



WORLD CHEFS  
**GLOBAL CHEFS CHALLENGE**  
GLOBAL CHEFS CHALLENGE | GLOBAL PASTRY CHEFS CHALLENGE | HANS BUESCHKENS YOUNG CHEFS CHALLENGE



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ASSOCIATION  
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## **Africa and Middle East Global Chef and Global Pastry Chef Final qualifying Round 12<sup>th</sup> -14<sup>th</sup> December 2017 La Sial Abu Dhabi United Arab Emirates**

- *This will also run as the qualifying round for Global Chef and Global Pastry Chef*
- *Finals to be held in Malaysia July 2018 -*

This is open to any chef who is a fully paid up member of a WorldChefs **National** body and there cannot be more than one entry per country per Global Chef Criteria .Worldchefs rules apply and Judges shall be Worldchefs accredited A and B international judges.

To prepare a 3 course well balance menu for 4 pax within 3 hours, the appetizer must be served after 2 hours the main course after 2 & ½ hours and dessert on the 3 hour mark, penalties will be applied if these conditions are not met.

- 1<sup>st</sup> Course : to consist of fish or seafood can be served warm or cold
- 2<sup>nd</sup> course: main protein has to be veal with starch and vegetables
- 3<sup>rd</sup> Course: dessert using fruit, chocolate and Dilmah tea

Competitors are to supply their own ingredients .The organiser shall inform the competitors of mandatory ingredients to be used .The veal for main course may change to either beef or chicken. Organiser shall inform the competitors before September 1<sup>st</sup> 2017.

### **HOT KITCHEN COMPETITION**

A standard Kitchen will be provided for all and basic small kitchen utensils, extra equipment will be for the competitor to bring in, sous vide, marble slab, chocolate tempering machine, ice cream machine etc.

- 1 x 6 rack or higher combi oven or a under bench oven.
- 1 stove
- 2 power outlet to use their own plug in equipment, food processors, stick blender, etc.
- Refrigeration/chiller with at least 4 shelves.
- Shared deep freezer facilities.
- 2 x 1500cm work bench
- 1 sink.
- 1 hand sink
- 1 hot pass heat lamp for hot food service

Competitors are to supply all their own ingredients

**EXPLANATION (what foods are permitted to be brought into the kitchen)**

- Salad can be cleaned and washed but not portioned.
- Vegetables/fruits can be peeled, cut but not cooked.
- Pasta & dough can be prepared but not cooked.
- Fish/seafood/shellfish can be cleaned, filleted but not portioned or cooked.
- Veal can be portioned but not cooked.
- Mousses need to be made in the competition but minced items are allowed.
- Pre-marinating of protein is permitted.
- Sauces can be reduced but not finished or seasoned.
- Stocks are permitted.
- Dressings are to be made in competition.
- Coulis – puree is allowed but needs to be finished in competition.
- Pastry sponges can be pre-made but not cut or shaped.

### **JUDGING POINTS**

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
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TOTAL	100 points

### **Global Pastry Chef Qualifying round 2017**

This is open to any chef who is a member of a WorldChefs **National** body and there can be not more than one entry per country

#### Program

- To bring a pre-made centrepiece – you choice of material but at least 3 techniques, minimum height to be 45cm with ‘ Nature ’ as the theme – to be displayed on a table in front of your kitchen
- Within a four hour (4hours ) time frame, to create a 1 x 20 – 26cm gateaux of your choice, 3 portions to be cut from the gateaux to the jury, with sauce and garnishes if required,
- Within the same time frame of 4 hours to cook and present 3 identical desserts suitable for an ala carte restaurant

Competitors are to supply all their own ingredients

A standard Kitchen will be provided for all, extra equipment will be for the competitor to bring in, sous vide, marble slab, chocolate tempering machine, ice cream machine etc

The kitchen will be the same kitchen used in the Global Chef ( as above)

### **EXPLANATION (what foods are permitted to be brought into the kitchen)**

- Pastry sponge/cake: can be pre-made but not cut or shaped.
- Filling for the gateaux can be pre made
- All items can be pre-weighed
- Creams can be pre-prepared
- Chocolate can be pre-tempered
- Sugar may be pre-cooked and coloured but not shaped
- Royal icing can be pre-prepared
- Coulis can be brought in pre-made

### **JUDGING POINTS - PASTRY**

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Preparation of cake or dessert and mise en place	10 points	
Technique and Degree of Difficulty	25 points	
Service timing	5 points	
Presentation & General Impression	10 points	
Taste	50 points	
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TOTAL		100 points

### **JUDGING POINTS – CENTERPIECES**

Design & Composition	30 points
Technical Skills & Degree of difficulty	50 points
Creativity & Originality	20 points
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TOTAL	100 points

To enter please send an email to Andy Cuthbert Continental Director A&ME email: [andic@eim.ae](mailto:andic@eim.ae), and in copy Josephine Cuthbert [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com). The organisers shall provide one twin room to each competing country, 5 nights, check in 10<sup>th</sup> December check out 15<sup>th</sup> December, additional nights are at the participating countries expense. If visas are required please indicate to the organisers who will assist. 4 months' notice is required for visas.

The organisers shall assist participating teams with a working hotel kitchen to do basic mise en place.