

Competition of Culinary Excellence

RULES & REGULATIONS

18th Edition
AHOTEL
ASIA 
EXHIBITION & INTERNATIONAL
CULINARY CHALLENGE
2024

12TH - 15TH MAY

MALDIVES NATIONAL UNIVERSITY, FHTS, MALÉ, MALDIVES



ORGANIZED BY
MECS
 MALDIVES EXHIBITION
 & CONFERENCE SERVICES (PVT) LIMITED

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Message from the Project Director

Hotel Asia International Culinary Challenge



Dear Competitors, Partners and Friends,
We are pleased to announce the dates for the 18th Edition of the Hotel Asia International Culinary Challenge 2024, the biggest and most renowned hospitality event in the Maldives. The event is scheduled from 12th – 15th of May 2024.

Our last event brought together 658 entries from 63 resorts and some individual entries from overseas. The Panel of 23 Judges mostly Worldchefs International/Continental Certified Judges.

For the 2024 event we have introduced some new categories and we will endeavor to make sure that the rules and regulations are clear and understandable. The competition will take place at FHTS Maldives National University in 4 well equipped training kitchens.

To have a truly International Culinary Competition the Panel of Judges will be selected from members of Globally recognized Institutions and Associations listed below. They will provide a wealth of experience and ensure an up-to-date evaluation and feedback to the competitors and bring credibility and tremendous prestige to the event.

- Worldchefs Executive Board
- Worldchefs Certified International and Continental Judges
- Worldchefs Asia Culinary Events Organizing Committee
- American Culinary Federation
- Bocuse d'Or
- Disciples Escoffier International
- Young Talents Escoffier Asia
- Singapore Pastry Alliance
- Singapore Chefs Association
- Chefs Guild of Maldives
- Hongkong Chefs Association
- World renowned Culinary Schools
- Executive Chefs from 5* Hotels and Restaurants

It goes without saying that the Hotel Asia International Culinary Challenge has gained the respect of the industry at large. We will make every effort to provide a platform to ensure that this event will continue to be the #1 in the Maldives.

Alan Palmer

Project Director Hotel Asia 2024
Worldchefs Certified International Judge
Celebrating 60 years in the White Jacket

Message from the Vice President - Worldchefs



Now you have the opportunity to compete at the 18th Edition of the HOTEL ASIA – Culinary Challenge, Maldives 2024. The Culinary Challenge, will be real live cooking, real food and real talent in front of real culinary judges as it happens with no editing, real food, real chefs, real COMPETITION! 2024 was successfully executed for the 17 th times in the past by Project Manager and Chef Alan Palmer and I promise it will be again a great success.

Worldchefs is proud to be associated with, HOTEL ASIA – Culinary Challenge, Maldives 2024. There is no “Ego’s” on show, just skills, talent, professionalism and your rights to be the BEST on challenging but level playing field.

This event has the support of the WorldChefs body, the governing body and spoke people, of our industry around the world!

We look forward to welcoming you in Male, Maldives from the 12th – 15 th of May 2024 !! Challenge you and challenge the world!!

Culinary Regards,

Chef Martin Kobald

Message from the President, Chefs Guild of Maldives



Experience the Culinary Extravaganza: The Chefs Guild of Maldives collaborates with Hotel Asia for the 18th International Culinary Challenge, set to unfold from May 12th to 15th, 2024, at the Dharubaaruge in Malé. We extend a warm invitation to resorts, hotels, restaurants, and F&B associations to partake in this captivating event. More than just a competition, the International Culinary Challenge serves as a platform for the culinary community to display their skills, contending for esteemed recognition on an international level. Featuring 24 diverse competition classes, including exciting new additions, participants have the opportunity to showcase their creativity.

As proud members of WorldChefs, the Chefs Guild of Maldives ensures that the International Culinary Challenge adheres to the high standards and criteria set by WACS, providing each participating chef with the chance to shine on an internationally recognized platform. Imagine an esteemed judging panel composed of internationally acclaimed culinary professionals endorsed by WACS. Beyond the competition, there are workshops covering various aspects of the culinary arts, providing a unique learning experience. Our heartfelt thanks go to Maldives Exhibition & Conference Services (MECS), the masterminds behind the Hotel Asia Exhibition & International Culinary Challenge, and their main sponsor, BestBuy Maldives. We eagerly anticipate the spirited participation of chefs and culinary professionals in the Hotel Asia International Culinary Challenge.

Don't miss the culinary adventure of the year!

Mariyam Noordeen

Message from the Chairman, Bestbuy Maldives Pvt Ltd



Hotel Asia International Culinary Challenge is now one of the leading events in the hospitality and culinary events calendar in South Asia. Since its inception in 2010, the event has evolved into a multi-day exhibition, knowledge forum and a networking platform; culinary professionals, suppliers and hoteliers gather and converse on the trends and challenges in the industry.

It is an absolute delight to issue this welcome note on the occasion of the 18th edition of Hotel Asia International Culinary Challenge, scheduled from the 12th - 15th of May 2024 at Maldives National University, FHTS, Male, Maldives.

I am thankful and grateful that with the blessings of Almighty Allah, the Merciful, the event has successfully returned after the harrowing days of the pandemic, a bleak time for all of us. Thank you to each of our supporting partners, exhibitors, and competitors for your steadfast support. Your contributions have been vital to our journey, transforming Hotel Asia into a cornerstone event for the hospitality industry.

The hospitality industry is the mainstay of the Maldivian economy and the culinary profession is at the heart of it. Traveler numbers are increasing globally in search of cultural experiences, making those at the vanguard of the culinary professions the ambassadors of countries and their peoples.

Our commitment at BBM to cultivate and showcase local culinary talent continues to drive us. The introduction of the 'BBM Chairman's Trophy' and the 'Most Promising Maldivian Talent' award last year underscores our mission to empower Maldivian chefs, encouraging them to reach new heights. Furthering our commitment, we have offered and will continue to offer exposure trips that provide our local talent with invaluable international experience and learning opportunities. These initiatives have not only opened doors for Maldivian chefs but also enriched our culinary community with diverse insights and skills.

This year, we are proud to sponsor thirteen categories at the Hotel Asia Exhibition and the eight Main Awards at the International Culinary Challenge, covering a wide range of culinary disciplines:

- Decorated Cake
- Artistic Showpiece
- Bread & Pastry Display
- 3 Desserts (Display)
- Desserts
- Vegetarian Dish
- Asian Noodles
- Team Challenge
- Maldivian Dish
- Creative Salad
- Young Chef
- Tea Challenge
- Iced Mocktail

The last edition's highlight was the remarkable creativity displayed in the 'Maldivian Dish' category, where the fusion of traditional flavors with modern techniques captivated everyone. It's this spirit of innovation and excellence we look forward to celebrating again.

I extend my best wishes for a successful and inspiring event and my deepest thanks to all the organizers for their dedication to excellence.

Sincerely,
Ismail Hilmy

Competition Categories

ARTISTIC CLASSES (LIVE)

Decorated Cake
Fruit & Vegetable Carving

DISPLAY CLASSES

Artistic Showpiece
Bread & Pastry Display
3 Desserts (Display)

HOT COOKING CLASSES (LIVE)

Hot Cooking - Fish fillet
Hot Cooking – Beef
Hot Cooking – Seafood (A)
Hot Cooking – Seafood (B)
Hot Cooking – Poultry
Hot Cooking – Lamb
Hot Cooking - Lobster
Desserts
Vegetarian Dish
Asian Noodles
Team Challenge
Maldivian Dish
Creative Salad
The Perfect Steak & Omelette
Low Waste Category

HOT COOKING (APPRENTICE)

Young Chef

BEVERAGE CLASSES (LIVE)

Tea Challenge
Iced Mocktail
Creative Beverage

HOUSE KEEPING

Creative Table Set-up



ARTISTIC CLASSES (LIVE)

Class 1 - Decorated Cake

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1. Duration: 40 minutes
2. Two identical decorated cakes using plain round or square sponge cake – (diameter 15 cm). Only the Sponge cake can be prepared in advance. Decorating and using sponsors product in front of the judges.
3. Competitors must use fresh fruits. Coulis, jam, compote and glaze decoration can be prepared in advance.
4. Must Use Products: **Astra Margarine / Meadowland Double Cream** for decoration
5. Cakes to be presented on 2 separate plates.
6. Recipe required in kitchen.

Judging Criteria:

<i>Mise-en Place & Cleanliness</i>	0 - 10 points
<i>Preparation and General Impression</i>	0 - 30 points
<i>Technique and Degree of Difficulty</i>	0 - 30 points
<i>Taste & Texture</i>	0 - 30 points

Class 2 - Fruit & Vegetable Carving

Sponsored by



1. Duration: 2 hours
2. To execute a free style presentation.
3. No power tools are allowed.
4. Pre-slicing, carving or preparation of vegetables or fruits are not permitted.
5. Maximum height 55 cm (including base)
6. Equipment provided by the organizers:
 - A working table of 120 cm x 60 cm

Judging Criteria:

Suitability in complementing food displays	0-10 points
Presentation and General impression	0-40 points
Technique and Degree of Difficulty	0-50 points

Class 3 - Artistic Showpiece

Sponsored by



1. To display a showpiece of **Veliche Couverture Chocolate Range**
2. Frames and wires support are allowed but must not be exposed.
3. Points will be deducted for non-compliance.
4. Maximum height 150 cm (including base)
5. Equipment provided by the organizers:
 - An area of 90 cm x 60 cm to display a showpiece

Judging Criteria:

Presentation and Innovation	0-30 points
Composition	0-30 points
Professional Preparation	0-40 points

Class 4 - Bread & Pastry Display

Sponsored by



1. To present and to be displayed the following and one extra piece of each variety should display on a separate platter for judges' tasting (Total 39 pieces)
 - 3 types of bread loaves (one piece each/max 600g each)
 - 3 types of bread rolls (3 pieces of each)
 - 3 types of croissants (3 pieces of each)
 - 3 types of Arabic bread (3 pieces of each)
2. 3 types of breakfast pastries (3 pieces of each)
3. All preparation to be done at the place of work.
4. A type written product description and recipes are required.
5. Maximum display area 75 cm x 75 cm.
6. The height of the display should not be more than 100 cm from the base of the display.
7. Equipment provided by the organizers:
 - Microwave oven for re-heating the bread.

Judging Criteria:

Utilization of sponsored products	0 - 20 points
Professional skill	0 - 20 points
Creativity	0 - 30 points
Taste	0 - 30 points

Class 5 - 3 Desserts (Display)

Sponsored by



1. To display a total of 3 different type of desserts.
* 1 hot presented cold * 1 chocolate based * 1 freestyle suitable for a la carte service
2. Must Use Products: **Pauls Whipping cream, Harvery fresh UHT milk**
3. Practical and up-to-date presentation is required.
4. Display Area 60 cm x 60 cm.
5. Showpieces are allowed but will not be judged.

Judging Criteria:

Presentation / Innovation	0-30 points
Composition	0-30 points
Correct Professional Preparation	0-30 points
Serving	0-10 points

HOT COOKING CLASSES (LIVE)

Class 6 Hot Cooking - Fish Fillet

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **500g of Red Snapper Fillet Skin On** on the day of the competition.
4. Dish much be presented on 2 individual plates with appropriate garnish and sauce.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 7 Hot Cooking - Beef

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **500g of Beef Striploin (Whole Piece)** on the day of the competition.
4. Dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 8 Hot Cooking – Seafood (A)

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **200g of Fish Fillet, 150g of Calamari & 100g Scallops** on the day of the competition.
4. The dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 9 Hot Cooking – Seafood (B)

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **300g of Prawns Tail 16-20, 150g of Crab stick** on the day of the competition.
4. The dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 10 Hot Cooking - Poultry

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **3 Chicken Breasts (Skinless / Boneless)** on the day of the competition.
4. The dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 11 Hot Cooking - Lamb

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive **2 pieces of Lamb Rump 200g** each on the day of the competition.
4. Dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 23 Hot Cooking – Lobster

Sponsored by



1. Duration: 45 minutes
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will receive the **2 pieces of Frozen Whole Rock Lobster 400 - 500g** on the day of the competition.
4. Dish must be presented on 2 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 12 Desserts

Sponsored by



1. Duration: 1 ½ hours
2. To prepare and present two different desserts two portions of each.
3. Items to be used from the sponsor products as follows; **Redman Icing Sugar, Redman Glazing Gel, Redman Gelatin Powder, Redman Cocoa Block, Redman Cocoa Powder, Redman Glucose Liquid, Redman Marzipan, Redman Custard Powder.**
4. Ingredients will be provided on the day of the competition.
5. Competitors are required to bring along the pre-prepared base of the dessert.
6. Other ingredients for the garnish and decoration to be supplied by the competitor.

Judging Criteria:

Mise-en-place and cleanliness	0 - 5 points
Correct Preparation	0 - 20 points
Creativity and Presentation	0 - 25 points
Taste	0 - 50 points

Class 13 Vegetarian Dish

Sponsored by



1. Duration: 30 minutes
2. To prepare and present one vegetarian dish for 2 portions served on separate plates.
3. Must Use Products: **Renuka Coconut Milk UHT, Renuka Coconut Milk Powder, Renuka Coconut Oil.**
4. The vegetarian creation must be a balanced meal that is nutritious, contemporary and can be lacto-ovo that contain dairy and egg.
5. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene Service	0 - 20 points
Presentation/Innovation	0 - 5 points
Taste & Texture	0 - 10 points
	0 - 50 points

Class 14 Asian Noodles

Sponsored by



1. Duration: 30 minutes
2. To prepare and present 2 portion of a Main course using **Vismark Laksa Noodles, Vismark Hokkien Noodles, Vismark Laksa Paste, Vismark Satay Sauce, Vismark Onion Sambal Sauce, Vismark Chilli Crab Sauce.**
3. Dish must be presented on a 2 individual plates
4. Plated to be supplied by the competitor
5. All other ingredients to be supplied by the competitor
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 15 Team Challenge

Sponsored by



1. Duration: 1 ½ hours
2. A Team of two chefs from the same establishment.
3. To prepare and present a hot appetizer, a hot main course and dessert. (2 portions of each) using sponsor products as follows; **Mamee Chicken Stock, Mamee Lime Powder, Mamee Mashed Potato, Mamee Mushroom Soup, Ravifruit Strawberry Puree, Ravifruit Mango Puree, Ravifruit Passionfruit Puree, Ravi fruit Strawberry IQF, Ravifruit Blueberry IQF, Frigerio Brand Meat.**
5. Food to be presented on separate plates.
6. All other ingredients and plates to be supplied by the competitor.
7. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 16 Maldivian Dish

Sponsored by



1. Duration: 45 minutes
2. To prepare & present 2 portions of a traditional Maldivian dish. sponsor products will be notified.
3. Presented in a modern style.
4. Dish must be presented on two individual plates with appropriate garnish.
5. All ingredients & plates to be supplied by the competitor.
6. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 17 Creative Salad

Sponsored by



1. Duration: 45 minutes
2. To prepare & present two innovative tossed compound salads.
3. Two servings of each on two separate plates.
4. Each competitor will receive **American Speciality Mayonnaise, American Speciality Cheese Sauce, American Speciality Jalapeño** on the day of the competition.
5. Plates and all the ingredients to be supplied by the competitor.
6. The type of salad will be advised after registration.
7. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Class 18 The Perfect Steak & Omelette

Sponsored by



1. Duration: 20 minutes
 - A) The Perfect Steak
 - To prepare a perfectly cooked steak and served with an accompanying sauce.
 - You will receive one piece of **Beef Striploin 250g, 3 Eggs, 50g of Cheese** on the day of the competition.
 - You will be advised the relevant doneness - rare/medium rare / medium on the spot.
 - B) Omelette
 - To prepare perfectly shaped cheese omelette
2. All other ingredients & plates to be supplied by the competitor.
3. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Hot Cooking (Apprentice)

Class 19 Young Chef

Sponsored by



1. Duration: 1 ½ hours
2. To prepare and present 1 appetizer and 1 main course dish.
3. 2 portions of each presented on individual plates.
4. Must use products; **Norfolk Chicken Bacon, Norfolk Beef Bacon, Norfolk Beef Ham, Norfolk Chicken Ham.**
5. All other ingredients and plates to be supplied by the competitor.
6. The competitor should be below 26 years of age on the day of the competition.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points

Beverage Classes (Live)

Class 20 Tea Challenge

Sponsored by



1. Duration: 15 minutes
2. To prepare and present 2 portions of a Tea Cocktail using **Revna Masala Tea, Revna Chamomile Tea, Revna Peppermint Tea, Revna Apple Tea, Revna Earl Grey, Revna English Breakfast, Revna Green Tea, Revna Mixed Fruit Flavor Tea.**
3. 1 portion to be presented in a cocktail glass suitably garnished, and the other portion into 3 small glasses for tasting by the judges. (Please note that No Alcohol can be used)
4. All other ingredients to be supplied by the competitor.
5. Cookies to be served with the cocktails.

Judging Criteria:

Creativity and Presentation	0-10 points
Method of Work	0-20 points
Correct Preparation	0-20 points
Taste	0-50 points

Class 21 Iced Mocktail

Sponsored by



1. Duration: 5 minutes
2. To prepare and present 2 portions of a mocktail. (Please note that No Alcohol can be used)
3. The Sponsor products as follows;
Fontana Passion Fruit, Fontana Red Grape, Fontana Pink Guava, Fontana Guava, Fontana Pomegranate, Fontana Tomato, Fontana Cranberry.
4. 1 portion to be presented in a cocktail glass suitably garnished, and the other portion into 3 small glasses for tasting by the judges.
5. All other ingredients to be to be supplied by the competitor.

Judging Criteria:

Creativity and Presentation	0-10 points
Method of Work	0-20 points
Correct Preparation	0-20 points
Taste	0-50 points

Class 24 Creative Beverage

Sponsored by



1. Duration: 5 minutes
2. To prepare and present 2 portions of a mocktail. (Please note that No Alcohol can be used)
3. The Sponsor products as follows;
Banana Syrup 1L, Orange Syrup 1L, Grenadine Syrup 1L, Caramel Syrup 1L, Mango Syrup 1L, Kiwi Syrup 1L, Lemon Syrup 1L, Mojito 1L, Watermelon 1L, Tiramisu 1L, Cane Sugar 1L, Passion Fruit Sugar 1L, Lemonade Syrup 1L, Strawberry Syrup 1L, Irish Cream Syrup 1L, Lime Syrup 1L, Raspberry Syrup 1L, Chocolate-HazelNut Syrup 1L, Frappe Syrup 1L, Basil Syrup 1L, Tonic Syrup 1L, Ginger Ale Syrup 1L, Coca Cola Syrup 1L
4. 1 portion to be presented in a cocktail glass suitably garnished, and the other portion into 3 small glasses for tasting by the judges.
5. All other ingredients to be to be supplied by the competitor.

Judging Criteria:

Creativity and Presentation	0-10 points
Method of Work	0-20 points
Correct Preparation	0-20 points
Taste	0-50 points

HOUSEKEEPING

Class 22 Creative Table Set-up

1. To set-up a round table for 4 people with the theme: Free Style. The set-up must include table cloth, centerpiece, place mats, chinaware, glassware and menus. Table setting must have a theme, maximizing the use of local products, two participants may work as a team but each team must be registered under one name.
 - Table Space allowed.
 - Table will be round shape (Diameter 1m) & will be provided by the organizers
 - Creativity, Innovation and uniqueness of setting will be a major judging point.
 - Menu composition in accordance with equipment set-up
 - Exhibits to be removed by 12.00 hrs on the same day.

Judging Criteria:

Creativity and Presentation	0-40 points
Originality & Uniqueness	0-30 points
Practicality	0-20 points
F&B menu harmony and in line with theme being featured	0-10 points

Class 25 Low Waste Category

Sponsored by



1. Duration: 45 minutes
2. To prepare and present one main course (2 portions) Continental style dish presented in 2 individual plates (one for judging, the other for display)
3. Dish can be plant based or non-vegetarian
4. General use of at least 2 of the Future 50 ingredients from the WWF report. (Report attached herewith)
5. Dish must be composed of the main protein or vegetables garnished with suitable accompaniments (starch, sauce, side vegetables & garnishes)
6. Dish must visibly feature a low waste technique(s)

Low waste cooking techniques focus on minimizing food waste throughout the cooking process, from preparation to plating. This involves utilizing all parts of ingredients, creatively implementing cooking, preservation methods in repurposing scraps or nearly perishable ingredients.

Techniques such as root-to-stem cooking, where vegetable peels and stems are incorporated into dishes, or nose-to-tail cooking, which uses the entire animal, are examples of this approach. Other methods include dehydrating, fermenting, pickling, curing as they largely help in extending shelf life while allowing chef to experiment with a whole new dimension of flavors and health benefits. It's crucial to conduct these techniques with high food safety standards to prevent contamination and ensure the longevity and safety of the prepared foods items.

7. All dishes must use at least 3 Unilever Food Solutions (UFS) products.
 - a. Knorr Chicken Powder
 - b. Knorr Demiglace Powder
 - c. Lady's Choice Mayonnaise
 - d. Hellmann's Classic Mayonnaise
 - e. Knorr Mashed Potatoes
 - f. Knorr Lime Powder
 - g. Knorr Oyster Sauce

*Upon signing up for the competition, the participant will be given the complete 7 products listed above to try.

Class 25 Low Waste Category

8. General guidelines for the mis-en-place on the day of the competition:

Basic stocks	Allowed to be brought on site. Sauces must be finished during the competition
Basic stocks	Peeled, cut and portioned. No pre-cooking allowed
Low waste preparations such as dehydrated powders, "soil", flavoured oils etc.	Allowed to be brought on site. However, a sample of the pre-fabricated item & final reconstitution must be done on site. Example: Dehydrated lime leaves to powder. Powder can be brought in but bring a sample of the dehydrated item before it was grinded. Ash oil – can be brought in prepared but if it's going to be used as a dressing, it must be done on site Fermented items – can be brought on site
Garnishes	All must be edible
Dried ingredients	Can be brought in pre-soaked

9. All other ingredients and plates to be supplied by the competitor.

10. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Correct Professional Preparation & Hygiene	0 - 20 points
Service	0 - 5 points
Presentation/Innovation	0 - 10 points
Taste & Texture	0 - 50 points



WORLD CLASS
JUDGING PANEL



ALAN PALMER



- 👤 Founding Member 1984, Honorary Ambassador Singapore Chefs Association (SCA)
- 👤 Honorary Lifetime Member World Association of Chefs Societies (WACS) 1990
- 👤 Recipient Lifetime Achievement Award, World Gourmet Summit Singapore 2014
- 👤 Award for Outstanding Contribution to FHA Culinary Challenge and Salon Culinaire 1984-2014
- 👤 WACS Lifetime Achievement Award 30 years support towards Global Chefs
- 👤 Convener / Director, Trophy of the 3 Presidents (Battle for the Lion), Singapore since 1990
- 👤 Chairman, Organising Committee World Spice Food Festival, Sri Lanka
- 👤 Official Coach Sri Lanka Bocuse d'Or, Finalist Lyon 2013.

Continental Director Asia World Association of Chefs Societies (WACS). 1988-1996
 Chairman Organising Committee 24th WACS Congress, Singapore 1990
 WACS Certified International Judge 2008-2024

Certified Cooks Apprenticeship London (UK) City and Guilds Certificates 150/151 1963-1966
 Diploma in Hotel and Restaurant Management Switzerland 1974
 Certified Technical Trainer Switzerland & Kenya 1975
 Chef in Hotels & Restaurants in Switzerland 1966-1975
 Caterer Swiss Club Singapore 1994-1996

Kenya: 1975-1980 Kenya Utalii College, KUC, Nairobi, Pre-opening team and development of programs with Tourist Consult Switzerland, Lecturer in Professional Cookery and F&B subjects, Certificate, Diploma
 Switzerland: 1981-1982 Swiss Hotel Association Hotel Management School Les Roches, Bluche
 Head of Department & Lecturer in Professional Cookery, F&B subjects, Certificate, Diploma
 Singapore: 1983-1994 Singapore Hotel Association Training & Education Centre (SHATEC) in cooperation with Lausanne Hotel School (EHL) Pre-opening team and development of programs employed by Lausanne Hotel School EHL and the Swiss Hotel Association.
 Head of Department, Lecturer in Professional Cookery and F&B, Certificate and Diploma level.

Lecturer in Food and Beverage Courses:
 - Caribbean Islands and Taiwan on behalf of Lausanne Hotel School Switzerland
 - Rwanda on behalf of DTZ, German Technical Aid Program May-July 1980
 - Indonesia, Philippines, Malaysia and Thailand on behalf on SHATEC.

- Specialist Trainer, Singapore Airlines Cabin Crew & S.A.T.S. Catering Personnel & Management 1985-1993
 Food & Beverage Coordinator, Miss Universe 1987, Singapore
- Team Manager International Culinary Competitions:
 KUC Student Culinary Team, Hotelympia London, 1978/80
 SHATEC Student Culinary Team: Taste of Canada, Toronto, 1989/93
 Singapore National Culinary Team: Vancouver Canada 1987, Sapporo Japan 1988, Chicago USA 1991 and Singapore 1992.
- International Judge Culinary Competitions:
 USA, Canada, Bahamas, St-Thomas, Guam, Australia, Singapore, South Korea, China, Malaysia, Thailand, Philippines, Indonesia, Hong Kong, Taiwan, Japan, Cambodia, Myanmar, Vietnam, Nepal, India, Maldives, Sri Lanka, Bahrain, Saudi Arabia, Kuwait, Egypt, Jordan, UAE, Mauritius, Seychelles, South Africa, Kenya
- Global Competition Coordinator MLA Black Box Culinary Challenge (100 events) 1996-2012
 Head Judge, USDA Tastes of America, Asia region 2012-2013
- Technical Consultant Publications:
 Norwegian Salmon in Asia 1990
 Soy Signatures 1999
 Cross Roads by MLA 2001
 Inspirations featuring Bamboo Shoots 2003

Present Activities - based in Sri Lanka since 2001
 - Chairman Organizing Committee Seoul Food & Hotel Culinary Challenge 2020
 - Project Director Hotel Asia Exhibition and International Culinary Challenge Maldives 2002-2022
 - Event Coordinator Bocuse d'Or Sri Lanka 2019 - 2023
 - International Culinary Judge in Asia.

MARTIN KOBALD
VICE PRESIDENT - WORLDCHEFS

WORK EXPERIENCE

- Chef /Owner of a Consulting Company
- Hon. President South Africa Culinary Association
- Global Master Chef
- Member of South Africa Culinary Team

WORLDCHEFS CERTIFICATION
INTERNATIONAL



MARTIN KOBALD



ROHAN
FERNANDOPULLE



ROHAN FERNANDOPULLE
PRESIDENT
BOCUSE D'OR - SRI LANKA

WORK EXPERIENCE

- 2020 - Chief Executive Officer – Waters Edge Ltd
- 2019 - General Manager Vice President, Culinary & F & B - Cinnamon Hotels & Resorts
- 2018 - Group Chief Operating Officer Galle Face Group of Hotels
- 2013 - General Manager – Waters Edge Ltd
- 1985 - Executive Chef – Hilton International

WORLDCHEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - International Culinary Competition of Southern Europe, Held in Greece
- 2023 - Food and Hospitality Asia Maldives (FHAM)
- 2022 - Hotel Asia Exhibition & International Culinary Challenge Maldives
- 2022 - International Emirates Salon Culinaire 2022
- 2020 - IKA/Culinary Olympics 2020, Stuttgart



TAREK IBRAHIM



TAREK IBRAHIM
CERTIFIED MASTER CHEF
FOUNDER AND OWNER OF OMAMI RESTAURANT

WORK EXPERIENCE

- World Chef and Arabic TV
- Personality Award Winning Chef in America
- WorldChefs Certified Culinary Judge

WORLDCHEFS CERTIFICATION
INTERNATIONAL



RUDOLF MULLER



RUDOLF MULLER
MANAGING DIRECTOR
NGLISS HK FOOD SERVICE LIMITED UNTIL 7 JULY 2023

WORK EXPERIENCE

- 2018 -2023 - Angliss HK food service LTD , Managing Director
- 2003 - Hong Kong Disneyland , Executive Chef and in 2012 Culinary Director
- 1992 - SATS Catering Singapore, Executive Sous chef and in 1996 Executive Chef
- 1990 - Kuala Lumpur Hilton, Executive Sous Chef
- 1988 - Shanghai Hilton, Sous chef

WORLDCHEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2022 - EXPOGast Culinary World Cup Luxembourg (Chief judge Regional teams)
- 2022 - FHA Singapore (judge for hot Kitchen)
- 2022 - Global Chef Final in Abu Dhabi World chefs congress (CCC organizer)
- 2020 - IKA Stuttgart, Culinary Olympics (National Teams hot , Judge)
- 2019 - Thaifex, Bangkok , Asian Global Chefs final (judge)



MULLER ANDREAS JW



MULLER ANDREAS JW
CULINARY CONSULTANT

WORK EXPERIENCE

- 2007 - Programme Director ICI Hong Kong, Vocational Training Council
- 2004 - Executive Chef Butterfields Club, Peninsula Club Consultancy Hong Kong
- 1998 - Executive Chef Regal Airport Hotel Check Lap Kok Hong Kong
- 1994 - Executive Chef Regal Airport Hotel Kai Tak

WORLDCHefs CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - FHC Shanghai, China
- 2023 - Selangor Food Festival Malaysia KL
- 2023 - Taiwan Culinary Challenge TCAC Taiwan
- 2023 - Philippine Culinary Cup, Manila
- 2023 - Philippine Global Chef Challenge / Asia Pacific Final, Manila



EDMUND TOH



EDMUND TOH
PRESIDENT, YOUNG TALENTS ESCOFFIER ASIA PACIFIC
DISCIPLES ESCOFFIER ASIA PACIFIC

WORK EXPERIENCE

- 2021 - General Manager, Brand Development/Culinary- Astons Group
- 2018 - Vice President, Culinary – SF Group
- 2016 - Director of Culinary – Rasel & Purple Sage Catering
- 2014 - Director of Culinary – Shatec Institutes
- 2009 - Asst Vice President, Culinary – Resorts World Sentosa

WORLDCHefs CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2022 - Food & Hotel Asia 2022, Singapore
- 2020 - Food & Hotel Asia (FHA) 2020, Singapore
- 2019 - Philippine Culinary Cup, Manila, Philippines
- 2019 - 12th Salon Culinaire Jakarta 2019, Jakarta, Indonesia
- 2019 - Hong Kong International Culinary Classic 2019, Hong Kong

KENNY KONG
HONORARY PRESIDENT - SINGAPORE PASTRY ALLIANCE
WORLDCHIEFS - PASTRY ART CERTIFIED INTERNATIONAL JUDGE

WORK EXPERIENCE

- 2014 - Workforce Development Agency Diploma in Food and Beverage Management
- 2014 - Singapore Workforce Skills Certificate For Food Safety Management System Qualifications (WSQ) for Food Service Establishments
- 2014 - Un des Meilleurs Ouvriers de France Certificate of work shop by MOF Jean Michael (MOF) Perruchon in France
- 2016 - Singapore Tourism Board Overseas Development Programme - Singapore Tourism Board/World Gourmet Summit Excellent L'Atelier Hugo and Victor Paris France
- 2019 - Halal Foundation Programme Certificate of attendance

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - Pastry & Baking Challenge 2023- Jakarta Indonesia Chief Pastry Judge
- 2023 - GLOBAL PASTRY CHEFS CHALLENGE 2023- Philippine Selection Asia representative- Chief Pastry Judge
- 2023 - Culinaire Malaysia 2023 - Chief Pastry Judge
- 2024 - World Gelato Cup Sigep Italy - President of Jury
- 2024 - IKA/Culinary Olympics 2024 – Stuttgart International National Team Jury



KENNY KONG



EDWIN LEOW



EDWIN LEOW
EXECUTIVE PASTRY CHEF
VOCO ORCHARD SINGAPORE, AN IHG HOTEL

WORK EXPERIENCE

- 2023 - Executive Pastry Chef at Voco Orchard Singapore, an IHG Hotel
- 2021 - Executive Pastry Chef at W SINGAPORE SENTOSA COVE
- 2018 - Executive Pastry Chef of Singapore Marriott Tang Plaza Hotel
- 2014 - Pastry Chef at Le Meridien Singapore Sentosa
- 2013 - Junior Sous Chef at St. Regis Hotel Singapore

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - 5th SIAL LA CUISINE JIEXPO KEMAYORAN JAKARTA
- 2023 - FHI 13TH SALON CULINAIRE JAKARTA 2023
- 2023 - HOFEX ICC 2023 IN HONG KONG
- 2022 - BATTLE OF THE CHEFS IN PENANG
- 2019 - HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE IN MALDIVES

STAFFORD THOMAS DECAMBRA
WCMC
AMERICAN CULINARY FEDERATION

WORK EXPERIENCE

- 2014 - Present, Global Culinary Consultant
- 2008 - VP Culinary Operations – Wind Creek Casinos
- 2002 - Corporate Executive Chef – Pearl River Resorts
- 1988 - Corporate Executive Chef – American Hawaii Cruises
- 1981 - Executive Chef – Kona Surf Resort

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - Bahamas Chefs Association - Bahamas
- 2023 - Malaysia Chefs Association – Kuala Lumpur
- 2023 - Taiwan Chefs Association - Taipei
- 2023 - U.A.E. Chefs Association - Dubai
- 2020 - German Chefs Association – IKA Culinary Olympics - Suggart



STAFFORD THOMAS
DECAMBRA



JODI-ANN PALMER (MS)



JODI-ANN PALMER
FOUNDER AND CEO
THE FOOD DESIGN AGENCY

WORK EXPERIENCE

- 2005 - Nando's International development chef
- 2007 - present, The Food Design Agency, founder and CEO

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- Gulf foods
- Hotel Asia
- Luxembourg
- Vegan seminars

KRISTINE ØVREBØ
CHEF AND ADVISOR
INTERNATIONAL WACS JUDGE
NORWEGIAN NAVY

WORK EXPERIENCE

- 2013 - Professional advisor and chef for the Norwegian Navy since 2013
Consultant
HeadChef Hotel Sandven
Bachelor local food culture. Bachelor public health

WORLDCHefs CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - Malta Kulinarja
- 2023 - La Cuisine Jakarta
- 2023 - Årets Sjømatkokk +Bergencup Norway
- 2022 - Hotel Asia
- 2022 - Malta Kulinarja



KRISTINE ØVREBØ



MACLEAN FRASER



MACLEAN FRASER
ALLIANCE GROUP

WORK EXPERIENCE

- 2022 - Current Key Accounts Manager, Alliance Group
- 2014 - Executive Chef, Bolton Hotel, Wellington New Zealand
- 2013 - Executive Chef, Centara Ras Fushi Maldives
- 2012 - Executive Chef, Dockside Restaurant, Wellington New Zealand
- 2011 - Executive Chef, Rydges Hotel, Wellington New Zealand

WORLDCHefs CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2021 - Chaine des Rotisseurs Jeune Chef, National Final (Salon Director)
- 2017 - Toque d'Or, New Zealand
- 2016 - Gourmet Pacific Challenge, Regional Final
- 2014 - Vanuatu Salon Culinaire, Port Villa
- 2013 - FHA Sri Lanka, Colombo

YEN KOH
CULINARY DIRECTOR
SINGAPORE

WORK EXPERIENCE

- 2018 - Culinary Director
- 2011 - Executive Chef (SEA)
- 2008 - Executive Chef (AAME)
- 2007 - R&D Chef
- 2003 - Chef De Partie

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2023 - Hong Kong International Culinary Classics (HOFEX), Hong Kong
- 2023 - Philippines Culinary Cup, Manila, Philippines
- 2023 - Food and Hotel Malaysia, Kuala Lumpur
- 2022 - SIAL InterFoods, Jakarta, Indonesia
- 2022 - Food and Hotels Asia, Singapore



YEN KOH



SAMSON LIN



SAMSON LIN
HEAD OF CULINARY DEVELOPMENT
VISMARK FOOD INDUSTRIES PTE LTD

WORK EXPERIENCE

- 2023 - Present - Head of Culinary Development (Vismark Food Industries Pte Ltd)
- 2019 - Manager/ Culinary Ambassador (SHATEC)
- 2016 - Senior Executive (SHATEC)
- 2010 - Senior Trainer (SHATEC)
- 2009 - Sous Chef (Grand Park City Hall)

WORLDCHIEFS CERTIFICATION
REGIONAL

JUDGING EXPERIENCE

- 2023 - Food Hotel Asia- Singapore
- 2022 - Battle of the Chefs -Penang

VINCENT TAN
EXECUTIVE CHEF
URM GROUP

WORK EXPERIENCE

- Since 1997 - Executive Chef

WORLDCHIEFS CERTIFICATION
INTERNATIONAL

JUDGING EXPERIENCE

- 2024 - IKA Culinary Olympic 2024
- 2024 - Bali International Culinary Challenge
- 2023 - SIECC Malaysia
- 2023 - Food Hotel Malaysia
- 2022 - Expogast Luxembourg World Cup



VINCENT TAN



DR. PEARL M.C. LIN



DR. PEARL M.C. LIN
ASSOCIATE PROFESSOR
THE HONG KONG POLYTECHNIC UNIVERSITY, SCHOOL OF HOTEL AND
TOURISM MANAGEMENT

WORK EXPERIENCE

- 2020 - Present, Associate Professor, School of Hotel and Tourism Management, The Hong Kong Polytechnic University, Hong Kong
- 2013 - Assistant Professor, School of Hotel and Tourism Management, The Hong Kong Polytechnic University, Hong Kong
- 2012 - Visiting Lecturer, School of Hotel and Tourism Management, The Hong Kong Polytechnic University, Hong Kong
- 2009 - Tutor, University of Strathclyde
- 2004 - Lecturer, Hotel Management, Minghsin University of Science and Technology, Taiwan

WORLDCHIEFS CERTIFICATION
ROOKIE

JUDGING EXPERIENCE

- 2008 - Present, Chief Judge, National Vocational Skills Competition for Disabled (cooking), Ministry of Labour Taiwan
- 2023 - Rookie Judge, Culinaire Malaysia 2023
- 2023 - Rookie Judge, 2023 Taiwan Culinary Arts Challenge
- 2023 - The 10th International Abilympics Competition (Cooking), Metz, France 2016 - The 9th International Abilympics Competition (Cooking), Bordeaux, France, represented the Ministry of Labor Taiwan.
- 2011 - The 8th International Abilympic Competition (Cooking), Korea,



PRIYANTHA WEERASINGHE



PRIYANTHA WEERASINGHA
DIRECTOR CULINARY
MÖVENPICK COLOMBO

WORK EXPERIENCE

- 2021 up to now Director culinary –Move pick Colombo
- 2020 - Executive chef –Cinnamon Bentotta
- 2017 - Corporate Chef –Grand Hotel Nuwaraeliya
- 2016 - Corporate Chef Aikenspench Hotels Oman
- 2015 - Regional Executive Chef Cinnamon Hotel Down south Hotels

WORLDCHefs CERTIFICATION
CONTINENTAL / ROOKIE

JUDGING EXPERIENCE

- 2023 - Emirates culinary Completion
- 2023 - South Indian Culinary Completion
- 2023 - Kandy Nuwaraeliya culinary Challenge
- 2022 - Culinary completion Colombo ,Shangri-La
- 2021 - South Indian Culinary completion

AMINATH SHAANEE
SENIOR CULINARILY INSTRUCTOR
FHTS / MNU

WORK EXPERIENCE

- 2023 - Senior Culinary instructor (vocational)
- 2014 - Associate Lecturer (culinary)
- 2013 - Part time culinary lecturer

WORLDCHIEFS CERTIFICATION
CONTINENTAL

JUDGING EXPERIENCE

- 2023 - SICA , INDIA
- 2023 - Alen thong golden coffee pot challenge , sharjah , UAE
- 2023 - FHAM , Maldives
- 2022 - Hotel Asia international culinary challenge, MALDIVES
- 2022 - FHAM



AMINATH SHAANEE



ISHAG SOLIH



ISHAG SOLIH
VICE PRESIDENT
CHEF GUILD OF MALDIVES

WORK EXPERIENCE

- Since 2017 - Executive Chef, Villa Hotels
- 2017 - Chef de cuisine, Anantara kihavah, Maldives

WORLDCHIEFS CERTIFICATION
CONTINENTAL

JUDGING EXPERIENCE

- 2023 - FHAM in Maldives
- 2023 - Guild Lanka, in Sri Lanka
- 2022 - FHAM in Maldives
- 2022 - Hotel Asia in Maldives
- 2019 - Hotel Asia in Maldives

FATHIMATH UMAR
SENIOR LECTURER- CULINARY ARTS AND HOSPITALITY
VILLA COLLEGE

WORK EXPERIENCE (Last 5 Positions)

- 2022- to date Senior Lecturer- Villa College
- 2021 - Executive Cum F&B Director- Eriadhoo Island Resort
- 2018 - Lecturer- Maldives National University
- 2017 - Executive Chef- Royal Island Resorts and Spa
- 2016 - Senior Food & Beverage Manager- Bandos Maldives

WORLDCHefs CERTIFICATION
CONTINENTAL

JUDGING EXPERIENCE (names of the last 5 events)

- 2023 - Indonesia International Halal Chef Competition
- 2023 - Malaysia- CULINAIRE MALAYSIA 2023 – Food & Hotel Malaysia (FHM)
- 2023 - SICA Culinary Challenge and Exhibition (6th Edition)-India
- 2023 - The 2023 Philippines Culinary Cup (13th Edition)-Philippines
- 2023 - Sri Lanka-Cafe' Lanka



FATHIMATH UMAR



IBRAHIM NAEEM



IBRAHIM NAEEM
DIRECTOR OF OPERATION
KHG HOTELS MALDIVES

WORK EXPERIENCE

- 2013 - 2017 - Kitchen Executive Hulhule Island Hotel
- 2017 - 2018 - Project Developer Luxury Chef Maldives
- 2019 - Head Of Operation Austra Maldives (F&b)
- 2018 - up to now - Head Of Operation Austra Maldives (F&b)
- 2020 - up to now - Director Of Operation Khg Hotels Maldives

WORLDCHefs CERTIFICATION
CONTINENTAL

JUDGING EXPERIENCE

- 2019 - Philippines Culinary Cup
- 2019 - Thailand International Culinary Cup
- 2022 - Hotel Asia Maldives
- 2022 - Fham Maldives
- 2023 - Fham Maldives

MAHA NASEER
BOARD DIRECTOR
MMPRC

WORK EXPERIENCE

- 2019-2023 -Secretary General of The Chefs Guild of Maldives
- 2023 - Guest Chef at Sun Siyam World Maldives
- 2014 - 2022 - Freelance F&B Consultant of Fihalhohi Island Resort
- 2014 - 2021 - Freelance F&B Consultant of Amilla Fushi Maldives

**WORLDCHIEFS CERTIFICATION
CONTINENTAL**

JUDGING EXPERIENCE

- 2023 - The European Grand Prix 2023: Global Chef Challenge – European Regional Semi-Finals (Rimini, Italy) — Rookie Judge
- 2022 - The 16th Edition of Hotel Asia and The International Culinary Competition (Malé, Maldives) — Rookie Judge
- 2022 - FHA Culinary Challenge (Singapore) — Rookie Judge



MAHA NASEER



MOHAMED ABDULLA



MOHAMED ABDULLA
HEAD PASTRY CHEF
DUSIT THANI MALDIVES / CHEF GUILD OF MALDIVES

WORK EXPERIENCE

- 2010 - Pastry chef
- 2013 - Pastry supervisor
- 2019 - Junior sous chef pastry and bakery
- 2021 - Pastry chef in charge of pastry and bakery
- 2022 - Head pastry chef

**WORLDCHIEFS CERTIFICATION
CONTINENTAL**

JUDGING EXPERIENCE

- 2022 - Sustainable Culinary Challenge – Royal Island
- 2022 - Hotel Asia exhibition and culinary challenge
- 2022 - FHAM
- 2023 - Hofex - Hong Kong
- 2023 - Expo Culinarier 2023

MARIYAM SHIUNA
TREASURER AND EXECUTIVE COMMITTEE MEMBER
CHEFS GUILD OF MALDIVES

WORK EXPERIENCE

- 2022 – 2023 - Chef – Caf ler Restaurant Hulhumale
- 2022 – 2022 - Executive Chef – Ratatouille Restaurant
- 2018 – 2019 - Executive Manager – ALCYON Bakery
- 2016 – 2017 - Associate Lecturer F&B – Maldives National University
- 2010 – 2015 - Head of F&B – Official Residence of The President

WORLDCHIEFS CERTIFICATION
CONTINENTAL

JUDGING EXPERIENCE

- 2023 - Indonesia International Halal Chef Competition
- 2023 - SICA Culinary Challenge and Exhibition (6th Edition)
- 2023 - The 2023 Philippines Culinary Cup (13th Edition)
- 2023 - Kerela Culinary Challenge
- 2023 - International Chefs Cup 2023 Kazan, Russia



MARIYAM SHIUNA



ABDULLA SABAH



ABDULLA SABAH
CERTIFIED JUDGE, WORLDCHEFS
EXCO MEMBER, CHEFS GUILD OF MALDIVES

WORK EXPERIENCE

- 2023 - Chef De Cuisine

WORLDCHIEFS CERTIFICATION
ROOKIE

JUDGING EXPERIENCE

- 2023 - SICA (India), FHAM CAF  Lanka
- 2021 - FHAM,
- 2019 - Total Asian, CAF  Lanka, FHAM

SHIHAMA SHAFEEU
PASTRY CHEF/OWNER
BAKE & DECOR

WORK EXPERIENCE

2000 - 2012 - Freelance pastry chef
2012 - Present Pastry Chef/Owner, Bake & Decor

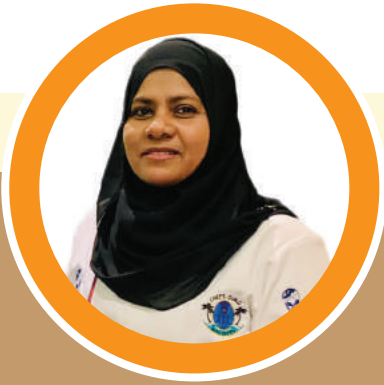
WORLDCHIEFS CERTIFICATION
ROOKIE

JUDGING EXPERIENCE

- 2022, 2023 - FHAM EXHIBITION
- FEB 2024 - PAKISTAN INTERNATIONAL CULINARY CHAMPIONSHIP (PICC2024 SEASON 6)



SHIHAMA SHAFEEU



JOODHY KHALID



JOODHY KHALID
OWNER / PASTRY CHEF
JOODHY'S CAKES

WORK EXPERIENCE

- 2001-2023- Freelance Pastry Chef / Owner of Joodhy's Cakes

WORLDCHIEFS CERTIFICATION
ROOKIE

JUDGING EXPERIENCE

- 2022 - FHAM Exhibition
- 2022 - Hotel Asia Exhibition
- 2023 - FHAM Exhibition
- 2023 - Café Lanka Exhibition

COOKING & PREPARATION GUIDELINES

1. Please note that No Alcohol, No pork products or bi-products of pork can be used
2. Salad can be cleaned and washed, but not portioned
3. Vegetable can clean peeled, washed, cut, must be raw (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
4. Pasta or dough can be prepared but not cooked
5. Fish, Seafood or Shellfish can be cleaned, filleted but not portioned nor cooked.
6. Meats or Poultry can be deboned, not portioned, not trimmed, sausages to be prepared fresh in the kitchen, grinded meat can be brought in, bones may be cut into small pieces
7. Mousses can be minced and must be made finish during the competition.
8. Sauces can be reduced but not finished or seasoned
9. Stocks are permitted
10. Any dressings must be made during the competition.
11. Fruit Coulis – Puree is allowed but must be finished during the competition.
12. Pastry sponges can be pre-made but not cut or shaped
13. All competitors have to prepare their own induction cooking utensils and ingredients for the competition
14. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
15. The Organizer will not be responsible for any loss or breaking of utensils.



AWARDS TERMS & CONDITIONS

BEST CULINARY ESTABLISHMENT - "Alan Palmer Challenge Trophy"

1. To receive this award the Establishment must enter a minimum of 10 Classes out of the following. (Which must include minimum of 5 hot cooking classes)

- Class 6: Hot Cooking Fish Fillet
- Class 7: Hot Cooking Beef
- Class 8: Hot Cooking Seafood (A)
- Class 9: Hot Cooking Seafood (B)
- Class 10: Hot Cooking Poultry
- Class 11: Hot Cooking Lamb
- Class 23: Hot Cooking Lobster
- Class 12: Desserts
- Class 13: Vegetarian Dish
- Class 14: Asian Noodles
- Class 15: Team Challenge
- Class 16: Maldivian Dish
- Class 17: Creative Salad
- Class 18: The Perfect Steak & Omelette
- Class 20: Tea Challenge
- Class 21: Iced Mocktail
- Class 24: Creative Beverage
- Class 22: Creative Table Set-up
- Class 25: Low Waste Category

2. The Challenge Trophy will be presented to the team which accumulates the highest total aggregate points from the highest scores of the 10 classes.

3. The Establishment must win minimum of 5 medals

MOST OUTSTANDING CHEF

1. To qualify for this award the participant must enter at least 5 classes

2. Including two compulsory classes from the following;

- Class 6: Hot Cooking Fish Fillet
- Class 7: Hot Cooking Beef
- Class 8: Hot Cooking Seafood (A)
- Class 9: Hot Cooking Seafood (B)
- Class 10: Hot Cooking Poultry
- Class 11: Hot Cooking Lamb
- Class 23: Hot Cooking Lobster
- Class 12: Desserts
- Class 13: Vegetarian Dish
- Class 14: Asian Noodles
- Class 17: Creative Salad
- Class 18: The Perfect Steak & Omelette
- Class 25: Low Waste Category

3. The candidate with the highest aggregate score will be the winner

4. A competitor must win minimum of 2 medals

MOST OUTSTANDING PASTRY CHEF

1. To qualify for this award the participant must enter at least 3 classes from the following;
 - Class 1: Decorated Cake
 - Class 3: Artistic Show Piece
 - Class 4: Bread and Pastry Display
 - Class 5: 3 Desserts (Display)And,
 - Class 12: Desserts which is Compulsory and should win gold or silver medal
2. The candidate with the highest aggregate score will be the winner
3. A competitor must win 2 medals

TOP MALDIVIAN CHEF

1. To qualify for this award the participant must enter at least 3 classes from the following;
 - Class 6: Hot Cooking Fish Fillet
 - Class 7: Hot Cooking Beef
 - Class 8: Hot Cooking Seafood (A)
 - Class 9: Hot Cooking Seafood (B)
 - Class 10: Hot Cooking Poultry
 - Class 11: Hot Cooking Lamb
 - Class 23: Hot Cooking Lobster
 - Class 12: Desserts
 - Class 13: Vegetarian Dish
 - Class 14: Asian Noodles
 - Class 17: Creative Salad
 - Class 25: Low Waste CategoryAnd,
 - Class 16: Maldivian Dish which is Compulsory and should win gold or silver medal
2. The candidate with the highest aggregate score will be the winner
3. A competitor must win 2 medals

BEST ARTIST

1. To qualify for this award the participant must enter the following 2 classes;
 - Class 2: Fruit & Vegetable Carving
 - Class 3: Artistic Showpiece
2. The candidate with the highest aggregate score will be the winner
3. A competitor must win 2 medals

MOST PROMISING YOUNG MALDIVIAN CHEF

1. To qualify for this award participant must won a gold or silver medal in class 19: Young chef category and a medal in any other competition category.
 - The highest aggregate of the two scores will be the winner
 - This award will be entitled only for the Maldivian

RULES AND REGULATIONS

1. Competitors are restricted to one entry per class.
2. No change of classes will be allowed. Please notify the organizers, in case you wish to cancel early notification may allow on unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Applications re-considered.
3. A letter must accompany any information changes submitted from the participating establishment/organization. Please also note that such requests should be made no later than one month before the competition and compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, his/her participation will be cancelled.
4. Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the Hotel Asia International Culinary Challenge 2024.
5. The Organizing Committee has the right to refuse any entry which does not comply with the Rules and Regulations or with any specific requirement or limitation stated in respective categories.
6. Any entry may be rejected on the grounds that, in the opinion of the Organizing Committee, it does not reach the standard required.
7. Entries for all classes are accepted on a first come-first served basis. Please note that with limited work/kitchen stations, All Classes are usually filled before the stipulated deadline for entries.
8. No removal of display exhibits is allowed before 1830 hrs on the respective competition days. Removal of exhibits will commence after 1830 hrs on each day. Competitors are to be present at their allocated display area by this time. The organizers reserve the right to remove display exhibits if deterioration beyond acceptable standards has taken place and dispose of uncollected exhibits after 1900 hrs on each day.
9. Competitors must be present at least one hour before their appointed time of the Competition.

RULES AND REGULATIONS

10. The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition or should the competition be cancelled for reasons beyond the Organizers control or under any circumstances. However, if a competitor is unable to be present a substituted competitor may be accepted as long as the Organizers have been notified before the 15th March 2024.

11. For entries selected to enter the competition, no recipe changes will be accepted, unless the Organizers permit otherwise. These must be duly filled and placed by the side of the exhibits if the class rules require it. The Organizer does not require copies, but reserve the right to request them. (A recipe form is attached herewith.)

12. All competitors must wear appropriate chef uniforms and hat. No logos indicating where the competitor is working to be visible during the competition.

13. The Organizing Committee and the judges reserve the right to inspect each team's tools, ingredients, workstations etc. before and after the competition. Any competitor who leaves the workstation untidy will be penalized 50 points. Plates will not be provided.

14. The Organizers reserve the right to rescind, modify or add on any of the above rules & regulations and their interpretation of these is final. They also reserve the rights to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.

15. While all reasonable care will be taken by the Organizer, no guarantee is given and the Organizer will not accept any responsibility for the loss or damage to any exhibit equipment, utensils or personal effects, during the competitions.

16. The canvassing of judges or other officials of the Hotel Asia International Culinary Challenge 2024 by competitors or their representatives is prohibited at all times.

17. Participants who contravene any of the Rules and Regulations of the Hotel Asia International Culinary Challenge 2024 may at the discretion of the respective chief judge be disqualified. The decision of the respective chief judge is final.

18. Results will be announced at the Daily Award Ceremony which take place in Hiriya Maalam at 5.30 p.m. onwards and will be published on the Notice Board.

RULES AND REGULATIONS

19. The Organizer reserve all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.

20. Top 3 Winners of each Competition and Gold medal winners will be invited to the Final Awards Ceremony of the Hotel Asia Exhibition and International Culinary Challenge 2024 and their medal will be presented to them at this event. All other medals and certificates will be presented to the respective winners at the Culinary Challenge premises from the second day of the Competition.

21. If an award is won, the competitor has to ensure his/her presence (or that of a representative) to collect it. All awards are to be accepted in Chef's Uniform. Any trophy/ media/certificate that is not accepted at the ceremony will be forfeited two weeks after the event.

22. If the Competitors Name appears in the certificate is incorrect, coordinated person from the respective Organization/establishment should inform the Organizers immediately. Otherwise, it causes an extra charge to print a new Certificate. And also, for the loss of certificates/medal will be charge an extra cost as given below;
Certificate US\$ 5, Medal US\$ 20

23. In the event of serious dispute over the items of the regulations, or a problem not mentioned in the rules, the matter will be discussed between the jury and the Head Judge and a final decision will be made.

WORLDCHEFS FOOD SAFETY REGULATIONS

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

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

The Five Keys to Worldchefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are: (1) keep clean; (2) separate raw and cooked; (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. 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)
 - a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
 - b. Fruits and vegetables need to be washed and packed in appropriate containers.
 - c. The kitchen area needs to be spotless as it is a showcase of our profession.
 - d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
 - e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.
2. 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)
 - a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
 - b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <math><5^{\circ}\text{C}</math> (41°F).
 - c. Various packed and labelled dry items can be stored on the same tray.
 - d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.
3. 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)
 - a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed
 - b. 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. 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

WORLDCHefs FOOD SAFETY REGULATIONS

4. 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).
5.
 - a. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
 - b. 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).
 - c. 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
 - d. Cooked food can be served à la minute to avoid this.
 - e. 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.
 - f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
 - g. All food items to be refrigerated or kept in the freezer must be covered and labelled.
6. 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)
 - a. 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.
 - b. Fruits and vegetables should be checked for worms, grubs and mould.
 - c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
 - d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
 - e. 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 colored ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must to be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewelry is to be worn except for a wedding band, ear stud (no more than 7mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

WORLDCHEFS FOOD SAFETY REGULATIONS

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 <math><5^{\circ}\text{C}</math> (41°F).
15. Hand paper towels to be used for work surface bench 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.

WORLDCHEFS FOOD SAFETY REGULATIONS

- 1) Face Mask / Face Shield: When requested by the local health authorities or the organizers
 - a. These forms of PPE must be worn during the entire competition while in the competition arena.
 - b. 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

- 2) Hand Washing:

It is a 30 second process which must take place;

 - a. Upon arrival to the kitchen
 - b. At the start of the actual competition
 - c. When hands become soiled
 - d. On the hour
 - e. After handling raw proteins
 - f. When each task is finished
 - g. After mise-en-place has been set
 - h. Before service
 - i. After visiting the wash room
 - j. After handling rubbish
 - k. At all times upon returning to the kitchen.

- 3) 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.

 - a. All work surface must be sanitized upon arrival into kitchen.
 - b. All benches must be sanitized at the start of the competition.
 - c. All benches must need to be sanitized as they become soiled.
 - d. All benches must be sanitized at the completion of each task.
 - e. All benches must be sanitized prior to starting service.
 - f. All benches must be sanitized at the end of the competition.

- 4) Aprons:
 - a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
 - b. Bib aprons can be used when cleaning proteins.
 - c. Aprons should be changed:
 - iv. At the start of the competition
 - v. After working on proteins
 - vi. If they become heavily soiled at any stage
 - vii. Prior to service.

WORLDCHefs FOOD SAFETY REGULATIONS

5) Gloves:

- c. Gloves do not give an automatic exemption to proper food handling techniques.
- d. Must be worn when handling hot or cold "Ready to Eat" food (RTE), which will be consumed by the jury/public.
- e. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- f. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
- g. 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.
- h. 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.

6) Rubbish:

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

7) Team Spacing:

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

WORLDCHefs FOOD SAFETY REGULATIONS

8) Glass policy:

- a. 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.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. 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.

9) Food efficiency (left overs):

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

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PARTICIPATING CHEFS AGREE TO ABIDE BY THE FOLLOWING CODE OF CONDUCT

Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or be bound by them.

- Participants are encouraged to accept responsibility for their own behavior and performance during the competition.
- Respect and obey all decisions made by the judges during the competitions
- Decisions made by the Judges are final and binding. Participants should never argue nor show dissent in case of judgments made against their expectations / desires.
- Hotel Asia International Culinary Challenge usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgments. And hence not accepting judgments or not accepting the medals or walking off during the middle of the competitions are strictly prohibited.
- Participants/teams involved in such activities will be black listed from participating in future events.
- Participants are expected to treat fellow participants, judges, organizing committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,
- Participants are expected to obey and assemble in team when event organizing committee members call for 'team photo shoots', taking attendance, introducing team members, receiving badges, trophies, certificates etc.,
- Participants are expected to represent their Hotel/Organization with pride and dignity. Should not do something that might bring disrepute to their organization.
- Participants are expected to conduct themselves with utmost professionalism and respect other Competing professionals.
- Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.

PARTICIPATING CHEFS AGREE TO ABIDE BY THE FOLLOWING CODE OF CONDUCT

- Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
- Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organizing committee members and others at all stages of the competition.
- Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
- Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipment's, ingredients etc., through physical action.
- Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to the competitions.
- Participants are expected not to use social media platforms to post abusive or derogatory remarks about the culinary competitions, judges, other contestants, event organizing committee members and others related to the event.

JUDGING

1. A panel of highly respected international chefs and culinary experts from around the world will judge the competitors.
2. One of the main criteria for judging of all dishes is the ingredient and method card; these should be professionally presented with a brief description of the ingredients and cooking methods.
3. The correct naming of the entry is obligatory. All exhibits must be clearly marked on the exhibition table, as well as on the registration form. Please ensure personally that Each exhibit carries the correct label.
4. All exhibits must be original first-time entries whether local or international. Any exhibits found to have been entered and judged elsewhere shall be disqualified.
5. All exhibits must be completed within the designated time.
6. The judges will cut into each exhibit for a closer examination.
7. Inedible ingredients should not be used
8. Dishes should have a natural and appetizing appearance.
9. Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art/practices suitable for practical restaurant service.
10. Judges will take into account the culinary customs and practices pertaining to participating nations.
11. Garnishes and trimmings must harmonize with the main piece in quality and taste.
12. To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.
13. Competitors must avoid placing food on the rims of plates or arranging food in an unsightly and/or unhygienic fashion.
14. Points will be deducted for Fruits/Vegetables that are not cut or formed precisely.

AWARDS AND CERTIFICATES

The respective medals will be awarded to a competitor if they attain the following points;

Medals	Points
Gold with Distinction	100
Gold	90 - 99
Silver	80 - 89
Bronze	70 - 79
Diploma	60 - 69

A certificate of participation will be presented to all Competitors.

The Top Scoring chefs from each individual category shall be invited to participate in the "Business Gathering & Awards Ceremony. Details of the date & the venue will be informed later.

Competitors are required to be in full Chefs Uniform, doing the acceptance of medals and certificates at the daily award presentation and also at the final award ceremony.



SUCCESSFULLY CONCLUDED MASTERCLASSES BY HOTEL ASIA



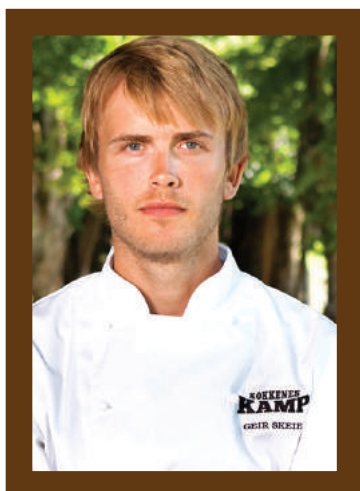
ROLAND DEBUYST
Michelin Star Chef

29th August 2015
Topic: "How to compete on the World Stage"

We have introduced Masterclasses, where we bring world-class chefs to educate and introduce the intricate innovations of the culinary world to the Maldivian Chefs.

With the right training and knowledge, the chefs could reach the highest pinnacle of the Global Culinary Industry.

Each year we see more and more talented chefs participating to learn and achieve the best in their respected fields.



GEIR SKEIE
Winner of the Bocuse d'Or 2009

17th March 2016
Topic: "Tips on how to prepare your participation and give you an insight on what the International panel of Judges are looking for"

Cooking Demonstrations by Rohan Fernandopulle (President - Bocuse d'Or Sri Lanka) and Chef Asanka Wickramasinghe (Winner of Bocuse d'Or Sri Lanka 2015)



GERT KLOTZKE
Chairman - World Culinary Committee

1st September 2016
Topic: "How to Prepare for Culinary Competitions"

Cooking Demonstration by Chef Tarek Ibrahim & Chef Jodi Ann-Pearton on Beef/Lamb/Poultry/Seafood



EDWIN LEOW
Pastry Art Champion Singapore National Team Champion - IKA Culinary Olympics 2016

4th February 2017
Topic: "How to become an Olympic Champion in Pastry"



WILLMENT LEONG
Founder Chairman, Thailand Culinary Academy

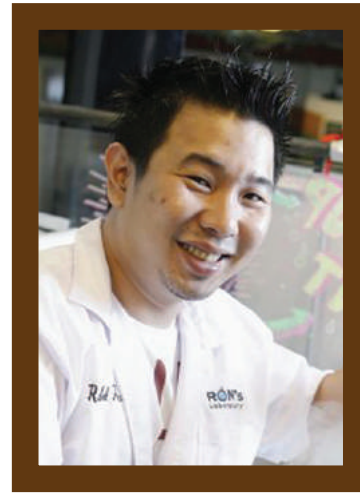
26th August 2017
Topic: "How to Prepare for Culinary Competitions"

Demonstration by Chef Ahamed Fatheen & Chef Ismail Naseer - Silver Award Winners at HOFEX 2017



GARTH SHNIER
Complex Executive Chef Sun
International

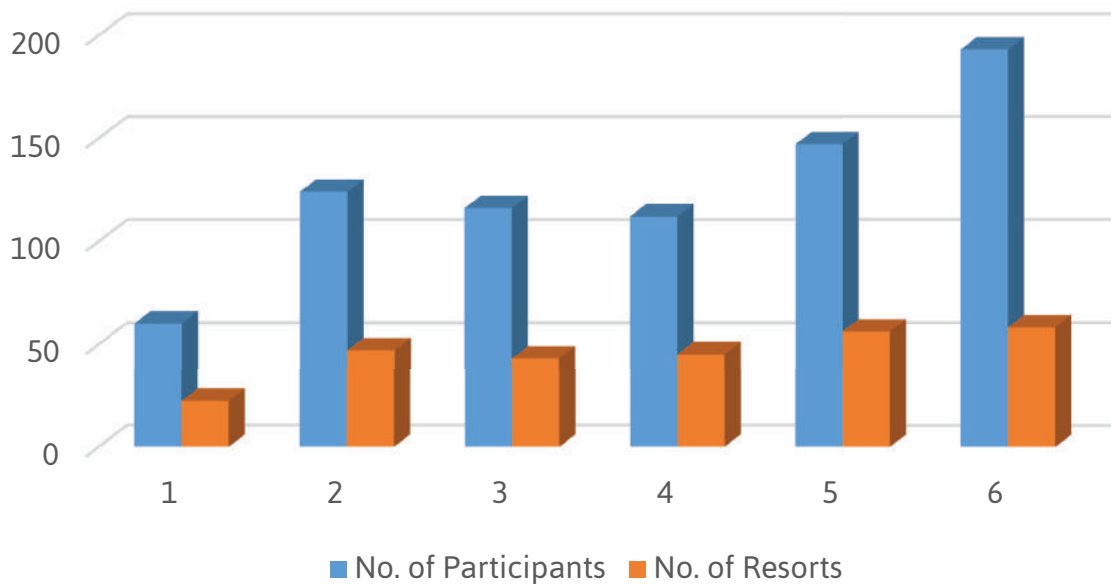
19th April 2018
Topic : "How to plate your dish
for an international competition"



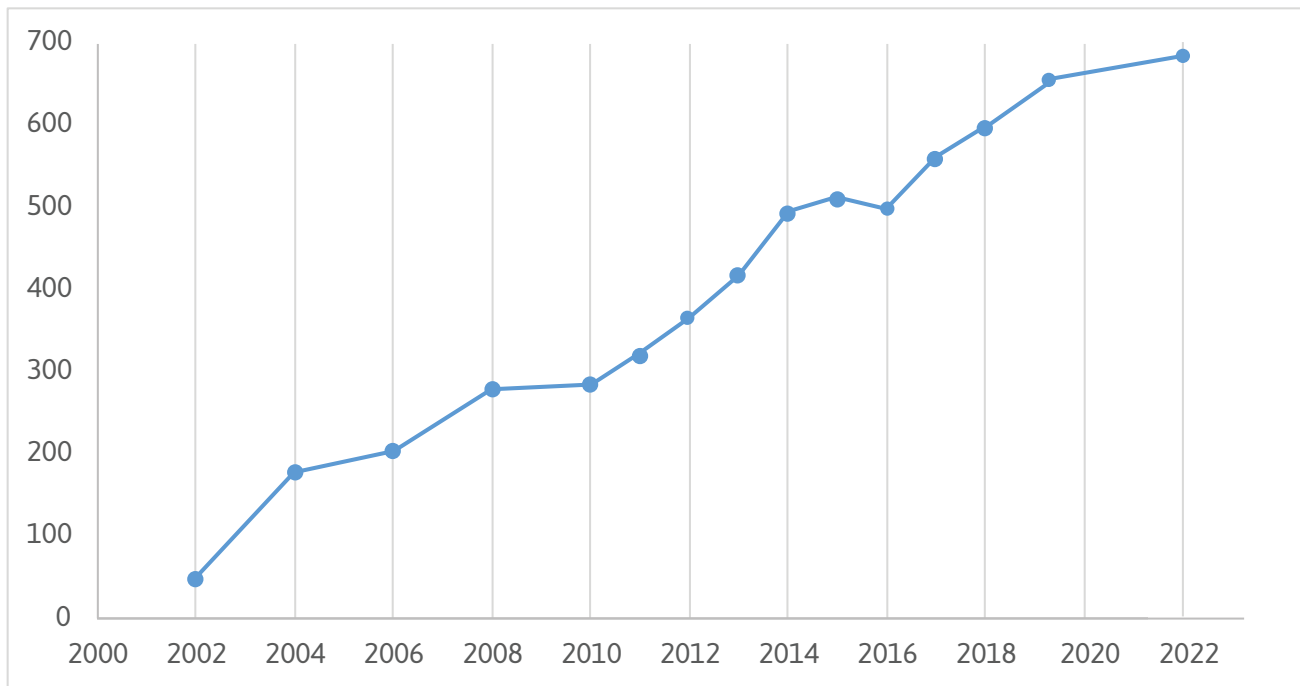
RONALD PRASANTO
Executive Chef Arrack & Spice

19th April 2018
Topic : Barosta Worksop and
introducing molecular gastrono-
my technique as another way of
creating desserts.

Progress of our Masterclasses



GROWTH OF THE COMPETITION



ACHIEVEMENTS OF OUR PAST AWARD WINNERS



HOFEX 2017
8 - 11 May 2017
Hong Kong

Chef Ahmed Fatheen and Chef Ismail Naseer both won Silver Medals in the Western Cuisine – Sustainable Seafood category with dishes using Halibut.



La Cuisine SIAL 2017
21-25 October
Abu Dhabi

Chef Ibrahim Nathif won Gold Medal in the Australian Beef - Practical Cookery by MLA

Chef Mohamed Adhil won Gold Medal in Chicken - Practical Cookery by USAPEEC.

Both of them got the Silver Medals for the Sustainable Fish & Seafood - Practical Cookery by Deep Seafood Co.



Asian Pastry Cup 2018
24 - 25 April 2018
Singapore

Two Maldivian pastry chefs', Chef Aminath Hameed, Chef Ibrahim Fareed, along with Chef Indra Kumar Limbu (Team Coach) won recognition and an accolade as the 'Most Promising Talent Award' among the 12 countries which competed for the most important Pastry Competition in Asia.

ORGANIZED BY



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