

# COMPETITION OF CULINARY EXCELLENCE



**27** **28** **29** **30**

**SEPTEMBER 2026**

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

## RULES & REGULATIONS

ORGANIZED BY



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## Message from the Project Director Hotel Asia International Culinary Challenge



I am truly proud to have been associated with all editions of the Hotel Asia Culinary Challenge since 2002. The growth and development of this prestigious event have been remarkable, consistently positioning the Maldives as a leading culinary destination-not only in hosting a world-class competition but also in nurturing and showcasing the exceptional talent of chefs based in the country.

This year, we will once again bring together a highly respected, world-renowned panel of judges, ensuring that competitors benefit from their expert insights and constructive feedback, supporting their continued growth and pursuit of culinary excellence.

I extend my best wishes to all participants and wish you every success at this year's event.

**Alan Palmer**

Chairman - Worldchefs Historical and Honorary Life Member Committee

## Message from the Director / COO Maldives Exhibition & Conference Services



It is with great pride and pleasure that I welcome you to the 20th Edition of the Hotel Asia International Culinary Challenge 2026. This significant milestone marks two decades of celebrating culinary excellence, creativity, and innovation, bringing together passionate chefs and hospitality professionals from across the region and beyond.

Over the years, this competition has grown into a prestigious platform that nurtures talent, encourages knowledge sharing, and elevates industry standards. The dedication and enthusiasm shown by participants continue to inspire us all.

To all competitors, I wish you the very best. May this special edition inspire excellence, strengthen connections, and create unforgettable experiences.

**Husnie Rauf**

# Competition Categories

## ARTISTIC CLASSES (LIVE)

- Decorated Cake
- Fruit & Vegetable Carving
- Pastry Chef Challenge

## DISPLAY CLASSES

- Artistic Showpiece
- Bread & Pastry Display
- 3 Desserts (Display)

## HOT COOKING CLASSES (LIVE)

- Hot Cooking - Fish fillet
- Hot Cooking - Beef
- Hot Cooking - Seafood
- Hot Cooking - Poultry
- Hot Cooking - Lamb
- Desserts
- Team Challenge
- Maldivian Dish
- Perfect Omelette / Egg Benedict Style
- Asian Fusion Cuisine Challenge
- Burger-Low Waste Challenge
- Signature Prawns Challenge
- Halal Truffles
- Singapore Style Dish

## HOT COOKING (APPRENTICE)

- Young Chef

## BEVERAGE CLASSES (LIVE)

- Iced Mocktail
- Tea Challenge
- Cocktail Challenge



## Class 1 - Decorated Cake

1. Duration: 1 Hour
2. One identical decorated cake using plain round or square sponge cake – (diameter 20 cm). Only the Sponge cake can be prepared in advance. Decorating and using the following sponsor products **Redman Icing Sugar, Redman Gelatin Powder, Redman, Whipping Cream, Redman Neutral Gel, Redman Fondant White, Redman Color Pastes**
4. Competitors must use fresh fruits. Coulis, jam, compote and glaze decoration can be prepared in advance.
5. Recipe required in kitchen.
6. Display area 60cm x 60cm

### 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

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## Class 3 - Artistic Showpiece

1. To display a showpiece of either,
  - a) Vegetable
  - b) Chocolate
  - c) Sugar or Marzipan
  - d) Dough figurine
  - e) Salt
 Sponsor products will be notified
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  
 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.

### Judging Criteria:

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

## Class 2 - Fruit & Vegetable Carving

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

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## Class 4 - Bread & Pastry Display

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)
  - 3 types of breakfast pastries (3 pieces of each)
 Sponsor products will be notified
2. All preparation to be done at the place of work.
3. A type written product description and recipes are required.
4. Maximum display area 75 cm x 75 cm.
5. The height of the display should not be more than 100 cm from the base of the display.
6. 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 - Pastry Chef Challenge

1. Duration: 1 hour
  2. Two types of dessert plates for tasting and presentation with a total of 04 plates to be displayed of the competitor's own choice
  3. Each participant should prepare & present 2 different types of dessert (1 hot, 1 Cold) as per the individual's choice to be served in an up-market restaurant.
  4. Both desserts should be prepared with **CBL range of Chocolates (Dark, Milk, White) chocolate** which will be provided by the sponsors on the day of the event
  5. All ingredients need to be brought in by the participant excluding sponsors products.
  6. All Ingredients required for the preparation of the 02 desserts can be weighed and bought in.
  7. All bases can be pre prepared and brought (ex, dacquoise, sponge etc...)
  8. All fillings, toppings, glazes and garnishes should be prepared on site.
  9. All other small/medium equipment/utensils etc can be brought in by the participant.
  10. Common Ovens provided for live cooking will be operated at 180C, working tables/13amp plug base, refrigerators, freezers and common water supply
- Important Notes: Competitors must leave the workstation in a clean and tidy condition.

### Judging Criteria:

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

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*Ritzbury*  
**PROFESSIONAL**

## Class 6 3 Desserts (Display)

1. To display a total of 3 different type of desserts using **Astra**.
  - \*1 hot presented cold
  - \* 1 chocolate based
  - \*1 freestyle suitable for a la carte service
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

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## Class 7 Hot Cooking - Fish Fillet

1. Duration: 01 hour
  2. To prepare and present 3 portions of a main course FREE style.
  3. Each competitor will receive **500g of Barramundi Fillets (Skin On)** on the day of the competition.
  4. Dish must be presented on 3 individual plates with appropriate garnish and sauce.
  5. All other ingredients and plates to be supplied by the competitor.
- \*Recipe required in kitchen.

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 8 Hot Cooking - Beef

1. Duration: 01 hour
2. To prepare and present 3 portions of a main course FREE style.
3. Each competitor will receive **500g of Beef Tenderloin** on the day of the competition.
4. Dish must be presented on 3 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 10 Hot Cooking - Poultry

1. Duration: 01 hour
2. To prepare and present 3 portions of a main course FREE style.
3. Each competitor will receive **4 Chicken Breast (Skinless / Boneless)** on the day of the competition.
4. The dish must be presented on 3 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 9 Hot Cooking - Seafood

1. Duration: 01 hour
2. To prepare and present 3 portions of a main course FREE style.
3. Each competitor will receive **300g of Fish Fillet (Sea Bass), 200g of Prawns (Prawns Tube), 150g of Calamari (Squid tube)**
4. The dish must be presented on 3 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 11 - Hot Cooking - Lamb

1. Duration: 01 hour
2. To prepare and present 3 portions of a main course FREE style.
3. Each competitor will receive the **Lamb Rack (6 bones)** on the day of the competition.
4. Dish must be presented on 3 individual plates with appropriate garnish.
5. All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 12 Desserts

1. Duration: 1.5 hours
2. To prepare and present two different desserts two portions of each.
3. Each competitor will receive the following Sponsor products:

### Must use at least 2 types of Ravifruit products

Ravifruit Iqf Red Current, Ravifruit Iqf Summer Fruit Mix, Ravifruit Frozen Blackberry Puree, Ravifruit IQF Strawberries, Ravifruit Iqf Blackcurrants, Ravifruit Frozen Green Apple Puree, Ravifruit Frozen Apricot Puree, Ravifruit Frozen Mandarin Orange Puree, Ravifruit Frozen Banana Puree, Ravifruit Frozen White Peach Puree

### Must use at least 2 types of Veliche products

Veliche Intense 35 Rfa Dots - Milk Couverture 5KG, Veliche Temptation 64 Rfa Dots - Dark Couverture, Veliche Sensation 72 Rfa Dots - Dark Couverture, Veliche Emotion 58 Rfa Dots - Dark Couverture, Veliche Delight 29 Rfa Dots - White Chocolate"

4. Competitors are required to bring along the pre-prepared base of the dessert
5. Other ingredients for the garnish and decoration to be supplied by the competitor.

#### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 13 Team Challenge

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. (3 portions of each)
4. Sponsor products as follows:

### Appetizer - Use at least one from given products

Vismark Chicken Satay, Vismark Beef Satay, Vismark Mutton Satay, Vismark Golden Chinese Soup Base

**Main Course** - Noodle or Rice dish using any of given Vismark/Banno products. Must use at least 2 Eastern products. Eastern Tamarind, Eastern Curry powder, Eastern Kashmiri Chilli Powder, Eastern Cumin Powder, Eastern Coriander powder, Eastern Turmeric Powder, Eastern Coconut Milk Powder, Vismark Hokkien Noodle, Vismark Laksa Noodles, Banno Extra Long Basmati Rice, Banno Brown Basmati Rice

### Dessert - Use at least one Pauls product

Pauls Uht Whipping Cream, Pauls Cream Cheese

5. Food to be presented on separate plates.
6. All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

#### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 14 Maldivian Dish

1. Duration: 01 hour
2. To prepare & present 3 portions of a traditional Maldivian dish using only products produced in the Maldives. 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.

\* Recipe required in kitchen

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

## Class 16 Perfect Omelette / Egg Benedict Style

1. Duration: 30 minutes
    - A) **Perfect Omelet:** To prepare a perfectly cooked Omelet (Free Style 3 Eggs)
    - B) **Egg Benedict Style:** 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.
- \*Recipe required in kitchen.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 15 Asian Fusion Cuisine Challenge

1. Duration: 1 ½ hours
2. Team of 2 Chefs to prepare and present 3 portions of 3 courses, such as One (1) **Appetizer**, One (1) **Main Course** (Choices of Meat, Poultry, Seafood or Fish), and One (1) **Dessert** for judging purposes and for Display.
3. Participants are **REQUIRED** to use total 4 MAMEE Foodservice Products in all dishes, which consist TWO (2) MAMEE Chef Seasonings & TWO (2) DAEBAK sauce in all dishes.

MAMEE Chef Seasonings:

MAMEE Chef Chicken Stock / MAMEE Chef Lime Powder  
 MAMEE Chef Mushroom Soup / MAMEE Chef Mashed Potato  
 MAMEE Chef Chili & Spice / MAMEE Chef All Purposes Spices Seasonings

DAEBAK Sauces:

DAEBAK Gochujang Sauce / DAEBAK Tteokbokki Sauce  
 DAEBAK Sweet Chili Sauce / DAEBAK Soy Garlic Sauce  
 DAEBAK Bulgogi (Korean BBQ) Sauce

4. Participants are required to present dishes by Course-by-Course (every 15 minutes).
5. All ingredients, utensils are to be brought in by competitors.
6. Standard Recipe are required. MAMEE Foodservice Products **MUST BE HIGHLIGHTED** in the recipe.

Criteria

DAEBAK Sauce: The product must constitute at least 10% of the total volume or weight of one of the following components:

- (i.e.: 200g Protein = 20g DAEBAK Sauces)
- Marinade: Used in the preparation of the protein/base.
  - Condiment/Dip: Served alongside the dish.
  - Dressing: Integrated into the final plating.

MAMEE Chef Seasonings: To taste, part of the ingredients and must be highlighted what product is used.

Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 17 Burger-Low Waste Challenge

Prepare a gourmet burger set that proves low-waste execution, smart product usage & service-ready and viable for a kitchen

### 1. Signature Burger

- Handheld burger in bun/bread with main, garnish, and sauce
- Allowed: ground/minced beef, chicken, lamb, seafood; plant-based patties; pulled/bound proteins
- Not allowed: whole fillets, wraps, open sandwiches, plated versions
- No pre-formed patties-form onsite

### 2. Elevated Fries

- Fries must be clearly recognizable (fresh or frozen)
- Loaded/tossed or with a dip
- Must pair with the burger

### 3. Additional Component - Value-Add Element

- A supporting add-on that lifts the set & fit the concept
- Use trimmings/offcuts/secondary ingredients
- Formats: Slaw or salad; croquette or small snack; chips, crisps, or fried garnish

### Mandatory Requirements

1. Use Hellmann's or Lady's Choice mayo in 2 components minimum
2. Use minimum 2 additional UFS products across the set
3. Apply low-waste techniques throughout

### Competition Mechanics

- Time limit: 60 minutes
- Present 3 sets: 2 for judging, 1 for display

### Low-Waste Guidelines

Competitors must demonstrate:

- Maximize ingredient yield; use trimmings / offcuts / by-products
- Techniques examples: Pickle, ferment, dehydrated ingredients repurposed into sauces, garnishes, seasonings Your additional component should show your strongest low-waste idea.

### Mis-en-place (WACS aligned)

- Stocks may be pre-made; veg may be peeled/portioned (no pre-cooking)
- Pre-made low-waste elements allowed (powders, oils, ferments)
- All garnishes must be edible

### Submission Requirements

- Submit 3 recipe copies (metric)
- Include:
  - o Dish name + short description + UFS Product used
  - o Low-waste techniques used

### Judging Criteria:

Material brought/Mise-en-place	0 - 5 points
Hygiene & Food Waste	0 - 10 points
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 18 Signature Prawns Challenge

1. Duration: 1 hour
2. To prepare and present 3 portions of a main course FREE style.
3. Each competitor will receive **600g of Freshtag Prawns** on the day of the competition.
4. Dish must be presented on 3 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
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 19 Young Chef

1. Duration: 1 ½ hours
2. To prepare and present 1 appetizer and 1 main course dish.
3. 3 portions of each presented on individual plates.
4. Sponsor products will be notified.
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
Preparation	0 - 15 points
Innovation	0 - 5 points
Service	0 - 5 points
Presentation	0 - 10 points
Taste & Texture	0 - 50 points

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## Class 20 Iced Mocktail

1. Duration: 5 minutes
2. To prepare and present 2 portions of a mocktail. (Please note that No Alcohol can be used)
3. Competitors must select ingredients from all three brands such as Long Beach, Barbican, and Malee and must be incorporated into the final mocktail recipe.
  - **LongBeach Syrup range** - must use four (4) different ingredients
  - **Long Beach Puree or sauce range** - must use two (2) different ingredients
  - **Barbican Non-Alcoholic Malt Beverage range** - must use two (2) different ingredients
  - **Malee 100% Juice range** - must use one (1) ingredient
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 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

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## Class 21 Tea Challenge

1. Duration: 15 minutes
2. To prepare and present 2 portions of a Tea Cocktail using sponsor products which is notified.
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 22 Cocktail Challenge

- 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 following sponsor products.
  - A minimum of two flavours of Volare Liqueur Volare Coconut, Volare Green Melon, Volare Kiwi, Volare Blackberry, Volare Blueberry, Volare Cinnamon Red, Volare Raspberry, Volare Sour Apple, Volare Sour grapefruit & Volare Butterscotch Liqueur.
  - Syrup - Volare Grenadine, Lime & Sugar
  - The cocktail should be made with one base spirit (Gin, Rum, Vodka, Tequila & Whisky) provided by the sponsor and liqueur as mentioned above + Sugar syrup, Lime & Grenadine (If necessary to create the cocktail) from Volare brand.
  - Ingredient list must be shared with organizers two weeks prior to the event. To ensure availability of above Liqueur, spirits & syrups during the competition.
- 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.
- Bar tools, such as a shaker, bar spoon, strainer, and bar measures, will be made available.
- All other ingredients and choice of glassware must be supplied by the competitor.

### Judging Criteria:

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

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## Class 23 Halal Truffles

- Duration: 01 hour
- To prepare and present 3 portions of a main course using **Sabatino Truffle Pate, Sabatino Truffle Zest FREE style.**
- Each competitor will receive sponsor products on the day of the competition.
- The dish must be presented on 3 individual plates with appropriate garnish.
- All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria

Material brought/Mise-en-place	0 -5 points
Hygiene & Food Waste	0 -10 points
Preparation	0 -15 points
Innovation	Sponsored by 0 -5 points
Service	0 -5 points
Presentation	0 -10 points
Taste & Texture	0 -50 points



## Class 24 Singapore Style Dish

- Duration: 01 hour
- To prepare and present 3 portions of a Singaporean main course using **VFI Onion Sambal Chilli, VFI Chilli Crab Sauce, VFI Satay Sauce FREE style.**
- Each competitor will receive sponsor products on the day of the competition.
- The dish must be presented on 3 individual plates with appropriate garnish.
- All other ingredients and plates to be supplied by the competitor.

\*Recipe required in kitchen.

### Judging Criteria

Material brought/Mise-en-place	0 -5 points
Hygiene & Food Waste	0 -10 points
Preparation	0 -15 points
Innovation	0 -5 points
Service	Sponsored by 0 -5 points
Presentation	0 -10 points
Taste & Texture	0 -50 points



# 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: Pastry Chef Challenge
- Class 6: 3 Desserts (Display)
- Class 7: Hot Cooking Fish Fillet
- Class 8: Hot Cooking Beef
- Class 9: Hot Cooking Seafood
- Class 10: Hot Cooking Poultry
- Class 11: Hot Cooking Lamb
- Class 12: Desserts
- Class 13: Team Challenge
- Class 14: Maldivian Dish
- Class 15: Asian Fusion Cuisine Challenge
- Class 16: Perfect Omelette / Egg Benedict Style
- Class 17: Burger-Low Waste Challenge
- Class 18: Signature Prawns Challenge
- Class 20: Iced Mocktail
- Class 21: Tea Challenge
- Class 22: Cocktail Challenge
- Class 23: Halal Truffles
- Class 24: Singapore Style Dish

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 7: Hot Cooking Fish Fillet
- Class 8: Hot Cooking Beef
- Class 9: Hot Cooking Seafood
- Class 10: Hot Cooking Poultry
- Class 11: Hot Cooking Lamb
- Class 12: Desserts
- Class 13: Team Challenge
- Class 14: Maldivian Dish
- Class 15: Asian Fusion Cuisine Challenge
- Class 16: Perfect Omelette / Egg Benedict Style
- Class 17: Burger-Low Waste Challenge
- Class 18: Signature Prawns Challenge
- Class 23: Halal Truffles
- Class 24: Singapore Style Dish

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 6: Pastry Chef Challenge

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 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 7: Hot Cooking Fish Fillet
- Class 8: Hot Cooking Beef
- Class 9: Hot Cooking Seafood
- Class 10: Hot Cooking Poultry
- Class 11: Hot Cooking Lamb
- Class 12: Desserts
- Class 13: Team Challenge
- Class 15: Asian Fusion Cuisine Challenge
- Class 16: Perfect Omelette / Egg Benedict Style
- Class 17: Burger-Low Waste Challenge
- Class 18: Signature Prawns Challenge
- Class 23: Halal Truffles
- Class 24: Singapore Style Dish

And,

- Class 14: 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
- Class 6: 3 Desserts (Display)
- Class 6: Pastry Chef Challenge

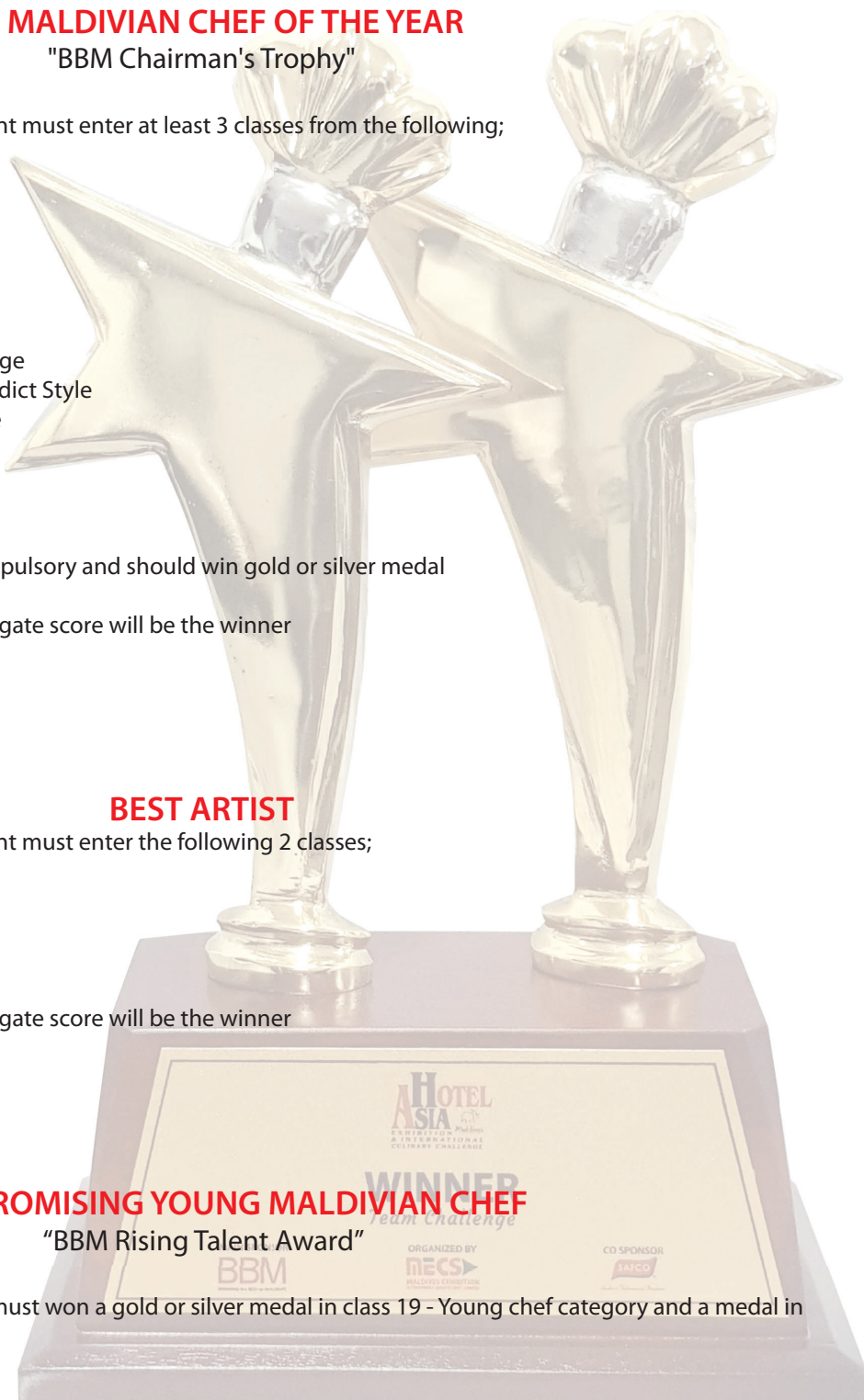
2. The candidate with the highest aggregate score will be the winner

3. A competitor must win 2 medals

## MOST PROMISING YOUNG MALDIVIAN CHEF

"BBM Rising Talent Award"

1. To qualify for this award participant must won a gold or silver medal in class 19 - Young chef category and a medal in any other competition category.



## **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 2026.
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.
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 20th August 2026.
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.

## RULES AND REGULATIONS

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 2026 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 2026 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 The Maldives National University, Malé at 5.30 p.m. onwards and will be published on the Notice Board.
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 2026 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](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 with Distinction	100
Gold medal with Certificate	99 - 90
Silver medal with Certificate	89 - 80
Bronze medal with Certificate	79 - 70
Diploma with Certificate	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.

## REGISTRATION FEE

### Entry Fee: US\$ 80 Per Competition

Registration fees should accompany applications and are not refundable unless the competition is full.

Applications received without fees will not be processed. Cancellations one month or less before the competition without a valid reason will have future participation re - considered.

Once you made the payment, kindly send us the deposit slip including Invoice Number and Resort Name.

### PAYMENT DETAILS:

**FOR DEPOSIT:**  
 Maldives Exhibition & Conference Services (Pvt) Ltd.  
 MCB Maldives  
 US\$ A/C 0000-108-685  
 MVR A/C 0000-108-693

**FOR COURIER:**  
 Maldives Exhibition & Conference Services (Pvt) Ltd  
 H. Threelight, 2nd Floor,  
 Hithafinivaa Magu, Malé,  
 Republic of Maldives.  
 E-mail: [culinary@saexhibitions.com](mailto:culinary@saexhibitions.com)

## SUCCESSFULLY CONCLUDED MASTERCLASSES



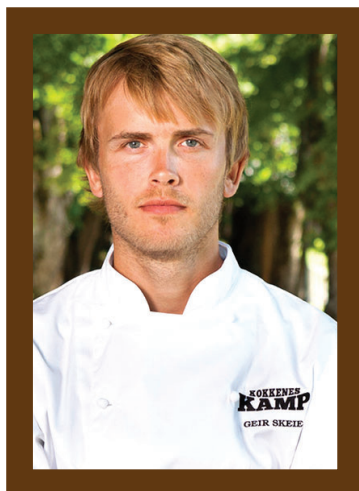
**ROLAND DEBUYST**  
 Michelin Star Chef

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

SUCCESSFULLY CONCLUDED MASTERCLASSES



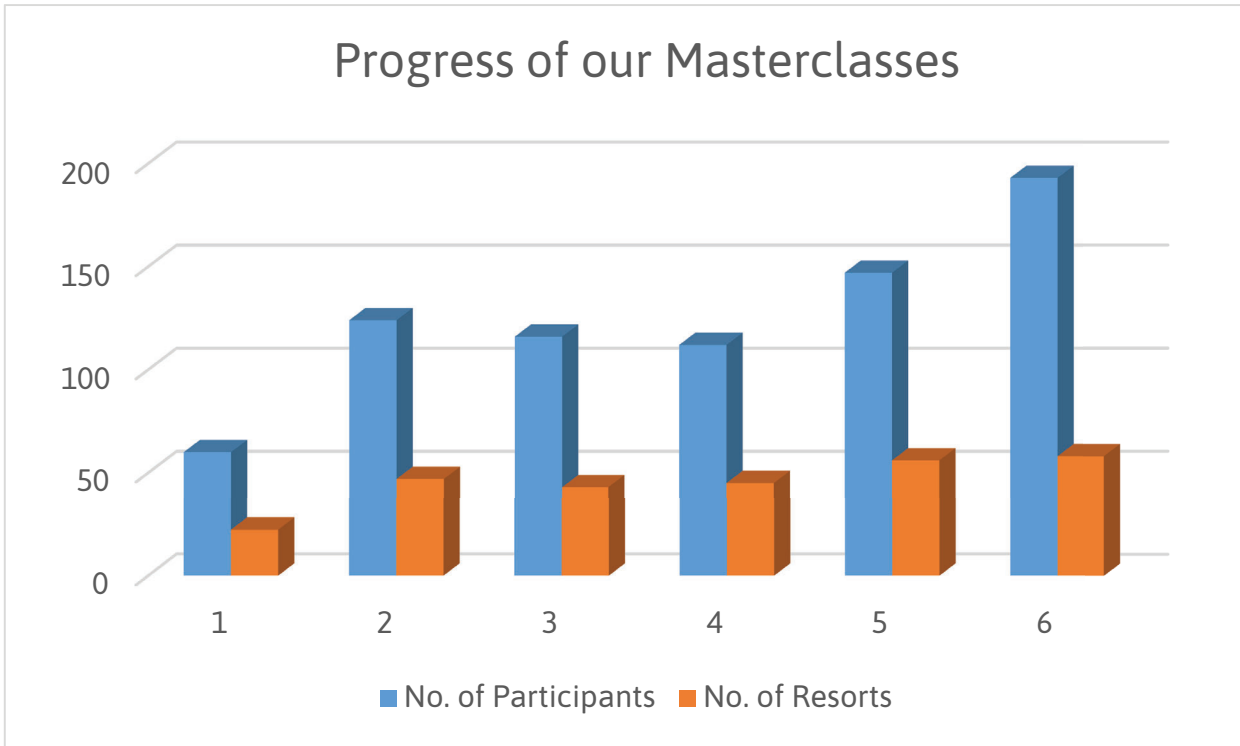
**GARTH SHNIER**  
 Complex Executive Chef Sun International

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

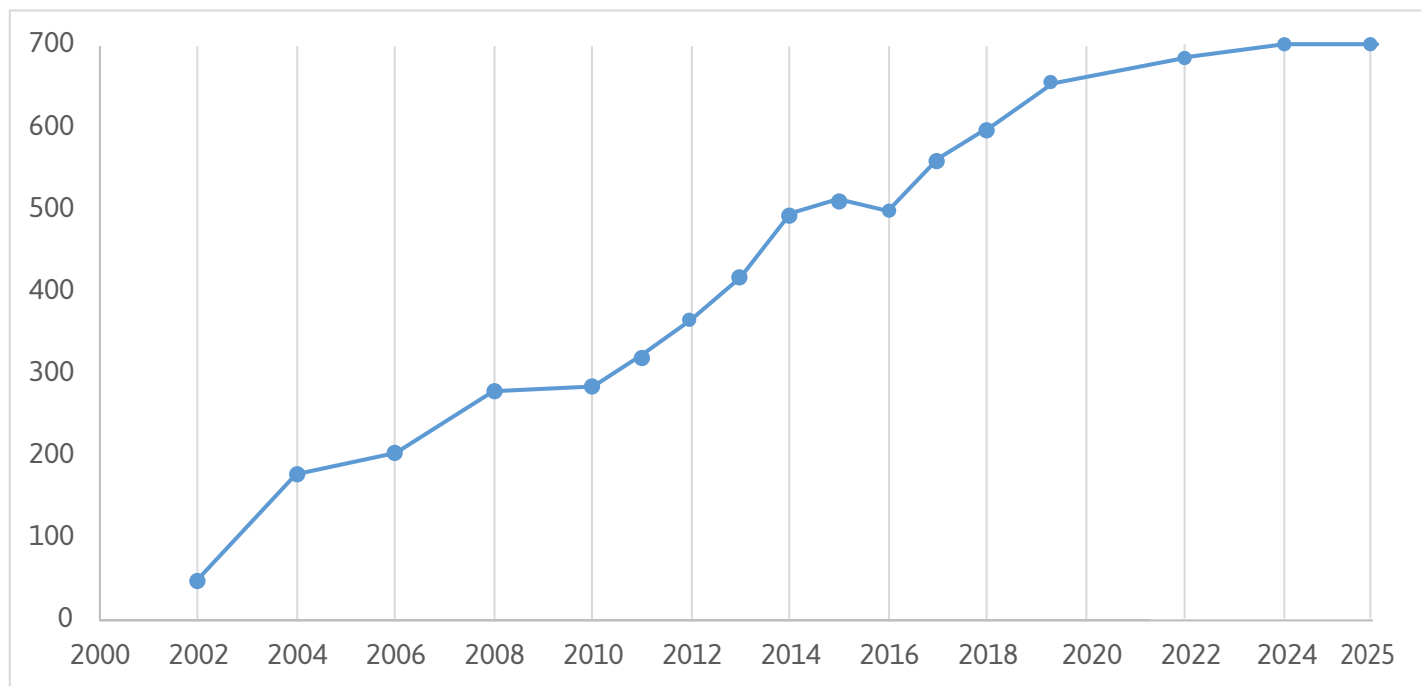


**RONALD PRASANTO**  
 Executive Chef Arrack & Spice

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



## 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.



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Hithafinivaa Magu, Malé,  
Republic of Maldives  
Email: husnie@saexhibitions.com



2<sup>nd</sup> Floor, Automobile Association Building  
No. 40, Sir Mohamed Macan Marker Mw  
Colombo 03, Sri Lanka  
Email: yamuna@saexhibitions.com

For More Information

Husnie : +960 7839687 Yamuna: +94 77 7958548

@ [culinary@saexhibitions.com](mailto:culinary@saexhibitions.com) [www.hotelasiamaldives.com](http://www.hotelasiamaldives.com) [f](#) [i](#) [@](#) [hotelasiamaldives.com](http://hotelasiamaldives.com)