



## Global Chef Hans Bueschkens Young Chef Challenge - Africa & Middle East

**Hosting country: Egypt**

**Location: HACE'17 Expo at the CICC**

**Date: 30 October - 2 November 2017**

WorldChefs National Associations of the Africa and Middle East region are invited to nominate one young chef competitor not older than 23 years to represent their nation in the Global Chef Hans Bueschkens Young Chef Challenge - Africa & Middle East. (Young Chefs must be born after January 1st 1994 ) to make the qualification for Bocuse d'Or Lyon in 2019)

### Competition Task

Three course menu for 4 covers within 4 hours including service & clean down.

(3 hours cooking then service of appetizer, then 25 minutes later service of main course and 25 minutes later service of dessert.

**Starter:** Sea bass

Main Course: Beef fillet and beef cheeks

Dessert: Chocolate and Dilmah tea inspired dessert

### Competition Program

28 October: Arrival Cairo

29 October: Checking of ingredients and shopping

30 October: Viewing of competition venue at Expo & Competition preparation for first 4 competitors

31 October - 2 November: Competition days

2 November at 20.00 hrs: 20 Years ECA Gala Dinner & Award Ceremony

3 November: Departure

### Conditions of Participation

All competitors are required to wear white chef's jackets, hats, dark trousers and black shoes for the duration of the competition and public events.

A graduate of the Culinary Training Centers and a kitchen porter will be supplied by the Egyptian Chefs Association to assist the competitor.

Competitors have one day before the competition to prepare their mise en place in allocated kitchen in a hotel.

Hotel accommodation will be supplied free of charge for six nights, 1 double room per 2 competitors. If single room is requested, the competitor would need to pay for his or her own accommodation.

A vehicle and driver will be supplied to each team for the duration of their stay. This will be used to collect and deliver teams from and to the airport and shuttle them between the hotel and competition venue as well as any sightseeing tours and social events.



A complete competition kitchen will be supplied to each competitor. A full plan with layout will be made available to the competitor and National Association on registration. A comprehensive list of small kitchen tools and utensils will also be made available.

The jury will be appointed by the Egyptian Chefs Association in cooperation with Worldchefs. The judges will judge accordingly to the issued conditions of participation and guidelines of Worldchefs. The result declared by the jury is final.

**The National Associations need to register their candidates before 31 July 2017.**

**Competitors need to submit, a list of ingredients and final recipe before 31 August 2017.**

Competitors are advised to check with the Egyptian Chefs Association about the availability of certain special ingredients, as the country has limited imported items available.

### 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
<b>TOTAL</b>	<b>100 points</b>

Points table for the hot kitchen:

For the starters – 0-100 of the possible points

For the main course – 0-100 of the possible points

For the dessert – 0-100 of the possible points

In total up to 300 of the possible points / 3 = 100 points

Medals and Certificates are awarded as follows:-

90-100 points – Gold medal with certificate

80-89 points – Silver medal with certificate

70-79 points – Bronze medal with certificate

50-69 points – Certificate

The competitor who achieved the highest number of points will be announced the winner of the Global Chef Hans Bueschkens Young Chef Challenge - Africa & Middle East and represent the region at the world finals to be held at the Bocuse d'Or Lyon in 2019.

Registration deadline 31 July 2017.

