

2022

CULINARY COMPETITION RULEBOOKS

5-7 August 2022

GURNEY PARAGON, PENANG

Organized by



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Message from
Dr. Rick Stephen AM
Chairman of WORLDCHEFS
Culinary Competition Committee



Dear Competitors, spectators and of course sponsors,

The Battle of the Chefs is fast approaching, and we trust that you are prepared for another spectacular event to be hosted by Penang Chefs Association of Malaysia.

This prestigious event has been on the culinary map since July 1988 and has continued to grow among the competition chefs and the chefs looking for that new idea.

This year's event has some 'Back to Basic Event' for the young chefs who must know how to walk before they can run.

The WORLDCHEFS Culinary Committee are very proud to see that Penang has endorsed and pushing ahead with the new rules especially in the food safety and food waste area which we all need to be aware of to preserve our resources.

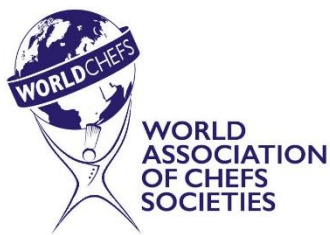
For the young chefs, this is an opportunity for you to step into the culinary arena and test your skills, but more importantly, learn from your fellow colleagues and look towards the future.

Time to sharpen your knives, clean your boot and press your jacket! As the Battle of the Chefs is near upon us.

We all look forward to seeing you compete at your best on a level playing field.

Kind regards

CHEF DR. RICK STEPHEN AM
Chairman of WORLDCHEFS Culinary Committee



Message from

Chef Willment Leong

WORLD CHEFS Continental Director – Asia
WORLD CHEFS without Borders Chairman



It gives me great pleasure to welcome all competitors competing in Battle of the chefs by Penang Chefs Association from 5-7 August 2022

It has been a challenging 2 years since pandemic affected our chef livelihood, survival through this pandemic is important but end of the day, we should not stop enhancing our culinary skill through culinary competition and always be ready to accept or adapt new changes.

We as chefs are a profession that work through immense pressure and can do mindset, I believe with strong determination, we can prevail and win this pandemic “battle”, do not give up and always have an open mindset towards any challenge.

I would like to congrats Penang Chefs Association for organizing Battle of the chefs after 2 years and once again creating an outstanding culinary enhancement platform for all professional and especially the young chefs.

Do come and join the rest of contestants to learn, share and exchange your culinary knowledge and passion! I wish you all the best, and look forward to seeing you at Penang Gurney Paragon on 5-7 August 2022

Let the battle begin!

CHEF WILLMENT LEONG

WORLD CHEFS Continental Director – Asia
WORLD CHEFS without Borders Chairman
WORLD CHEFS International Judge (Judge A)



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



Since the inception of the 1st Battle of the Chefs held in July 1988, I am really privilege together with some of the founding Chefs to witness the growth of this competition over the last 3 decades.

It is really an accolade to be accorded with this privilege as the President of Penang Chefs Association to contribute my small share to the chefs' fraternity to have walked through this 32 years of progression of our signature competition, **The Battle of the Chef** fondly known as **BOTC**

Hence it would be my greatest pleasure to invite chefs from around the region and world to compete in this prestigious **WACS Approved Continental Category Competition**, the **18th edition of Battle of the Chefs 2022**.

This competition in 1988 with merely 60 chefs participating has now attracted over 1,000 chefs with over 1,500 entries, competing in over 65 classes of competition. There are currently at least 1 to 2 competitions organized domestically or international every month around the region and it is only very challenging to select which competition one should compete. BOTC is committed to bring to you the crème de la crème judges whom are WACS certified judges.

WORLDCHefs Approved Judges will make sure that a fair and consistent level is achieved around the world with specific and measured judging criteria along with standardized competition rules and guidelines. Hence, your award bestowed upon you will commensurate with your standard of culinary skills, and will automatically be recognized and accepted globally by your peers and owners.

Penang Chefs Association and the BOTC organizing committee will manage and create this very platform and thus, contribute towards the enhancement, upgrading and betterment of all competing chefs, especially the budding ones to implore and explore your culinary skills much, much further.

My earnest wish and hope is that, like every competition, please do not wait till the last minute to register to avoid disappointment. Seize the "Early Bird" registration opportunity and we are sure you will not regret.

On behalf of BOTC Organizing Chairman and Committee, I look forward to welcoming you to BOTC 2022 and I dare you to do this 'Battle' in this beautiful Penang

With warmest culinary regards

CHEF AUDEE CHEAH PKT PJK
President, Penang Chefs Association (2016-2024)
WorldChefs International Judge (Judge A)



Message from
Chef Billy Lee PJK PJM
Organizing Chairman
Battle of the Chefs 2022



Dear all concern of Battle of the Chefs 2022

Penang Chefs Association (PCA) once again present to you our biennial signature event **“BATTLE OF THE CHEFS”** 2022 which is the 18th edition since year 1988, schedule from 5th – 7th August 2022 held Gurney Paragon, Penang. **BATTLE OF THE CHEFS 2022** is endorsed by **World Association of Chefs Societies (WACS)** as a Continental Category Culinary Competition; and National Culinary Competition event supported by **Malaysia Department of Skills Development (DSD), Ministry of Human Resource (MoHR)**. Battle of the Chefs also get fully supported by many local authorities, agencies and organizations to make the event successfully.

Battle of the Chefs (BOTC) 2018 received more than 1500 registered entries coming from 140 organizations of which more than 32 countries and 13 Malaysian States competed in more than 60 categories of culinary competition classes. In year 2018, the panel of International Judges gave out 88 Gold medals, 204 Silver Medals, 368 Bronze Medals and 372 Diploma – totalling 1032. Also among the highlights is the WACS Judging Seminar, Halal Awareness Seminar, Food Safety & Hygiene Seminar and many more related activities which we will announce soon.

This year BOTC added new categories and classes which to emphasizing the skills of junior chefs which are **French Omelet & Egg Benedict; Japanese Master Chefs Challenge** category for a minimum of 7 display and practical classes. In this retrospective, it is my fervent hope the BOTC 2022 will be a catalyst in bringing up the culinary skills 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 organizations.

Penang Chefs Association are taking this opportunity appreciate to all F&B manufacturers or makers, suppliers and distributors who are sponsoring and supporting BOTC 2022 to make the successful of the event.

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

CHEF BILLY LEE PJK PJM

Organizing Chairman, Battle of the Chefs 2022
Deputy President (2020-2024)
Director of Culinary Promotion (2018-2024)
WorldChef Continental Judge (Judge B)

BATTLE OF THE CHEFS HISTORY BRIEF

A Brief History:

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

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

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 being awarded. A testimony of dedicated improvement and increase in awareness as in enhancement of this event in itself ultimately.

A great turning point came about when the 4th "Battle of the Chefs" held in June 1993. The World Association of Cooks Societies (WACS), State Government of Penang, and 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 ASEAN 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 "firsts".

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 provided 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 contestants! 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, this "10th Battle of The Chefs" (renamed from "Salon Gastronomic") in 2005 was held at the resort hotel of Park Royal in Batu Ferringhi Penang. The 11th "BOTC" took place at another resort hotel in 2007 at the Bayview Beach Resort Penang; with an overwhelming participation of over 800 entries for this culinary 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 (PISA) 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 the overwhelming responses 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", "Subterranean Penang International Convention and Exhibition Centre".

This "SPICE Arena" venue also acted as host as the "Battle Grounds" for our 16th (2016) & 17th (2018) "Battle of The Chefs" (BOTC), which has had attracted not less than 1,500 Entries as in participation for the over 60 Classes of Events for these last two series as in offering, and as in our Penang Chefs' contribution towards the overall well being and wellness as in enhancement and improvement of our Culinary fraternity in particular, and that of our Tourism Industry in general.

BATTLE OF THE CHEFS PAST ORGANIZING CHAIRMAN LIST

No	Year	Event	Organizing Chairman	Venue
1	1988	Penang International Salon Gastronomique	Chef Bruce Lee PJK PJM	Shangri-La Hotel Penang (Now Known as Jen Hotel)
2	1989		Chef Bruce Lee PJK PJM	DOME, Komtar
3	1991		Chef Bruce Lee PJK PJM	
4	1993		Chef Mahalingam Chelliah PKT PJK PJM	
5	1995		Chef Chin Kok Leong	
6	1997		Chef Bruce Lee PJK PJM	
7	1999		Chef Ong Kean Wah	PISA (Penang International Sports Arena)
8	2001		Chef Ong Hai Leong	
9	2003		Chef Eric Cheng PJK	
10	2005		Chef Andy Oh PJK	Park Royal Hotel, Batu Ferringhi
11	2007		Chef Audee Cheah PKT PJK	Bayview Beach Hotel, Batu Ferringhi
12	2009	Battle of the Chefs	Chef Audee Cheah PKT PJK	PISA (Penang International Sports Arena)
13	2011		Chef William Thong	SQCC (Straits Quay Convention Centre)
14	2012		Chef Darren Tan PJM	
15	2014		Chef Audee Cheah PKT PJK	Setia SPICE Arena
16	2016		Chef Audee Cheah PKT PJK	
17	2018		Chef Darren Tan PJM	

Battle of The Chefs 2018 Trophies Awarded

PENANG GOVERNOR'S CHALLENGE TROPHY

- **University Technology Mara Penang Branch**

OVERALL BEST GREENHORN TEAM AWARD

- **University Technology Mara Penang Branch**

MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

- **Ong Jing Qin (Singapore Junior Chefs Club)**

MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

- **Teo Wei Jie Daren (Singapore Junior Chefs Club)**

MOST OUTSTANDING MASTER CHEF ARTIST AWARD

- **Muhammad Fais Bin Patli**

MOST OUTSTANDING GREENHORN CHEF ARTIST AWARD

- **Muhammad Zaid Bin Abu Bakar (Kolej Komuniti Malaysia @ KKCP)**

MOST OUTSTANDING GREENHORN CHEF PATISSIER AWARD

- **Kuo Tzu Yi (Hungkuo Delin University Of Technology Department Of Culinary Arts)**

MOST OUTSTANDING POTATOES USA GREENHORN CHEF CHALLENGE AWARD

- **Teo Wei Jie Daren – Singapore Junior Chefs Club**

MOST OUTSTANDING POTATOES USA MASTER CHEF CHALLENGE AWARD

- **You Mihee - Pan Cooking Art Academy (South Korea)**

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

- **MSU**

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

- **Inti International College Subang**

FLAIR KING AND MIXOLOGY COMPETITION 1ST PRIZE

- **Ding, Ming-Chen (Taiwan International Food And Beverage Association)**

FLAIR KING AND MIXOLOGY COMPETITION 2ND PRIZE

- **Zhang, Shun-Ji (Taiwan International Food And Beverage Association)**
- **Hsieh, Shen-Tsung (Taiwan International Food And Beverage Association)**

MOST OUTSTANDING MAGGI IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP

- **Modern Art Delicate Culinary Chef**

MOST OUTSTANDING IMPERIAL JADE CHINESE CUISINE APPETIZER AWARD

- **Modern Art Delicate Culinary Chef**

MOST OUTSTANDING IMPERIAL JADE CHINESE CUISINE DESSERT AWARD

- **Mandarin Oriental Kuala Lumpur**



Battle of The Chefs 2018 Medals Standings

NO.	Organization	GOLD	SILVER	BRONZE	DIPLOMA	Total
1	SINGAPORE JUNIOR CHEFS CLUB	6	8	3	5	22
2	32 SUGAR CRAFT TRAINING CENTER	5	8	8	4	25
3	UNIVERSITY TECHNOLOGY MARA PENANG BRANCH	4	8	9	6	27
4	ASSOCIATION OF CULINARY PROFESSIONALS INDONESIA	4	4	9	6	23
5	UNIVERSITI TEKNOLOGI MARA TERENGGANU (KAMPUS DUNGUN)	3	3	5	1	12
6	CILANTRO CULINARY ACADEMY	3	1	2	0	6
7	KEK&CO	3	1	0	1	5
8	CHING KUO INSTITUTE OF MANAGEMENT AND HEALTH	3	1	0	0	4
9	SUNWAY LE CORDON BLEU MALAYSIA	3	0	1	1	5
10	KOLEJ KOMUNITI MALAYSIA@KKCP	2	8	7	2	19
11	EASTERN & ORIENTAL HOTEL	2	5	5	4	16
12	CSCA & VOLCANO PASTRY CULINARY ART	2	4	13	2	21
13	NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM	2	4	1	3	10
14	GCCA ACADEMY SDN BHD	2	3	6	4	15
15	MANDARIN ORIENTAL KUALA LUMPUR	2	3	1	0	6
16	KAI PING CULINARY SCHOOL	2	2	7	1	12
17	TRANSWORLD UNIVERSITY	2	2	6	2	12
18	KOLEJ KOMUNITI SELAYANG	2	2	5	1	10
19	MCHM MALAYSIAN COLLEGE OF HOSPITALITY & MANAGEMENT	2	2	4	6	14
20	LE CUISINE STUDIO	2	2	1	0	5
21	JUANG JING VOCATIONAL HIGH SCHOOL	2	1	1	0	4
22	KOLEJ YAYASAN PAHANG ADVANCED SKILLS	2	0	3	4	9
23	G HOTEL GURNEY	2	0	2	0	4
24	DAEDUK UNIVERSITY	1	6	5	6	18
25	PAN COOKING ART ACADEMY	1	4	5	0	10
26	FANTASTIC PASTRY & CULINARY ART	1	4	3	0	8
27	MODERN ART DELICATE CULINARY CHEF	1	4	1	3	9
28	POLITEKNIK TUANKU SYED SIRRAJUDDIN	1	3	8	8	20
29	TAIWAN INTERNATIONAL FOOD AND BEVERAGE ASSOCIATION (TIFBA)	1	3	5	2	11
30	NKUHT F&B YOUNG CHEF CLUB	1	3	3	0	7
31	CHEF EDDIE CHOONG BAKE & CULINARY CENTRE SDN BHD	1	2	6	3	12
32	PENANG JUNIOR CHEFS CLUB	1	2	4	4	11
33	TAIWAN FUN CHEF	1	2	3	4	10
34	NKUHT BRAVO RESTAURANT	1	2	3	2	8
35	KOLEJ KOMUNITI SUNGAI PETANI KEMENTERIAN PENDIDIKAN MALAYSIA	1	2	2	4	9
36	HSUAN CHUANG UNIVERSITY	1	2	2	1	6
37	TAIPEI CITY UNIVERSITY OF SCIENCE & TECHNOLOGY	1	2	1	4	8
38	TAIPEI CITY UNIVERSITY OF SCIENCE AND TECHNOLOGY	1	2	1	2	6
39	HOWARD PRINCE HOTEL TAICHUNG	1	2	1	0	4
40	LEE-MING INSTITUTE OF TECHNOLOGY (94)	1	1	4	4	10
41	KOLEJ KOMUNITI BAYAN BARU	1	1	3	1	6
42	TEDDY BREAD BAKERY SDN BHD	1	1	1	0	3
43	A CHEF CULINARY ACADEMY	1	0	4	5	10
44	KOLEJ KOMUNITI ROMPIN	1	0	3	3	7

NO.	Organization	GOLD	SILVER	BRONZE	DIPLOMA	Total
45	FOOD INSTITUTE OF MALAYSIA	1	0	3	3	7
46	PULLMAN KUALA LUMPUR BANGSAR	1	0	3	2	6
47	GOH KAH HUP	1	0	1	0	2
48	ZHU SHENG HOTEL	1	0	0	0	1
49	ARTISAN HANDMADE BREAD	1	0	0	0	1
50	KUN SHAN UNIVERSITY	0	6	11	11	28
51	TAJEN UIVERSITY	0	5	7	0	12
52	TAINAN UNIVERSITY OF TECHNOLOGY	0	5	6	2	13
53	MSU	0	5	3	9	17
54	KDU PENANG UNIVERSITY COLLEGE	0	3	8	11	22
55	POLITEKNIK SULTAN IDRIS SHAH	0	2	8	4	14
56	LEXIS SUITES PENANG	0	2	5	10	17
57	KOLEJ KOMUNITI NIBONG TEBAL	0	2	5	6	13
58	UNIVERSITI ISLAM ANTARABANGSA SULTAN ABDUL HALIM MU'ADZAM SHAH	0	2	4	7	13
59	TZU HUI INSTITUTE OF TECHNOLOGY	0	2	3	2	7
60	OLIVE TREE HOTEL	0	2	3	1	6
61	MYANMAR CHEFS ASSOCIATION	0	2	2	8	12
62	RACHEL YONG YUEN MAY	0	2	2	2	6
63	PLP SKILL INSTITUTE	0	2	1	3	6
64	ECITY HOTEL	0	2	1	1	4
65	MUHAMMAD FAIS BIN PATLI	0	2	1	0	3
66	KOREA COOKING ART ACADEMY	0	1	5	13	19
67	KOLEJ VOKASIONAL SUNGAI PETANI 2	0	1	5	4	10
68	AMBITIOUS ACADEMY	0	1	4	18	23
69	INTI INTERNATIONAL COLLEGE PENANG	0	1	4	6	11
70	HUNGKUO DELIN UNIVERSITY OF TECHNOLOGY	0	1	4	2	7
71	LEE-MING INSTITUTE OF TECHNOLOGY	0	1	3	8	12
72	HUNGKUANG UNIVERSITY	0	1	3	2	6
73	TUNKU ABDUL RAHMAN UNIVERSITY COLLEGE PERAK CAMPUS	0	1	3	1	5
74	CITY UNIVERSITY	0	1	2	3	6
75	SALEIMA CATERING	0	1	2	3	6
76	TAIWAN CHEFS ASSOCIATION	0	1	2	2	5
77	ST. MARY'S JUNIOR COLLEGE OF MEDICINE, NURSING AND MANAGEMENT	0	1	2	2	5
78	HUNGKUO DELIN UNIVERSITY OF TECHNOLOGY(HDUT)	0	1	2	1	4
79	FOODSTYLIST MALAYSIA	0	1	2	0	3
80	EASTIN HOTEL PENANG	0	1	2	0	3
81	DOUBLE TREE HOTEL KUALA LUMPUR	0	1	2	0	3
82	INTI INTERNATIONAL COLLEGE SUBANG	0	1	1	5	7
83	ROYALE CHULAN PENANG	0	1	1	5	7
84	ETASGO ACADEMY	0	1	1	2	4
85	HUNGKUO DELIN UNIVERSITY OF TECHNOLOGY DEPARTMENT OF CULINARY ARTS	0	1	1	2	4
86	STEVEN LIM LEONG CHING	0	1	1	1	3
87	BAYVIEW BEACH RESORT PENANG	0	1	1	1	3
88	JOAN WAN SI YING	0	1	1	0	2
89	CHIH-WEI,WANG	0	1	1	0	2
90	BREAD KING COFFEE	0	1	0	2	3

NO.	Organization	GOLD	SILVER	BRONZE	DIPLOMA	Total
91	WU FENG UNIVERSITY	0	1	0	2	3
92	KOHI YATTA	0	1	0	1	2
93	TAN ZHI HONG	0	1	0	1	2
94	JINWEN UNIVERSITY OF SCIENCE&TECHNOLOGY	0	1	0	1	2
95	WEI-CHING,HSU	0	1	0	0	1
96	PROFESSIONAL CULINAIRE ASSOCIATION OF MALAYSIA	0	1	0	0	1
97	BAYVIEW HOTEL GEORGETOWN PENANG	0	1	0	0	1
98	UITM PULAU PINANG	0	1	0	0	1
99	SECTOR 3 RESTAURANT AND BAR	0	1	0	0	1
100	SHAIK MUHAMMAD DARWISH BIN SHAIK MOHAMMAD AZMI	0	1	0	0	1
101	KOK KAH TATT	0	1	0	0	1
102	LEE KAH SENG	0	1	0	0	1
103	SHENZHEN ONE CARAT BAKE FOOD CO.,LTD.	0	1	0	0	1
104	MSU TLDM	0	0	5	2	7
105	HELP COLLEGE OF ARTS AND TECHNOLOGY	0	0	4	2	6
106	BORNEO CONVENTION CENTRE KUCHING	0	0	4	2	6
107	FONG YI KANG	0	0	3	9	12
108	NORTHERN HARVARD ACADEMY HOSPITALITY & CULINARY ARTS	0	0	3	2	5
109	VOUK HOTEL SUITES	0	0	3	2	5
110	JUI-TIEN,WANG	0	0	3	0	3
111	LOUIS TAY	0	0	3	0	3
112	KOLEJ KOMUNITI LEDANG JOHOR	0	0	2	4	6
113	UCSI UNIVERSITY KUALA LUMPUR	0	0	2	3	5
114	THE ST REGIS KUALA LUMPUR	0	0	2	1	3
115	MERCHANTS LANE	0	0	2	1	3
116	TAN KAR HOU	0	0	2	1	3
117	SENTAI	0	0	2	1	3
118	SONG WEI JET	0	0	2	0	2
119	TAINAN FARGLORY FOOD	0	0	2	0	2
120	SUMMER DESSERT BAKERY & CAFE	0	0	2	0	2
121	THE LIGHT HOTEL (M) SDN.BHD.	0	0	1	5	6
122	CREW SKILLS INTERNATIONAL SDN BHD	0	0	1	5	6
123	VANUNG UNIVERSITY	0	0	1	5	6
124	BREYER COLLEGE KUALA LUMPUR	0	0	1	4	5
125	INSTITUT KEMAHIRAN TINGGI BELIA NEGARA ALOR GAJAH, MELAKA	0	0	1	3	4
126	NEW WORLD HOTEL PETALUNG JAYA	0	0	1	3	4
127	YI-SHIN, TSAI	0	0	1	1	2
128	KSL HOTEL & RESORT	0	0	1	1	2
129	NEIGHBORS COFFEE BAR	0	0	1	1	2
130	TAIPEI CITY UNIVERSITY OF SCIENCE&TECHNOLOGY	0	0	1	1	2
131	TAN JIA CHEE	0	0	1	1	2
132	DOUBLE TREE BY HILTON MELAKA	0	0	1	0	1
133	PRIMA BAGUZ FOODS SDN BHD	0	0	1	0	1
134	POLITEKNIK METRO KUALA LUMPUR	0	0	1	0	1
135	MOHD ZULKAFLEY BIN SULAIMAN	0	0	1	0	1
136	HO,HSIN,JUI	0	0	1	0	1
137	AHMAD FAISAL BIN MOHD SIRAJI	0	0	1	0	1

NO.	Organization	GOLD	SILVER	BRONZE	DIPLOMA	Total
138	MOHAMAD SAFWAN BIN MOHAMAD HUSSIN	0	0	1	0	1
139	MOHD ARIFF BIN MOHD YUSOFF	0	0	1	0	1
140	ROY CHAN	0	0	1	0	1
141	CHUN NING CHEN	0	0	1	0	1
142	LAI TECK CHUAN	0	0	1	0	1
143	WONG KAH MIN	0	0	1	0	1
144	SILVERSPoon INTERNATIONAL COLLEGE	0	0	0	2	2
145	HAROLDS ACADEMY	0	0	0	2	2
146	KOLEJ TEKNOLOGI PERAK	0	0	0	2	2
147	YU CHOON HOW	0	0	0	2	2
148	SEKOLAH MENEGAH SAN MIN (SUWA)	0	0	0	2	2
149	THE BOULEVARD A ST GILES HOTELS	0	0	0	2	2
150	THE AFFILIATED HOSPITALITY SENIOR HIGH SCHOOL OF NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM	0	0	0	2	2
151	COUNTRY GARDEN PACIFICVIEW SDN. BHD.	0	0	0	2	2
152	KOLEJ VOKASIONAL KUALA SELANGOR	0	0	0	1	1
153	WILSON TAN JIA YUAN	0	0	0	1	1
154	UMAR BIN ABDUL RAZAK	0	0	0	1	1
155	SG ACADEMY KUALA LUMPUR	0	0	0	1	1
156	FIRDAUS BIN KAMARUDDIN	0	0	0	1	1
157	WIZARDS AT TRIBECA	0	0	0	1	1
158	KARACHI INSTITUTE OF CULINARY ARTS	0	0	0	1	1
159	LAU KIA HUAT	0	0	0	1	1
160	CAC ACADEMY OF CHEFS	0	0	0	1	1
161	INSTITUT TEKNOLOGI PERAK	0	0	0	1	1
162	CHANG JIN SHUN	0	0	0	1	1
163	DANIEL KO CHERN EE	0	0	0	1	1
164	LOO SOK KHIM	0	0	0	1	1
165	BASHAH CAFE AND CAKE	0	0	0	1	1
166	ANDREW TAN	0	0	0	1	1
167	KELVEN TEOH KOK CHU	0	0	0	1	1
168	KHOR MENG SHEN	0	0	0	1	1

BATTLE OF THE CHEFS AWARDED MEDALS

	2014	2016	2018
Gold with Distinction	1	0	0
Gold	62	75	88
Silver	173	226	204
Bronze	406	370	268
Diploma	480	453	372

BATTLE OF THE CHEF

Gurney Paragon, Penang

5th - 7th Aug



//Asia Culinary Competition

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Greenhorn Chefs Challenge (Junior)

Open to **STUDENTS** from Training Institutes of Higher Learning & University who are above 16 years olds & below 22 years old on 2022. 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.

GREENHORN CHEFS CHALLENGE (Junior)					
CATEGORY		CLASS	CLASS TITLE	ENTRY FEES (RM)	
				Early Bird	Normal
PRACTICAL	PATISSERIE (Team)	GH01	DRESS A 2 TIERS CAKE - Team of 2 chefs	350	550
		GH02	SWEET SENSATION - Team of 2 Chefs		
		GH03	MINI CAKE CREATIONS - Team of 2 Chefs		
DISPLAY	PATISSERIE	GH04	MODERN STYLISH WEDDING CAKE	150	250
		GH05	CONFECTIONARY		
		GH06	PLATED DESSERT (Asian/Continental)		
	PLATED FOOD	GH07	PLATED APPETIZERS		
		GH08	THREE COURSE WESTERN SET		
DISPLAY	ARTISTIC	GH09	FRUIT & VEGETABLE CARVING	150	250
PRACTICAL	ARTISTIC (Individual)	GH10	INDIVIDUAL FOOD & VEGETABLE CARVING	200	300
	ARTISTIC (Team)	GH11	TEAM FOOD & VEGETABLE CARVING - Team of 2 Chefs	350	550
PRACTICAL	HOT COOKING (Individual)	GH12	MAIN COURSE I - Chicken	200	300
		GH13	MAIN COURSE II - Beef		
		GH14	MAIN COURSE III - Lamb		
		GH15	MAIN COURSE IV - Fish or Seafood		
		GH16	MAIN COURSE V - Duck		
		GH17	HOT FRESH PASTA DISH CHALLENGE		
		GH18	HOT PASTA DISH CHALLENGE		
		GH19	BREAKFAST - FRENCH OMELETE	150	250
		GH20	BREAKFAST - EGG BENEDICT		
	HOT COOKING (Team)	GH21	MODERN WESTERN CUISINE - Team of 2 Chefs	350	500
		GH22	MODERN ASIAN CUISINE - Team of 2 Chefs		

Online Registration Starts on **1st March 2022**

Early Birds Price : **1st March 2022 till 6th June 2022 midnight**

Normal Price : **7th June 2022 till 7th July 2022**

Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2022**

Notes:

1. Registration for Battle of The Chefs 2022 will be close on **8th July 2022 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!

Prizes, Awards & Certificates - GREENHORN AWARDS

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 on the day of competition.
Daily Medals Awards Presentation will be held at **3.00 pm** daily.

*** Medal recipient MUST be in full chef uniform including the chef's torque to receive the medals.**

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

OVERALL BEST GREENHORN TEAM AWARD

This award comes with a cash reward of **RM 2000.00** 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 GH07 - Class GH08
Artistic	: Class GH09 - Class GH11	Practical Cooking	: Class GH12 - Class GH22

OVERALL OUTSTANDING GREENHORN CHEF AWARD

Comes with a cash reward of **RM 1000.00** 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 GH07 - Class GH08
Artistic	: Class GH09 - Class GH11	Practical Cooking	: Class GH12 - Class GH22

MOST OUTSTANDING GREENHORN CHEF PATISSIER AWARD

Comes with a cash reward of **RM 500.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 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 **RM 500.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least 1 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 scored and accumulated the minimum of at least 1 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 : Class GH12 – Class GH22

PÂTISSERIE – LIVE

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

To decorate a Two (2) tier2 finished sponge cake (competitors to bring own choice of sponge cake) in 120 minutes (2 hours).

- All decorating ingredients must be edible and mixed on the spot.
- Sugar can be cooked but not modelled.
- Sugar syrup is allowed.
- Chocolate and royal icing can be pre-prepared but not moulded.
- Sponge cake (Either plain, or filled) can be in any shapes (minimum 30cm Ø diameter size)
- There are no height restrictions to the finished piece.
- All ingredients, utensils, implements etc. are to be brought in by competitors.
- The organizer will provide a table (90cm x180cm) with 2 chairs & one (1) power point (220V).
- There will be no chiller provided.
- No food / working items are to be placed on the floor.



Notes: - The completed cake is to be displayed until end of the day (6pm)

JUDGING CRITERIA – Class GH01

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 Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	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: SWEET SENSATION – Team of 2 Chefs

To prepare and present live, Two (2) types of Modern Desserts in Two (2) individual plate (2 for tasting & 2 for display) in 60 minutes (1 hour)

- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All ingredients, utensils, implements, plates etc. are to be brought in by competitors.
- The organizer will provide 1 working table, 1 Open Burner Stove & 1 power point (220V).
- Sink & Chiller will be provided on sharing basis.
- Standard Recipes are required in kitchen

Class GH03: MINI CAKE CREATIONS – Team of 2 Chefs

To prepare and present live, Three (3) types of Mini Cake Creations in Two (2) sets (1 set for tasting & 1 set for display) in 60 minutes (1 hour)

- The mini cake creations must consist of
 - 1 Cake – Fruits
 - 1 Cake – Asian Flavour
 - 1 Cake – Free Style
- Cake size – 8 cm – 10cm Ø Diameter Size Each Cake
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors.
- The organizer will provide 1 working table, 1 Open Burner Stove & 1 power point (220V).
- Sink & Chiller will be provided on sharing basis.
- Standard Recipes are required in kitchen



JUDGING CRITERIA – Class GH02 & GH03

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	0-10 points
Correct Professional Preparation Correct basic preparation of pastry, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show pastry skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points



PÂTISSERIE – DISPLAY

Class GH04: MODERN STYLISH WEDDING CAKE

- Cake must have a minimum of 3 tiers not exceeding 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.

NOTE: - WEDDING CAKE must stay on display until the end of the show.
- The Organizer will dispose of the exhibits uncollected after 4.00pm on the last day.

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 pieces each).

- **EVERYTHING** must be edible.
- Judges will cut and inspect the display when necessary.
- Recipes are **NOT** required. Menus & name of Dishes are required
- Table space allotted: 90cm x 90cm

Class GH06: PLATED DESSERT (Asian/Continental)

To display a variety of Three (3) different types plated desserts of competitor's own choice, Each plate for one (1) 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.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

JUDGING CRITERIA – Class GH04 - GH06

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 Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	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 plate for one (1) person.

- Suitable for restaurant ala carte service
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

Class GH08: THREE COURSE WESTERN SET

To display a Three (3) courses 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.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

JUDGING CRITERIA – Class GH07 & GH08

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
Composition Attention to details, Finished appearance, Proportion & Symmetry.	0-30 points
Correct Professional Preparation, Skills, Techniques Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking skills and techniques must be applied for all ingredients. 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

ARTISTIC – DISPLAY

Class GH09: FRUIT & VEGETABLE CARVING

– Theme: Places of Worships (Eg, Temples, Mosques, Churches)

To display a set of fruit and vegetable carvings of **FIGURINES (Patung – Patung)** with a theme of **Places of Worships**.

- Supports can be used but must not be exposed.
- Table space allotted: 90cm x 90cm
- Maximum height: 90cm



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.
- Supports can be used but must not be exposed.
- 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 **180 Minutes (3 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.
- 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.
- Working Table allotted; 90cm x 90cm
- Individual Display - 90cm x 90cm

JUDGING CRITERIA – Class GH09, GH10 & GH11

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 Correct basic preparation, corresponding to fruit and vegetable carving art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate carving skills and techniques must be applied for all ingredients. Correct tools and equipment.	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 requirement must be displayed. It should be practical, transportable and stable.	0-10 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 Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging
- Recipes are required. Menus & Name of Dishes are required

Class GH13: MAIN COURSE II – (Beef)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging
- Recipes are required. Menus & Name of Dishes are required

Class GH14: LAMBASSADOR MAIN COURSE III – (Lamb)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging
- Recipes are required. Menus & Name of Dishes are required

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 Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging
- Recipes are required. Menus & Name of Dishes are required

Class GH16: MAIN COURSE V – (Duck)

To prepare and present within 45 minutes, Main course dish, MODERN WESTERN STYLE.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging
- Recipes are required. Menus & Name of Dishes are required

Class GH17: HOT FRESH PASTA DISH CHALLENGE (Authentic Italian Taste)

To prepare and present a Fresh Pasta Main Course within a period of 45 minutes.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Fresh Pasta must be made on the spot. Dough can be prepared.
- **Commercial or ready-made Pasta are not allowed.**
- Recipes are required. Menus & Name of Dishes are required

Class GH18: HOT PASTA DISH CHALLENGE (Authentic Italian Taste or Fusion)

To prepare and present a Pasta Main Course within a period of 45 minutes.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Commercial or ready-made Pasta are allow.
- Recipes are required. Menus & Name of Dishes are required.
- **Fresh Pasta are not allowed.**

BREAKFAST HOT COOKING (INDIVIDUAL) – PRACTICAL

Class GH19: FRENCH OMELETTE

To prepare and present within 20 Minutes, A FRENCH OMELETTE DISH.

- Each Plate with 2 -3 Chicken Eggs.
- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Recipes are required.



The French omelette is smooth omelette, unbrowned, cooked slowly over medium-low to medium heat, stirring vigorously to prevent curds and sticking, Good with just salt and pepper, this omelette is often flavoured with tomato and finely chopped herbs (often fines herbs (tarragon, chervil, parsley and chives) or chopped onions.

Class GH20: EGGS BENEDICT

To prepare and present within 30 Minutes, Two (2)EGGS BENEDICT.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Recipes are required.



Eggs Benedict is a breakfast or brunch dish that consists of two halves of an English muffin topped with a poached egg, Chicken or Turkey ham, and hollandaise sauce.

HOT COOKING (TEAM) – PRACTICAL

Class GH21: MODERN WESTERN CUISINE - (Team of 2 persons)

To prepare and present Two (2) sets of **MODERN WESTERN CUISINES** consist of Appetizer & Main Course within a time of 45 minutes for Two (2) persons. One (1) set for Display & One (1) Set for Judging. Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes

Class GH22: MODERN ASIAN CUISINE - (Team of 2 persons)

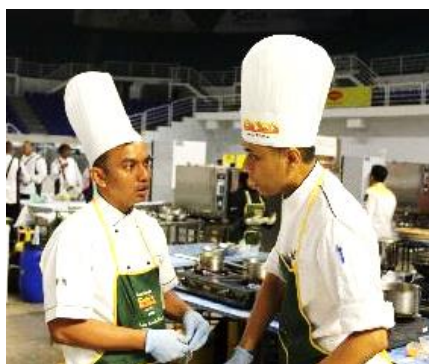
To prepare and present Two (2) sets of **MODERN ASIAN CUISINES** consist of Appetizer & Main Course within a time of 45 minutes for Two (2) persons, One (1) set for Display & One (1) Set for Judging. Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes

JUDGING CRITERIA – Class GH12 till GH22

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	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. Appropriate cooking skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show cooking skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, 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 flavours, textures and presentations.

(Pre-sliced vegetables and basic sauce/stock are allowed – refer to page 49)



Master Chefs Challenge

This category is OPEN to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering **aged above 16 years old** on the date of competition. All applications must be accompanied by full payment before entry can be processed.

MASTER CHEFS CHALLENGE					
CATEGORY		CLASS	CLASS TITLE	ENTRY FEES (RM)	
				Early Bird	Normal
PRACTICAL	PATISSERIE (Team)	M01	DRESS A 2 TIERS CAKE - Team of 2 chefs	350	550
		M02	SWEET SENSATION - Team of 2 Chefs		
		M03	MINI CAKE CREATIONS - Team of 2 Chefs		
DISPLAY	PATISSERIE	M04	MODERN STYLISH WEDDING CAKE	150	250
		M05	PASTRY ART SHOWPIECE I - CHOCOLATE WORKS		
		M06	PASTRY ART SHOWPIECE II - SUGAR WORKS		
		M07	PETTIE FOUR OR PRALINES		
		M08	MODERN BREAD CREATION		
		M09	CONFECTIONARY		
		M10	PLATED DESSERT (Asian/Continental)		
	PLATED FOOD	M11	PLATED APPETIZERS	150	250
		M12	PLATED DISHES - Main Course		
		M13	AMUSE BOUCHE		
DISPLAY	ARTISTIC	M14	BUTTER SCULPTURE	150	250
		M15	FRUIT & VEGETABLE CARVING		
PRACTICAL	ARTISTIC	M16	INDIVIDUAL FRUIT & VEGETABLE CARVING	200	300
	ARTISTIC (Team)	M17	GROUP FRUIT & VEGETABLE CARVING	350	550
PRACTICAL	HOT COOKING (Individual)	M18	MAIN COURSE I - Chicken	200	300
		M19	MAIN COURSE II - Beef		
		M20	MAIN COURSE III - Lamb		
		M21	MAIN COURSE IV - Fish or Seafood		
		M22	MAIN COURSE V - Duck		
		M23	HOT FRESH PASTA DISH CHALLENGE		
	HOT COOKING (Team)	M24	HOT PASTA DISH CHALLENGE	350	550
		M25	MALAYSIA NANYANG HERITAGE CUISINE - 2 Chefs		
		M26	MALAYSIA NYONYA HERITAGE CUISINE - 2 Chefs		
		M27	MALAYSIA MALAY HERITAGE CUISINE - 2 Chefs		
PRACTICAL	SPONSORS EVENT	M28	MALAYSIA INDIAN HERITAGE CUISINE - 2 Chefs	150	250
		M29	PASTRY WORLD BURGER REVOLUTION		
		M30	MERRYCHEF SEAFOOD PANGGANG (grilled) SET		
		M31	CONVOTHERM ROASTED DUCK in "ASIAN STYLE"		
		M32	CONVOTHERM ROASTED CHICKEN in "FREESTYLE"		
		M33	CHEFONICS BUFFET CHALLENGE – 1 Manager + 3 Chefs	1000	1000

Online Registration Starts on **1st March 2022**

Early Birds Price : **1st March 2022 till 6th June 2022 midnight**

Normal Price : **7th June 2022 till 7th July 2022**

Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2022**

Notes:

1. Registration for Battle of The Chefs 2022 will be close on **8th July 2022 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!

Prizes, Awards & Certificates – Master Chefs Award

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 on the day of competition.
Daily Medals Awards Presentation will be held at **4.00 pm** daily.

*** Medal recipient MUST be in full uniform including the chef's torque to receive the medals.**

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 M10	Plated Food	: Class M11 - Class M13
Artistic	: Class M14 - Class M17	Practical	: Class M18 - Class M28
Individual Challenge	: Class M29 - Class 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 M10	Plated Food	: Class M11 - Class M13
Artistic	: Class M14 - Class M17	Practical	: Class M18 - Class M28
Individual Challenge	: Class M29 - Class 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 M01 - Class M10
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MOST OUTSTANDING MASTER CHEF ARTIST 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 3 classes, in the following:

Artistic	: Class M 14 - Class M 17
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MOST OUTSTANDING LIVE COOKING MASTER CHEF 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 6 classes, in the following : -

Practical Individual	: Class M18 - Class M34
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PÂTISSERIE – LIVE

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

To decorate a Two (2) tier finished sponge cake (competitors to bring own choice of sponge cake) in 120 minutes (2 hours).

- All decorating ingredients must be edible and mixed on the spot.
- Sugar can be cooked but not modelled.
- Sugar syrup is allowed.
- Chocolate and royal icing can be pre-prepared but not moulded.
- Sponge cake (Either plain, or filled) can be in any shapes (30cm Ø diameter size)
- There are no height restrictions to the finished piece.
- All ingredients, utensils, implements etc. are to be brought in by competitors.
- The organizer will provide a table (90cm x180cm) with 2 chairs & a power point (220V).
- There will be no chiller provided.
- No food / working items are to be placed on the floor.

Notes: - The completed cake is to be displayed until end of the day.

JUDGING CRITERIA – Class M01

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 Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	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 M02: SWEET SENSATION – Team of 2 Chefs

To prepare and present live, **Two (2)** types of Modern Desserts in Two individual plate (2 for tasting & 2 for display) in 60 minutes (1 hour)

- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors.
- The organizer will provide 1 working table, 1 Four Ring Burner Stove & 1 power point (220V).
- Sink & Chiller will be provided on sharing basis.
- Recipes are required in kitchen

JUDGING CRITERIA – Class M02

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	0-10 points
Correct Professional Preparation Correct basic preparation of pastry, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show pastry skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points

Class M03: HIGH TEA SET - Team of 2 Chefs

A team of 2 chefs has to make two (2) High Tea Sets for two (2) persons (One set for Display and One Set for Judging) within 90 minutes (1.5 hours)

- Each set must consists of 5 different items
 - One (1) type of Scones with condiments
 - One (1) type of Savoury
(Mini Burger, Open Faced Sandwiches, Finger Sandwiches, Savoury Pies or Quiches)
 - One (1) type of Dessert in Glassware
 - Two (2) different types of free style French Pastry
- All high tea set must be presented on tea set stand or high tea platter.
- Each competitor must submit the High Tea Set Menu in English.
- Beverage, Coffee & Tea not require to be provided.

JUDGING CRITERIA – Class M03

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	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. Appropriate cooking skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show cooking skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points

PÂTISSERIE – DISPLAY

Class M04: MODERN STYLISH WEDDING CAKE

- Cake must have a minimum of 3 tiers not exceeding 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 exceeding 150cm in height.

Class M05: 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 M06: 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 M07: PETITS FOURS OR PRALINES

To display six (6) different types, six (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,
- Recipes are **NOT** required. Menus & Name of Dishes are required

JUDGING CRITERIA – Class M04 till M07

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 Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	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 M08: MODERN BREAD CREATION

To display MODERN BREAD CREATION 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 may slice, inspect & taste the bread.
- Competitors have to display a tasting portion for the Judges.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm.
- Not exceeding 150cm in height

JUDGING CRITERIA – Class M08

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
Composition Attention to details, Finished appearance, Proportion & Symmetry.	0-30 points
Correct Professional Preparation, Skills, Techniques Correct basic preparation of food, corresponding to bakery art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate skills and techniques must be applied for all ingredients. 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

Notes: - All exhibits for the Class M04-08 must stay on display until the end of the show.
- The Organizer will dispose of the exhibits uncollected after 5:00pm on the last day.

Class M09: 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.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

Class M10: PLATED DESSERT (Asian/Western)

To display a variety of 3 different types plated desserts of competitor's own choice, each portion for one person and 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.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

JUDGING CRITERIA – Class M09 & M10

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 Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	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



PLATTED FOOD – DISPLAY

Class M11: 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

- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

Class M12: 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.

- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

Class M13 - AMUSE BOUCHE

To display an Amuse Bouche assortment consisting of 4 (Four) Variety of Amuse Bouche / Cocktail / Canapés.

- 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
- All items must be edible.
- Aspic should glaze all items with the exception of crisps or baked dough.
- Should be bite size about 1.5 inches by 1.5 inches as a guideline.
- Recipes are **NOT** required. Menus & Name of Dishes are required
- Table space allotted: 90cm x 90cm

JUDGING CRITERIA – Class M11, M12 & M13

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
Composition Attention to details, Finished appearance, Proportion & Symmetry.	0-30 points
Correct Professional Preparation, Skills, Techniques Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking skills and techniques must be applied for all ingredients. 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

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: Super Heroes

To display a set of fruit and vegetable carvings **FIGURINES** (*Patung – Patung*) with a theme of **Super Heroes**.

- Supports can be used but must not be exposed.
- Table space allotted: 90cm x 90cm
- Maximum height: 90cm

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.
- Supports can be used but must not be exposed.
- 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 **180 Minutes (3 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 – Class M14 - M17

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 Correct basic preparation, corresponding to butter sculpture art, fruit and vegetable carving art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate carving skills and techniques must be applied for all ingredients. Correct tools and equipment.	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 requirement must be displayed. It should be practical, transportable and stable.	0-10 points

Notes: - **BUTTER SCULPTURE & FRUIT, VEGETABLE CARVING, INDIVIDUAL & TEAM FRUIT & VEGETABLE CARVING** must stay on display until the end of the show.
- The Organizer will dispose of the exhibits uncollected after 5:00pm on the last day.

HOT COOKING (INDIVIDUAL) – PRACTICAL

Class M18: MAIN COURSE I – (Chicken)

To prepare and present within 45 minutes, one 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

- Standard Recipe Required

Class M19: MAIN COURSE II – (Beef)

To prepare and present within 45 minutes, one 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

- Standard Recipe Required

Class M20: LAMBASSADOR MAIN COURSE III – (Lamb)

To prepare and present within 45 minutes, one 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

- Standard Recipe Required

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

- Standard Recipe Required

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

- Standard Recipe Required

Class M23: HOT FRESH PASTA DISH CHALLENGE (Authentic Italian Taste)

To prepare and present a Fresh Pasta Main Course within a period of 45 minutes.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Fresh Pasta must be made on the spot.
- Dough can be prepared.
- **Commercial or ready-made Pasta are not allow.**
- Standard Recipe Required

Class M24: HOT PASTA DISH CHALLENGE ((Authentic Italian Taste or Fusion)

To prepare and present a Pasta Main Course within a period of 45 minutes.

- Dish must be presented on Two (2) individual plates with appropriate garnishes.
- One (1) plate for display & One (1) plate for judging.
- Commercial or ready-made Pasta are allow.
- **Fresh Pasta are not allow.**
- Standard Recipe Required

Class M25: MALAYSIA NANYANG HERITAGE CUISINE - 2 CHEFS

A team of two (2) chefs to prepare and present, within 120 minutes (2 Hours), two (2) sets of NANYANG HERITAGE CUISINE, menu consist of one (1) appetizer, one (1) soup, one (1) rice dish, two (2) protein dishes (Choice of Poultry, Meat or Seafood), one (1) vegetable dish and one (1) 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*
- Standard Recipe Required

Class M26: MALAYSIA NYONYA HERITAGE CUISINE - 2 CHEFS

A team of two (2) chefs to prepare and present, within 120 minutes (2 Hours), two sets of family style NYONYA HERITAGE CUISINE, menu consist of one (1) appetizer, one (1) soup, one (1) rice dish, two (2) protein dishes (Choice of Poultry, Meat or Seafood), one (1) vegetable dish and one (1) dessert.

Class M27: MALAYSIA MALAY HERITAGE CUISINE – 2 CHEFS

A team of two (2) chefs to prepare and present, within 120 minutes (2 Hours), two sets of family style MALAY HERITAGE CUISINE, menu consist of one (1) appetizer, one (1) soup, one (1) rice dish, two (2) protein dishes (Choice of Poultry, Meat or Seafood), one (1) vegetable dish and one (1) dessert.

Class M28: MALAYSIA INDIAN HERITAGE CUISINE – 2 CHEFS

A team of two (2) chefs to prepare and present, within 120 minutes (2 Hours), two sets of family style INDIAN HERITAGE CUISINE, menu consist of one (1) appetizer, one (1) soup, one (1) rice dish, two (2) protein dishes (Choice of Poultry, Meat or Seafood), one (1) vegetable dish and one (1) dessert.

M26 till M28

- 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
- Standard Recipe Required

JUDGING CRITERIA – Class M18 till M28

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	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. Appropriate cooking skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show cooking skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points



Class M29: PASTRY WORLD BURGER REVOLUTION

To prepare and present, New Free Style Burger (Meat patty in Bun) with assorted condiments within a time period of forty-five (45) minutes.

- One (1) plate for display and one (1) plate for judging.
- Burgers may include any combination of condiments, spreads, sauce & topping.
- Every component of burger must be placed between the bun or bread provided by sponsor.
- Wooden skewers may be used to hold burger in place for presentation.
- Garnishes & side items may be served with the burger.
- The patty & ingredients must not be pre-cooked in anyway prior to inspection at the beginning of the competition.
- Buns will be provided to Competitors at the showcase.
- Standard Recipe Required

Choices of Buns & Breads

- | | |
|------------------------------|------------------------------|
| 1. Brioche Burger Bun | 6. Handmade Ciabatta |
| 2. Charcoal Bun | 7. Multi Cereal Bread |
| 3. English Muffin | 8. Panini Bread |
| 4. Focaccia with Black Olive | 9. Charcoal Roll with Sesame |
| 5. Oregano Bun | 10. Baguette |



THE MOST OUTSTANDING PASTRY WORLD BURGER CHEFS AWARD

- This award is presented to The Team that accumulated the highest number of points in class M32
- The Winner come with **RM500** cash prize, Trophy, Medals & Certificates

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Class M30: CONVOTHERM ROASTED DUCK in “ASIAN STYLE” – Live Cooking

To prepare and present, 1 whole Asian Style Roasted Duck by using CONVOTHERM OVEN within a time period of sixty (60) minutes.

- Half (1/2) Duck for display and Half (1/2) Duck for judging.
- The plater must include any combination of condiments, appropriate garnishes & sauce.
- The Duck must not be cooked in anyway prior to inspection at the beginning of the competition.
- The Duck can be marinated & seasoned before the competition
- Competitors to bring their own utensils, hanging hook, baking tray (GN 1/1 Size) & others
- Standard Recipe Required.

THE MOST OUTSTANDING CONVOTHERM ROASTED DUCK AWARD

- This award is presented to The Chef that accumulated the highest number of points in class M35
- The Winner come with **RM500** cash prize, Trophy & Certificates



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Class M31: CONVOTHERM ROASTED CHICKEN in “FREESTYLE” – Live Cooking

To prepare and present, 2 whole Freestyle Style Roasted Chicken by using CONVOTHERM OVEN within a time period of sixty (60) minutes.

- One (1) Chicken for display and one (1) Chicken for judging.
- The plater must include any combination of condiments, appropriate garnishes & sauce.
- The Chicken must not be cooked in anyway prior to inspection at the beginning of the competition.
- The Chicken can be marinated & seasoned before the competition
- Competitors to bring their own utensils, hanging hook, baking tray (GN 1/1 Size) & others
- Standard Recipe Required.

THE MOST OUTSTANDING CONVOTHERM ROASTED CHICKEN AWARD

- This award is presented to The Chef that accumulated the highest number of points in class M36
- The Winner come with **RM500** cash prize, Trophy & Certificates



Class M32: MERRYCHEF SEAFOOD PANGGANG (grilled) SET – Live Cooking

To prepare and present, 2 individual MERRYCHEFS Seafood Panggang sets by using MERRYCHEF SPEED OVEN within a time period of thirty (30) minutes.

- One (1) set for display and one (1) set for judging.
- The Panggang set must include minimum one (1) Seafood Protein or Combination of Seafood items, one (1) vegetable, one (1) starch & one (1) sauce.
- Presentation must be accompanied by proper starch, appropriate garnishes and sauces.
- The seafood protein must not be cooked in anyway prior to inspection at the beginning of the competition.
- Starch, Vegetables, Sauces, Sambals & Marinates can be pre-prepared & brought in before the competition.
- Competitors to bring their own utensils, baking tray (Size suitable for MERRYCHEF oven) & others
- Standard Recipe Required.

THE MOST OUTSTANDING MERRYCHEF SEAFOOD PANGGANG AWARD

- This award is presented to The Chef that accumulated the highest number of points in class M37
- The Winner come with **RM500** cash prize, Trophy & Certificates

Class M33: MALAYSIAN BUFFET CHALLENGE

- Live Cooking (Team of 3 chefs & 1 Manager)

To prepare and present 20 persons Malaysian Buffet Lunch Menu (NO DESSERT) within a time period of 3.5 hours (210 minutes). Five (5) sets of each menu for judging and Fifteen (15) portion prepare in Buffet Spread in front of each kitchen for display judging and invited guest tasting. The Malaysian Buffet Menu must consist of below courses:

- The buffet spread must consist of:-
 - ❖ Three (3) types Canape
 - ❖ Three (3) types Appetizer
 - ❖ Three (3) types Main Course (Meat/Seafood)
 - ❖ One (1) type Carbohydrate
 - ❖ One (1) type Vegetable
- Competitor may present the dishes in any preferred format, which will enhance the dishes and reflect the trend of the Modern Malaysian Cuisine.
- Competitor must bring 5 sets chinaware for judging.
- Open burner can be used for reheating sauces, stock, glaze, dressing, coulis and puree but not for pan frying, braising, deep frying, etc, except for pan searing or blanching.
- Competitors to bring their own utensils, baking tray (Size suitable for MERRYCHEF oven). Final products must finish by using Convotherm Combi oven or Merry Chef Speed Oven.
- Standard Recipe & Menu are Require.
- Tentative Competition Schedule as stated below

06:15am	Participants Report & Setup
07:00am	Competition Commence
10:30am	Individual plate Judging
11:45am	Buffet Spread Judging
12:30pm	Invited Guest Tasting
13:00pm	Kitchen Cleaned

NOTE: Every team will be given RM1000.00 during register of attendants on 4th Aug 2022 at Secretariat Counter to source and purchase of raw materials.

KITCHEN SETUP

1 unit	Convotherm Combi Oven (10 tray)
1 unit	Merry Chef Speed Oven
1 Unit	Standing 4 Open Burner
1 units	5' Stainless Steel Single Bowl Sink
3 units	5' 2 tiers Stainless Steel Table
1 unit	Upright 2/4 doors Chiller
1 unit	Upright 2/4 doors Freezer
2 units	13A Power Points



THE MOST OUTSTANDING MALAYSIAN BUFFET CHALLENGE AWARD

- This award is presented to The Chef that accumulated the highest number of points in class M38
- The Winner come with **RM2000** cash prize, Trophy & Certificates

JUDGING CRITERIA – Class M29 till M33

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	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. Appropriate cooking skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show cooking skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points

JAPANESE MASTER CHEFS CHALLENGE

This category is OPEN to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering **aged above 16 years old** in year 2022. All applications must be accompanied by full payment before entry can be processed.

MASTER JAPANESE CHEFS CHALLENGE					
CATEGORY		CLASS	CLASS TITLE	ENTRY FEES (RM)	
				Early Bird	Normal
DISPLAY	PLATED FOOD	J01	CREATIVE JAPANESE BENTO DISPLAY	150	250
		J02	CREATIVE SUSHI PLATER DISPLAY		
PRACTICAL	HOT COOKING (Individual)	J03	CREATIVE JAPANESE BENTO	200	300
		J04	MODERN RAMEN MAIN COUSE CREATION		
		J05	TRADITIONAL JAPANESE RAMEN MAIN COURSE		
		J06	MODERN GYUDON CREATION		
	SHOWMANSHIP	J07	MODERN WAGYU TEPPANYAKI		

Online Registration Starts on **1st March 2022**

Early Birds Price : **1st March 2022 till 6th June 2022 midnight**

Normal Price : **7th June 2022 till 7th July 2022**

Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2022**

Notes:

1. Registration for Battle of The Chefs 2022 will be close on **8th July 2022 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!

THE MOST OUTSTANDING JAPANESE MASTERCHEF AWARDS

Comes with a trophy, certificate, hamper (if any) and cash prize of **RM5000.00** will be presented to the Winner who accumulated the highest number of gold medals (minimum 1 gold out of 5 classes; "Gold with Distinction" will be considered as a gold medal), followed by silver then bronze medal in his/her **BEST FIVE (5) CLASSES** stated Below.

Class J01: CREATIVE JAPANESE BENTO - Display

Class J02: CREATIVE SUSHI PLATER DISPLAY (Display)

Class J03: CREATIVE JAPANESE BENTO (Live Hot Cooking)

Class J04: MODERN RAMEN MAIN COURSE CREATION FREESTYLE (Live Hot Cooking)

Class J05: TRADITIONAL JAPANESE RAMEN MAIN COURSE (Live Hot Cooking)

Class J06: MODERN GYUUDON CREATION (Live Hot Cooking)

Class J07: WAGYU TEPPANYAKI (Stage / Showmanship)

JAPANESE MASTER CHEFS CHALLENGE

Class J01: CREATIVE JAPANESE BENTO - Display

To display 2 sets different type of **"Freestyle"** Japanese Bento and suitable for a la carte service. Each set must consists of 5 elements stated below:-

The elements are:-

- ❖ Protein: Poultry / Seafood / Meat
 - ❖ Carbohydrate
 - ❖ Vegetable
 - ❖ Sauce / Dipping Sauce
 - ❖ Dairy or Soya Beans
-
- All ingredients used must be edible.
 - Judges will cut and inspect the inner part if necessary.
 - Table space allotted: 90cm x 90cm.
 - Decoration & Show pieces are allowed.
 - Recipes are **NOT** required. Menus & Name of Dishes are required



Class J02: CREATIVE SUSHI PLATER DISPLAY (Display)

To display 1 set of creative **SUSHI PLATER** for **FIVE (5)** person and suitable for a la carte service. Each set must consists minimum 6 types sushi from the list stated below:-

The elements are:-

- ❖ *Nigiri Sushi*
 - ❖ *Maki Sushi*
 - ❖ *Uramaki Sushi*
 - ❖ *Sashimi Sushi*
-
- All ingredients used must be edible.
 - Judges will cut and inspect the inner part if necessary.
 - Table space allotted: 90cm x 90cm.
 - Decoration & Show pieces are allowed.
 - Total 30 pieces Sushi in Display
 - Recipes are **NOT** required. Menus & Name of Dishes are required



JUDGING CRITERIA – Class J01 & J02

Presentation and Innovation Display must be structured, organized elegant and not excessively coloured. It should be original, creative and appetizing. Innovative technique or tools should be used.	0 - 30 points
Composition Attention to details, Finished appearance, Proportion & Symmetry. Correct number of plates must be displayed.	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
Serving Arrangement Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. It should be practical, transportable and stable.	0 - 10 points

Class J03: CREATIVE JAPANESE BENTO (Live Hot Cooking)

To prepare and present two (2) same set of Japanese Bento for two (2) individual person within a period of 45 minutes. One (1) set for display and one (1) set for judging. You have to use some of the products provided by the organizer and sponsors. Each set must consists of 5 elements stated below:-

- Standard Recipe Required

The elements are:-

- ❖ Protein: Poultry / Seafood / Meat
- ❖ Carbohydrate
- ❖ Vegetable
- ❖ Sauce / Dipping Sauce
- ❖ Dairy or Soya Beans



Class J04: MODERN RAMEN MAIN COURSE CREATION FREESTYLE (Live Hot Cooking)

To prepare and present a Modern Freestyle Ramen Main Course & a side dish of homemade dumpling for two (2) individual person within a period of 45 minutes. One (1) for display and one (1) for judging. Participants have to use minimum one (1) type of “IPPIN” Ramen Series & “IPPIN” Dumpling Skin as listed below provided by the sponsors.

- Standard Recipe Required

Choices of Product List

1. Ippin Ramen
2. Ippin Matcha Soba
3. Ippin Udon
4. Ippin Dumpling Skin (must use)



Class J05: TRADITIONAL JAPANESE RAMEN MAIN COURSE (Live Hot Cooking)

To prepare and present a Traditional Japanese Ramen Main Course & a side dish of homemade gyoza for two (2) individual person within a period of 45 minutes. One (1) for display and one (1) for judging. Participants have to use minimum one (1) type of “IPPIN” Ramen Series & “IPPIN” Dumpling Skin as listed below provided by the sponsors.

- Standard Recipe Required



Choices of Product List

1. Ippin Ramen
2. Ippin Matcha Soba
3. Ippin Udon
4. Ippin Dumpling Skin



Grown By Nature
Freshly Made
天然与
新鲜



ORGANIC & FRESH FOOD INDUSTRY SDN BHD

CONTACT US

Address: 9, Tingkat Perusahaan 3A, 13600 Prai,
Penang, Malaysia

Tel: 04-398 0268 / Fax: 04-397 3268

E-mail: ippinramen@gmail.com

WWW.IPPINRAMEN.COM.MY



Class J06: MODERN GYUDON CREATION (Live Hot Cooking)

To prepare and present a Modern & Creative Beef Dishes serving with Rice for two (2) individual person within a period of 45 minutes.

- One (1) for display and one (1) for judging.
- You have to use some of the products provided by the organizer and sponsors.
- Standard Recipe Required



JUDGING CRITERIA – Class J03, J04, J05 & J06

Mise-En-Place Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique.	0-5 points
Hygiene & Food Waste 5 Keys of Food Safety. ①Keep Clean at working area, uniform & personal hygiene. ②Separate Raw & Cooked. ③Cook Correctly. ④Keep at correct temperature. ⑤Selection of safe Raw ingredient. No food waste.	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. Appropriate cooking skills and techniques must be applied for all ingredients, including starches and vegetables. Correct tools and equipment. Organized Kitchen	0-20 points
Service As this is a time limit competition, participants are expected to show cooking skills. Correct utilization of working time and punctual completion in correct temperature. 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 and edible. Points are granted for excellent combination, innovative, 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, flavour and colour, the dish should conform to today's standards of nutritional values.	0-50 points

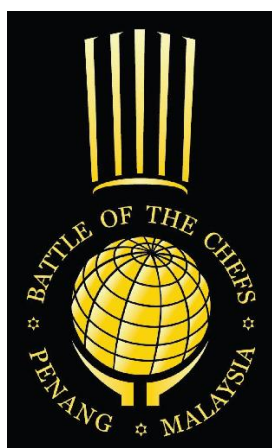
Class J07: MODERN WAGYU TEPPANYAKI (Stage / Showmanship)

To execute a WAGYU in Teppanyaki show within FIVE (5) minutes on the stage. Participant will be provided 200 grams WAGYU as main ingredients. The completed dishes must be presented in two (2) individual plate with appropriate garnishing. Major points will base judging on taste & performance, so participants have to bring in their own ingredient, utensils, tool and music track.



JUDGING CRITERIA – Class J07

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 ingredients. Kitchen organization and Food Hygiene is a must.	0 - 20 points
Presentation and Innovation Ingredients and side dishes must be in harmony, points are granted for excellent combination, simplicity and composition.	0 - 20 points
Showmanship Participants will display their best showmanship moves to earn points in this competition. Participants are encouraged to create exciting new original and creative move to enhance their routine. Participants should choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation and the integration of their moves, their body movements and their music into the routine will all score well.	0 - 20 points
Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 40 points



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 non-compliance 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 2022. 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 **7.00 am to 9.45 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins at 10:00am.
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 **9.00pm** on 5th & 6th August 2022.
4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **5.00 pm** on the 7th August 2022.
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 2022 to be submitted latest by: **8th July 2022.**

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.
- 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



OTHERS 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.

Sweet taste of success

UiTM Penang students clinch two awards at Battle of the Chefs 2018

By INTAN AMALINA MOHD ALI
intanal@thestar.com.my

It was double success for a group of Universiti Teknologi MARA (UiTM) Penang students as they bagged two awards at the just concluded Battle of the Chefs 2018.

They took home the Greenhorn Team Award (RM3,000) and the Penang Governor's Challenge Trophy (RM5,000).

The students, aged between 18 and 23, were all smiles during the prize presentation ceremony attended by Chief Minister Chow Kon Yeow at Setia SPICE Arena in Relau, Bayan Lepas, recently.

Senior lecturer Nik Mohd Shahril Nik Mohd Nor said the team comprised 33 students studying diploma and degree courses on culinary arts as well as pastry and bakery.

"The students have been training for this competition for over a month. It is not easy as they have to balance their studies at the same time."

"We 1 student they con this con Nik a was a g dents to



Chow (right) and Yan holding the challenge trophy before presenting it to the

known as Battle of the Chefs," he said.

Celebrity chef Martin Yan, who supported the three-day event, heaped praises for Penang's reputable street food and for being a global destination for such eateries.

The Chinese-A and food writer about efforts by to continue serv food.

"One can only cook their food passion. Penang heart and passio ers," he said dur the Chefs 2018 p ceremony.

When asked if he concerned ab of food prepared he said the onus food operator.

"Thailand and have street food.



THE STAR METRO NORTH

STARMETRO, MONDAY 15 OCTOBER 2018



Students of UiTM in Permatang Pauh expressing joy after winning two awards at the conclusion of the Battle of the Chefs 2018 at Setia SPICE Arena in Relau, Penang. — Photos: GARY CHEN/The Star

檳街邊美食是該讚!

VENUE & SECRETARIAT's INFORMATION

Secretariat

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Director of Competition

Contact person : Chef Darren Tan PJM

Mobile No. : +6012 4730715

Director of Sponsorship

Contact person : Chef Audee Cheah PKT PJK

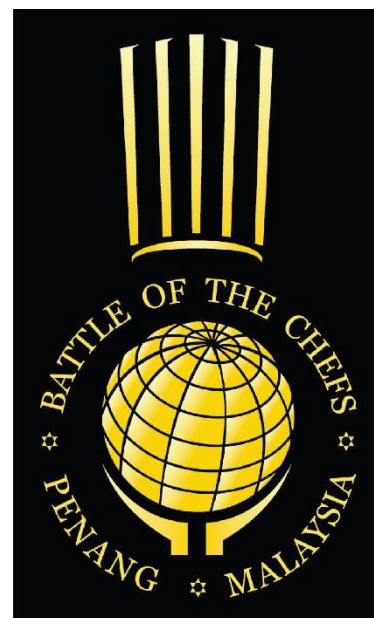
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Treasurer General

Contact person : Chef Eric Long

Mobile No. : +6017 517 4185



**BATTLE OF THE CHEFS
2022**



Battle of The Chefs 2022

Standard Recipe Sheet



Standard Recipe Sheet

*Remarks: only use kilogram(kg), gram(g), litre(L) and millilitre(ml), for measurement

Name of Recipe		
No. of pax		
Class (#) Title		
Participant's No		
Ingredients	QTY / UOM	Method of cooking

**** All Competitors are required to use the recipe Sheet.**