to be brought in at certain stages of production:

Salad	- Can be cleaned and washed but not portioned
Vegetables/ Fruits	- Peeled, cut, but not cooked
Pastas & Dough	- Can be prepared but not cooked
Fish/Seafood/Shellfish	- Cleaned, filleted but not portioned or cooked
Lamb/Beef/Chicken	- Can be portioned but not cooked
Mousses	- Need to be made in the kitchen, (minced items allowed)
Marinated proteins	- Pre-marinating of protein is permitted
Sauces	- Can be reduced but not finished or seasoned
Stocks	- Can be brought into competition kitchen
Dressings	- To be made in competition kitchen
Coulis	- Puree can be brought in but needs to be finished in competition
Sponges	- Can be pre-made but not cut or shaped

HINTS AND TIPS

Particular attention should be paid to the following:

- ✓ Originality – new ideas
- ✓ Numerical harmonizing of meat and garnishes
- ✓ Practical size of portion (cost control)
- ✓ The character of the showpiece should be respected
- ✓ Proper color presentation and flavor combination
- ✓ Presenting a natural appetizing look
- ✓ The use of clear jelly for seafood should be considered
- ✓ The use of tan jelly for meat should be considered
- ✓ Only well coated food (jelly aspic) should be on cold food
- ✓ Food prepared hot but displayed cold should be glazed with jelly (aspic)
- ✓ Sauce boats should only be filled half and the sauce light coated with aspic
- ✓ Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game
- ✓ Properly cooked meat (not too rare) should be presented
- ✓ Sliced meat to be presented properly in (arrange in order or size)
- ✓ Only precisely cut vegetables should be presented
- ✓ Use paper only under food that has been deep fat fried
- ✓ Food prepared hot should not be presented on buffet platters or aspic mirror
- ✓ Eggs should only be served on glass, porcelain or glazed dish
- ✓ Plated portions must be in proportion to the dish itself and to the number of people specified.
- ✓ In general portion weight should be in keeping with the norms of accepted practice
- ✓ Meat sliced should be served with the carved surface upwards and not left as when carved.
- ✓ If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly Beads of jelly on meat or trimming do not make a good impression and should be carefully removed
- ✓ Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work
- ✓ All exhibits should be identified by their proper names, both on exhibition table and on entry form.
- ✓ Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

To contact the Organizing Chairman at:

Contact person: **Chef Darren Tan** PJM

Mobile No.: +60124730715

Email: chef_darren@yahoo.com

Email: doc@battleofthechefs.com.my

Or at the Secretariat:

Miss Khor Ying Jia

Mobile No: +6012 5115172

Email: yingjia.pjcc@gmail.com

Email: secretariat@battleofthechefs.com.my



Subterranean Penang International Conference & Exhibition Center (SPICE Arena)
Jalan Tun Dr Awang Bayan Lepas, Penang.

<http://www.setiaspice.com/index.aspx>

GPS Latitude : **5.328381**

GPS Longitude : **100.279453**





THIS IS THE COMPETITION WHERE JUDGES ALL OVER THE WORLD ENVY, TO BE ON THE JURY AS IT IS A LEARNING MECCA FOR NEW STYLES, TRENDS AND TASTE PROFILES



World Association of Chefs Societies
Continental Director – Rick Stephen

Greeting chefs and friends;

The world dropped into to Malaysia in July to taste our cuisines and experience our hospitality that only Malaysia can deliver at the World Congress for chefs; now you the chef have another opportunity to be part of our dynamic culture and experience the 'HEAT' of the kitchen, October 5th -7th 2018, you can catch up to us at the SPICE ARENA where chefs go to battle!

Chefs from all over many parts of the world will test their skills, determination, in 3 days of heat, spices, and passion to see whose cuisine or dishes come out on top!

This is the competition where judges all over the world, envy to be on the jury as it is a learning Mecca for new styles, trends and taste profiles.

Penang – the Pearl of Asia – is the home of one of the most dynamic group of chefs in Asia. Enthusiasm and commitment is a normal daily routine to these highly dedicated stars in their own rights. Their un-selfishness alone pushes the bar to great heights in our hospitality industry and YOU the competitor have an opportunity to be part of this Culinary Extravaganza.

Remember the dates 5th – 7th of October 2018 you have a date with culinary destiny, so get your entries into Penang, I am looking forward to meeting the Champions of the Future at the Spice Arena.

Happy Cooking

Rick Stephen Dr. Hon

Continental Director - Asia

World Association of Chefs Societies
From the office of the Continental Director – Asia
Email : rick_stephen@sats.com.sg



**5TH - 7TH
OCTOBER 2018
SPICE CONVENTION
CENTRE
PENANG,
MALAYSIA**



PENANG CHEFS ASSOCIATION

A : No. 4, Jalan Yeap Chor Ee
11700 Gelugor, Penang,
Malaysia.

E : penangchefs@gmail.com
W : www.penangchefs.com

Register online @
www.battleofthechefs.com.my

