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CULINARY COMPETITION RULEBOOK

21st - 24th October 2026
Setia SPICE Arena, Penang

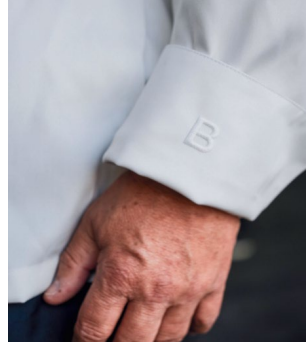


PENANG GOVERNOR'S CHALLENGE AWARD



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Message from Chef Andy Cuthbert



Chef Andy Cuthbert

President, WORLDCHEFS

It is with great excitement that I write to you today about the Battle of the chefs being held once again. First started back in 1988 this competition is an example of the passion and drive our member association The Penang chefs. This competition has grown over the years and is a well-respected event not only in Penang but throughout the country and in Worldchefs.

I wish all competitors success on the stove and thank President Audee for his continued passion to drive his team forward with such great competitions. It is so important for our member associations to give this kind of opportunity to their chefs and I thank Penang chefs for doing so.

This competition doesn't only bring the chefs together but the industry as a whole and the Food and beverage competitions are such an important part of future competitions also. The use of beverages and then coupled with modern cuisines and the heritage cuisines of Malaysia really do bring a well rounded and inclusive event to Penang.

Wishing all the competitors the very best of luck and thank you to Penang chefs and the organizers for putting on this great event once again.

Message from Chef Dr Rick Stephen AM



Chef Dr Rick Stephen AM

Vice President, Worldchefs
Chief Judge, BATTLE OF THE CHEFS 2026

Welcome, for Battle of the Chefs 2026 – 20th Edition

As the Vice President of Worldchefs, it is with great pride and excitement that we welcome chefs from across Malaysia, Asia, and around the world to **Battle of the Chefs 2026 in Penang** – a milestone year marking the **20th edition** of this iconic culinary competition.

For many of us, this event is more than a contest. It is a community, a proving ground, and a celebration of the craft we love. My own journey with Battle of the Chefs began at the **12th edition in 2009**, and returning now to witness its evolution into a world- class platform is both inspiring and deeply meaningful. What started as a vibrant regional showcase has grown into a respected international arena where skill, passion, and creativity take centre stage.

This year's anniversary edition honours two decades of culinary excellence, mentorship, and camaraderie. Whether you are a seasoned competitor or stepping into the arena for the first time, you are part of a legacy built by thousands of chefs who have sharpened their skills, pushed boundaries, and lifted one another higher.

As you prepare to compete, learn, and connect, we invite you to embrace the spirit that has defined Battle of the Chefs which started in 1988 – some 38 years ago! **Professionalism, respect, innovation, and the relentless pursuit of excellence.**

The Challenge lies in the skills of the competitors for the **Battle**, as they need to showcase their talents to a panel of **Worldchefs' International judges**, the **'live kitchen'** has many classes for you to choose from and the pastry boys are in heaven with what they need to produce, we have the talented confectionary, and who can forget the knife skills of the vegetable and fruit carvers. All this under a great team of volunteers, ensuring you have the best opportunity to showcase your skills.

As it is my honour to be the Chief Judge for the event, I look forward to working with all the jury members, both international and local, along with the people behind the scenes, but what is more important for me, is witnessing the passion and the skills of the competitors and having the opportunity to say 'Hello' to everyone. I have a close affiliation with Penang, which was one of the first places I visited when I became the Continental Director of Asia, to me it is the **Pearl of Asia** and the hospitality is second to none!

I will see everyone in Penang 21st – 24th October 2026, we will celebrate **International Chefs Day** and the challenges with the **Battle of the Chefs** as a united family!

Happy Cooking !

Message from Chef Willment Leong



Chef Willment Leong

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

It is with immense pride and great pleasure that I welcome you to the 20th Battle of the Chefs (BOTC 2026). I would like to extend my heartfelt congratulations to the Penang Chefs Association for organizing this landmark event, which will be held from 21st to 24th October 2026 at the Setia SPICE Convention Centre in Penang Malaysia.

Celebrating a rich legacy that began in 1988, BOTC has grown from a local gathering of 60 talented chefs into a premier international culinary platform. This anniversary edition honors that tradition of excellence while looking firmly to the future of global gastronomy.

On behalf of Worldchefs, I would formally invite chefs, pastry artisans, and culinary professionals at every stage of their career to join this distinguished gathering. BOTC 2026 is designed as a catalyst for growth—a place to hone your craft, forge invaluable connections, and draw inspiration from the finest minds in the industry.

The core mission of this year's event is to elevate culinary artistry by showcasing pioneering techniques, expanding the creative use of ingredients, and strengthening the bonds within our global community. We aim to foster cross-border collaboration and drive meaningful progress across the entire food sector.

Together, let us celebrate the skill, passion, and innovation that define our profession. We urge all stakeholders to unite in this endeavor, making BOTC 2026 a powerful engine for collective advancement.

Welcome, and may this competition inspire excellence, friendship, and a shared vision for the future of food. We are honored to have you with us.

Message from Chef Audee Cheah DJN PKT PJK



Chef Audee Cheah DJN PKT PJK
President, Penang Chefs Association
Organizing Chairman, Battle of the Chefs 2026
WorldChefs International Judge

Welcome to the 20th Edition of Battle of the Chefs 2026

It is with immense pride, honour, and heartfelt excitement that I warmly welcome each and every one of you to the 20th Edition of Battle of the Chefs 2026.

This edition represents a truly historic milestone. Since its inception in 1988, Battle of the Chefs has stood as a symbol of passion, perseverance, creativity, and culinary excellence. What began as a visionary initiative has, over the decades, evolved into one of the region's most respected and prestigious culinary competitions.

For nearly four decades, Battle of the Chefs has served as more than just a competition. It has been a platform that nurtures young talents, elevates professional standards, encourages innovation, and strengthens the bonds within the culinary community. Many chefs have taken their first competitive steps here, many careers have been shaped, and countless success stories have been written on this very stage. Today, you proudly become part of that continuing legacy.

We are honoured to host this landmark edition at the prestigious SPICE Arena, Penang, a venue that truly reflects the scale, stature, and ambition of this historic event. With its expansive exhibition halls and world-class facilities, the arena provides a grand stage worthy of the largest Battle of the Chefs ever organised. Battle of the Chefs 2026 promises to be our most spectacular edition yet. With more than 2,000 competitors expected and over 100 world-class certified judges from across the globe, this will be the biggest Battle of the Chefs in our history.

This milestone edition also features more than 90 competition classes across both the Greenhorn and MasterChef categories, offering exceptional opportunities for chefs at every stage of their professional journey. Most importantly, Battle of the Chefs 2026 stands proudly as a Worldchefs-endorsed continental-level competition. This recognition reflects the credibility, professionalism, and international standards upheld by the event. Competing here means measuring your skills against globally recognised benchmarks and being evaluated by distinguished culinary experts of the highest calibre.

As we celebrate this 20th Edition, we also elevate the experience. The platform is larger, the exposure is greater, and the prize money is higher than ever before. Beyond awards, this competition represents growth, learning, inspiration, and professional advancement. Battle of the Chefs has always symbolised more than medals and trophies. It embodies passion, discipline, creativity, resilience, and the relentless pursuit of excellence. Whether you are stepping into this arena for the first time or returning to challenge yourself once again, your presence here already reflects your dedication to your craft.

This edition honours our past, celebrates the present, and shapes the future of the culinary profession. Years from now, Battle of the Chefs 2026 will be remembered as a defining landmark – the grand milestone edition where history, talent, and global excellence converged. And each of you will proudly be part of that story. On behalf of the Penang Chefs Association, I extend my sincere gratitude for your participation, your passion, and your belief in this prestigious event. We are honoured to have you with us and we look forward to witnessing your creativity, skill, and excellence.

I wish you an inspiring, rewarding, and truly unforgettable experience.

Welcome to Battle of the Chefs 2026.
Welcome to the milestone edition.
Welcome to history in the making.



Battle Of The Chefs History Brief

Penang International Salon Gastronomique

The inaugural Battle of the Chefs took place in July 1988 at the Shangri-La Hotel, Penang, featuring 60 chefs, mostly from Penang's hotel industry. International & Local judges officiated the event, awarding 8 Gold, 26 Silver, and 16 Bronze medals across classic culinary display categories such as hot cooking, cold platters, and pastry artistry – marking the humble beginnings of a now world-class competition. By 1990, the competition expanded to 165 chefs at the Dome of KOMTAR, showcasing elevated culinary creativity and precision. Competitors earned 24 Gold, 32 Silver, and 43 Bronze medals, with emerging young chefs notably winning most of the golds – setting the stage for BOTC's role in developing Malaysia's next generation of culinary talent. The 3rd Battle of the Chefs (1991) grew to 198 participants, with 21 Gold, 55 Silver, and 58 Bronze medals awarded in both individual and team categories.

In June 1993, the 4th edition achieved a new level of recognition, receiving official endorsement from the World Association of Cooks Societies (WACS), the Penang State Government, and key industry associations. With this milestone, the event took on a new international identity – the Penang International Salon Gastronomique – aligning itself with global culinary standards. The 5th and 6th editions recorded a remarkable 278 chefs from across Asia, competing in diverse categories such as Artistic Pastry Showpiece, Cold Buffet Presentation, and Hot Kitchen Team Challenge.

The 7th edition, held at the Penang International Sports Arena (PISA), marked a turning point. It introduced SAJIAN '99, an F&B industry expo initiated by YB Dato' Kee Phaik Cheen, and for the first time featured the Live Hot Cooking Competition, where chefs showcased their skills under real-time pressure before an audience. That year, 15 Gold, 58 Silver, and 87 Bronze medals were awarded. The 8th and 9th editions saw over 500 entries, spanning both junior and professional categories, reinforcing Penang's reputation as a culinary training ground in the region.

In 2005, the 10th BOTC was hosted at Park Royal Resort, Batu Ferringhi, while the 11th edition (2007) at Bayview Beach Resort saw an overwhelming 800 competition entries. Categories expanded to include Modern Western Cuisine, Asian Delights, Petit Fours, and Vegetarian Hot Cooking, reflecting the evolving culinary trends of the time. The 12th Battle of the Chefs (2009) returned to PISA, occupying more than 10,000 square feet of competition space. Judges from multiple countries ensured international credibility, and new segments like Carving and Plated Desserts were introduced.

The 13th and 14th editions, held at the Straits Quay Convention Centre, incorporated hospitality-based contests in collaboration with the Malaysian Association of Hotels (MAH) Penang Chapter, including the Waiter's Race, Bed-Making Competition, Team Table Setting Challenge, Fruit Flambé Challenge, and Flair King & Mixology Competition – uniting culinary and service excellence under one platform. By 2014, BOTC received full Worldchefs Continental recognition, drawing over 1,500 entries at SPICE Arena. The event became one of Asia's largest culinary gatherings, featuring international teams, masterclasses, and live demonstrations by global chefs. The 17th edition (2018), held at SPICE Arena, welcomed 1,300 chefs (70% local, 30% international) from 18 countries, including Singapore, Thailand, Indonesia, Taiwan, Korea, China, Cambodia, Maldives, Philippines, and Myanmar. With 60 Worldchefs-approved judges, the competition featured 35 categories – from Hot Cooking Challenge and Nyonya Cuisine to Pastry Showpieces and Live Team Cook-Offs. The event also featured top culinary exhibitors such as Nestlé (MAGGI), Bestari, Lucky Frozen, Rational, California Raisins, and Norwegian Salmon Board.

After a brief hiatus during the pandemic, the 18th Battle of the Chefs (2022) made a triumphant return at Gurney Paragon Mall, Penang. Endorsed by Worldchefs, the event brought together over 600 chefs competing in 40 categories, including Plant-Based Cuisine, Sustainable Seafood, and Culinary Artistry in Pastry. The 2022 edition placed strong emphasis on sustainability, creativity, and innovation, introducing special awards such as Best Green Chef, Best Junior Team, and Outstanding Culinary Presentation. The event's successful staging in the heart of Penang's premier lifestyle destination marked a powerful revival of Malaysia's post-pandemic culinary scene and reaffirmed BOTC's status as a benchmark for culinary excellence and professional growth.

The 19th Battle of the Chefs (2024), held from 27–29 June 2024 at SPICE Arena, reached new heights with over 1,100 participants and 1,300 competition entries. Judged by 84 Worldchefs-certified international judges and 53 aspiring local judges, it introduced new competition categories such as Plant-Forward Cuisine, Asian Heritage Dish Revival, and Modern Street Food Innovations. Special awards included Most Outstanding Pastry Chef, Best National Team, and Worldchefs Young Chefs Award. The 2024 edition also featured live culinary showcases, chef mentorship sessions, and a sustainability pavilion – highlighting Penang's leadership in Asia's culinary future.

From its modest start in 1988, the Battle of the Chefs has grown into a prestigious international culinary championship, celebrating talent, innovation, sustainability, and camaraderie – proudly hosted in Penang, Malaysia, the heart of Asian gastronomy.



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	PISA (Penang International Sports Arena)
7	1999		Chef Ong Kean Wah	
8	2001		Chef Ong Hai Leong	
9	2003		Chef Eric Cheng PJK	Park Royal Hotel, Batu Ferringhi
10	2005		Chef Andy Oh PJK	
11	2007		Chef Audee Cheah PKT PJK	
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	2013		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	
18	2022		Chef Billy Lee PJK PJM	Gurney Paragon Mall
19	2024		Chef Eric Long Shih Yeong	Setia SPICE Arena
20	2026		Chef Audee Cheah DJN PKT PJK	Setia SPICE Arena

Battle of The Chefs 2024 Grand Trophies Awarded

PENANG GOVERNOR'S CHALLENGE TROPHY

- SAIGON PROFESSIONAL CHEF'S GUILD

MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

- Khairul Ashikhin BT Abdullah Suhami [KOLEJ KOMUNITI CHENDEROH PERAK]

MOST OUTSTANDING MASTER CHEF ARTIST AWARD

- Le Quang Dat [SAIGON PROFESSIONAL CHEF'S GUILD]

MOST OUTSTANDING MASTER CHEF PATISSIER AWARD

- Nguyen Gia Bao Khanh [SAIGON PROFESSIONAL CHEF'S GUILD]

OVERALL BEST GREENHORN TEAM AWARD

- TAIWAN CHEFS ASSOCIATION

MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

- Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]



BOTC 2024 SPONSORED CLASSES AWARDED



MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE (GREENHORN)

- Lai Yvonne, Lee Zee Ying [GCCA ACADEMY SDN BHD]

MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE (MASTER)

- Lim Hui Ying, Tan Xze Teing [VELFORD ACADEMY SDN BHD]

MOST OUTSTANDING GREENHORN MEATXPERT BEEF MAIN COURSE

- Hung, Yi-Hsuan [TAIWAN CHEFS ASSOCIATION]

MOST OUTSTANDING MASTER CHEF MEATXPERT BEEF MAIN COURSE

- Sim Wei Hong [SINGAPORE CHEFS ASSOCIATION]

TOFFI HOT FRESH PASTA DISH CHALLENGE

- CHAMPION : Liu Dong Yi [JINWEN UNIVERSITY OF SCIENCE AND TECHNOLOGY]
- 1st RUNNER UP : Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]
- 2nd RUNNER UP : Liu Zhi Chen [KAINAN UNIVERSITY DEPARTMENT OF TOURISM & HOSPITALITY MANAGEMENT]

TOFFI FRENCH OMELETTE CHALLENGE

- CHAMPION : Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]
- 1st RUNNER UP : Muhammad Ariff Aiman Bin Razak
- 2nd RUNNER UP : Wu, Sung-Hsiu [TAIPEI CITY UNIVERSITY OF SCIENCE & TECHNOLOGY]



MOST OUTSTANDING MAGGI MODERN WESTERN CUISINE (GREENHORN)

- Felicia Dharmadi, Hung, Yi-Hsuan
[TAIWAN CHEFS ASSOCIATION]

MOST OUTSTANDING MAGGI IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP

- Tran Chi Lanh, Nguyen Chanh Than, Tran Quang Thinh Pham Vu Nguyen, Nguyen Tuan Quyet, Doi Thi Ngoc Diep
[SAIGON PROFESSIONAL CHEF'S GUILD]

THE MOST OUTSTANDING HARVEST GOURMET PLANT BASE MAIN COURSE

- Lai Ven Shunn

THE MOST OUTSTANDING HARVEST GOURMET PLANT BASE MAIN COURSE

- Ong Ker Sian, Yeoh Heng Ting
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

MOST OUTSTANDING GHEE HIANG CHINESE NANYANG HERITAGE CUISINE CHALLENGE TROPHY

- David Wong, Gan Kar Wai
[W KUALA LUMPUR]

US POTATOES CULINARY COLLEGE COOKING CHALLENGE

Team :

- CHAMPION : Loo Ee Hui, Janice Tan Yuen Jia
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 1st RUNNER UP : Kai-yu-hsieh, Liu Min-che
[NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM]
- 2nd RUNNER UP : Hewett Liew Hong Jun, Mohamad Sharizal Voo Jen Koh
[INTI INTERNATIONAL COLLEGE SUBANG JAYA]

Manager :

- CHAMPION : Bibiana Choo Khy Shwen
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 1st RUNNER UP : Chao Wan Chen
[NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM]
- 2nd RUNNER UP : Darren Ngui Sui San
[INTI INTERNATIONAL COLLEGE SUBANG JAYA]

MOST OUTSTANDING LESAFFRE BREAD CREATION AWARD

- Lai Pei Ting [CHEF SIEW CAKE ART & CULINARY]

MALAYSIA NYONYA HERITAGE CUISINE AWARD

- CHAMPION : Tan Siew Choo, Tan Ai Li
- 1st RUNNER UP : Khairul Ashikhin Bt Abdullah Suhami, Muhamad Fikri Bin Kamaruzaman
[KOLEJ KOMUNITI CHENDEROH PERAK]
- 2nd RUNNER UP : Loo Ee Hui, Bibiana Choo Khy Shwen
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

THE MOST OUTSTANDING CONVOTHERM ROASTED DUCK AWARD

- Shoo Cih Heng

THE MOST OUTSTANDING CONVOTHERM ROASTED CHICKEN AWARD

- Mohamad Shahrir Haron

THE MOST OUTSTANDING CONVOTHERM SET DINNER CHALLENGE AWARD

- Khairul Ashikhin Bt Abdullah Suhami, Muhamad Fikri Bin Kamaruzaman
[KOLEJ KOMUNITI CHENDEROH PERAK]



THE MOST OUTSTANDING MERRYCHEF MAIN COURSE - Fish or Seafood AWARD

- Travis Eng Jing Xuan [UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

THE MOST OUTSTANDING MERRYCHEF MAIN COURSE - Duck AWARD

- Tan Ming Chin

MOST OUTSTANDING CHEF OTTO WEIBEL TROPHY – LIVE COOKING AWARD

- CHAMPION : Tan Gim Leong, Chng Boon Lim, Lim You Sern, Ooi Hang Xing, Tan Hwau Min [FUHOUSE RESTAURANT]
- 1st RUNNER UP : Khairul Ashikhin Bt Abdullah Suhami, Muhamad Nazihan Bin Jamaludin, Muhamad Nabil Hadzrin Bin Hassanudin, Norkamarul Arifin Bin Kamarudin, Nur Zamahuri Ramly [KOLEJ KOMUNITI CHENDEROH PERAK]
- 2nd RUNNER UP : Dennis Jay Aves Uy, Jhon Paul Dela Pena Lara, Lucionalbert Reyes, Gomez Mark Genesis Mendoza, Rebucas Ralfhston Chester Cultura [HALZAN]

MOST OUTSTANDING PACIFIC WEST INTERNATIONAL MODERN CUISINE CHALLENGE TROPHY

- CHAMPION : Desmond Seow Jian Yao [HOMPTON HOTEL BY THE BEACH]
- 1st RUNNER UP : Brandon Kum Zhan Hoong [UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 2nd RUNNER UP : Darren Ngui [INTI INTERNATIONAL COLLEGE SUBANG JAYA]

THE MOST OUTSTANDING MODERN RAMEN MAIN COURSE CREATION FREESTYLE AWARD

- CHAMPION : Low Sin Yee [CARBON KL]
- 1st RUNNER UP : Chen, Hung-Yuan [TAIWAN CHES ASSOCIATION]
- 2nd RUNNER UP : Hans Lim Yi Han [RESORT WORLD GENTING]





Battle Of The Chefs 2024 Medal Standings

RANKING	ORGANIZATION	GOLD	SILVER	BRONZE	DIPLOMA
1	TAIWAN CHEFS ASSOCIATION	16	30	29	17
2	SAIGON PROFESSIONAL CHEF'S GUILD	12	29	27	0
3	VELFORD ACADEMY SDN BHD	12	5	3	0
4	KOLEJ KOMUNITI CHENDEROH PERAK	10	6	16	1
5	SINGAPORE CHEFS ASSOCIATION	10	4	2	0
6	GCCA ACADEMY SDN BHD	8	12	19	12
7	MALAYSIAN INDIAN CHEFS ASSOCIATION	6	2	7	1
8	FUHOUSE RESTAURANT	5	0	2	0
9	HALZAN	5	0	1	0
10	WORLD CULINARY ARTS BAKERY	5	6	2	2
11	UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE	4	10	4	2
12	NKUHT RESTAURANT BRAVO	3	5	4	0
13	TAIPEI CITY UNIVERSITY OF SCIENCE & TECHNOLOGY	3	4	2	1
14	ASSOCIATION OF CULINARY PROFESSIONALS INDONESIA	2	2	8	0
15	BORNEO CONVENTION CENTRE KUCHING	2	0	1	1
16	KOLEJ KOMUNITI LEDANG JOHOR	2	0	7	2
17	CHEF SIEW CAKE ART & CULINARY	2	3	8	5
18	KAINAN UNIVERSITY DEPARTMENT OF TOURISM & HOSPITALITY MANAGEMENT	2	4	0	0
19	IMPIANA PLC BANGI	2	0	1	0
20	YP ADVANCED SKILLS	2	1	6	6

Battle Of The Chefs 2024 Awarded Medals (BY ENTRIES)

	2018	2022	2024
Gold with Distinction	0	0	2
Gold	88	56	108
Silver	204	114	214
Bronze	268	249	410
Diploma	372	251	178

Greenhorn Chefs Challenge (Junior)

Open to **STUDENTS** from **Training Institutes of Higher Learning & University** who are above **16 years old & below 22 years old** by 21st October 2026. 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. You have to show your student ID or letter from your school before entering the competition area, failure to do so competitors will be disqualified.

GREENHORN CHEFS CHALLENGE (Junior)						
CATEGORY	CLASS	CLASS TITLE	ENTRY FEES (RM)			
			Early Bird	Normal	OMG!	
DISPLAY	PÂTISSERIE	GH01	MODERN STYLISH WEDDING CAKE	200	300	400
		GH02	CONFECTIONARY	200	300	400
		GH03	PLATED DESSERT - (Asian / Continental)	200	300	400
	PLATED FOOD	GH04	AMUSE BOUCHE	200	300	400
		GH05	PLATED DISHES - APPETIZERS	200	300	400
		GH06	PLATED DISHES - THREE COURSE WESTERN SET	200	300	400
	ARTISTIC	GH07	FRUIT & VEGETABLE CARVING - Theme: Halloween Festival	200	300	400
PRACTICAL (LIVE)	ARTISTIC (Individual / Team)	GH08	INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE	300	400	500
		GH09	TEAM FRUIT & VEGETABLE CARVING (FREESTYLE) - Team of 2 Chefs	550	650	750
	PÂTISSERIE (Individual)	GH10	PLANTA TROPICAL FRUIT CAKE	300	400	500
		GH11	CREATIVE CHOUX À LA CRÈME BY BLUE BAND FLORA	300	400	500
	PÂTISSERIE (Team)	GH12	RICH'S DRESS A 2 TIER CAKE - Team of 2 chefs	550	650	750
		GH13	SWEET SENSATION - Team of 2 Chefs	550	650	750
		GH14	PETIT GÂTEAUX - Team of 2 Chefs	550	650	750
	HOT COOKING (Individual)	GH15	MAIN COURSE I - Chicken	300	400	500
		GH16	MAIN COURSE II - Beef	300	400	500
		GH17	MAIN COURSE III - Lamb	300	400	500
		GH18	MAIN COURSE IV - Seabass	300	400	500
		GH19	MAIN COURSE V - Duck	300	400	500
		GH20	MAIN COURSE VI - Vegetarian (Meatless Lacto Ovo)	300	400	500
		GH21	TOFFI HOT FRESH PASTA DISH CHALLENGE - Freestyle	300	400	500
		GH22	HOT PASTA DISH CHALLENGE - Freestyle	300	400	500
		GH23	BREAKFAST - TOFFI FRENCH OMELETTE	300	400	500
		GH24	BREAKFAST - Promex EGGS BENEDICT	300	400	500
		GH25	BREAKFAST - BIG BREAKFAST PLATTER	300	400	500
GH26		POTATOES USA BACK TO BASIC CHALLENGE	300	400	500	
HOT COOKING (Team)	GH27	MODERN WESTERN CUISINE - Team of 2 Chefs	550	650	750	
	GH28	MODERN ASIAN CUISINE - Team of 2 Chefs	550	650	750	



ONLINE Registration Date
Early Birds Price : Open till **15th Aug 2026**
Normal Price : **16th Aug till 15th Sept 2026**
OMG! I forgot to register : **16th Sept till 20th Sept 2026**



Participants can go online for registration, please follow our update on website www.asiaculinarychallenge.com
 Click on **Battle of the Chefs 2026**

Notes:

1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.



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.

* **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 3,000.00** will be presented to the association, organization or institution, which send a minimum of FIVE (5) competitors participating in at least FIVE (5) different classes in the below FOUR (4) categories. A minimum of ONE (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 FOUR (4) categories.

The Team must accumulate the minimum of **AT LEAST TWO (2)** Gold Medals from: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14		Artistic	: Class GH07 - GH09
	Plated Food	: Class GH04 - GH06		Practical (Live) Hot Cooking	: Class GH15 - GH28

OVERALL OUTSTANDING GREENHORN CHEF AWARD

Comes with a cash reward of **RM 1,800.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her "**BEST**" FOUR (4) classes in the following FOUR (4) out of FOUR (4) categories: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14		Artistic	: Class GH07 - GH09
	Plated Food	: Class GH04 - GH06		Practical (Live) Hot Cooking	: Class GH15 - GH28

THE MOST OUTSTANDING GREENHORN PATISSIER CHEF AWARD

Comes with a cash reward of **RM 1,400.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her "**BEST**" THREE (3) classes in the following categories: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14
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THE MOST OUTSTANDING GREENHORN ARTISTIC CHEF AWARD

Comes with a cash reward of **RM 1,000.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her "**BEST**" TWO (2) classes in the following categories: -

	Artistic	: Class GH07 - GH09
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THE MOST OUTSTANDING GREENHORN LIVE COOKING CHEF AWARD

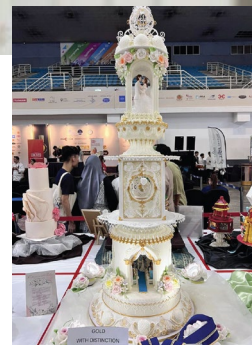
Comes with a cash reward of **RM 1,400.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her "**BEST**" THREE (3) classes, in the following:

	Practical (Live) Hot Cooking	: Class GH15 - GH28
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PÂTISSERIE – DISPLAY

Class GH01 : MODERN STYLISH WEDDING CAKE

- Cake must have a minimum of **THREE (3) tiers** not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm**,
- All tiers to incorporate a wedding design,
- Edible colouring is allowed,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.



-  **NOTE:** - **WEDDING CAKE** must stay on display table until the end of the event on 24th October 2026.
- The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

Class GH02 : CONFECTIONARY





To display one 25 cm CAKE of the competitor's own choice with a theme, plus THREE (3) different types of French pastries (2 pieces each with 60-80gm).

- **EVERYTHING** must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Judges will cut and inspect the display, when necessary,
- Recipes are **NOT** required. Menus & Name of Dishes **ARE** required,
- Showpieces should enhance the cake presentation (not exceed 30cm height) and will be judged.

Class GH03 : 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.

- Table space allotted: **90 cm x 90 cm**,
- Show pieces are allowed but will not be judged,
- Recipes are **NOT** required. Menus & Name of Dishes **ARE** required,
- All ingredients used must be edible. Judges **WILL** cut and inspect the dessert.

JUDGING CRITERIA – Class GH01 - GH03		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	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
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10

PLATED FOOD – DISPLAY

Class GH04 : AMUSE BOUCHE

To display a bite-sized pieces (8-14gm each) assortment consisting of FOUR (4) variety of Amuse Bouche.

- Only **TWO (2)** pieces per Amuse Bouche need to be display,
 - ❖ 2 Pieces – Meat – Lamb, Beef or Game
 - ❖ 2 Pieces – Poultry – Chicken or Duck
 - ❖ 2 Pieces – Seafood
 - ❖ 2 Pieces – Vegetables
- All items **MUST** be edible,
- Table space allotted: **90 cm x 90 cm**,
- 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,
- Aspic should glaze all items with the exception of crisps or baked dough.

Class GH05 : **PLATED DISHES - APPETIZERS**





To display FOUR (4) different appetizers – TWO (2) cold & TWO (2) hot to be prepared in advance and then displayed cold. Each plate for ONE (1) person.

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

Class GH06 : **PLATED DISHES - THREE COURSE WESTERN SET**

To display a THREE (3) courses western set to be prepared in advance and then displayed cold.

- Table space allotted: **90 cm x 90 cm,**
- Recipes are **NOT** required. Menus & Name of Dishes **ARE** required,
- Dishes must be presented individually with appropriate starches and garnishes,
- The set must consist of **ONE (1)** cold appetizer, **ONE (1)** hot main course & **ONE (1)** dessert.

JUDGING CRITERIA – Class GH04 - GH06		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 Composition Attention to details, Finished appearance, Proportion & Symmetry.		0 - 30
 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
 Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.		0 - 10

ARTISTIC – DISPLAY

Class GH07 : **FRUIT & VEGETABLE CARVING – Theme: Halloween Festival**

To display a set of Fruit and Vegetable carving with a theme of **Halloween Festival**

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

ARTISTIC - PRACTICAL (LIVE)

Class GH08 : **INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE**

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **120 minutes (2 hours).**

- No adhesive glue is allowed,
- Display table allotted; **90 cm x 90 cm,**
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, CARROT & YAM,**
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,









Class GH09 : TEAM FRUIT & VEGETABLE CARVING - Team of 2 Chefs

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **180 Minutes (3 hours)**.

- **No adhesive glue is allowed,**
- **Individual Display - 90 cm x 90 cm,**
- **Working Table allotted; 90 cm x 90 cm,**
- Supports can be used but must not be exposed,
- 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,
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, PAPAYA, PUMPKIN, CARROT & YAM.**

JUDGING CRITERIA – Class GH07 - GH09		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	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
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.	0 - 10



PATISSERIE (INDIVIDUAL) - PRACTICAL (LIVE)

Class GH10 : PLANTA TROPICAL FRUIT CAKE

To prepare and present **ONE (1) Cake** by using **Flora Food Group products** within **60 minutes (1 Hour)**.

- All ingredients must be edible,
- Dimension size minimum 12 cm and height cannot exceed 30 cm,
- All cake must be made during competition period, Flora Food Group products are provided during competition,
- All Margarine, Ghee & Cream products used must be exclusively from Planta, Blue Band, Flora and Windmill Brand only,
- Participant **must use minimum TWO (2) types of below products** stated below,
 - Planta Multi-Purpose Margarine
 - Planta Nutri-Buttery (Butter Blend)
 - Windmill Gheeblend
 - Blue Band Cream / Flora Cream (Plant-based)
- All Ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen. Type of Sponsor's Product used **MUST** be highlighted in the recipe.



PLANTA is a popular margarine brand widely used in Southeast Asia, especially in Malaysia, for cooking, baking, and frying. Known for its rich buttery aroma and smooth texture, PLANTA is favored by home cooks, bakeries, and food service operators. It provides consistent performance at high heat, enhances flavor, and offers a cost-effective alternative to butter while maintaining good mouthfeel and aroma, making it a trusted choice in professional and household kitchens.

THE MOST OUTSTANDING PLANTA TROPICAL FRUIT CAKE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH10**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificate





Class GH11 : CREATIVE CHOUX À LA CRÈME by BLUE BAND FLORA

To prepare and present live for TWO (2) sets of SIX (6) pieces creative & innovative Choux à la crème (cream puffs) using **Blue Band Cream / Flora Cream (Plant-based)** as the main filling component within **90 minutes (1 hour 30 minutes)**. Minimally to use **TWO (2) Flora Food Group product including Cream**.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Approximately size for each puff should be **5 CM**,
- All dough **AND** filling must be made during competition period,
- All Margarine, Ghee & Cream products used must be exclusively from Blue Band, Flora and Windmill Brand only,
- Participant **must use minimum TWO (2) types of below products** stated below,
 - Planta Multi-Purpose Margarine
 - Planta Nutri-Buttery (Butter Blend)
 - Windmill Gheeblend
 - Blue Band Cream / Flora Cream (Plant-based)
- Others ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen, and highlighted the brand using in the dish.










Blue Band Cream / Flora Cream (Plant-based) is a versatile whipping and cooking cream alternative designed for bakery, pastry, and food-service applications. Known for its excellent stability, it whips easily to a light, smooth texture that holds shape well even in warm climates, making it ideal for tropical environments like Southeast Asia. It delivers a creamy mouthfeel with a mild neutral taste, allowing chefs to customise flavour for cream fillings, toppings, desserts, and beverage foam.

THE MOST OUTSTANDING CREATIVE CHOUX À LA CRÈME AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH11**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificate

JUDGING CRITERIA – Class GH10 - GH11		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50



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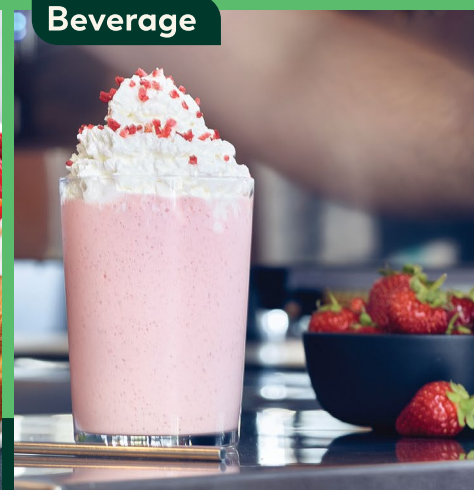
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PATISSERIE (TEAM) - PRACTICAL (LIVE)

Class GH12 : RICH'S DRESS A 2 TIER CAKE - Team of 2 Chefs



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





- **ONLY RICH'S GOLD LABEL** topping **PROVIDED** are allowed to be used as decorating ingredients,
- Edible colouring is allowed,
- There will be no chiller provided,
- **NO** fondant / icing / butter cream allowed,
- There are no height restrictions to the finished piece,
- Dummy cake can be in any shapes, (minimum 30cm ø diameter size)
- All ingredients, utensils, implements etc. are to be brought in by competitors,
- **ONLY RICH'S GOLD LABEL** topping **PROVIDED** are allowed to be used as decorating ingredients,
- Cream have to be whipped during competition. Cream will be provided by sponsor,
- The organizer will provide a table (90 cm x 180 cm) with TWO (2) chairs & ONE (1) power point (220V).

- NOTE:** - The completed cake is to be displayed until end of the event.
 - The Organizer will **dispose** all the uncollected exhibits **AFTER** given time over.

THE MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE

This award is presented to participant that accumulated the **highest** number of points in class **GH12**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificates

JUDGING CRITERIA – Class GH12		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 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
 Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.		0 - 30
 Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.		0 - 10





Class GH13 : SWEET SENSATION - Team of 2 Chefs

To prepare and present live, TWO (2) types of Modern Desserts, **EACH** type TWO (2) sets (1 set for tasting & 1 set for display) in **60 minutes (1 hour)**.








- Standard Recipes **ARE** required in kitchen,
- Sink & Chiller will be provided on sharing basis,
- All ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units Induction Stove & 1 power point (220V),
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.

Class GH14 : PETIT GÂTEAUX - Team of 2 Chefs

To prepare and present live, THREE (3) types of mini cake in TWO (2) sets within a period of **120 minutes (2 hours)**.

- The mini cake creations must consist of (choose 3 cakes from below)
 - ❖ 1 Cake – Fruits
 - ❖ 1 Cake – Asian Flavour
 - ❖ 1 Cake – Free Style
 - ❖ 1 Cake – Mousse Cake
 - ❖ 1 Cake – Jelly Type
 - ❖ 1 Cake – Cheese
- Standard Recipes **ARE** required in kitchen,
- **ONE (1)** set for tasting & **ONE (1)** set for display,
- Sink & Chiller will be provided on sharing basis,
- Cake size – **8 cm – 10 cm** ø Diameter Size Each Cake,
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units Induction Stove & 1 power point (220V).



JUDGING CRITERIA – Class GH13 - GH14		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50



HOT COOKING (INDIVIDUAL) – PRACTICAL

Class GH15 : MAIN COURSE I - Chicken

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class GH16 : MAIN COURSE II – Beef

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class GH17 : MAIN COURSE III - Lamb

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class GH18 : MAIN COURSE IV - Seabass

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class GH19 : MAIN COURSE V - Duck

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class GH20 : MAIN COURSE VI - Vegetarian (Meatless | Lacto Ovo)

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**. Preparation contains a balanced meal that is nutritious, contemporary and **CAN** be **Meatless or Lacto Ovo** that contains dairy and egg.

- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.





Class GH21 : TOFFI HOT FRESH PASTA DISH CHALLENGE - Freestyle

- * **Limited to 50** participants only,
- * **Maximum of 3** participants allowed from each Training Institutes of Higher Learning & University,
- ** **Each** participant will be **given** a 22cm **TOFFI** stainless steel pan **worth RM82** and apron to be use during the competition.

To prepare and present **FREESTYLE of Fresh Pasta** Main Course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Recipes, Menus & Name of Dishes **ARE** required,
- **Commercial or ready-made Pasta are not allowed,**
- Fresh pasta must be made on the spot. Dough can be prepared,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes,
- All ingredient, utensils, implements, glasses etc. are to be brought in by competitors.

TOFFI Stainless Steel Frying Pan is a tri-ply stainless steel construction with a sandwich-style bottom (layers of SUS443 / aluminium core / SUS430) for fast, even heat distribution, making it suitable for induction, gas, electric and radiant cooktops. It is designed for heavy-duty use in both professional and home kitchens, is oven-safe up to around 260 °C, and dishwasher friendly for easy cleaning. With its polished stainless finish and ergonomic handle, TOFFI positions this pan as a durable, chefgrade tool built to last.



THE MOST OUTSTANDING TOFFI HOT FRESH PASTA DISH CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH21**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class GH22 : HOT PASTA DISH CHALLENGE - Freestyle

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

- **Fresh Pasta are not allowed,**
- Commercial or ready-made Pasta are allowed,
- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes,
- All ingredient, utensils, implements, glasses etc. are to be brought in by competitors.

BREAKFAST HOT COOKING (INDIVIDUAL) – PRACTICAL

Class GH23 : BREAKFAST - TOFFI FRENCH OMELETTE

- * **Limited to 50** participants only,
- * **Maximum of 3** participants allowed from each Training Institutes of Higher Learning & University,
- * **Each** participant will be **given** a 18cm **TOFFI** non-stick pan **worth RM75** and apron to be use during the competition.

To prepare and present **FRENCH OMELETTE** dish within a period of **20 minutes**.

- Recipes **ARE** required,
- Each Plate with 2 - 3 Chicken Eggs,
- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes,



This 18 cm pan from **TOFFI** features a tri-ply stainless steel construction (SUS443 outer layer / aluminium core / SUS430 magnetic base) combined with a non-stick surface, delivering both durability and easy food release.



THE MOST OUTSTANDING TOFFI FRENCH OMELETTE CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH23**.

- Award – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



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Class GH24 : BREAKFAST - Promex EGGS BENEDICT

To prepare and present TWO (2) **EGGS BENEDICT** with Sides & condiments within a period of **45 Minutes**.

- Recipes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Participant **REQUIRED** to use the choices of Promex Salted or Unsalted Butter for Hollandaise and products will be provided.
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.



THE MOST OUTSTANDING BREAKFAST - Promex EGGS BENEDICT CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH24**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class GH25 : BREAKFAST - BIG BREAKFAST PLATTER

To prepare and present **BIG BREAKFAST PLATTER** dish within a period of **60 minutes (1 hour)**.

Dish **ARE** required to consist of

- **ONE (1)** egg dish, **ONE (1)** vegetable, **ONE (1)** protein dish, (Choices of Poultry, Meat or Seafood) and choices of condiments.
- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.



Class GH26 : POTATOES USA BACK TO BASIC CHALLENGE

To prepare and present TWO (2) sets of **POTATOES USA** Centric Dishes within a period of **60 minutes (1 hour) USING** russet potatoes for 1 person portion.

- Choices of **THREE (3)** dishes **ONLY**,

<ul style="list-style-type: none"> ❖ Mash Potatoes ❖ Crispy Potatoes Chips ❖ Rosti Potatoes ❖ Potato Gratin Dauphinois 	<ul style="list-style-type: none"> ❖ Hand Cut Fries ❖ Loaded Spud ❖ Duchess Potatoes
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- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- **ALL** ingredients **MUST** be edible,
- **ALL** dishes must be accompanied with appropriate condiments,
- **FRESH** U.S. russet potatoes are also permitted. Can be peel but not portions,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors,
- Standard recipes **ARE** required in kitchen. Type of product used **MUST** be highlighted in the recipe.

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THE MOST OUTSTANDING POTATOES USA BACK TO BASIC CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH26**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificate



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HOT COOKING (TEAM) – PRACTICAL

Class GH27 : MODERN WESTERN CUISINE - Team of 2 Chefs








To prepare and present TWO (2) sets of **MODERN WESTERN CUISINES** for TWO (2) persons within a period of **60 minutes (1 hour)**.

- Consist of
 - ❖ **ONE (1)** hot appetizer,
 - ❖ **ONE (1)** western main course (any protein).
- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** set for judging & **ONE (1)** set for display,
- Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes.

Class GH28 : MODERN ASIAN CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets of **MODERN ASIAN CUISINES** for TWO (2) persons within a period of **60 minutes (1 hour)**.

- Consist of
 - ❖ **ONE (1)** hot appetizer,
 - ❖ **ONE (1)** asian main course (any protein).
- Recipes, Menus & Name of Dishes **ARE** required,
- **ONE (1)** set for judging & **ONE (1)** set for display,
- Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes.

JUDGING CRITERIA – Class GH15 - GH28		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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 techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50

Recipes ARE required in kitchen • Competitors to bring own plates & kitchen utensil.

Judges will taste your exhibits on flavours, textures and presentations.

(Pre-slicing vegetables and basic sauce/stock are allowed – refer to page 67)

Master Chefs Challenge

This category is **OPEN** to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering aged **16 years old & above** by 21st October 2026. 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	OMG!	
DISPLAY	PÂTISSERIE	M01	MODERN STYLISH WEDDING CAKE	200	300	400
		M02	MODERN 2 TIER BIRTHDAY CAKE	200	300	400
		M03	PASTRY ART SHOWPIECE I - CHOCOLATE WORKS	200	300	400
		M04	PASTRY ART SHOWPIECE II - SUGAR WORKS	200	300	400
		M05	PASTRY ART SHOWPIECE III - CONFECTIONARY	200	300	400
		M06	PETITS FOURS OR PRALINES	200	300	400
		M07	PLATED DESSERT - (Asian / Continental)	200	300	400
		M08	LESAFFRE BREAD CREATION	200	300	400
		M09	THE INNOVATIVE OF COOKIES	200	300	400
		M10	MOONCAKE FESTIVAL	200	300	400
	PLATED FOOD	M11	PLATED APPETIZERS	200	300	400
		M12	PLATED DISHES - MAIN COURSE	200	300	400
		M13	AMUSE BOUCHE	200	300	400
	ARTISTIC	M14	SHOWPIECE - BUTTER SCULPTURE	200	300	400
		M15	FRUIT & VEGETABLE CARVING - Theme: A BUG'S LIFE	200	300	400
PRACTICAL (LIVE)	ARTISTIC (Individual / Team)	M16	INDIVIDUAL FRUIT & VEGETABLE CARVING	300	400	500
		M17	TEAM FRUIT & VEGETABLE CARVING - Team of 2 chefs	550	650	750
	PÂTISSERIE (Individual)	M18	MERRYLADY EAST MEET WEST SWISS ROLL	300	400	500
		M19	ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES	300	400	500
		M20	CHOCOLATE BON BON CREATION	300	400	500
	PÂTISSERIE (Team)	M21	SWEET SENSATION - Team of 2 Chefs	550	650	750
		M22	THE PERFECT BAKED OF LESAFFRE BREAD - Team of 2 chefs	550	650	750
		M23	RICH'S DRESS A 2 TIER CAKE - Team of 2 Chefs	550	650	750
		M24	HIGH TEA SET - Team of 2 Chefs	550	650	750
	INDIVIDUAL CHALLENGE	M25	TOFFI PENANG CHAR KOAY TEOW	300	400	500
		M26	PIZZA CHALLENGE	300	400	500
		M27	ROTI CANAI SHOWMANSHIP CHALLENGE	300	400	500
		M28	TEH TARIK SHOWMANSHIP CHALLENGE	300	400	500
	HOT COOKING (Individual)	M29	MAIN COURSE I - Chicken	300	400	500
		M30	MAIN COURSE II - Beef	300	400	500
		M31	MAIN COURSE III - Lamb	300	400	500
		M32	MAIN COURSE IV - Fish or Seafood	300	400	500
		M33	MAIN COURSE V - Duck	300	400	500
M34		MAIN COURSE VI - Vegetarian (Meatless Lacto Ovo)	300	400	500	
M35		READY TO EAT - Promex Cheese BAKED RICE or PASTA ASIAN STYLE with MERRYCHEF	300	400	500	
M36		HOT FRESH PASTA DISH CHALLENGE - Authentic Italian Taste	300	400	500	
M37		DE CECCO HOT PASTA DISH CHALLENGE	300	400	500	
M38		POTATOES USA CULINARY CHALLENGE	300	400	500	



MASTER CHEFS CHALLENGE

CATEGORY	CLASS	CLASS TITLE	ENTRY FEES (RM)			
			Early Bird	Normal	OMG!	
PRACTICAL (LIVE)	HOT COOKING (Individual)	M39	BURGER REVOLUTION	300	400	500
		M40	DAEBAK Ramensari Innovative Challenge by MAMEE Food Service	300	400	500
	HOT COOKING (Team)	M41	GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE - Team of 2 Chefs	550	650	750
		M42	MAGGI MODERN MALAYSIAN CUISINE - Team of 2 Chefs	550	650	750
		M43	MALAYSIA CHINESE NANYANG HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M44	MALAYSIA NYONYA HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M45	Adabi MALAYSIA INDIAN HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M46	ROYAL MALAY HERITAGE CUISINE by Adabi - Team of 3 Chefs	750	850	950
		M47	CONVOTHERM ROASTED DUCK in "ASIAN STYLE"	300	400	500
		M48	CONVOTHERM MODERN WELLINGTON CHALLENGE	300	400	500
		M49	CONVOTHERM CHRISTMAS ROAST PLATTER - Team of 2 Chefs	550	650	750
		M50	MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER	300	400	500
		M51	MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs	500	600	700
	HOT COOKING (Challenge)	M52	MAMEE WORLD CUISINE CHALLENGE - Team of 3 Chefs & 1 Helper	800	1,200	1,600
M53		CHEF OTTO WEIBEL TROPHY - RESTAURANT CHALLENGE - Team of 3 Chefs, 1 Kitchen Helper & 1 Waiter	1,000	1,500	2,000	



ONLINE Registration Date

Early Birds Price : Open till 15th Aug 2026

Normal Price : 16th Aug till 15th Sept 2026

OMG! I forgot to register : 16th Sept till 20th Sept 2026



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

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2026**

Notes:





1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.

Prizes, Awards & Certificates - MASTER CHEFS 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.

* **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

PENANG GOVERNOR'S CHALLENGE TROPHY

This Award comes with a cash reward of **RM 10,000.00** and will be presented to the hotel, association, organization or institution, which send a minimum of EIGHT (8) competitors participating in at least TEN (10) different classes in the below FIVE (5) categories. A minimum of ONE (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 FIVE (5) categories.

The Team must accumulate the minimum of **AT LEAST THREE (3) Gold Medals**: -

 Patisserie : Class M01 - M10, M18 - M24	 Plated Food : Class M11 - M13
 Artistic : Class M14 - M17	 Practical (Live) Hot Cooking : Class M25 - M51
 Master Challenge : Class M52, M53	

***HIGHEST** medal from each category will be selected from EIGHT (8) competitors of each team

OVERALL OUTSTANDING MASTER CHEF AWARD

Comes with a cash reward of **RM 3,000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least THREE (3) Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her "**BEST**" FIVE (5) classes in the following FIVE (5) out of FIVE (5) categories: -

 Patisserie : Class M01 - M10, M18 - M24	 Plated Food : Class M11 - M13
 Artistic : Class M14 - M17	 Practical (Live) Hot Cooking : Class M25 - M51
 Master Challenge : Class M52, M53	


THE MOST OUTSTANDING MASTER PATISSIER CHEF AWARD

Comes with a cash reward of **RM 1,500.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least TWO (2) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her "**BEST**" THREE (3) classes, in the following categories: -

 Patisserie : Class M01 - M10, M18 - M24

THE MOST OUTSTANDING MASTER ARTISTIC CHEF AWARD

Comes with a cash reward of **RM 1,000.00** 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**" THREE (3) classes, in the following categories: -

 Artistic : Class M14 - M17

THE MOST OUTSTANDING MASTER LIVE COOKING CHEF AWARD

Comes with a cash reward of **RM 2,000.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least TWO (2) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her "**BEST**" FIVE (5) classes in the following TWO (2) categories, a minimum of ONE (1) class have to be entered in **MASTER CHALLENGE** category: -

 Practical (Live) Hot Cooking : Class M25 - M51
 Master Challenge : Class M52, M53



PÂTISSERIE – DISPLAY

Class M01 : MODERN STYLISH WEDDING CAKE

- Cake must have a minimum of **THREE (3) tiers** not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm,**
- All tiers to incorporate a wedding design,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.

Class M02 : MODERN 2 TIER BIRTHDAY CAKE

- Cake must have a minimum of **TWO (2) tiers** not exceeding **100 cm** in height.
- Table space allotted: **90 cm x 90 cm,**
- All tiers to incorporate a birthday design,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.

Class M03 : PASTRY ART SHOWPIECE I - CHOCOLATE WORKS

To display a CHOCOLATE showpiece of competitor's own choice.

- No mould is allowed,
- There is no height restriction,
- Table space allotted: **90 cm x 90 cm,**
- All ingredients including filling must be edible,
- Use of frame or rod will be allowed, but should not be visible.



Class M04 : PASTRY ART SHOWPIECE II - SUGAR WORKS

To display a SUGAR showpiece of competitor's own choice.

- No mould is allowed,
- There is no height restriction,
- All ingredients must be edible,
- Table space allotted: **90 cm x 90 cm,**
- Use of frame or rod will be allowed, but should not be visible.



Class M05 : PASTRY ART SHOWPIECE III - CONFECTIONARY

To display one 25 cm cake of the competitor's own choice with a theme, plus THREE (3) different types of French pastries (2 pieces each with 60-80gm).

- **EVERYTHING** must be edible,
- Table space allotted: **90 cm x 90 cm,**
- Judges will cut and inspect the display, when necessary,
- Recipes are **NOT** required. Menus & Name of Dishes **ARE** required,
- Showpieces should enhance the cake presentation (not exceed 30cm height) and will be judged.

Class M06 : PETITS FOURS OR PRALINES

To display SIX (6) different types, SIX (6) bite-sized pieces (8-12gm each) of each type (either Petits Fours or Pralines) suitable for service. (Exactly 36 pieces must be presented).





- No commercial moulds are allowed,
- Table space allotted: **90 cm x 90 cm,**
- List of ingredients required by side of exhibit,
- Practical and up-to-date presentation is required,
- Showpieces should enhance the presentation and will be judged.
- Recipes are **NOT** required. Menus & Name of Dishes **ARE** required,
- An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.



Class M07 : PLATED DESSERT - (Asian/Continental)

To display a variety of THREE (3) different types plated desserts of competitor's own choice, each portion for 1 person and suitable for a la carte service.

- All ingredients used must be edible,
- Table space allotted: **90 cm x 90 cm**,
- 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,

JUDGING CRITERIA – Class M01 - M07		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 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
 Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.		0 - 30
 Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.		0 - 10

Class M08 : LESAFFRE BREAD CREATION

To display **BREAD CREATION** of competitor's own choice for a buffet or a window display.

- The display must consist **FIVE (5) types** of edible breads using different types of dough.
- Participant **REQUIRED** use **Lesaffre Yeast product** for the dough,
- Premixes **ARE** not allowed,
- Not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm**,
- Judges may slice, inspect & taste the bread,
- Recipes, Menus & Name of Dishes **ARE** required.
- Competitors have to display a **TASTING PORTION** for the Judges.



THE MOST OUTSTANDING LESAFFRE BREAD CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M08**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

 **NOTE:** - All exhibits for the **Class M01 - M04, M06 and M08** must stay on display table until the end of the event.
- The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

PÂTISSERIE - DISPLAY

Class M09 : THE INNOVATIVE OF COOKIES

To display a SIX (6) types of cookies, FOUR (4) types **BUTTER COOKIES** and TWO (2) types **HEALTHY COOKIES**. TWELVE (12) pieces of each type cookies suitable for service. (Exactly **72 PORTIONS** must be presented).

- Theme: **FOUR SEASONS (SPRING, SUMMER, AUTUMN AND WINTER)**
- Weight of each piece must in between:
 - a) FOUR (4) kinds of butter cookies 8 to 15 gm/piece.
 - b) TWO (2) kinds of giant healthy cookies 30-40gm/pieces.
- All **MUST** be edible; judges will be taste,
- Practical and up-to-date presentation is required,
- Cookies Dough Showpieces should enhance the presentation and will be judged,
- Table space allotted: **90 cm x 90 cm**,
- List of ingredients required by side of exhibit,
- Recipes **ARE** required. Menus & Name of Dishes **ARE** required.
- Cookies Dough Showpieces should enhance the presentation and will be judged.





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Class M10 : MOONCAKE FESTIVAL

To display FOUR (4) different types, FOUR (4) pieces of each type of moon cake. (Exactly **16 PIECES** must be presented).

- Theme: **OPEN TO ANY STYLES: CANTONESE, TEOCHEW MOONCAKE, SNOW SKIN MOONCAKE, TAIWAN STYLE ETC**
- Table space allotted: **90 cm x 90 cm,**
- All **MUST** be edible; judges will be taste,
- List of ingredients required by side of exhibit,
- Recipes, Menus & Name of Dishes **ARE** required,
- Weight of each piece must in between 80 to 120 gm/piece,
- Practical, handmade and up-to-date presentation is required,
- Showpieces should enhance the presentation of (Moon cake theme) and will be judged.



JUDGING CRITERIA – Class M08 - M10		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 10
	Composition Attention to details, Finished appearance, Proportion & Symmetry.	0 - 10
	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 - 20
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10
	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

PLATED FOOD – DISPLAY

Class M11 : PLATED APPETIZERS

To display FOUR (4) different appetizers – TWO (2) cold and TWO (2) hot to be prepared and then displayed cold. Each portion for ONE (1) person, suitable for restaurant a la carte service.

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

Class M12 : PLATED DISHES - Main Course

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





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

Class M13 : AMUSE BOUCHE

To display a bite-sized pieces (8-14gm each) assortment consisting of FOUR (4) variety of Amuse Bouche / Cocktail / Canapes.

- Only TWO (2) pieces per Amuse Bouche need to be display,
 - ❖ 2 Pieces – Meat – Lamb, Beef or Game
 - ❖ 2 Pieces – Poultry – Chicken or Duck
 - ❖ 2 Pieces – Seafood
 - ❖ 2 Pieces – Vegetables
- All items **MUST** be edible,
- Table space allotted: **90 cm x 90 cm,**
- 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,
- Aspic should glaze all items with the exception of crisps or baked dough.



JUDGING CRITERIA – Class M11 - M13		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 Composition Attention to details, Finished appearance, Proportion & Symmetry.		0 - 30
 Correct Professional Preparation, Skills, Techniques Correct basic preparation of food/pastry, 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
 Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.		0 - 10

ARTISTIC – DISPLAY

Class M14 : SHOWPIECE - BUTTER SCULPTURE

To display a butter sculpture of the competitor's own choice.

- Maximum height: **150 cm**,
- Table space allotted: **90 cm x 90 cm**,
- Frames are allowed but must not be exposed.



Class M15 : FRUIT & VEGETABLE CARVING - Theme: A BUG'S LIFE

To display a set of fruit and vegetable carvings with a theme of **A BUG'S LIFE**.

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

ARTISTIC - PRACTICAL CLASSES

Class M16 : INDIVIDUAL FRUIT & VEGETABLE CARVING

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**.

- No adhesive glue is allowed,
- Display table allotted; **90 cm x 90 cm**,
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, CARROT & YAM**,
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,





Class M17 : TEAM FRUIT & VEGETABLE CARVING - Team of 2 Chefs


A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **180 Minutes (3 hours)**.

- 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.
- No adhesive glue is allowed,
- Individual Display - **90 cm x 90 cm**,
- Working Table allotted; **90 cm x 90 cm**,
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work,
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, PAPAYA, PUMPKIN, CARROT & YAM**.
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,





JUDGING CRITERIA – Class M14 - M17		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 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
 Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.		0 - 30
 Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.		0 - 10

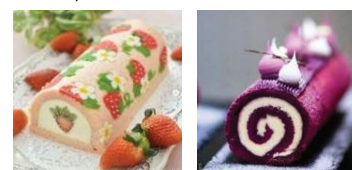
-  **NOTE:** - Class from M14 - M17 must stay on display table until the end of the event.
- The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

PÂTISSERIE (INDIVIDUAL) – LIVE

Class M18 : MERRYLADY EAST MEET WEST SWISS ROLL

To prepare and present TWO (2) sets of Swiss Roll within a period of **45 minutes**.

- Each set **MUST** consists of **ONE (1) Asian Flavour** and **ONE (1) Western Flavour**,
- **ONLY MERRYLADY NON DAIRY TOPPING CREAM (WHITE)** are allowed to use as filling cream and will be **PROVIDED**,
- Standard Recipe **ARE** Required in the Kitchen. MERRYLADY Products **MUST BE HIGHLIGHTED** in the recipe.
- Competitors may bring in finished sponge cake or any type of cake for Swiss Roll as base,
- Edible colouring is allowed,
- Cream have to be whipped during competition.
- Swiss Roll has to be between 8 - 10 cm ø diameter size,
- All decorating ingredients **MUST** be edible and made on the spot



THE MOST OUTSTANDING MERRYLADY EAST MEET WEST SWISS ROLL AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M18**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class M19 : ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES

To prepare and present live for TWO (2) sets of, TWO (2) different types of Artistic Pastries within a period of **90 minutes (1 hour 30 minutes)**.

- **ONE (1)** set for tasting & **ONE (1)** set for display
- The Artistry Pastries must consist of
 - 1 Savory • 1 Sweet
- **Elle & Vire Performance Universal Cream 35%** will be **PROVIDED** and must use as one of the main ingredient in both filling.
- Minimum size 20cm ø diameter (any shape),
- Dish must be presented in **TWO (2)** individual plates with appropriate garnishes,
- Standard Recipes **ARE** required in kitchen. Elle & Vire Products must be highlighted in the recipe.



THE MOST OUTSTANDING ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M19**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



Class M20 : CHOCOLATE BON BON CREATION

To prepare and present live for TWO (2) sets of, TWELVE (12) pieces of chocolate Bon Bon which consist of **SIX (6) dark chocolate and SIX (6) white chocolate** in ONE (1) individual serving within the period of **120 minutes (2 hours)**.

- **ONE (1)** set for tasting and judging & **ONE (1)** set for display
- Each competitor **MUST** produce a total of 24 moulded bon bons using **Embassy Brand Chocolates PROVIDED. (Equatorial Dark 56% and Zen White 33%),**
- Participant may choose **TWO (2) out of THREE (3)** from the following flavours:
 - Nut-based,
 - Fruit-based,
 - Own creative flavour.
- Weight requirement per bon bon: **12-15 grams**
- Bon Bon moulds will be provided (limited designs) but competitors may bring their own mould according to the bon bon weight.



THE MOST OUTSTANDING CHOCOLATE BON BON CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M20**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



PATISSERIE (TEAM) – LIVE

Class M21 : SWEET SENSATION - Team of 2 Chefs

To prepare and present live, **TWO (2)** types of Modern Desserts, each type **TWO (2)** sets (1 set for tasting & 1 set for display) within a period of **60 minutes (1 hour)**.

- Recipes **ARE** required in kitchen,
- Sink & Chiller will be provided on sharing basis,
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units induction stoves & 1 power point (220V),

Class M22 : THE PERFECT BAKED OF LESAFFRE BREAD - Team of 2 chefs

To prepare live in and display BREAD CREATION. of competitor's own choice for a buffet or a window display in **240 minutes (4 hours)**.

- The display must consist of **FIVE (5)** types of edible breads using different types of dough.
 - TWO (2) kinds of Lamination dough, 60-80gm:
 - ❖ 1st kind: Croissant, **TEN (10)** pieces
 - ❖ 2nd kind: Danish, **TEN (10)** pieces
 - TWO (2) kinds of artisan breads, each 150gm - 250gm, each **FIVE (5)** pieces.
 - ONE (1) kind of Parisian Brioche à Tête each 80gm - 100gm, each **TEN (10)** pieces
- Participant **REQUIRED** to use **PROVIDED LESAFFRE Yeast product** for the dough,
- Premixes are not allowed,
- Table space allotted: **90 cm x 180 cm,**
- Judges may slice, inspect & taste the bread,
- Ingredients can be pre-weighted and -measured,
- Recipes, Menus & Name of Dishes **ARE** required,
- Bread show piece allow bring in. **NOT** exciding 100 cm in height,
- Competitors have to display a **TASTING PORTION** for the Judges,
- Lamination dough can be done in advance **EXCEPT** final sheeting to be done during competition,

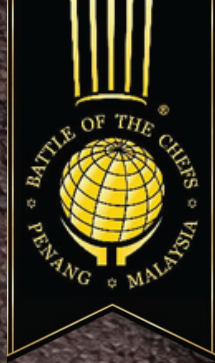


THE MOST OUTSTANDING PERFECT BAKED OF LESAFFRE BREAD AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M22**.

- Awards – **RM 1,600** Cash Prize, Medals & Certificates

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JUDGING CRITERIA – Class M18 - M22		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50

Class M23 : **RICH'S DRESS A 2 TIER CAKE - Team of 2 Chefs**

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

- **ONLY RICH'S GOLD LABEL** topping **PROVIDED** are allowed to be used as decorating ingredients,
- Edible colouring is allowed,
- There will be no chiller provided,
- **NO** fondant / icing / butter cream allowed,
- There are no height restrictions to the finished piece,
- No food / working items are to be placed on the floor,
- Dummy cake can be in any shapes, (minimum 30cm ø diameter size)
- All ingredients, utensils, implements etc. are to be brought in by competitors.
- The organizer will provide a table (90 cm x 180 cm) with 2 chairs & 1 power point (220V),
- Cream have to be whipped during competition. Cream will be provided by sponsor.

-  **NOTE:** - The completed cake is to be displayed until end of the event.
 - The Organizer will **dispose** all the uncollected exhibits **AFTER** given time over.



THE MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M23**.

- Awards – **RM 1,000** Cash Prize, Medals & Certificates



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Website










JUDGING CRITERIA – Class M23		POINTS
 Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.		0 - 30
 Correct Professional Preparation Correct basic preparation, corresponding to 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
 Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.		0 - 30
 Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.		0 - 10

Class M24 : HIGH TEA SET - Team of 2 Chefs

To prepare and present TWO (2) High Tea Sets for TWO (2) persons (1 set for tasting and 1 set for display) within a period of **120 minutes (2 hours)**.

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

JUDGING CRITERIA – Class M24		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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 techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50



INDIVIDUAL CHALLENGE - SHOWMANSHIP LIVE

Class M25 : TOFFI PENANG CHAR KOAY TEOW

- * Limited to 50 participants only,
- * Each participant will be given a **TOFFI** stainless steel spatula worth **RM23** and apron to be use during the competition.

To prepare and present TWO (2) set of **PENANG CHAR KOAY TEOW** dish **ON STAGE** within a period of **15 minutes** from starting, **showmanship are required.**

- Points will be given on the merit of taste, showmanship and cleanliness,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Accompaniments and garnishes can be prepared in advance,
- Competitors to bring along own ingredients, tools, plates & utensils.
- Strictly **“NO” Pork & Pork Items** are allowed to be used.




THE MOST OUTSTANDING TOFFI PENANG CHAR KOAY TEOW AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M25**.

- Awards – **RM 500** Cash Prize, Trophy, Medal & Certificate

Class M26 : PIZZA CHALLENGE

To prepare and present TWO (2) sets of identical **FREESTYLE PIZZA** dish **ON STAGE** within a period of **25 minutes**, **showmanship are required.**

- Participants **ARE** required to prepare pizza diameter from **8 to 12 inches** in any shape.
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors.

Class M27 : ROTI CANAI SHOWMANSHIP CHALLENGE

To prepare and present live for TWO (2) sets of Individual serving Roti Canai with appropriate condiments and garnishing **ON STAGE** within a period of **15 minutes**, **showmanship are required.**

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- All ingredients must be edible.
- Standard Recipe **ARE** Required
- Dough can be bring in and made roti canai on the spot,
- All ingredient, utensils, implements, plates etc. are to be brought in by competitors.
- Bring your music on a thumb drive and hand it to the stage manager one hour before your competition.

Class M28 : TEH TARIK SHOWMANSHIP CHALLENGE

To prepare and present live for TWO (2) sets Individual serving of teh tarik **ON STAGE** within a period of **15 minutes**, **showmanship are required.**

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipes **ARE** required on table,
- All ingredient, utensils, implements, plates etc. are to be brought in by competitors,
- Bring your own music on a thumb drive and hand it to the stage manager **60 minutes (1 hour)** before your competition.





HOT COOKING (INDIVIDUAL) – PRACTICAL

Class M29 : MAIN COURSE I - Chicken

To prepare and present **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M30 : MAIN COURSE II – Beef

To prepare and present **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M31 : MAIN COURSE III - Lamb

To prepare and present **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M32 : MAIN COURSE IV - Fish or Seafood

To prepare and present **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M33 : MAIN COURSE V - Duck

To prepare and present **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M34 : MAIN COURSE V - Vegetarian (Meatless | Lacto Ovo)

To prepare and present the **MODERN WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**. Preparation contains a balanced meal that is nutritious, contemporary and **CAN** be **Meatless or Lacto Ovo** that contains dairy and egg.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe **ARE** Required. Menus & Name of Dishes **ARE** required,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.

Class M35 : READY TO EAT – Promex Cheese BAKED RICE or PASTA ASIAN STYLE with MERRYCHEF

To prepare and present TWO (2) Ready to eat **baked rice or pasta with sides & condiments** within a period of **30 minutes**.

- Standard Recipe **ARE** Required.
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.
- Participant **REQUIRED** to use minimum **THREE (3)** products item provided by **Promex** :

• Salted Butter	• Shredded Mozzarella Cheese
• Unsalted Butter	• Shredded Cheddar Cheese
• UHT Full Cream Milk	• Shredded Pizza Topping
• Tomato Paste	• Pure Ghee



THE MOST OUTSTANDING READY TO EAT – Promex Cheese BAKED RICE or PASTA ASIAN STYLE with MERRYCHEF

This award is presented to participant that accumulated the **highest** number of points in class **M35**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

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Class M36 : HOT FRESH PASTA DISH CHALLENGE - Authentic Italian Taste

To prepare and present **Fresh Pasta** Main Course dish within a period of **60 minutes (1 hour)**.

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

Class M37 : DE CECCO HOT PASTA DISH CHALLENGE - Freestyle

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

- Below are the range of Dried Pasta that will be provided, **Fresh Pasta and other shapes of dried pasta ARE NOT allowed,**
 - ❖ Orzo n° 74
 - ❖ Strozzapreti Uovo
 - ❖ Orecchiette n° 91
 - ❖ Pappardelle n° 201
- **Fresh Pasta and other shapes of dried pasta ARE NOT allowed,**
- **ONE (1)** plate for tasting and judging & **ONE (1)** plate for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.
- All other ingredients including garnishes, utensils, tableware etc. are to be brought in by competitors.
- Standard Recipe **ARE** Required in the kitchen, **BIDFOOD** products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING DE CECCO HOT PASTA DISH CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M37**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class M38 : POTATOES USA CULINARY CHALLENGE

To prepare and present **TWO (2)** sets of **MODERN FREESTYLE** main course within a period of **60 minutes (1 hour) WITH THREE (3) types of potatoes style & ONE (1) proteins.**

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- **ALL** ingredients **MUST** be edible,
- **A receipt or invoice is required as proof of purchase,**
- A ratio of 60% U.S. potatoes to 40% protein and other ingredients is required for main courses with appropriate accompaniment and sauces with **THREE (3)** types of potatoes style & **ONE (1)** proteins,
- Main course size is between 350gm - 450 gm,
- **ONLY** U.S. brand frozen potatoes (Simplot, Lamb Weston, McCain) are permitted.
- **FRESH** U.S. Russet potatoes are also permitted,
- Specific frozen potatoes cuts (wedges, curly fries, hash browns, lattice or waffle cuts) are allowed,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen. Type of product used **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING POTATOES USA CULINARY CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M38**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificate





Class M39 : BURGER REVOLUTION

To prepare and present new **Freestyle** Burger (Meat patty in Bun) with assorted condiments within a period of **60 minutes (1 hour)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipe Required,
- Competitors are to bring their own buns,
- Garnishes & side items may be served with the burger,
- Wooden skewers may be used to hold burger in place for presentation,
- 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 (If any),
- The patty & ingredients must not be pre-cooked in anyway prior to inspection at the beginning of the competition.



Class M40 : DAEBAK Ramensari Innovative Challenge by MAMEE Food Service

To prepare and present TWO (2) sets of **DAEBAK Ramensari Innovative Challenge** within a period of **45 minutes**. The menu **MUST highlight the chosen MAMEE Food service products & sauces**.

- **ONE (1)** set for judging & **ONE (1)** set for display, with **a minimum of 130 gram - 160 gram on the plate**.
- Competitors **REQUIRED to use DAEBAK Ramensari 110g, and at least ONE (1) MAMEE Chef Seasonings & ONE (1) DAEBAK Sauces. (Total of 3 products in all dishes)**.

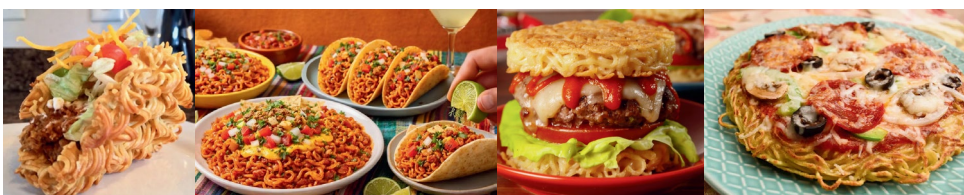
Choices of products PROVIDED:	
<ul style="list-style-type: none"> • MAMEE Chef Seasonings • DAEBAK Sauces 	<ul style="list-style-type: none"> • Chicken Stock, Lime Powder and Rempah Sekawan • Tteokbokki, Sweet Chili and Bulgogi

- The product can be blanched, stir-fried, baked, deep fried or prepared in any non-traditional cooking method.
- Presentation must be accompanied by appropriate garnishes and condiments,
- Competitors must bring along their own appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. **MAMEE Food Service Products MUST BE HIGHLIGHTED in the recipe**.
- **MAMEE Food Service Products must be clearly identified in their taste sensation / profile**.

THE MOST OUTSTANDING DAEBAK Ramensari Innovative Challenge by MAMEE Food Service TROPHY AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M40**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate





HOT COOKING (TEAM) – PRACTICAL

Class M41 : GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE - Team of 2 Chefs

* **Limited** to 30 teams only.

To prepare and present the **Charcuterie Table** for SEVEN (7) persons within a period of **120 minutes (2 Hours)**.

- Judges will judge the charcuterie table **FIRST**, then only go for Judging Tasting platter for tasting,
- The charcuterie table for **FIVE (5) pax MUST** be presented on 90 cm x 90 cm table with white table cloth,
- Judging Tasting platter for **TWO (2) pax** will be judge for tasting **AFTER** judge for the charcuterie table,
- Gourmessa will provide the products listed on the table below for each participating team:

PRODUCTS	QUANTITY (per packet)
• Bangi Chicken Frankfurter 40gm (8 pcs)	320g
• Cheese & Chicken Sausage 80gm (5 pcs)	400g
• Chicken Mosaic (Pre-Sliced)	200g
• Chicken Delight Square (Pre-Sliced)	200g
• Smoked Duck Breast (Whole)	200g
• Beef Pepperoni (Pre-Sliced)	200g
• Beef Salami (Pre-Sliced)	200g
• Roast Beef (Pre-Sliced)	200g



- On the Charcuterie table must consist of :
 - TWO (2) types of dips, condiments, crackers
 - THREE (3) types of Cheeses
 - ONE (1) Meatloaf with Condiments & Sauces (to be cooked in the competition kitchen)
 - ONE (1) Terrine served either hot or cold (to be cooked in the competition kitchen)
 - SEVEN (7) mini burger (Raw meat Patty CAN be brought in)
 - TWO (2) types of sandwiches (finger, open faced or gourmet),
 - With the rest of the sponsors products,
 - Creative edible appropriate garnishes are encouraged.
- Recipes **ARE** required. Menus & Name of dishes **ARE** required.

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。

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THE MOST OUTSTANDING GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M41**.

- Awards – **RM 2,000** Cash Prize, Medals & Certificates



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Class M42 : MAGGI MODERN MALAYSIAN CUISINE - Team Of 2 Chefs

To prepare and present TWO (2) sets individual serving of THREE (3) course **MAGGI MODERN MALAYSIAN CUISINE** menu within a period of **120 minutes (2 hours)**.

- **This class only open to Malaysian Team.**
- The THREE (3) course MAGGI modern Malaysian cuisine menu consist of ONE (1) Appetizer, TWO (2) Main Course (Meat, Poultry, Seafood or Fish).
- **ONE (1)** set for judging & **ONE (1)** set for display,
- Participants **REQUIRED** use at least FIVE (5) **MAGGI PRODUCTS** in all dishes.
- **Bouillons & Stocks / Seasonings**
 - MAGGI Concentrated Chicken Stock / MAGGI Concentrated Vegetarian Stock
 - MAGGI Chicken Stock / MAGGI Beef Stock / MAGGI Ikan Bilis Stock
 - MAGGI Chef's Master Stock
 - MAGGI Cukup Rasa All-In-One Seasoning
 - MAGGI Seasoning
- **Pastes, Sauces & Condiments**
 - MAGGI Chili Sauce / MAGGI Tomato Ketchup / MAGGI Tomato Paste
 - MAGGI Oyster Flavoured Sauce / MAGGI Imperial Oyster Flavoured Sauce
 - MAGGI Oriental Barbeque (BBQ) Sauce
- **Ready / Convenience Mixes**
 - MAGGI Mashed Potato Complete Mix
- Participants are require to present dishes in Course-by-Course (every 15 minutes).
- All ingredient, utensils, implements, glasses etc. are to be brought in by competitors.
- Standard Recipes **ARE** required in the kitchen. MAGGI Products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING MAGGI MODERN MALAYSIAN CUISINE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M42**.

- Awards – **RM 2,000** Cash Prize, Trophies, Medals & Certificates



Class M43 : MALAYSIA CHINESE NANYANG HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (**1 set for 2 persons**) of family style **MALAYSIA CHINESE NANYANG HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Standard Recipe **ARE** required
- *Hidang Style* / Family Meal Setting,
- Competitors must provide appropriate serving dishes,
- Presentation must be accompanied by starch, appropriate garnishes and sauces.

Class M44 : MALAYSIA NYONYA HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (**1 set for 2 persons**) of family style **MALAYSIA NYONYA HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Standard Recipe **ARE** required
- *Hidang Style* / Family Meal Setting,
- Competitors must provide appropriate serving dishes,
- Presentation must be accompanied by starch, appropriate garnishes and sauces.



Assisting the amazing

INFUSE THE RICH Taste & aroma of real chicken

TO YOUR DISHES





Class M45 : ADABI MALAYSIA INDIAN HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (1 set for 2 persons) of family style **MALAYSIA INDIAN HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- *Hidang Style* / Family Meal Setting,
- Competitors **REQUIRED** use **ADABI PRODUCTS** in all dishes,
- All ingredients, utensils, implements, glasses etc. are to be brought in by competitors,
- Presentation must be accompanied by starch, appropriate garnishes and sauces,
- Competitors must provide appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. ADABI Products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING ADABI MALAYSIA INDIAN HERITAGE CUISINE TROPHY - LIVE COOKING AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M45**.

- Awards – **RM 1,500** Cash Prize, Trophy, Medals & Certificates

Class M46 : ROYAL MALAY HERITAGE CUISINE by Adabi – Team of 3 Chefs

* **Endorses by Her Royal Highness Tunku Azizah Aminah Maimunah Iskandariah binti Almarhum Sultan Iskandar**

To prepare and present **TWO (2)** sets (1 set for 2 persons) of *Hidang style* **ROYAL MALAY HERITAGE CUISINE** within a period of **180 minutes (2.5 hours)**.

- Menu **MUST** consist of :

❖ ONE (1) Appetizer or Salad	❖ ONE (1) Rice Dish
❖ ONE (1) Poultry (Chicken, Duck or others)	❖ ONE (1) Meat (Lamb, Beef or others)
❖ ONE (1) Fish or Seafood	❖ ONE (1) Vegetable Dish
❖ ONE (1) Dessert	
- **ONE (1)** set for judging & **ONE (1)** set for display,
- *Hidang Style* / Family Meal Setting,
- Competitors **REQUIRED** use **ADABI PRODUCTS** in all dishes,
- All ingredients, utensils, implements, glasses etc. are to be brought in by competitors,
- Presentation must be accompanied by appropriate garnishes and condiments,
- Competitors must provide appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. ADABI Products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING ROYAL MALAY HERITAGE CUISINE by ADABI TROPHY - LIVE COOKING AWARD

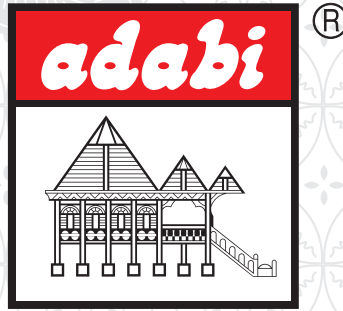
This award is presented to team participants that accumulated the **highest** number of points in class **M46**.

- First Prize - **RM 3,000** Cash Prize, Trophy, Medals & Certificates
- Second Prize - **RM 2,000** Cash Prize, Trophy, Medals & Certificates
- Third Prize - **RM 1,000** Cash Prize, Trophy, Medals & Certificates

CLASSES FROM M43 - M46

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Standard Recipe **ARE** required,
- *Hidang Style* / Family Meal Setting,
- Competitors must provide appropriate serving dishes,
- Presentation must be accompanied by starch, appropriate garnishes and sauces.





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MOST OUTSTANDING CONVOTHERM MASTERCHEF AWARD

Comes with a trophy, certificate and cash prize of **RM 3,000.00** will be presented to the Winner who accumulated the **highest** number of gold medals (**MINIMUM** THREE (3) golds out of 5 classes; "Gold with Distinction" will be considered as a gold medal), followed by silver then bronze medal in his / her **"BEST"** THREE (3) CLASSES stated below :

- ❖ CONVOTHERM ROASTED DUCK in "ASIAN STYLE"
- ❖ CONVOTHERM MODERN WELLINGTON CHALLENGE
- ❖ CONVOTHERM CHRISTMAS ROAST PLATTER- Team of 2 Chefs
- ❖ MERRYCHEF SANDWICH TOAST MASTER
- ❖ MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs

* Honourably in collaboration with **CHEFONIC KITCHEN EQUIPMENT SDN BHD**

HOT COOKING – PRACTICAL

Class M47 : CONVOTHERM ROASTED DUCK in "ASIAN STYLE"

To prepare and present ONE (1) whole **ASIAN STYLE ROASTED DUCK** by using **CONVOTHERM COMBI OVEN** within a time period of **90 minutes (1 hour 30 minutes)**.

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



THE MOST OUTSTANDING CONVOTHERM ROASTED DUCK AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M47**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class M48 : CONVOTHERM MODERN WELLINGTON CHALLENGE

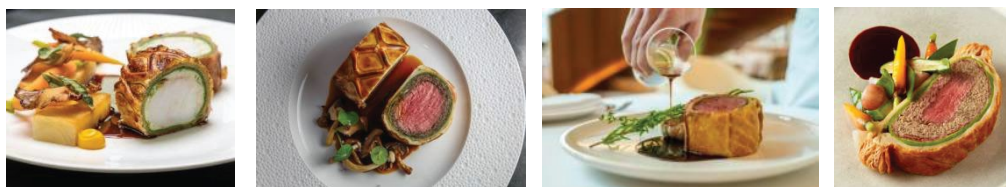
To prepare and present **MODERN WELLINGTON** of Competitor's creation by using **CONVOTHERM COMBI OVEN** within a time period of **75 minutes (1 hour 15 minutes)**.

- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Standard Recipes **ARE** required. Menu & Name of dishes **ARE** required,
- **ANY CHOICE** of protein (Fish, Salmon, Seafood, Chicken, Lamb or Beef),
- **Strictly "NO" Pork & Pork Items** are allowed to be used,
- Dough can be done in advance **EXCEPT** final sheeting to be done during competition,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes and sauces.

THE MOST OUTSTANDING CONVOTHERM MODERN WELLINGTON CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M48**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate





Class M49 : CONVOTHERM CHRISTMAS ROAST PLATTER - Team Of 2 Chefs

To prepare and present TWO (2) **CHRISTMAS ROAST PLATTER** by using **CONVOTHERM COMBI OVEN** within a time period of **120 minutes (2 hours)**.

- Each platter **SHOULD** have suitable portions for **FIVE (5)** persons,
- Each platter **SHOULD** nicely display with Christmas Deco,
- **ONE (1)** Christmas Platter for judging and **ONE (1)** Christmas Platter for display,
- Each platter **MUST** consist of a min. Of **THREE (3)** different roasted proteins,
- Strictly **“NO” Pork & Pork Items** are allowed to be used,
- The platter must include any combination of condiments, appropriate garnishes & sauces,
- The proteins **MUST NOT** be cooked in anyway prior to inspection at the beginning of the competition,
- The proteins can be marinated & seasoned before the competition,
- Competitors to bring their own utensils, hanging hook, baking tray (GN 1/1 Size) & others,
- Standard Recipes **ARE** required. Menu & Name of dishes **ARE** required.

THE MOST OUTSTANDING CONVOTHERM CHRISTMAS ROAST PLATTER AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M49**.

- Awards – **RM 1,500** Cash Prize, Trophy, Medals & Certificates



Class M50 : MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER

* **Limited** to 20 participants only.

To prepare and present TWO (2) sets, individual plate of **SANDWICH** by using **MERRYCHEF Speed Oven** within a time period of **20 minutes**.

- **ALL** cooked proteins, bread and pastry can be brought in for reheat / final cooking using Merrychef Speed Oven,
- **ONE (1)** plate for judging & **ONE (1)** plate for display,
- Participants **MUST** use at least one or both **GOURMESSA** products co-sponsor by **PrimaBaguz** :

PRODUCTS	QUANTITY (per packet)
• Chicken Cold Cuts (Pre-Sliced)	100g
• Beef Streaky (Pre-Sliced)	100g

- Sandwich / Toast can be presented in open-faced / rolled / kebabs / sliders,
- The plate **MUST** include any combination of condiments, appropriate garnishes & sauces.
- **NO** metal plates are allowed into the Merrychef speed oven.

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CONVOTHERM

PRIMA
Baguz

GOURMESSA
QUALITY IN EVERY BITE

THE MOST OUTSTANDING MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M50**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate



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Class M51 : MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs

To prepare and present TWO (2) sets of **FIVE (5) café dishes** by using **MERRYCHEF Speed Oven** within a time period of **60 minutes (1 hour)**.










- FIVE (5) Cafés Dishes (each portion is for ONE (1) person),
 - ❖ 1 Healthy Poke Bowl with add on (Grilled Beef, Grilled Chicken Breast or Grilled Salmon)
 - ❖ 1 Baked Pasta or Rice Dish
 - ❖ 1 Main Course (Plant base or Vegan or Meat base protein)
 - ❖ 1 Sides (French Fries, Wedges, Chicken Bites or others)
 - ❖ 1 Dessert.
- **ONE (1)** set for judging & **ONE (1)** set for display,
- **ALL** cooked proteins, bread and pastry can be brought in for reheat/ final cooking using Merrychef Oven,
- FIVE (5) café dishes **MUST** include any combination of condiments, appropriate garnishes & sauces.
- **NO** metal plates are allowed into the Merrychef speed oven,
- Standard Recipe **ARE** Required.

THE MOST OUTSTANDING MERRYCHEF CAFÉ AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M51**.

- Awards – **RM 2,000** Cash Prize, Trophy, Medals & Certificates

JUDGING CRITERIA – Class M25 - M51		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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 techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50

HOT COOKING MASTER CHALLENGE – PRACTICAL

Class M52 : Mamee World Cuisine Challenge (Team of 3 Chefs, 1 helper)

* **Maximum** of 1 team from each organization.

Theme : Mamee World Cuisine

To prepare and present within **180 minutes (3 hours)**: One **FOUR (4)** course Menu for **SEVEN (7)** persons of Mamee World Cuisine. The dish consist of **ONE (1)** Appetizer or Salad, **ONE (1)** Soup, **ONE (1)** Main Course (Choices of Meat, Poultry, Seafood or Fish) and **ONE (1)** Dessert.

ONE (1) set for judging purposes; **ONE (1)** set for Display (Display Set Up needed) and **FIVE (5)** sets for Guest Tasting

Competitors are **REQUIRED** to use total **FIVE (5)** products in all dishes, which consist of **THREE (3) MAMEE Chef Product & TWO (2) DAEBAK sauce** in all dishes. **(Total of 5 products in all dishes)**

Choices of products PROVIDED:	
<ul style="list-style-type: none"> MAMEE Chef Products [Any THREE (3)] 	<ul style="list-style-type: none"> Chicken Stock, Lime Powder, Mushroom Soup, Mashed Potato, Demi Glace Brown Sauce or Chili & Spice
<ul style="list-style-type: none"> DAEBAK Sauces [Any TWO (2)] 	<ul style="list-style-type: none"> Tteokbokki, Sweet Chili, Bulgogi, Gochujang or Soy Garlic

CRITERIA

DAEBAK Sauce: The product must constitute at least **10% of the total volume or weight** of one of the following components: (i.e.: 200g Protein = 20g DAEBAK Sauces)

- Marinade:** Used in the preparation of the protein/base.
- Condiment/Dip:** Served alongside the dish.
- Dressing:** Integrated into the final plating.

MAMEE Chef Seasonings: To taste

- Glasses, plates & cutleries will be provided by the sponsors
- Recipe & Menu **ARE** required in Restaurant and **MUST highlight the chosen MAMEE Chef Products.**
- Competitors **MUST** present the dishes in **Course-by-Course Style** (on individual plates), which will enhance the dishes and reflect the trend of **Fine Dining Style cuisine.**
- Teams have the freedom of choice for table decor within the stipulated and demarcated area.
- The Organizer will provide a round table (5 feet diameter) & 7 banquet chairs. Competitors **must** to bring their own setting to enhance the dining experience. Area & table setting can be done from **3:00 pm** onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft).

Time Schedule to be served at **5:00 pm** sharp :

- ❖ Appetizer 5:00 pm
- ❖ Soup 5:10 pm
- ❖ Main Course 5:20 pm
- ❖ Desserts 5:30 pm

KITCHEN SETUP

1 Unit	Combi Oven (10 tray)	3 Units	5' 2 tiers Stainless Steel Table
1 Unit	Speed Oven	1 Unit	Upright 2/4 doors Chiller
3 Units	Induction Stove	2 Units	13A Power Points
1 Unit	5' Stainless Steel Single Bowl Sink		



THE MOST OUTSTANDING MAMEE WORLD CUISINE TROPHY AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M52**.

- First Prize - **RM 3,000** Cash Prize, Medals & Certificates
- Second Prize - **RM 2,000** Cash Prize, Medals & Certificates
- Third Prize - **RM 1,000** Cash Prize, Medals & Certificates



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Class M53 : CHEF OTTO WEIBEL TROPHY - Restaurant Challenge (Team of 3 Chefs, 1 Kitchen helper & 1 Waiter)

* **Maximum** of **1 team** from each organization.

The Chef Otto Weibel Trophy this year is on a series of different challenges all linked to local produce, sustainable ingredients, cooking and food preparation.

Theme : A Fresh Take on Asian in the Modern Way

To prepare and present, within **240 minutes (4 hours)**: One **FOUR (4)** course for **TEN (10)** persons of A Fresh Take on Asian Cuisine the Modern Way. The dish consist of Appetizer or Salad, Soup, Main Course (Meat, Poultry, Seafood or Fish) and Dessert.



- **TWO (2)** sets for judging purposes & **ONE (1)** set for Display (Display Set Up needed)
 - **SEVEN (7)** sets for Guest Tasting
 - Competitors may present the dishes in Course by Course Style, which will enhance the dishes and reflect the trend of the Fine Dining Style cuisine.
 - Table Setting is required & will be Judge. The Waiter will set the table & explain the Dishes to the guest.
 - Service is to be provided by the waiter.
 - The bartender has to prepare **TEN (10)** glasses of mocktail (non-alcoholic) or cocktail (alcohol) of their creation
 - **TWO (2)** sets for judging purposes & **ONE (1)** set for Display (Display Set Up needed)
 - **SEVEN (7)** sets for Guest Tasting
 - Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.
 - Recipe & Menu **ARE** required in Restaurant
 - Glasses, Plates & Cutleries will be provided by the sponsors
- The Organizer will provide a round table (5 feet diameter) & 7 banquet chairs. Competitors have to bring their own setting to enhance the dining experience. Area & table set up can be done from **9:00 am** onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Lunch to be served at **12:00 pm** sharp :

- ❖ Appetizer 12:00 pm
- ❖ Soup 12:20 pm
- ❖ Main Course 12:40 pm
- ❖ Desserts 1:00 pm

DINING TICKET RM100 PER SEAT

KITCHEN SETUP

1 Unit	Combi Oven (10 tray)	3 Units	5' 2 tiers Stainless Steel Table
1 Unit	Speed Oven	1 Unit	Upright 2/4 doors Chiller
3 Units	Induction Stove	2 Units	13A Power Points
1 Unit	5' Stainless Steel Single Bowl Sink		








THE MOST OUTSTANDING CHEF OTTO WEIBEL TROPHY AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M53**.

- First Prize - **RM 8,888** Cash Prize, Medals & Certificates
- Second Prize - **RM 5,000** Cash Prize, Medals & Certificates
- Third Prize - **RM 3,000** Cash Prize, Medals & Certificates





JUDGING CRITERIA – Class M52 - M53		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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 techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50



Japanese Master Chefs Challenge

JAPANESE MASTER CHEFS CHALLENGE

CATEGORY	CLASS	CLASS TITLE	ENTRY FEES (RM)		
			Early Bird	Normal	OMG!
DISPLAY	J01	CREATIVE JAPANESE BENTO	200	300	400
	J02	CREATIVE SUSHI PLATER	200	300	400
PRACTICAL (Live Cooking)	J03	IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION	300	400	500
	J04	DONBURI & ONSEN - Japanese "Rice-Bowl Dish"	300	400	500
	J05	MAKI SUSHI ROLL	300	400	500
	J06	TEMPURA MORIAWASE	300	400	500
	J07	JAPANESE EGG CHALLENGE	300	400	500



ONLINE Registration Date

Early Birds Price : Open till **15th Aug 2026**

Normal Price : **16th Aug till 15th Sept 2026**

OMG! I forgot to register : **16th Sept till 20th Sept 2026**



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

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2026**

Notes:

1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.



OVERALL OUTSTANDING JAPANESE MASTER CHEF AWARD

Comes with a cash reward of **RM 3,000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medal (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her "**BEST**" THREE (3) out of SEVEN (7) classes : -



Display : Class J01, J02



Practical (Live Cooking) : Class J03 - J07

DISPLAY

Class J01: CREATIVE JAPANESE BENTO

To display TWO (2) sets different type of **FREESTYLE** Japanese Bento and suitable for a la carte service. Each set must consist of FIVE (5) elements stated below: -

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









Class J02 : CREATIVE SUSHI PLATTER

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

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



JUDGING CRITERIA – Class J01 - J02		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Composition Attention to details, finished appearance, Proportion & Symmetry. Correct number of plates must be displayed.	0 - 30
	Correct Professional Preparation, Skills, Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	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

HOT COOKING (INDIVIDUAL) – PRACTICAL

Class J03 : IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION

To prepare and present **TWO (2)** sets of freestyle **MODERN RAMEN** Main Course & **FIVE (5)** pieces homemade dumpling for **ONE (1)** individual person within a period of **45 minutes**. Participants have to choose from the “IPPIN” Ramen Series below & “IPPIN” Dumpling Skin that provided by the sponsor.

- Choices of Product List: -

1. IPPIN Ramen	4. IPPIN Mi Tarik
2. IPPIN Matcha Soba	5. IPPIN Dumpling Skin (MUST USE)
3. IPPIN Udon	

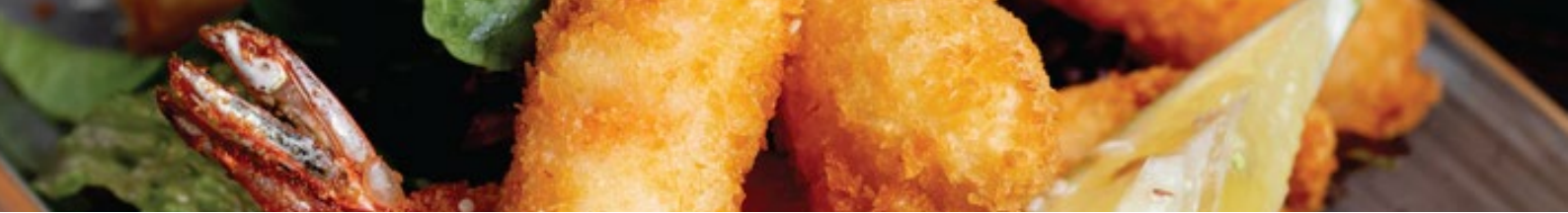
- Participant **MUST** choose one of the following soup base:
 - ❖ Tori taipan (chicken white broth) or
 - ❖ Beef broth
- Standard Recipe **ARE** required
- **ONE (1)** set for judging & **ONE (1)** set for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes.



THE MOST OUTSTANDING IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **J03**.

- Awards – **RM 1,000** Cash Prize, Medal & Certificate



Class J04 : DONBURI & ONSEN - JAPANESE “RICE-BOWL DISH”

To prepare and present TWO (2) identical sets of **JAPANESE DONBURI (RICE-BOWL DISH)** with Onsen Egg for ONE (1) individual person within a period of **60 minutes (1 hour)**.

- **Dish Components :**

- **Each set must include :**

- **Japanese Donburi**

- Steamed Japanese rice topped with thinly sliced protein cooked in a traditional Japanese style sauce.
- Competitors may select ONE (1) protein **ONLY** for both sets from the choices of beef, chicken and salmon.

- **Onsen Egg**

- Prepared using the onsen method, demonstrating correct temperature control and technique, and presented as part of the dish.

- Standard Recipe **ARE** required,

- **ONE (1)** set for judging & **ONE (1)** set for display,

- **ALL** components must be prepared during the competition period **EXCEPT** the cooked Japanese rice may bring in,

- Pre-prepared or pre-cooked items **ARE** not permitted, unless stated otherwise in the competition rules,

- Both sets must be identical in composition and presentation,

- Garnishes are optional but must be edible and relevant to Japanese cuisine



Class J05 : MAKI SUSHI ROLL

To prepare and present TWO (2) sets with THREE (3) different types of assorted **MAKI SUSHI ROLLS** within a period of **30 minutes**.

- **ALL INGREDIENT MUST BE HALAL**

- Standard Recipe **ARE** required

- **ONE (1)** set for judging & **ONE (1)** set for display, presented together on one plate,

- Participants are allowed to bring pre-cooked sushi rice,

- All seasoning, rolling, cutting, and assembly must be complete within competition period,

- Appropriate garnishes and accompanying sauces are required,

- Judges will assess technical skills, rice preparation, flavour balance, uniformity, cleanliness, **WASTAGES** and overall presentation.



Class J06 : TEMPURA MORIAWASE

To prepare and present TWO (2) sets of assorted tempura platter of seafood and various vegetables within a period of **45 minutes**.

- Standard Recipe **ARE** required

- **ONE (1)** set for judging & **ONE (1)** set for display, presented together on one plate,

- Participants allow to bring in tempura ingredient, batter **MUST** do on the spot,

- Appropriate garnishes and accompanying sauces **ARE** required and **DO ON THE SPOT**.



Class J07 : JAPANESE EGG CHALLENGE

To prepare and present TWO (2) identical sets of assorted Japanese egg dishes within a period of **45 minutes**.

- **Each set MUST consist of the following:**

- ❖ Tamago
- ❖ Onsen Egg (2)
- ❖ Chawanmushi

- Standard Recipe **ARE** Required to submit prior to the competition,

- **ONE (1)** set for judging & **ONE (1)** set for display in one plate,

- Participants **MUST** prepare the egg batter on the spot,








- All seasoning and ingredients can pre-prepared, cooking and final preparation must be completed within the competition period,

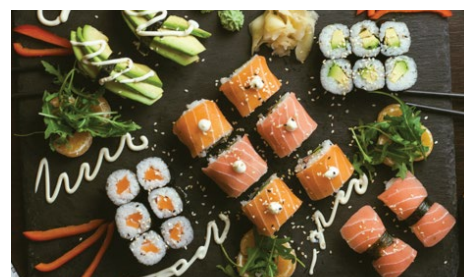
- Dish must be presented on TWO (2) individual plates with appropriate garnishes **AND** sauces (mandatory),

- Garnishes and sauces **MUST** be fully edible **AND** relevant to Japanese cuisine which to enhance the overall flavour and presentation on the dishes.





JUDGING CRITERIA – Class J03 - J07		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 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 techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.		0 - 10
 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 - 50



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 his or her 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 4.00pm on the competition day.
13. **The judges' decisions are final.**
14. By participating in this event, you grant permission for all exhibits, products, slides, and your presence to be videotaped, photographed, recorded and your likeness and/or voice captured during the event will automatically become the intellectual property of the organizing committee for future advertising and promotional use.
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。
ไม่อนุญาตให้ใช้ผลิตภัณฑ์ที่มีส่วนผสมของเนื้อหมู และ เนื้อหมูแปรรูปในอาหารทุกจาน
Tuyệt đối **KHÔNG** được phép sử dụng thịt lợn và các mặt hàng từ thịt lợn cho tất cả các món ăn.
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 2026**. Organizer will not be responsible for any loss of property or utensils.
20. All display plates should not bare any company / hotel logo.
21. The organizing committee reserved the rights to rescind, modify or add on to any of the above rules and conditions, and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.



General Information

DISPLAY EVENTS

1. All exhibits must be set up at the exhibition hall display area between **5:00 am to 8:00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins at **8:00 am**.
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 **6.00pm** on 21st & 22nd October 2026.
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** or upon announcement on the 24th October 2026, or else will be expose by organizing committees.
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 2026 to be submitted latest by: **21st September 2026, 00:00**.

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 Supervisor at least 60 minutes (1hour) 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.
 - ❖ Judging will take into account the condition of the kitchen after your turn.
 - ❖ Everything on the plate must be edible.

Complete Mise En Place Ingredients Guideline:

- Need to declare if event is Halal (no pork products or alcohol)
- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) **BUT** must be raw
- Fruit purees are permitted but must not be a finished item
 - ❖ No glaze or concentrated juices
 - ❖ Dried fruit / or vegetable powder permitted
 - ❖ Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- The use of transglutaminase (Meat glue) is not permitted
- Fish – gutted, scaled can be fileted / portioned if required **BUT** must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell
- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.
- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavoured.
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macaroons or macarons need to be baked on premise, the mixture may be brought in
- Decor elements 100% made on site
 - ❖ No titanium dioxide – no metallic powder, no artificial food colours are permitted
 - ❖ Do not use gold or silver leaf
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed
- **PLEASE NOTE**, only 2 molds are permitted to be used in the menu and 1 stencil.





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

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

Others Hints and Tips

Particular attention should be paid to the following :

- ☑ Originality – new ideas
- ☑ Presenting a natural appetizing look
- ☑ Practical size of portion (cost control)
- ☑ Numerical harmonizing of meat and garnishes
- ☑ The use of tan jelly for meat should be considered
- ☑ Only precisely cut vegetables should be presented
- ☑ Proper colour presentation and flavour combination
- ☑ The character of the showpiece should be respected
- ☑ The use of clear jelly for seafood should be considered
- ☑ Use paper only under food that has been deep fat fried
- ☑ Properly cooked meat (not too rare) should be presented
- ☑ Only well coated food (jelly aspic) should be on cold food
- ☑ Eggs should only be served on glass, porcelain or glazed dish
- ☑ Sliced meat to be presented properly in (arrange in order or size)
- ☑ 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
- ☑ Food prepared hot should not be presented on buffet platters or aspic mirror
- ☑ In general portion weight should be in keeping with the norms of accepted practice
- ☑ Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game
- ☑ Meat sliced should be served with the carved surface upwards and not left as when carved
- ☑ Plated portions must be in proportion to the dish itself and to the number of people specified
- ☑ 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
- ☑ Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work
- ☑ 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

Venue & Secretariat's Information

SECRETARIAT

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ORGANIZING CHAIRMAN

Contact Person : Chef Audee Cheah DJN PKT PJK
 Mobile No. : +60 12 499 0626
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TREASURER GENERAL

Contact Person : Chef Eliza Mariam Ooh Bt Abdullah
 Mobile No. : +60 12 471 0157
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Worldchefs Food Safety Regulations

The following information is to be read in conjunction with the WORLDCHEFS's

NOTES: Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person



WORLD
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CULINARY
COMPETITION
COMMITTEE

The Five Keys to Worldchefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are: (A) keep clean; (B) separate raw and cooked; (C) cook correctly; (D) keep food at safe temperatures, and (E) selection of safe raw materials to produce the items.

A. Keep clean

(It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15 - 20 pathogenic bacteria to make one sick)

- I. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- II. Fruits and vegetables need to be washed and packed in appropriate containers.
- III. The kitchen area needs to be spotless as it is a showcase of our profession.
- IV. All the equipment, tools, utensils, or service wear including knives and knife containers.
- V. (Wraps, etc...) you may be using, must be clean.
- VI. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

B. Separate Raw and Cooked

(Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)

- I. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- II. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at 5°C (41°F).
- III. Various packed and labelled dry items can be stored on the same tray.
- IV. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

C. Cook Correctly

(Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

- I. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - 1) Name of item being cooked
 - 2) Temperature of item prior to cooking
 - 3) Length of time during which the items was subjected to heat
 - 4) The actual temperature upon cooking
 - 5) Time at which the cooking process was completed
- II. Blanched Items, should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- III. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

D. Keep Food at a Safe Temperature

Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

- I. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
- II. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- III. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests.
- IV. Cooked food can be served à la minute to avoid this.
- V. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- VI. Hot food must be cooled to 5°C (4°F) before it can be refrigerated.
- VII. All food items to be refrigerated or kept in the freezer must be covered and labelled.



E. Selection of Safe Raw materials

(Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables)

- I. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- II. Fruits and vegetables need to be washed and packed in appropriate containers.
- III. Fish, seafood and meat proteins need to be 5°C and not bruised or damaged.
- IV. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- V. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

DRESS STANDARDS - Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be overpowering
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

FOOD & DRINK DURING COMPETITION

1. Industrially bottled and packaged beverages may be consumed in the competition kitchen
2. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
3. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise-en-place, that may be used later, should be kept separately, not mixed together, labelled, and stored at 5°C (41°F).
15. Hand paper towels to be used for work surface and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor.



Face Mask / Face Shield:

When requested by the local health authorities or the organisers

1. These forms of PPE must be worn during the entire competition while in the competition arena.
2. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

Team Spacing:

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable.

Sanitizing:

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

1. All work surface must be sanitized upon arrival into kitchen.
2. All benches must be sanitized at the start of the competition.
3. All benches must need to be sanitized as they become soiled.
4. All benches must be sanitized at the completion of each task.
5. All benches must be sanitized prior to starting service.
6. All benches must be sanitized at the end of the competition.

Aprons:

1. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
2. Bib aprons can be used when cleaning proteins.
 - i. At the start of the competition
 - ii. After working on proteins
 - iii. If they become heavily soiled at any stage
 - iv. Prior to service.

Gloves:

1. Gloves do not give an automatic exemption to proper food handling techniques.
2. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
3. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
4. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
5. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items, unless the food items will not receive any heat treatment.
6. Gloves need to be changed;
 - i. If you start to use other equipment after touching proteins
 - ii. Before starting service
 - iii. Regularly during service
 - iv. Before and after cleaning of dirty, or staining vegetables or marinades.

Rubbish:

1. Small bins are permitted on the work bench.
2. Neither the small table bins nor the main kitchen bin may overflow.
3. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
4. Bins should be empty at the start of service
5. Cleaned and washed at the end of service
6. Sinks must be used for washing and not to hold dirty pots and rubbish.
7. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.



Handwashing:

It is a 30 second process which must take place;

1. Upon arrival to the kitchen
2. At the start of the actual competition
3. When hands become soiled
4. On the hour
5. After handling raw proteins
6. When each task is finished
7. After mise en place has been set
8. Before service
9. After visiting the wash room
10. After handling rubbish
11. At all times upon returning to the kitchen.

Glass Policy:

1. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
2. Items must be decentered into appropriate nonbreakable packaging prior to stepping into the competition kitchen.
3. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

Food Efficiency (leftovers):

1. In some circumstances, some food excess is unavoidable but this must be controlled. It is how you manage it that will be noted.
2. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
3. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
4. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
5. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
6. Such left over food will be reviewed by the kitchen jury before it is taken away.
7. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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WORLD
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CULINARY
COMPETITION
COMMITTEE

Dear Competitors,

We are often asked what is ‘Best Practices’ these are the rules that help us govern our competitions and what members of the jury will be looking for as we move forward, these read in conjunction with the competition rules and regulations, will ensure you are on the right track.

Team & Competitors ‘Best Practices’

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition. Naturally this document does not cover all aspect of the jury and marking scheme, but looks into the ‘Best Practices’ for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

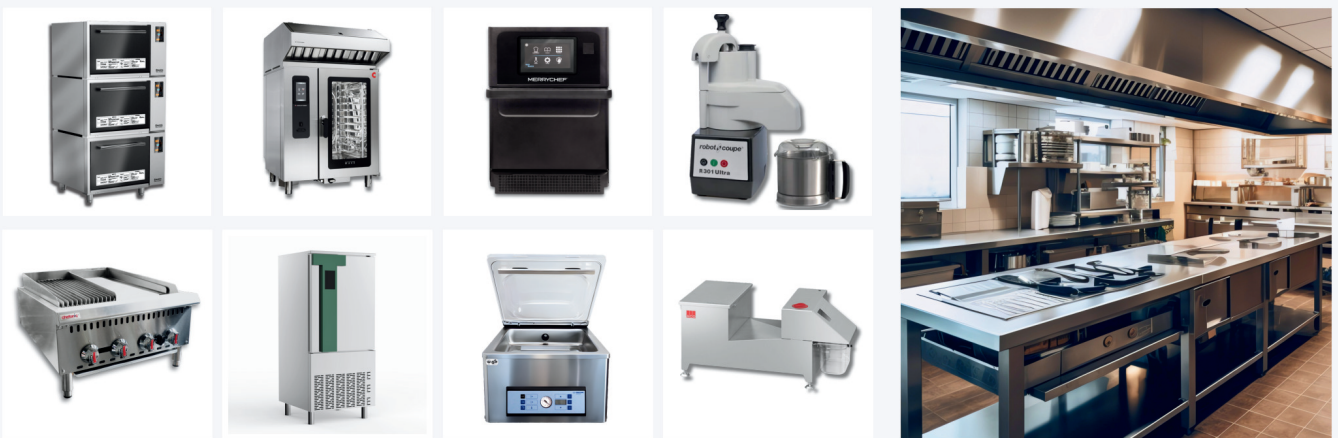
1. **PLASTIC** is something that the world and gastronomy is eliminating.
 - a. Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
 - b. Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
 - c. Plastic Containers – are permitted to transport and store items in, and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.



2. **HACCP sheets;** are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
 - a. Standard HACCP sheets are available on the [WORLDCHIEFS](https://worldchefs.org) web page which are acceptable in any competition.
 - b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
 - c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
 - d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
 - e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
 - f. Jury members are at liberty to check and investigate these documents under any circumstance.
 - g. Downloadable in this link https://worldchefs.org/wp-content/uploads/WORLDCHIEFS_HACCP_Documents-1.pdf
3. **Competition Timing/ on Time** – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.
 - a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
 - b. If your food items has too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.
 - c. At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.
4. **Plate temperature** – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.
5. **Food Waste** – In today’s modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.
 - a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
 - b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
 - c. Ideally, you should have 3 bins.
 - i. One for food waste that may be composted, etc.
 - ii. One for Recyclable bin for cardboard and paper
 - iii. One for non-recyclable for plastic, rubber etc
 - d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.

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