

THE BIGGEST INTERNATIONAL FOOD, BEVERAGE & HOSPITALITY
EXHIBITION IN SAUDI ARABIA



Hospitality Salon Culinare | Barista Competition
Mocktail Competition | HORECA Talks

2025

15-17 DECEMBER 2025

Opening Hours: 15 Dec: 4-10 pm, 16-17 Dec: 2-10 pm

RIYADH - SAUDI ARABIA

RIYADH FRONT EXHIBITION
& CONFERENCE CENTER

www.saudihoreca.com



PARTICIPANT'S MANUAL

STRATEGIC PARTNER



هيئة فنون الطهي
Culinary Arts Commission



*Hospitality
Salon
Culinare*



| | | |
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INTRODUCTION



Dear Participants,

After the success of the thirteen previous versions, we are delighted to welcome you to the 14th edition of “Hospitality Salon Culinaire” during HORECA 2025, Riyadh. This manual gives you some useful information about the organization of the event.

Should you need any further information please don't hesitate to contact:

Sahar Khrais on: +966 920 003 361 ext 119 or by email on salonculinaire@saudihoreca.com

Give it your best; it's nice to have you on stage with the winners.

Good luck,

Jad Taktak.

CEO, SEMARK Group

A stylized, handwritten signature in black ink, consisting of several overlapping horizontal and diagonal strokes.

JURY MEMBERS



Yasser Jad

Founder and President of the Saudi Arabian Chef's Association, Culinary Art & Hospitality at Confidential Government Authority - KSA



Thomas A. Gugler

Former President of Worldchefs (2016–2024), Vice President of Culinary at CATRION & Chairman of the Global Culinary Alliance - KSA



Youssef Akiki

Chef & Owner of Brût Restaurant, President of Disciples Escoffier Lebanon Lebanon



Tarek Alameddine

Chef & Partner at Beihouse & BUCO Lebanon



Issa Al Balushi

Senior Head Chef of Oman Air Oman



Joe Barza

Regional Culinary Consultant Lebanon



Mohamed Cheikh

Executive Chef at MEIDA Restaurant & Winner of Top Chef France 2021 France



Bobby Chinn

Chef, Author and TV Personality UK



Eric Devert

Executive Chef, Culinary Innovator & Global Cuisine Expert France



Tarek Ibrahim

Certified MasterChef & Founder of Umami Restaurants Egypt



Khamees Qwaider

Celebrity Chef & Board Member of Jordan Chefs Association Jordan

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Culinary Arts Commission

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| A LIVE COMPETITIONS | |
|---|---|
| Oriental Cuisine | |
| 1 | Signature Mezza with a Twist |
| Saudi Cuisine | |
| 2 | Saudi main course and dessert with Modern Twist (team of 2 chefs) |
| 3 | Sustainable Saudi Camel Dish (Individual participation) |
| International Cuisine (Individual participation) | |
| 4 | Meat Dish Competition |
| 5 | Chicken Dish Competition |
| 6 | Seafood Dish Competition |
| 7 | Best Burger Challenge (Beef) |
| 8 | Barilla Pasta Competition |
| 9 | Cold Sandwich Challenge |
| 10 | Mystery Basket |
| 11 | Fruits & Vegetables Carving |

SAVE THE DATES!

PICK UP OF BADGES

All participants can pick up their Helper Badges from the organizer's office and check out the location and kitchen equipment on **14 December 2025 at Riyadh Front Exhibition & Conference Center from 10:00 am to 6:00 pm**

LIVE CHAT MEETING AND KITCHENS VISIT

All participants are invited to a meeting with the committee and judges. Details will be shared with you 1 week prior to the exhibition.

COMPETITION SCHEDULE

Will be sent to all participants at least 7 days prior the competition

AWARDS CEREMONY

Gold medals will be distributed at the Award Ceremony taking place **on Wednesday 17 December 2025 at 9:00 pm**. All participants should wear their chef's uniform at the awards ceremony.

GENERAL INFORMATION

- The Organizers reserve the right to remove, change or add to the rules and regulations
- The Organizers reserve all rights to the recipes used and the photographs taken during the event
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings
- If an award is won, the competitor must be present or send a representative from his/her establishment to receive the award from the information booth
- All participants should wear their chef's uniform at the awards ceremony
- Participants must show their personal ID and badge in order to enter the salon culinaire area
- Every establishment will receive a helper's badges depending on the categories participation number. Helpers must go outside the competition area once the competition begins. The helper cannot be the executive chef.
- All participants must be present at the competition in their chef's uniform with no establishment logos
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the Organizers
- Category and name changes are not allowed after 24th November 2025. Any entry and/or chef's name modification or cancellation after this date is not accepted and fees will not be refunded
- Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.

COMPETITION SCHEDULE

To be sent to all participants at least 7 days prior to the competition.

Your staff, delegations, supporters are welcome at the exhibition.

In order to attend, all supporters must be from the hospitality field and will need to register online.

How does the pre-registration system work for HORECA Riyadh 2025?

We invite you to log on to www.saudihoreca.com and get your online badge.

GENERAL INFORMATION

KITCHENS

All small kitchen equipment must be provided by the participant example: pans/tins/ladles/cutlery/scales, and so on Kitchen equipment available on site:

- Chiller counter stainless steel
- Countertop electrical griddle
- Hot plate 2 burners over the counter
- Electrical 10-liter fryer
- Forced air convection for cooking 66L

Adjustable temperature range -With over heating protection -Accommodates 4 wire rack (450*330mm) -Also fits for (4)1/2 size sheet pan and 43.5*33cm baking tray

- Microwave
- Sink unit

BACK AREA

A back area is available and equipped with the below:

- 4 stainless steel tables
- 2 fridges for the ingredients
- 2 freezers
- Stainless steel shelves

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B: The back area can only be accessed up to 1 hour before the competition commences.

It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.

PRODUCTS AND INGREDIENTS

It is must to use the sponsors' products in your recipe if and when required. It is forbidden to promote competitor's products during the competition. List of available products will be shared with you.

A

COMPETITIONS RULES AND REGULATIONS

GENERAL RULES

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- Competitors must respect the space limit of each category.
- Judges have the right to test and examine all exhibits and extract samples where necessary.
- During the exhibition period, participants are permitted to “refresh” their creations after the judging process has ended.
- The description of each dish is important for the understanding of taste and technique.
- All dishes will be labeled by the organizers so they can be identified.
- No artificial colors allowed.
- When the food is not tasted it must present a “visual taste”.
- Variation of professional modern techniques important but practical.
- Garnish & other ingredients in harmony with the main ingredient.
- Nutritionally balanced.
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- No pork and alcohol items are allowed.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.
- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.
- Our sponsors’ products must be used where applicable. You are not permitted to use other brands. The approved list of products will be shared with you.
- Ready-made products are not allowed and may result in disqualification for the team.
- All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent)

COMPETITIONS RULES AND REGULATIONS

- Participants must refer to the hygiene rules and regulations of the sponsor.
- Participants must clean the kitchens after they finish the competition.

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the overall score

Basic stocks: Can be brought not reduced, seasoned or thickened

Salads: Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds have to be removed.

- Onions can be halved to check quality
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Vegetables purees are allowed

Fish: Gutted, scaled, not filleted

Shells: Cleaned, raw in their shells

Crustaceans: Cleaned, washed, can be boiled in their shells but not mixed or cut

Meat and poultry:

- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages must be filled on site

Eggs: Can be separated and pasteurized but not processed in any other way

Pasta Dough: Barilla Pasta must be used

Dry Ingredients: Can be weighed and measured

Pastry Sponge Biscuits Meringue:

- Can be brought in but not cut, sliced or chopped
- Macarons cannot be brought in
- Meringue as décor has to be dried on-site

Fruit Pulp & Puree: Can be brought in, but final sauce or coulis must be prepared on-site

Décor Elements: 100% done on site

Oriental section

- Chickpeas can be brought as puree (mashed), ready to use during the competition
- Meat can be minced ahead of time but should be assembled on-site

COMPETITIONS RULES AND REGULATIONS

- Presenting raw meat plates is not allowed

BEST PRACTICES

The whole idea behind this section is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition.

Naturally this section does not cover all aspect of the jury and marking scheme, but looks into the 'Best Practices' for competitors which needs to be read for Food Safety Regulations.

1. Plastic is something that the world and gastronomy is eliminating.

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

2. HACCP sheets; are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.

- a. Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
- b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase to prep kitchen- to competition arena.
- c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
- d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
- e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
- f. Jury members are at liberty to check and investigate these documents under any circumstance.

3. Competition Timing/ on Time is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.

- a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
- b. If your food items have too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.

COMPETITIONS RULES AND REGULATIONS

4. Food weight and Nutrition

- a. There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
- b. It is a cooking competition, therefore skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation
- c. All food need to be nutritionally balance along with the presentation on how it fits into the menu

5. Plate temperature Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.

- a. If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
- b. All salads or herb salad garnishes need some type of dressing or seasoning.

6. Food Waste In todays modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.

- a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
- b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
- c. Ideally, you should have 3 bins.
 - i. One for food waste that may be composted, etc.
 - ii. One for Recyclable bin for cardboard and paper
 - iii. One for non-recyclable for plastic, rubber etc
- d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided .
- e. Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

JUDGING CRITERIA

TASTE & TEXTURE

- The typical taste of the food should be preserved
- It must have appropriate taste and seasoning
- In quality, flavour and colour, the dish should conform to today's standards of nutritional values

CORRECT PROFESSIONAL PREPARATION

- Correct basic preparation of food, corresponding to today's modern culinary art.
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food
- Review of all food waste including excess items.
- Review of team work or the time to make items or serve them.

HYGIENE

- Clean hygienic work techniques
- Workflow been adhere too and followed
- Clear benches not cluttered
- Correct storage of food items
- Temperature control on food items hot and cold

MATERIAL BROUGHT / MISE EN PLACE

The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

- Clear arrangement of materials
- Correct amount of items brought in
- Proper working technique
- Correct utilization of working time

PRESENTATION AND INNOVATION

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required
- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

SERVICE

- Correct number of plates must be presented.
- The meals, should be practical, transportable
- Meals must be presented on time OR points will be deducted

INNOVATION

- The introduction of a new technique or significantly improving and existing dish
- New style of dishing presentation that enhances to customer or judge's expectation.
- Allow chefs or team to create a WOW factor.
- Scoring will start for zero (0) and go up to 5 marks
- Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically

FOOD WASTE

- Control on excess and food waste
- Limitation on plastic waste

SCALE OF PENALTIES

Up to 5 points will be deducted from the final grade in case of:

- Practical size of portion (cost control, product waste and nutrition)

JUDGING CRITERIA

- Harmonies balance of meat and garnish
- Proteins that would be unhealthy to eat like undercooked chicken
- Vegetables cutting and cooking
- Use of inedible materials
- Portion weight must be kept within the norms of accepted practice
- Excessive seasoning
- Time respect
- Not wearing official chefs uniform and hat
- Revealing the contest name on uniforms
- Bringing pre-cooked food into the competition

VERY IMPORTANT!

- Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.
- A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.

A1 Signature Mezza with a Twist

- Individual participation
- Duration: 45 minutes
- Each participant will have to prepare 2 varieties of Oriental appetizers 1 hot (2 portions) & 1 cold (2 portions)
- The participant should prepare 2 portions, One for Tasting and One for Display
- Each plate must include at least one traditional Middle Eastern ingredient, clearly identifiable by both taste and technique.
- The participant must include a clearly described, and felt twist (technique, ingredient, presentation, or cross-cultural pairing).
- Dishes must be presented on individual plates with appropriate garnish
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- Ready-made products are not allowed and may disqualify the team
- Raw meat dishes are not allowed
- “Mezze” bowls should be provided by the participants
- Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition
- Our sponsors’ products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

ORIENTAL CUISINE





SAUDI CUISINE

A2 Saudi Main Course and Dessert with Modern Twist

- Team participation: Two chefs
- Duration: 1 hour (60 minutes)
- Each team will have to prepare 2 Saudi dishes made of:
 - One main course
 - One dessert
- The participants should prepare 2 portions, One for Tasting and One for Display from each dish
- All ingredients will be checked for suitability by the judges before the competition starts
- All products used must be clearly listed in the recipe, with any local ingredients specified, and an explanation provided of the ingredient or technique that gives the dish its modern twist.
- The dishes should represent a variety of cooking methods using same ingredients as those used in Saudi cuisines such as dates, tamarind, Cardamom and lesser-known rice varieties.
- Any specific utensils for the competition should be provided by the participants
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

A3 Sustainable Saudi Camel Dish

- Individual participation
- Duration: 1 hour (60 minutes)
- Competitors should prepare a Saudi camel dish divided into 2 portions, One for Tasting and One for Display
- The dishes should represent a variety of cooking methods using same Ingredients as those used in Saudi cuisine
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- All dishes must reflect sustainability in: Ingredient sourcing, waste/reuse, and eco-friendly cooking techniques, these should be highlighted in your recipe and presentation
- Ready-made products are not allowed and may disqualify the participant
- Any baby camel meat can be used
- Competitors must make sure that the meat can be ready within 1 hour
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

SAUDI CAMEL DISH





INTERNATIONAL CUISINE

A4 Meat Dish

- Individual participation
- Duration: 45 minutes
- Competitors should prepare one red meat dish with side garnish
- The participant should prepare 2 portions, One for Tasting and One for Display
- Dishes must be presented on individual plates with appropriate garnishes
- All ingredients and specific utensils for the competition must be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

A5 Chicken Dish

- Individual participation
- Duration: 45 minutes
- The participant should prepare 2 portions, One for Tasting and One for Display
- Dishes must be presented on individual plates with appropriate garnish
- All ingredients and specific utensils for the competition must be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |





A6 Seafood Dish

- Individual participation.
- Duration: 45 minutes.
- Competitors should prepare one seafood dish with side garnish.
- The participant should prepare 2 portions, One for Tasting and One for Display.
- The dishes should represent on individual plates with appropriate garnishes.
- All ingredients and specific utensils for the competition must be provided by the participants.
- All ingredients will be checked for suitability by the judges before the competition starts.
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition.
- Our sponsors' products must be used where applicable. You are not permitted to use other brands

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

A7 Best Burger Challenge (Beef)

- Individual participation
- Duration: 30 minutes
- Participants must prepare two beef burgers one for tasting and one for display
- Participants must assemble the burger during the competition
- Burgers may include any condiments or ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, pesto and toppings such as onions, tomatoes etc.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite
- Pre-minced meat can be brought to the competition but should be flavored onsite
- All Burgers must comprise ground meat only, served on a bun or other bread
- All ingredients will be checked for suitability by the judges before the competition starts
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

INTERNATIONAL CUISINE





A8 Barilla Pasta Competition

- Individual participation.
- Duration: 45 minutes.
- Competitors should prepare, cook and present one kind of pasta dish to the competitor's own choice.
- Competitors should prepare two portions for tasting.
- Your dish must feature any type of Barilla pasta
- The pasta should be cooked al dente; overcooked pasta will lead to point deduction.
- All other ingredients should be brought by the competitor in an unprepared state.
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

A9 Cold Sandwich Challenge

- Individual participation.
- Duration: 15 minutes.
- Competitors should prepare two cold sandwiches One for tasting & One for presentation
- Ingredients should be pre-cooked and ready to use
- Participants must assemble their sandwich during the competition
- Each sandwich to be served on a separate plate with its side garnish.
- Sandwiches may include any ready-made spread such as ketchup, mayo, mustard, barbecue sauce, garlic paste, and pesto.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite.
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |





A10 Mystery Basket Competition

- Individual participation.
- Duration: 45 minutes.
- Each participant will have to prepare one main dish to be produced from items in a basket provided by the organizer at the time of the competition.
- Each participant will be required to prepare two portions one for tasting and one for display.
- Each participant will have ten minutes to write down a short brief of his recipe and submit it to the jury before the start of the competition.
- It is a must to use all the ingredients in the Mystery given basket excluding the permanent ingredients
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

Judging Criteria

| | |
|---|------------------|
| Taste & Texture | 50 points |
| Correct professional preparation | 15 points |
| Presentation & Innovation | 10 points |
| Innovation | 5 points |
| Mise en place | 5 points |
| Service | 5 points |
| Hygiene | 7 points |
| Food waste | 3 points |

A11 Fruits and/or Vegetables Carving

- Individual Participation
- Free style theme
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm

Judging Criteria

| | |
|--|------------------|
| Correct Professional Preparation / Technical Skills | 40 points |
| Design & Composition | 30 points |
| Creativity & Originality | 20 points |
| Mise en place & Hygiene | 10 points |

INTERNATIONAL CUISINE



AWARDS



60-69
points is **Merit Certificate**



70-79
points is **Bronze Medal**
and Certificate



80-89
points is **Silver Medal**
and Certificate



90-100
points is **Gold Medal**
and Certificate

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

Hygiene Award: A special hygiene shall be commissioned with a trophy for the participant showing the highest standard of food safety and hygiene in each live category

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