

Competition of Culinary Excellence

Rules & Regulations



19th Edition
AHOTEL
ASIA
2025
EXHIBITION & INTERNATIONAL CULINARY CHALLENGE



INTERNATIONAL CULINARY CHALLENGE

19TH - 22ND OCTOBER

MALDIVES NATIONAL UNIVERSITY, MALÉ & SYNTHETIC TRACK, HULHUMALÉ, MALDIVES



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Message from the Project Director Hotel Asia International Culinary Challenge



Hotel Asia celebrates its 25th anniversary this Year. The first International Culinary Challenge in 2002 attracted 40 participants and in 2024 over 650 entries from 70 resorts. What is making the 19th edition of the Hotel Asia Exhibition and International Culinary Challenge is coming October the most successful and definitely the biggest event ever organized in the Maldives. First the Organizing team has been on ground since the beginning using their experience as event organizers to the full. Dedicated partners and sponsors come back year after year knowing that their participation is highly valued and will be promoted island wide.

Competitors understand that the organizers make every effort to ensure the best possible conditions for participation. On ground support from the Maldives National University, Worldchefs member Chefs Guild of Maldives and the local logistics team.

Finally, we are always able to attract a Judging Panel of high esteem, including Certified Judges from Worldchefs, Culinary professionals actively involved in day-to-day hands-on operations, past competitors in Global competitions and an emerging team of Maldivian judges who are widely respected on the International Culinary stage.

I wish all competitors a successful event.

Alan Palmer

Message from the Director/COO Maldives Exhibition & Conference Services



It is with great contentment I contribute this message on the occasion of unveiling the 19th Edition of the Hotel Asia 2025 Exhibition and the International Culinary Challenge, which will be held concurrently to display the skills and expertise of Maldivian and International chefs.

Maldives Exhibition and Conference Services (MECS) extend a warm welcome to all participants and Judges for the 19th International Culinary Challenge 2025. I am proud to announce that this year we have surpassed last year's numbers with a record participation of over 650+ participants from 100+ Resorts in Maldives. All these chefs will be competing in 24 competitions lined up throughout 4 days. It will be a truly magnificent event to witness by all.

We have received the blessings and endorsement from WorldChefs, Chefs Guild of Maldives, Visit Maldives and Maldives Chefs Union to making this event a globally recognized competition judged by over 15 WorldChefs certified International Judges. We would like to thank our Sponsor, Partners, Exhibitors, Media Colleague for their continued support and belief that "Hotel Asia International Culinary Challenge" will prove to be another huge success in high esteem and importance.

Wishing all the competitors the very best of luck!

Husnie Rauf

Message from the Vice President - Worldchefs



The event you all have been waiting for is here, Hotel Asia International Culinary Challenge 2025, we all have the opportunity to be part of this exciting 19th edition where chefs compete to see who is the best among the best! A team of Worldchefs certified International, Continental and Regional judges, will gather to evaluate the work of some 700+ entries throughout the 24 categories.

This will give the chefs not only the chance to celebrate Maldivian cuisines, but also the opportunity to open the door to a magical experience showcasing their own skills and the flavour profiles of the Maldives. Competitions are about embracing new techniques, enhancing your own skills, and testing your repertoire in a diverse range of categories, but also the opportunity to network with fellow culinarians.

The Maldives is a luxury designation for tourist, and the chefs of the region are pushing the culinary boundaries to match the beautiful location and support the tourism and many visitors.

We look forward to meeting you and your creation at the Hotel Asia International Culinary Challenge 2025.

Happy Cooking!

A handwritten signature in blue ink, appearing to read "Rick Stephen".

Rick Stephen AM

Vice President of Worldchefs

Chairman of the Competition & Culinary Committee

Message from the President, Chefs Guild of Maldives



Warm greetings from the Chefs Guild of Maldives.

On behalf of CGM, it is my pleasure to welcome all chefs and competitors to the 19th edition of the Hotel Asia International Culinary Challenge 2025. Our aim is to foster chefs and provide opportunities that inspire growth, creativity, and excellence in the culinary profession.

This event is a celebration of culinary talent, bringing together Chefs, Cooks, Pastry Chefs, Apprentices, and F&B professionals from the Maldives and abroad. It is more than a competition, it is a platform to learn, share, and showcase the remarkable skills and abilities within our industry.

To all chefs working in the Maldives, we encourage you to step forward, participate, and take pride in representing not only your workplace but also our nation. By engaging in competitions at home and abroad, we believe Maldivian chefs will continue to sharpen their craft, gain confidence, and proudly carry the Maldives onto the global culinary stage.

We wish every participant an inspiring and successful competition ahead.

A handwritten signature in black ink, appearing to read "Mariyam".

Warm Regards,
Mariyam Noordeen



Message from the Chairperson, Visit Maldives



It gives me great pleasure to extend my warmest greetings to all participants, judges, and distinguished guests gathered for the Hotel Asia International Culinary Challenge 2025.

This prestigious event has become one of the most anticipated platforms in the region, bringing together passionate chefs, rising culinary talents, and esteemed professionals to celebrate creativity, innovation, and excellence in the art of gastronomy.

For the Maldives, a nation renowned for its world-class hospitality and unique culinary heritage, supporting such initiatives is both an honor and a responsibility.

The challenge not only enhances professional growth but also fosters cultural exchange, inspires innovation, and contributes to strengthening the Maldives' position as a leading culinary and hospitality hub in Asia.

On behalf of Visit Maldives, I commend the organizers for their dedication in hosting an event of such high caliber, and I congratulate all participants for showcasing their talent, passion, and commitment to culinary excellence.

May this year's competition inspire new ideas, forge lasting friendships, and further elevate the global culinary community.

I wish every success to the Hotel Asia International Culinary Challenge 2025 and to all those who make it a memorable celebration of culinary mastery.

Wishing you every success in the final preparations and looking forward to another inspiring edition of the competition.

Abdulla Ghiyas

Message from the Chairman, Bestbuy Maldives Pvt Ltd



It is my pleasure to extend this message on the occasion of the 19th Hotel Asia International Culinary Challenge, taking place from 19th to 22nd October 2025 at Maldives National University FHTS and the Synthetic Track, Hulhumale, Male.

For more than two decades, since its inception, BBM has been instrumental in shaping Hotel Asia, supporting its growth into the largest hospitality event in the Maldives. Our special focus has been the Culinary Challenge, a platform that inspires hundreds of chefs and creates pathways for Maldivians to build meaningful careers in the profession.

To further encourage local talent, we introduced the BBM Chairman's Trophy, awarded to the best Maldivian competitor, along with the Most Promising Young Chef Award. These recognitions highlight the steady progress of the Maldivian culinary community and their ability to compete at international standards under the auspices of the World Association of Chefs Societies (WACS).

Our involvement in Hotel Asia reflects BBM's wider commitment to the hospitality industry, which includes:

- Sponsoring Maldivian chefs at global culinary competitions.
- Supporting female and young chefs to gain exposure on international platforms.
- Grooming the next generation through initiatives such as the Building Young Talent programme.
- Hosting pro-bono Masterclass series with world-renowned chefs.
- Partnering as the Title Sponsor of the Hotelier Maldives Awards, celebrating excellence across the industry.

This year, BBM and our partner brands are proud to sponsor fourteen categories at the International Culinary Challenge, along with the eight Main Awards. The categories include:

- Decorated Cake
- Artistic Showpiece
- Bread & Pastry Display
- Three Desserts (Display)
- Desserts
- Rice Dish
- Asian Noodles
- Team Challenge
- Maldivian Dish
- Creative Sandwich
- Young Chef
- Tea Challenge
- Iced Mocktail
- Tapas Finger Food

I extend my best wishes for a successful and fruitful event and my thanks to all organizers.

Sincerely,
Ismail Hilmy

Competition Categories

ARTISTIC CLASSES (LIVE)

Decorated Cake
Fruit & Vegetable Carving

DISPLAY CLASSES

Artistic Showpiece
Bread & Pastry Display
3 Desserts (Display)
Tapas/Finger Food

HOT COOKING CLASSES (LIVE)

Hot Cooking - Fish fillet
Hot Cooking - Beef
Hot Cooking - Seafood
Hot Cooking - Poultry
Hot Cooking - Lamb
Desserts
Rice Dish
Asian Noodles
Team Challenge
Maldivian Dish
Creative Sandwich
Perfect Omelet / Egg Benedict Style
Low Waste Category

HOT COOKING (APPRENTICE)

Young Chef

BEVERAGE CLASSES (LIVE)

Tea Challenge
Iced Mocktail
Cocktail Challenge



ARTISTIC CLASSES (LIVE)

Class 1 - Decorated Cake

Sponsored by



1. Duration: 40 minutes
2. One identical decorated cake using plain round or square sponge cake – (diameter 30 cm). Only the Sponge cake can be prepared in advance. Decorating and using sponsors product in front of the judges.
Sponsor Products: Astra Fatspread, BlueBand Whipping Cream
3. Competitors must use fresh fruits. Coulis, jam, compote and glaze decoration can be prepared in advance.
4. Recipe required in kitchen.

Judging Criteria:

Mise-en Place & Cleanliness	0 - 10 points
Preparation and General Impression	0 - 30 points
Technique and Degree of Difficulty	0 - 30 points
Taste & Texture	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 either,
a) Vegetable b) Chocolate
c) Sugar or Marzipan d) Dough figurine e) Salt

Sponsor Products: Redman Icing Sugar, Redman Cocoa Powder, Redman Brown Sugar, Redman Cocoa Compound Block Dark, Redman Caster Sugar, Redman Chocolate White Compound Block, Redman Apricot Glazing Gel, Redman Neutral Glazing Gel, Redman Color Pastes Range

2. Frames and wires support are allowed but must not be exposed.
3. Points will be deducted for non-compliance.
4. Size & Dimensions
 - Base: Max 50cm x 50cm
 - Height: Max 150cm
 - Must be freestanding and assembled on-site.
5. Equipment provided by the organizers:
 - An area of 90 cm x 60 cm to display a showpiece

Objective: Create an edible artistic showpiece that reflects a celebration of your choice, using at least three different Redman Colors

Eligibility: Open to professional chefs, pastry chefs, and culinary students.

Mediums Allowed

- Sugar work (pastillage, pulled/blown sugar)
- Fondant or gum paste
- Baked or molded edible components
- Isomalt or gelatin

Note: Internal supports (e.g., dowels) are allowed for structural integrity.

Coloring Focus

- **Mandatory:** Use Redman Coloring range creatively to enhance the visual storytelling of your theme.
- Bonus points for showcasing techniques like airbrushing, hand-painting, marbling, or layered color effects using Redman products.

Submission: Include a short write-up (max 150 words) detailing:

- Your chosen celebration
- How Redman Coloring helped bring your showpiece to life

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)**Sponsor Product: 7 Star Premium Flour**
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**Sponsor products: Veliche Delight 29 Rfa Dots - White Chocolate 5KG, Veliche Sensation 72 Rfa Dots - Dark Couverture 5KG, Veliche Temptation 64 Rfa Dots - Dark Couverture 5KG. IQF Fruits - Ravifruit IQF Black Berry, Ravifruit IQF Blackcurrants, Ravifruit IQF Raspberries, Ravifruit IQF Red Current, Ravifruit IQF Strawberries, Ravifruit IQF Summer Fruit Mix, Ravifruit IQF Wild Blueberries.**
Must use at least 2 types of mentioned chocolates and 2 types of mentioned IQF fruits
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

Class 6 Hot Cooking - Fish Fillet

Sponsored by



1. Duration: 01 hour
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will **receive 400g of Barramundi Fillet** on the day of the competition.
4. Dish must 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: 01 hour
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will **receive 400g 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

Sponsored by



1. Duration: 01 hour
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 & 150g Prawns** 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	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 9 Hot Cooking - Poultry

Sponsored by



1. Duration: 01 hour
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will **receive 3 Chicken Breast (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	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 10 Hot Cooking - Lamb

Sponsored by



1. Duration: 01 hour
2. To prepare and present 2 portions of a main course FREE style.
3. Each competitor will **receive the Lamb Rack (4 Bones) - (French Cut Cap Off)** 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	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 11 Desserts

Sponsored by



1. Duration: 1.5 hours
2. To prepare and present two different desserts two portions of each. Each competitor will receive the sponsor product of **Pauls Unsweetened Uht Whipping Cream 1L**, on the day of the competition.
3. Other ingredients for the garnish and decoration to be supplied by the competitor.

Judging Criteria:

Mise-en-place & Orderly Working Area	10 points
Correct Professional Preparation	20 points
Service	10 points
Presentation & Innovation	30 points
Taste & Texture	30 points

Class 12 Rice Dish

Sponsored by



1. Duration: 30 minutes
2. To prepare and present one rice dish using sponsor product of **Banno Extra Long Basmati Rice or Banno Brown Basmati rice** for 2 portions served on two separate plates.
3. 50% of the ingredients must be rice and you are allowed to bring cooked rice and other ingredients may include fish, vegetables, or poultry, which must be supplied by the competitor.
4. All other ingredients and plates to be supplied by the competitor.

Judging Criteria:

Material brought/Mise-en-place	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 13 Asian Noodles

Sponsored by



1. Duration: 30 minutes
2. To prepare and present 2 portion of a Main course using noodles as the main ingredient.
3. Dish must be presented on a 2 individual plates
4. Mandatory Use of Sponsored Products: Vismark Brand
Each contestant must use:
 - One (1) type of sponsored noodle, and
 - One (1) type of sponsored sauce or paste
5. These products will be provided by the organizer at each cooking station.
Sponsored Noodle Options (choose one):
 - **Vismark Laksa Noodles**
 - **Vismark Hokkien Noodles**
 - **Vismark Dried Bee Hoon**
6. Sponsored Sauce & Paste Options (choose one):
 - **Vismark Laksa Paste**
 - **Vismark Mee Siam Paste**
 - **Vismark Mee Rebus Paste**
 - **Vismark Prawn Noodle Soup Base**
 - **Vismark Golden Chinese Soup Base**
7. Dish Portions
Each participant must prepare two (2) portions of their dish:
 - One (1) portion for judging
 - One (1) portion for display/photography

Judging Criteria:

Material brought/Mise-en-place	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 14 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)
4. A minimum of 5 items to be used from the sponsor products as follows.
Atleast 1 item from: American Specialty Extra Heavy Mayo, American Specialty Original Tortilla

Atleast 1 item from: Dreidoppel flavour pastes (Vanilla, Mango, Mocha, Raspberry, Strawberry, Lime)

Atleast 1 item from: Mamee Plain Noodles, Mashed Potato.

Atleast 1 item from: Redman Icing Sugar, Redman Caster Sugar, Redman Chocolate Compound Block Dark, Redman Dried Mixed Fruits, Redman Sultana, Reman Almonds Whole.

Atleast 1 item from: Eastern corriander powder, Eastern Curry Powder, Eastern Tumeric Powder, Eastern Chilli Powder
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	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 15 Maldivian Dish

Sponsored by



1. Duration: 01 hour
2. To prepare & present 2 portions of a traditional Maldivian dish using only products produced in the Maldives.
Sponsor products: **Renuka Coconut Milk 1l UHT, Renuka Coconut Milk Powder**
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	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 16 Creative Sandwich

Sponsored by



1. Duration: 30 minutes
2. To prepare & present two different types of sandwiches, one sandwich with sliced bread (white/brown) and one sandwich with wraps using at least 3 sponsor products. Two portions of each.
3. Sponsor products:
2 items from: Norfolk Beef Bacon Sliced, Norfolk Beef Ham Sliced, Norfolk Crispy Chicken Bacon, Norfolk Chicken Ham Sliced.
2 items from: Aryzta Demi Baguette, Aryzta Foccacio Sandwich, Aryzta French Village Bread, Aryzta Panini
4. All the ingredients to be supplied by the competitor.
5. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 17 Perfect Omelete / Egg Benedict Style

Sponsored by



1. Duration: 30 minutes
 - A) Perfect Omelet
 - To prepare a perfectly cooked Omelet (Free Style 3 Eggs)
 - B) Egg Benedict Style
2. To prepare two portions of Egg Benedict. Poaching the eggs and preparation of the Hollandaise Sauce on the spot. Served on two separate plates.
3. You will receive 8 eggs on the day of the competition and all other ingredients & plates to be supplied by the competitor.
4. No Pork allowed. Can use chicken/turkey bacon ham.
5. Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	5 points
Hygiene & Food Waste	10 points
Correct Professional Preparation	15 points
Innovation	5 points
Service	5 points
Presentation/Innovation	10 points
Taste & Texture	50 points

Class 18 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. A minimum of 4 items to be used from the sponsor products given below,
Atleast 4 items from: Mamee Daebak Ghost Pepper Spicy Chicken Flavour Sauce, Mamee Daebak Fried Chicken Sweet Chilli Sauce, Mamee Daebak Tteokbokki Sauce, Mamee Daebak Bulgogi Sauce, Mamee Chef Instant Mashed Potato, Mamee Chef Chicken Stock, Mamee Chef Multipurpose Lime Powder
5. All other ingredients and plates to be supplied by the competitor.
6. Competitors must be 25 years of age or younger 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

Class 19 Tea Challenge

Sponsored by



1. Duration: 15 minutes
2. To prepare and present 2 portions of a Tea Cocktail using sponsor products given below.
TWG Alfonso Iced Teabag 7G, TWG Cocktail Hour Iced Teabag 7G, TWG Eternal Summer Iced Teabag 7G, TWG Moroccan Mint Iced Teabag 7G
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. Upon registration samples of the sponsor tea product will be provided.
5. All other ingredients to be supplied by the competitor.
6. 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 20 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. **Sponsor products: Fontana Passion Fruit, Fontana Red Grape, Fontana Guava, Fontana Pomegranate, Fontana Tomato, Fontana Cranberry, MD Blackcurrent Cordial 750ML, MD Kithul Treacle 750ML, MD Lime Cordial 750ML, MD Mango Cordial 750ML, MD Mix Fruit Cordial 750ML, MD Nelli Cordial 750ML, MD Orange Cordial 750ML, MD Passion Fruit Cordial 750ML, MD Pineapple Cordial 750ML**
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 21 Low Waste Category

Sponsored by



Duration: 1Hour

Objective:

Each competitor must create two distinct dishes (starter and main) from different parts of the same main ingredient to showcase full use and creativity.

Competition Mechanics:

Competitors are to prepare and present within 1 hour for the following:

Prepare 2 distinct dishes – one starter (hot or cold) and one main

The 2 dishes must use the same main ingredient, but from different parts, to demonstrate creative and maximized utilization.

Example:

Salmon: Use the fillet for the main dish and crisp the skin for a starter.

Cauliflower: Roast or grill the florets for a vegan steak-style main, pickle the stems, and fry the leaves into chips for a salad starter.

Dishes should follow a continental style presentation.

- There should be 2 plates for each dish- one set for judging, the other set for display.
- Dishes can be plant based or non-vegetarian
- The main dish must be composed of the main protein or vegetables garnished with suitable accompaniments (starch, sauce, side vegetables & garnishes)
- Dishes must visibly feature a low waste technique(s). See rules and guidelines below.
- Each dish must use at least 2 UFS products. The products are:
 - Knorr Chicken Powder
 - Knorr Vegetable Stock Powder
 - Knorr Tomato Pronto
 - Knorr Mashed Potatoes
 - Knorr Demiglace
 - Knorr Lime Powder
 - Knorr Hollandaise
 - Lady's Choice Mayonnaise
 - Hellmann's Classic Mayonnaise
 - Knorr BBQ Sauce
 - Knorr Teriyaki Sauce
 - Knorr Sweet Chili Sauce
 - Knorr Oyster Sauce

CRITERIA:

Mis en Place and Hygiene

0-10 points

Organized and hygienic arrangement of mis en place in the given work space. Correct utilization of the given time. Observation of food safety standards and personal grooming.

Correct Professional Preparation 0-30 points
Correct preparation of food corresponding to today's culinary art's practices.
Evident low waste techniques applied throughout the dish
Accurate application of cooking techniques that showcases the participant's skills & kitchen organization.

Practical and up to date presentation 0-10 points
Choice of garnish and ingredients that showcases the balance of the dish as well as the chefs' creativity, originality, portion sizes and practicality

Taste 0-50 points
Appropriated temperature and doneness along with the dish being properly seasoned.

RULES AND GUIDELINES:

1. All dishes must use at least 2 UFS products in each plate.
2. Competitors must provide their own cooking utensils and ingredients for the competition. This also includes adaptor, AVR, transformer if necessary.
3. Competitors must incorporate at least 2 low waste techniques.
Low waste focuses on maximizing the use of every ingredient. Below are examples of practical applications of low waste preparation that can be applied to the dishes:
 - Root to stem and nose to tail cooking
 - Pickling, fermenting or dehydrating
 - Purees or oil essences from ingredient trimmings or scraps
 - Repurposing ingredients to other forms like compotes, pastes etc.
4. General guidelines for the mis en place on the day of the competition:
5. 3 copies of the recipes must be brought in for the judges. Recipes must use this template: (attachment – this will be different than the standard WACS template as it will include a brief explanation of the low waste techniques used in the dish)
Competitor must leave the work station in a neat and tidy condition as this will be part of the
6. Competitor must leave the work station in a neat and tidy condition as this will be part of the judging criteria

Basic stocks	Allowed to be brought on site. Sauces must be finished during the competition
Vegetables	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

Class 22 Tapas / Finger Food

Sponsored by



1. Exhibit six varieties of finger food, tapas and/or snacks.
2. Four pieces of each variety (Total 24 pieces)
 - a. Three hot varieties
 - b. Three Cold varieties
3. Hot food presented cold

Use atleast 3 products from: Prasuma Chicken Momos, Prasuma Vegetable Momos, Prasuma Chicken Seekh Kebab, Prasuma Mutton Seekh Kebab, Prasuma Chicken Spring Rolls, Prasuma BBQ Chicken Baos Bun, Prasuma Chicken Ham.

Use atleast 1 product from: Cornitos Cheese N Herbs, Cornitos Peri Peri, Cornitos Sea Salt, Cornitos Sizllin Jalapeno, Cornitos Sweet Chilli, Cornitos Tikka Masala, Cornitos Tomato Mexicana, Cornitos Cheese Jalapeno Dip, Cornitos Taco Shells Cocktail.

Use atleast 1 product from: Hungritos Triangle Hash Brown, Hungritos Roasties Hash Brown, Hungritos Herbed Potato Wedges, Hungritos Shoestring Fries, Hungritos Premium Everlast Fries Straight Cut 9mm.

4. Presentation on suitable plates/s or platter's or receptacles
5. Name and ingredients list (typed) of each variety required.

Judging Criteria:

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

Class 23 Cocktail Challenge

Sponsored by



1. Duration: 10 minutes
(5 minutes for table setting up and 5 minutes for cocktail preparation and presentation.)

Prepare and present 2 portions of a cocktail using a maximum of 6 ingredients including those from the following sponsor products to complete the cocktail.

- A maximum of two flavors of Volare liqueur.

Volare coconut, Volare apricot brandy, Volare espresso coffee, Volare green melon, Volare kiwi, Volare watermelon, Volare blackberry, Volare blueberry, Volare cinnamon red, Volare raspberry (framboise), Volare sour apple, Volare sour grape fruit, Volare butterscotch, Volare fruits of the forest, Non-alcoholic range, Volare grenadine syrup, Volare lime, Volare simple (sugar) syrup

Competitors are used to either or both base spirits which is compulsory (Vodka & Tequila) and Liqueur as mentioned above + Sugar syrup, Grenadine & Lime from Volare on the day of the competition.

- No other brands of artificial syrups or purées will be allowed aside from the products provided by the sponsor.
2. 1 portion to be presented in a cocktail glass with an appropriate garnished, and the other portion into 3 small glasses for tasting by the judges.
 3. Bar tools, such as a shaker, bar spoon, strainer, and bar measures, will be made available.
 4. All other ingredients and choice of glassware must be supplied by the competitor.

Judging Criteria:

Creativity and Presentation	0-10 points
Timing	0-05 points
Method of Work	0-15 points
Correct Preparation	0-20 points
Taste	0-50 points



JUDGING PANEL



ALAN PALMER

CHIEF JUDGE

PRESENT ACTIVITY

WORLDCHefs CHAIRMAN HISTORICAL AND HLM COMMITTEE

JUDGING EXPERIENCE

2025 VIETNAM CULINARY CHALLENGE HANOI
2025 CULINARY CHALLENGE FHA SINGAPORE
2025 HOFEX HONG KONG
2025 CULINARY CHALLENGE SEOUL FOOD & HOTEL KOREA
2025 PHILIPPINES CULINARY CUP MANILA

WORLDCHefs CERTIFICATION

INTERNATIONAL



ANDREAS MULLER

DIRECTOR
WORLDCHefs EDUCATION

JUDGING EXPERIENCE

2025 SEPTEMBER	FOOD HOTEL MALAYSIA
2025 AUGUST	PHILIPPINE CULINARY CUP
2025 JULY	CHENGDU CHINESE CULINARY COMPETITION
2025 MAY	HOFEX HONG KONG
2025 APRIL	RISING STAR CULINARY CHALLENGE SHANGHAI

WORLDCHefs CERTIFICATION

INTERNATIONAL



YEN KOH

CULINARY DIRECTOR
SINGAPORE

JUDGING EXPERIENCE

- 2024 MALDIVES CULINARY CHALLENGE, MALE
- 2024 BATTLE OF THE CHEFS, PENANG
- 2024 PHILIPPINES CULINARY CUP, MANILA, PHILIPPINES
- 2024 BUSAN MARINA CHEFS CHALLENGE, BUSAN
- 2025 FOODS AND HOTELS ASIA (SINGAPORE)

WORLDCHEFS CERTIFICATION
INTERNATIONAL



ROHAN FERNANDOPULLE

PRESIDENT BOCUSE D'OR - SRI LANKA

JUDGING EXPERIENCE

- 2025 MASTER CHEF SRI LANKA
- 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

WORLDCHEFS CERTIFICATION
INTERNATIONAL



KRISTINE ØVREBØ

PROFESSIONAL ADVISER AND PROFESSIONAL MANAGER

PRESENT ACTIVITY

CURRENTLY TRAINING CHEF IN THE NAVY

JUDGING EXPERIENCE

- 2024 HOTEL ASIA, MALDIVES
- 2023 MALTA KULINARJA
- 2023 LA CUISINE JAKARTA
- 2023 ÅRETS SJØMATKOKK +BERGENCUP NORWAY
- 2022 HOTEL ASIA, MALDIVES
- 2022 MALTA KULINARJA

WORLDCHefs CERTIFICATION

INTERNATIONAL



KENNY KONG

HONORARY PRESIDENT - SINGAPORE PASTRY ALLIANCE

PRESENT ACTIVITY

I AM ORGANIZING THE UPCOMING 3RD ASIAN PASTRY YOUNG CHEFS CHALLENGE ON 25-27 SEPTEMBER 2025 FROM 9 PARTICIPATING COUNTRIES AT GUANGZHOU, CHINA

JUDGING EXPERIENCE

- 2025 PHILIPPINE CULINARY CUP 2025
- 2025 BATTLE OF CHEFS PASTRY AND BAKERY CUP, PENANG
- 2025 SEOUL FOOD & HOTEL CULINARY CHALLENGE
- 2025 HONG KONG INTERNATIONAL CULINARY CLASSIC (HKICC)
- 2025 FHA CULINARY CHALLENGE 2025

WORLDCHefs CERTIFICATION

INTERNATIONAL

JACKY YIN

MINT STAR CHEFS KITCHEN
CHINA CULINARY ASSOCIATION

JUDGING EXPERIENCE

- 2024 WACS,BUSAN COOKING COMPETITION IN SOUTH KOREA
- 2024 WACS,SICHUAN CHINESE CUISINE COMPETITION IN CHINA
- 2024 WACS,MALAYSIA KUALA LUMPUR CULINARY COMPETITION IN JULY
- 2024 WACS,SEOUL, SOUTH KOREA, JUNE COOKING COMPETITION
- 2024 WACS,APRIL CULINARY COMPETITION IN INCHEON, SOUTH KOREA

WORLDCHefs CERTIFICATION

INTERNATIONAL / CONTINENTAL



EDWIN LEOW

EXECUTIVE PASTRY CHEF
VOCO ORCHARD SINGAPORE, AN IHG HOTEL

JUDGING EXPERIENCE

- 2025 FHI 14TH SALON CULINAIRE JAKARTA 2025
- 2025 BATTLE OF THE PASTRY & BAKERY CHEFS IN PENANG
- 2025 FHA 2025 SINGAPORE
- 2024 6th SIAL LA CUISINE JIEXPO KEMAYORAN JAKARTA 2024
- 2023 5th SIAL LA CUISINE JIEXPO KEMAYORAN JAKARTA 2023

WORLDCHefs CERTIFICATION

CONTINENTAL

MIA YAN

ADVISOR, PHILIPPINE YOUNG CHEFS CLUB
BOARD OF TRUSTEE, LTB PHILIPPINE CHEFS ASSOCIATION

JUDGING EXPERIENCE

- 2025 PHILIPPINE CULINARY CUP
- 2025 SEOUL FOOD & HOTEL CULINARY CHALLENGE
- 2024 LA CUISINE COMPETITION FOR ACP INDONESIA
- 2024 THAILAND INTERNATIONAL CULINARY CUP
- 2024 THAILAND ULTIMATE CHEFS CHALLENGE

WORLDCHefs CERTIFICATION
CONTINENTAL



GREGOIRE MICHAUD

FOUNDER
BAKEHOUSE (HONG KONG)

PRESENT ACTIVITY

FOUNDER AND BAKER OF AWARD-WINNING BAKEHOUSE IN HONG KONG, OPERATING 8 LOCATIONS, WHOLESALE BAKERY, CAFÉ AND RESTAURANTS CURRENTLY EMPLOYING 400 STAFFS.

JUDGING EXPERIENCE

- 2025 HOFEX - INTERNATIONAL CULINARY CLASSIC (HKICC)
- 2023 HOFEX - INTERNATIONAL CULINARY CLASSIC (HKICC)
- 2022 AIA KICKSTARTER PROGRAM
- 2021 HOFEX - INTERNATIONAL CULINARY CLASSIC (HKICC)
- 2019 ESF MASTERCHEF AND HOFEX - INTERNATIONAL CULINARY CLASSIC (HKICC)



MICHAEL HUMMEL

VERBAND DER KÖCHE DEUTSCHLAND (VKD)

PRESENT ACTIVITY

SPECIALIST TEACHER FOR CHEFS AT A VOCATIONAL SCHOOL
IN GERMANY.

JUDGING EXPERIENCE

2024 CULINARY OLYMPICS GERMANY (OPMAN)
2022 VILLEROY AND BOCH CULINARY WORLD CUP
LUXEMBURG
2020 CULINARY OLYMPICS GERMANY
2025 BRANDENBURG YOUTH CHAMPIONSHIPS GERMANY
2024 BRANDENBURG YOUTH CHAMPIONSHIPS GERMANY

WORLD CHEFS CERTIFICATION

CONTINENTAL



ISHAG SOLIH

VICE PRESIDENT
CHEFS GUILD OF MALDIVES

JUDGING EXPERIENCE

2025 FHAM IN MALDIVES
2025 CHEFS GUILD OF LANKA
2024 FHAM IN MALDIVES
2024 CHEFS GUILD OF LANKA
2023 FHAM IN MALDIVES
2023 CHEFS GUILD OF LANKA

WORLD CHEFS CERTIFICATION
CONTINENTAL



AMINATH SHAANEE

SENIOR CULINARILY INSTRUCTOR
THE MALDIVES NATIONAL UNIVERSITY (MNU)

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

WORLDCHefs CERTIFICATION
CONTINENTAL



MAHA NASEER

DIRECTOR
VISIT MALDIVES CORPORATION (VMC)

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

WORLDCHefs CERTIFICATION
CONTINENTAL



FATHIMATH UMAR

SENIOR LECTURER
VILLA COLLEGE

PRESENT ACTIVITY

TEACHING CULINARY ARTS AND HOSPITALITY PROGRAMMES FOR BACHELOR'S STUDENTS. SECRETARY GENERAL AND EXCO MEMBER OF CHEFS GUILD OF MALDIVES.

JUDGING EXPERIENCE

2023 LTB-PHILIPPINES – HOT CUISINE – CULINARY ARTS JUDGE
2023 FHM- MALAYSIA- PASTRY JUDGE
2024 FHM- SINGAPORE- PASTRY- PASTRY JUDGE
2024 PAKISTAN INTERNATIONAL CULINARY COMPETITION
- PASTRY AND CULINARY ARTS HOT CUISINE JUDGE
2024 HOTEL ASIA- MALDIVES- PASTRY JUDGE

WORLDCHEFS CERTIFICATION
CONTINENTAL



MARIYAM SHIUNA

FOUNDER & CULINARY CONSULTANT
FOOD CONSULATE

PRESENT ACTIVITY

AS A CULINARY CONSULTANT, RECENTLY I HAVE BEEN RENDERING MY SERVICES TOWARDS CREATING THE FEASIBILITY TO THE CONCEPT, AND DESIGNING THE MENU WITH THE KITCHEN FLOW, TO ONE OF THE LARGEST PRIVATE COMPANY'S IN THE MALDIVES. FURTHERMORE, I AM AN ACTIVE MEMBER OF WACS ACADEMY COMMITTEE; CAKE DECORATION ASSESSOR OF MALDIVES NATIONAL SKILLS DEVELOPMENT AUTHORITY AND LASTLY, I AM THE TREASURE (EXCO MEMBER) OF THE CHEFS GUILD OF MALDIVES.

JUDGING EXPERIENCE

2023 INDONESIA INTERNATIONAL HALAL CHEF COMPETITION
2023 SICA CULINARY CHALLENGE & EXHIBITION
2023 THE PHILIPPINE CULINARY CUP
2023 KERALA CULINARY CHALLENGE
2023 INTERNATIONAL CHEFS CUP KAZAN – RUSSIA

WORLDCHEFS CERTIFICATION
CONTINENTAL

MOHAMED ABDHULLA

HEAD PASTRY CHEF
BARCELOR NASANDHURA MALE

PRESENT ACTIVITY

CURRENTLY WORKING WITH TRAIN, THE MALDIVIAN YOUNG
CHEF TEAM FOR ASIA PASTRY YOUNG CHEF CHALLENGE IN
GUANGZHOU
CHINA 24 – 25 SEPTEMBER 2025.

JUDGING EXPERIENCE

2021 FHAM MALDIVES
2022 HOTEL ASIA MALDIVES
2023 AMIRATE CULINURIA
2023 PAKISTAN CULINURRY CHALLENGE
2024 PAKISTAN CULINURRY CHALLENGE

WORLDCHEFS CERTIFICATION
CONTINENTAL



IBRAHIM NAEEM

EXECUTIVE CHEF
MIC GROUP

JUDGING EXPERIENCE

2019 PHILIPPINE LULINARY CUP
2019 THAIFEX COMPETITION
2019 FHAM MALDIVES
2019 HOTEL ASIA

WORLDCHEFS CERTIFICATION
CONTINENTAL



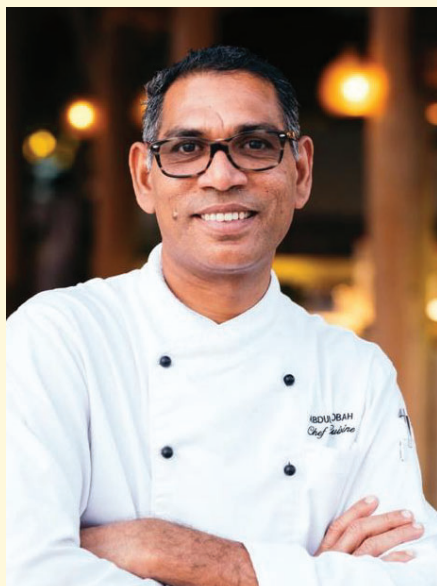
ISMAIL NASEER

EXECUTIVE SOUS CHEF
HULHULE ISLAND HOTEL

JUDGING EXPERIENCE

2022 HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE
2022 FHAM
2023 HOFEX
2024 FHAM
2024 HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE

WORLDCHEFS CERTIFICATION
CONTINENTAL



ABDULLA SABAH

CHEF DE CUISINE
SONEVA FUSHI

JUDGING EXPERIENCE

2025 CAFÉ LANKA
2023 SICA (INDIA), FHAM, CAFÉ LANKA
2021 FHAM

WORLDCHEFS CERTIFICATION
CONTINENTAL



JOODHY KHALID

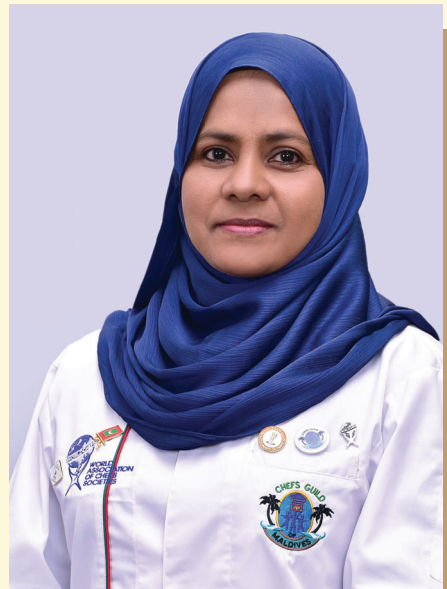
CAKE DESIGNER AND ARTISANAL BAKER
JOODHY'S CAKES

JUDGING EXPERIENCE

- 2024 GLOBLE CHEF'S CHALLENGE SINGAPORE
- 2024 HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE
- 2024 FHAM EXHIBITION
- 2024 CULINARY CHAMPIONS, KANDY, SRI LANKA

WORLDCHIEFS CERTIFICATION

ROOKIE



IBRAHIM NATHIF

EXECUTIVE SOUS CHEF
KURUMBA MALDIVES

JUDGING EXPERIENCE

- 2024 HOTEL ASIA INTERNATIONAL CULINARY CHALLENGE
- 2024 FHAM

WORLDCHIEFS CERTIFICATION

ROOKIE

FAIZ IDREES

EXECUTIVE CHEF
ROYAL ISLAND RESORT AND SPA

JUDGING EXPERIENCE

2018 FHAM
2019 FHAM
2023 FHAM
2024 FHAM
2025 FHAM

WORLDCHefs CERTIFICATION

ROOKIE



AHMED SAMAAH ABDULLA

OPERATIONS MANAGER & EXECUTIVE CHEF
KABOWL

PRESENT ACTIVITY

WORKING AS OPERATIONS MANAGER AND EXECUTIVE CHEF AND PARTNERSHIP OF FOOD OUTLET IN MALE' CALLED KABOWL.

JUDGING EXPERIENCE

2025 CULINAIRE MALAYSIA 2025

WORLDCHefs CERTIFICATION

ROOKIE



AISHATH RASHFA AHMED

MEMBER
CHEFS GUILD OF MALDIVES

JUDGING EXPERIENCE

2025 FHAM

WORLDCHEFS CERTIFICATION

ROOKIE



RUSHDHA ROAZLY

CHEF-CAKE DESIGNER
THE CAKE & DÉCOR STUDIO

WORLDCHEFS CERTIFICATION

ROOKIE



FATHIMATH LAMHA ALI

CHEF DE PARTIE PASTRY
CITY INVESTMENTS PVT LTD

WORLDCHEFS CERTIFICATION
ROOKIE



NASREENA ALI

SOUS CHEF
DHIGALI MALDIVES

WORLDCHEFS CERTIFICATION
ROOKIE



KAPILA JAYASIGNHE

CLUSTER EXECUTIVE CHEF
CINNAMON GRAND & CINNAMON LAKESIDE COLOMBO

PRESENT ACTIVITY

CLUSTER EXECUTIVE CHEF AT CINNAMON GRAND COLOMBO AND CINNAMON LAKESIDE, VICE PRESIDENT OF THE BOCUSE D'OR SRI LANKA, MEMBER OF MULTIPLE CULINARY SOCIETIES, AND ACTIVELY MENTORING AND TRAINING YOUNG CHEFS IN SRI LANKA

JUDGING EXPERIENCE

2025 PHILIPPINE CULINARY CUP
2024 DAINTEES
2024 SOUTHERN CULINARY CHALLENGE
2023 CULINARY CHAMPIONS, KANDY, SRI LANKA
2022 JUNIOR CHEF COMPETITION

WORLDCHEFS CERTIFICATION

ROOKIE



PRIYAL WIJESURIYA

DIRECTOR OPERATIONS
HILTON COLOMBO RESIDENCES

JUDGING EXPERIENCE

2022 SRI LANKA TOURISM EXPO
2023 & 2024 CULINARY CHAMPIONS, KANDY, SRI LANKA
2024 SLHGA HOTEL SHOW COLOMBO
2024 TEA LIVE COOKING
2024 NATIONAL TEA MASTERS CUP

WORLDCHEFS CERTIFICATION

ROOKIE



INDIKA BANDARA

CORPORATE EXECUTIVE CHEF
SANTANI WELLNESS RESORTS, SRI LANKA

PRESENT ACTIVITY

CURRENTLY ENGAGED IN CULINARY PROJECTS AND PROFESSIONAL DEVELOPMENT ACTIVITIES IN GERMANY AND FRANCE, PARTICIPATING IN INDUSTRY EVENTS, CULINARY EXCHANGES, AND TRAINING PROGRAMS.

- ALSO ACTIVELY INVOLVED IN THE SANTANI GROUP OF HOTELS, PROVIDING CULINARY EXPERTISE AND OPERATIONAL SUPPORT ACROSS FOUR PROPERTIES - TWO LOCAL HOTELS IN SRI LANKA AND TWO INTERNATIONAL HOTELS OVERSEAS.
- VICE PRESIDENT, CHEF GUILD OF LANKA (KANDY REGION) - RESPONSIBLE FOR ORGANIZING REGIONAL CULINARY EVENTS, SUPPORTING CHEF TRAINING AND COMPETITIONS

WORLDCHEFS CERTIFICATION

ROOKIE



MANGALA EKANAYAKE

DIRECTOR / SENIOR LECTURER
CEYLON INTERNATIONAL ACADEMY OF CULINARY ARTS

JUDGING EXPERIENCE

- 2023 YOUNG CHEF COMPLETION YOUTH COUNCIL, MATARA
- 2023 YOUNG COMPLETION ORGANIZED BY YARA COCO PRODUCTS

WORLDCHEFS CERTIFICATION

ROOKIE



SANJIV MANCHANAIKE
FOUNDER & MANAGING DIRECTOR
CEYCERT PVT LTD

PROFESSIONAL QUALIFICATIONS

- CLEANER PRODUCTION CONSULTANT TRAINING (2014).
- PROGRAMME ON SUSTAINABILITY / GREEN REPORTING SYSTEMS (2014).
- CONSULTANT TRAINING ON SAFE CHEMICALS MANAGEMENT (2014).
- TRAINING PROGRAMME ON SUSTAINABLE PRODUCT DESIGN FOR BETTER PROFITS THROUGH ECO DESIGN (2014).
- TRAINING PROGRAMME ON 5S (2013).
- TRAINING PROGRAMME ON PRODUCTIVITY & QUALITY CIRCLES (2015).
- TRAINING PROGRAMME ON INTEGRATED REPORTING AND GRI G4 SYSTEMS (2015).
- LEAD AUDITOR TRAINING:
- FSSC 22000:2018
- ISO 14001:2015
- ISO 9001:2015
- GHG VALIDATION & VERIFICATION
- GMP FOR COSMETICS
- SAN RAINFOREST ALLIANCE



PRABATH SAMARASINGHE
DIRECTOR AND CHAIRMAN
NEXUS BUSINESS SOLUTIONS PVT LTD

ACADEMIC & PROFESSIONAL QUALIFICATION

- BSC CHEMISTRY HONOURS DEGREE
- GRADUATE INSTITUTE OF CHEMISTRY UK/ CEYLON
- MASTER OF BUSINESS ADMINISTRATION DEGREE
- PHD IN MANAGEMENT
- LEAD AUDITOR AND TRAINER ISO 22000 : 2018 AND HACCP
- LEAD AUDITOR AND TRAINER ISO 45001 : 2018
- CONSULTED OVER 100 RESORTS IN SRI LANKA AND MALDIVES ON INTERNATIONAL STANDARDISATION AND COMPLIANCE



COOKING & PREPARATION GUIDELINES

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



AWARDS TERMS & CONDITIONS

BEST CULINARY ESTABLISHMENT - "Alan Palmer's 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, 1 Artistic Class, 1 Display Class and 1 Beverage Class)

- Class 1: Decorated Cake
- Class 2: Fruit & Vegetable Carving
- Class 3: Artistic Show Piece
- Class 4: Bread and Pastry Display
- Class 5: 3 Desserts (Display)
- Class 6: Hot Cooking Fish Fillet
- Class 7: Hot Cooking Beef
- Class 8: Hot Cooking Seafood
- Class 9: Hot Cooking Poultry
- Class 10: Hot Cooking Lamb
- Class 11: Desserts
- Class 12: Rice Dish
- Class 13: Asian Noodles
- Class 14: Team Challenge
- Class 15: Maldivian Dish
- Class 16: Creative Sandwich
- Class 17: Perfect Omelet / Egg Benedict Style
- Class 19: Tea Challenge
- Class 20: Iced Mocktail
- Class 23: Cocktail Challenge

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
- Class 9: Hot Cooking Poultry
- Class 10: Hot Cooking Lamb
- Class 11: Desserts
- Class 12: Rice Dish
- Class 13: Asian Noodles
- Class 15: Maldivian Dish
- Class 16: Creative Sandwich
- Class 17: Perfect Omelet / Egg Benedict Style

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 11: 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 OF THE YEAR - "BBM Chairman's Trophy"

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
- Class 9: Hot Cooking Poultry
- Class 10: Hot Cooking Lamb
- Class 11: Desserts
- Class 12: Rice Dish
- Class 13: Asian Noodles
- Class 16: Creative Sandwich
- Class 17: Perfect Omelet / Egg Benedict Style

And,

- Class 15: 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

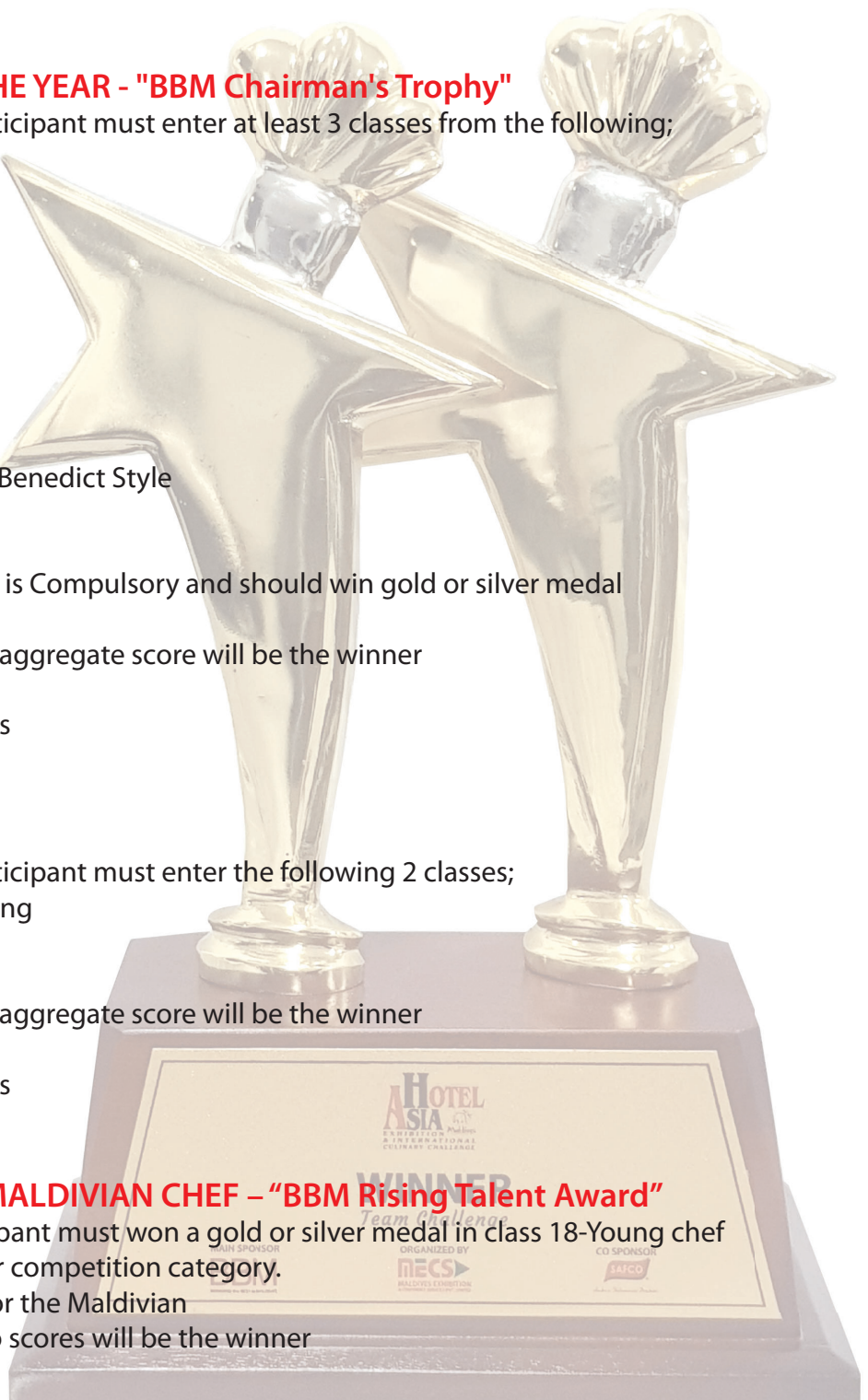
2. The candidate with the highest aggregate score will be the winner

3. A competitor must win 2 medals

MOST PROMISING YOUNG MALDIVIAN CHEF – "BBM Rising Talent Award"

1. To qualify for this award participant must win a gold or silver medal in class 18-Young chef category and a medal in any other competition category.

- This award will be entitled only for the Maldivian
- The highest aggregate of the two scores will be the winner



HYGIENE EXCELLENCE AWARD

General Rules and Regulations - Live Cooking Competitions

Rules and regulations for the hygiene areas of a live cooking competition are crucial to ensure food safety and professionalism. These guidelines often cover both the competition space and the competitors themselves. Here is a comprehensive framework that can be adapted for live cooking competitions.

General Rules and Regulations

- **Mandatory Hygiene Briefing:** All competitors must attend a mandatory briefing on hygiene and food safety protocols before the competition begins.
- **Inspections:** Judges and/or a designated food safety officer will conduct inspections of the work areas at random intervals during the competition, as well as a final inspection at the end.
- **Disqualification:** Any severe breach of hygiene rules, such as visible contamination of food, cross-contamination, or unsafe food handling practices, may lead to immediate disqualification.
- **Work Area:** Competitors are responsible for maintaining a clean and sanitary work area at all times. This includes the preparation table, cooking surface, and surrounding floor space.
- **Final Cleanup:** All competitors must leave their workstation in a clean and organized condition. Failure to do so will result in a point deduction.

Judging Criteria

Judges will evaluate hygiene practices based on a point-based system. Points may be awarded or deducted in each of the following categories:

1. Personal Hygiene (25 points)

This category focuses on the competitor's personal presentation and hygiene habits.

- **Attire:** Competitors must wear a clean, professional chef's uniform, including a jacket, apron, and appropriate headgear (e.g., a chef's hat or hairnet). Sleeves should not be rolled up past the elbow.
- **Hair and Facial Hair:** All hair that touches the collar or is long must be restrained with a hairnet or hat. Beards must be covered with a beard net.
- **Jewelry:** No visible jewelry is allowed, with the exception of a plain wedding band and small ear studs. Watches are strictly prohibited.
- **Hand Washing:** Competitors must demonstrate frequent and correct hand-washing, especially after handling raw proteins, before starting a new task, and after touching their face or hair.
- **Gloves:** Proper use of gloves will be evaluated. Gloves must be changed frequently, especially when switching between raw and cooked ingredients.

2. Workstation Cleanliness (35 points)

This section assesses the cleanliness and organization of the physical workspace.

- **Surfaces:** All work surfaces must be clean, sanitized, and free of food scraps, spills, and clutter.
- **Tools and Equipment:** Utensils, knives, and other equipment must be kept clean throughout the competition and sanitized after each use.
- **Waste Management:** Competitors must have a designated area for food scraps and waste. Trash and food waste containers should be used properly and emptied as needed.
- **Spills:** Any spills on the floor or work surfaces must be cleaned up immediately to prevent slips and contamination.

3. Food Handling and Safety (40 points)

This is the most critical category, focusing on the handling and storage of food to prevent illness.

- **Temperature Control:** All perishable food items must be stored at safe temperatures, both before and during the competition. This includes keeping cold foods chilled and hot foods hot.
 - **Cross-Contamination:** The use of separate, color-coded cutting boards for different food groups (e.g., raw meat, vegetables, poultry) will be evaluated. Competitors must also keep raw and cooked foods separate to prevent contamination.
 - **Tasting:** Food tasting must be done using a clean, single-use utensil. Double-dipping is strictly prohibited.
 - **Food Storage:** All food items, especially ingredients and prepared dishes, must be covered to prevent contamination. Nothing should be stored on the floor.
 - **General Practices:** Judges will observe for clean and precise workmanship, proper use of knives and other tools, and avoidance of unhygienic practices (e.g., touching food with bare hands, unless appropriate for the task, or using the same cloth to wipe multiple surfaces).
- 

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 2025.
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 30th September 2025.
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 2025 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 2025 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 Hiriyaa 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 2025 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.

Please see the links below.

Worldchefs Best practices

<https://worldchefs.org/wp-content/uploads/Worldchefs-best-practices.pdf>

Hygiene Rules

https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf

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	100 - 90
Silver	89 - 80
Bronze	79 - 70
Merit	69 - 60

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 "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



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"



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



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

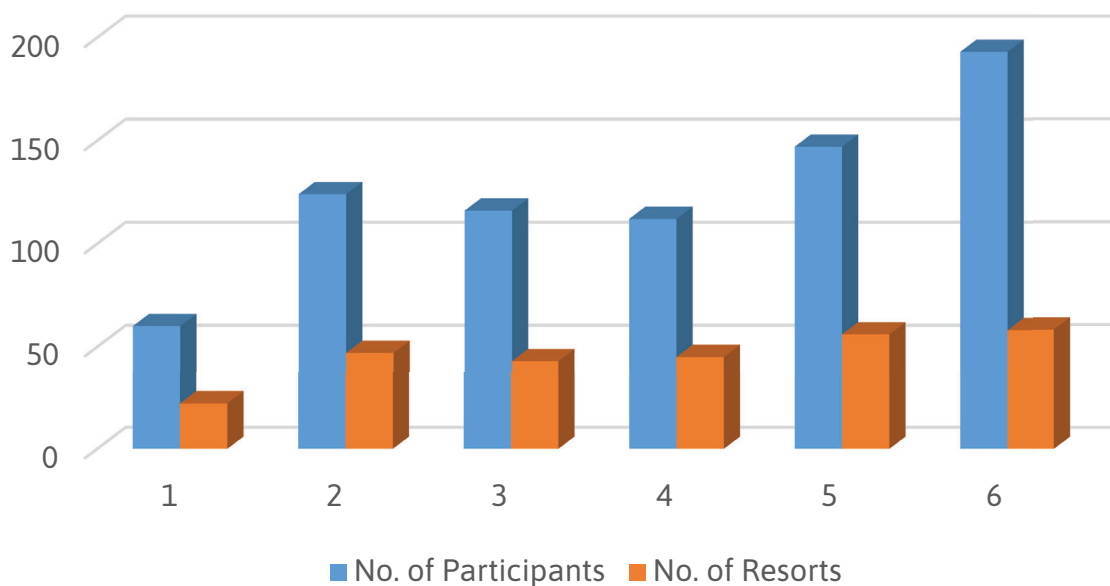
19th April 2018
Topic : "How to plate your dish
for an international competition"



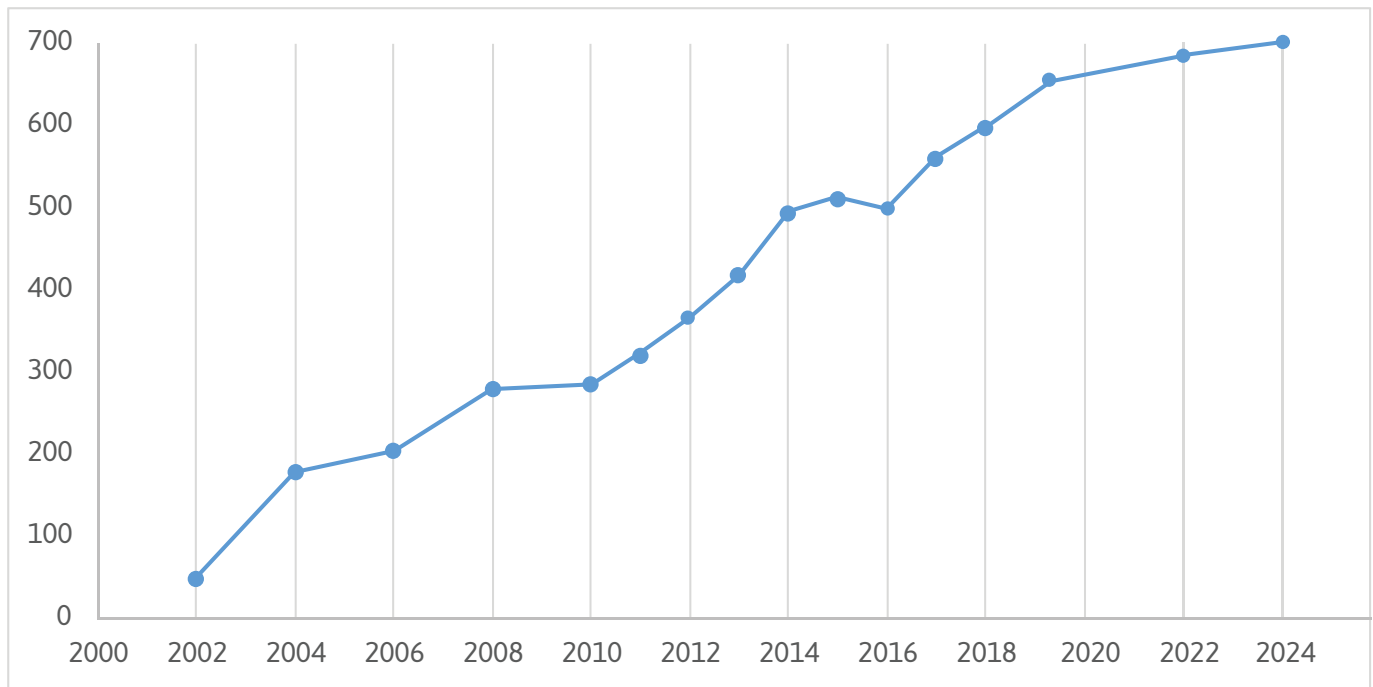
RONALD PRASANTO
Executive Chef Arrack & Spice

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.

RECIPE FORM

Class : _____

Name : _____

[illegible]

Cooking Method:

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

ORGANIZED BY



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