THAILAND ULTIMATE CHEF CHALLENGE

31 MAY-4 JUNE 2017
IMPACT EXHIBITION AND CONVENTION CENTER
BANGKOK, THAILAND

The REAL CHEF BATTLE BEGINS!

www.worldoffoodasia.com

RULE BOOK

HELD AT

THAIFEX World of Food ASIA

PRODUCTION DESIGN BY

EVENT9

JOINTLY ORGANIZED BY

coelnmesse

we energize your business - since 1954

DITP

Department of International Trade Promotion
Ministry of Commerce, Thailand
Experience the Best in Asia
31 MAY - 4 JUNE 2017
IMPACT Exhibition Center IEC Hall 1-4 (NEW)
IMPACT Challenger Hall 1-3
IMPACT Exhibition and Convention Center

THAIFEX- World of Food Asia

THAIFEX Innovation Zone
Food Innovation focuses on the current trade and consumer trends. THAIFEX-World of Food Asia, in tandem with our expert knowledge partner, Innova Market Insights, identifies the top 11 consumer trends and the new products created to satiate the consumer’s appetites.

Expansion
Expanding to IMPACT HALL 5+6, additional 13,500sqm!!

THAIFEX-WORLD OF FOOD ASIA
Fine Food, Health & Organics, Ingredients

THAIFEX-WORLD OF FOOD ASIA
Food Technology
WORLD OF FOODSERVICE
WORLD OF COFFEE & TEA

THAIFEX-WORLD OF FOOD ASIA
Drinks, Sweets & Confectionery
WORLD OF SEAFOOD

THAIFEX-WORLD OF FOOD ASIA
Fruits & Vegetables, Meat & Poultry, Ready to Eat, Rice

Visitor Registration

Visitor Registration

Challenger 1
IMPACT Hall 5-6

IMPACT Hall 2
IMPACT Hall 4

P1 Indoor Parking 1
P2 Indoor Parking 2
P3 Indoor Parking 3

ENDORSED BY

PRODUCTION DESIGN BY

JOINTLY ORGANIZED BY

"we energize your business | since 1924"
Message from World Association of Chefs Societies

What an action packed event the Thailand Ultimate Chef Challenge has installed starting the 31st of May 2017 at IMPACT.

Many new categories, challenges to show case your culinary skills and walk away with titles like Asian Chef of the Year, Best Professional Chef, Best Junior Chef, and one of the hottest event the Mekhong Culinary Challenge where skills of the chefs and team are pitted against each other to see who can cook the fresh water seafood the best and present with an International flair! Along this journey, you can have the opportunity to qualify to represent our region in 3 of the major worldly Competitions provided you are a member of your National Chefs body.

All this is brought to you by collaboration between Koelnmesse, Thailand Chefs Association and the Thailand Culinary Academy.

The TUCC continues to set the standards and records with the number of competitors, facilities and new categories, raising the bar for the rest of Asia to emulate. So, if you are not a competitor but a budding chef, we invite you to attend to witness new food trends and styling that will go globally once social media get into full swing, to you the competitor the challenge to you is to push your culinary skills to the limit and test yourself against the best.

The TCA and Thai Culinary are the forefront in trainging and developing young chefs, this the World Association of Chefs Societies (WorldChefs) are extremely pleased to be associated with the leader in our industry.

The land of Smiles is about the people of Thailand. This we all agree, but it is also about the dynamic food, culture, heritage and hospitality that you can only experience in Thailand, so to you in the Culinary World, remember the dates May 31st until June 4th come and be fed, trained, educated and the warm customs of Thailand.

We always look forward to meeting and talking with you when we catch up at TUCC, embrace the world and be safe!

Kind regards & happy cooking

Dr. Rick Stephen CMC Hon. Youngsan University
Continental Director – Asia
Asia – Bonding the World Together

Information updated as of 09 February 2017
Message from Organizing Chairman

It was a great pleasure for us to host again the 6th THAILAND ULTIMATE CHEF CHALLENGE at IMPACT Exhibition & Convention Center, in Bangkok.

Hosting the 6th edition of Thailand Ultimate Chef Challenge, right here in Bangkok, Thailand, is an earned recognition, by chefs from Thailand and beyond. It signifies an identity which respect and honor the chef community, while at the same time competitive and time-sensitive.

Endorsed by World Chef Association of Chef Societies (WACS), this year competition will more than 20 different categories for our competitors to showcase their culinary skills over the 5 days competition. This year participation will be a test of the five senses, skills, knowledge, versatility and commitment to culinary science.

Do come and join the rest of the 1,000 contestants coming from more than 10 countries to learn, share and exchange your culinary knowledge and passion!!

I look forward to seeing you here from 31 May – 04 June 2017, and wish you the best of luck in the competition!

Chef Willment Leong
Organizing Chairman
Thailand Ultimate Chef Challenge 2017
WACS Endorsed National Competition

Chairman - World Chefs without Border
WACS Accredited International Judge A - World Association of Chefs Societies
Vice President - Thailand Chefs Association
Founder Chairman - Thailand Culinary Academy
Message from Thailand Chefs Association

The Thailand Chefs Association is once again, honored to welcome friends of the gastronomic profession to Bangkok, Thailand.

The annual Thailand Ultimate Chef Challenge is returning for the sixth time, and its platform remains iconic of an international chef competition. Chefs in and around Thailand look forward to this opportunity to present extravagant food design and trigger new sensory buds.

Proudly endorsed by the World Association of Chefs Societies (WACS), the 6th edition of Thailand Ultimate Chef Challenge will take place at THAIFEX- World of Food Asia. Get ready for the heat, chefs!

Best culinary regards,

Chef Somsak Rarongkham

President
Thailand Chefs Association
WACS Accredited International Judge B - World Association of Chefs Societies

Information updated as of 09 February 2017
Welcome Chefs & Professionals from near and afar!

It gives me a great pleasure in welcoming all of you to the 6th Thailand Ultimate Chef Challenge that is held alongside with THAIFEX – World of Food Asia in Bangkok.

The 14th edition of THAIFEX-World of Food Asia, whilst stamping its largest edition in 2017, it brings along the heavyweight competition, the Thailand Ultimate Chef Competition. An integral part of THAIFEX-World of Food Asia, the competition has primed its foothold in the culinary world and is now a coveted mark, recognized by industry professionals in Thailand and internationally.

2017 will bring the 6th edition of the Thailand Ultimate Chef Challenge, with both fresh faces and known names, of new challenges in salient categories and most importantly, the new creations.

Once again endorsed by the internationally recognized World Association of Chefs Societies (WACS) and supported by Thailand Chefs Associations (TCA), Thailand Ultimate Chef Challenge is the most watched event in 2017.

See you in May 2017!

Mathias Kuepper
Managing Director
Koelnmesse Pte Ltd
Thailand Ultimate Chef Challenge 2017 Rule Book

Introduction
Thailand Ultimate Chef Challenge 2017 is endorsed by World Association of Chefs Societies (WACS) to promote and recognize the skills and professionalism of both young and professional chefs within Thailand.

Over 1,000 talented chefs (with 50% are from outside of Bangkok) will gather at this exciting culinary meeting place to challenge and showcase their skills. Their commitment and devotion for their culinary skill will be critiqued by an impressive panel of 20 judges, out of which 10 are WACS approved International judges.

Date: 31 May – 4 June 2017
Venue: IMPACT Exhibition Center and Convention Center, Bangkok Thailand
Website: www.worldoffoodasia.com

Registration
Participants are advised to consider carefully the categories they intend to participate in, before submitting their entry forms. No changes of categories or refund of registration fees for whatever reasons will be allowed, once the application has been accepted.
Acceptance of entries is, on a first-come first-serve basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide to the Rules and Regulations of this gathering.

Fees
- **Mekong River Culinary Challenge:**
  - THB 1,700 for Thai contestants, THB 2,100 for International Contestants
- **Class 17**
  - THB 1,300 for Thai contestants, THB 1,700 for International Contestants
- **Class 1, 3, 5, 7, 9, 11, 13, 14, 15, 16, 18, S1**
  - THB 700 for Thai contestants, THB 900 for International Contestants
- **Class 2, 4, 6, 8, 10, 12**
  - THB 520 for Thai contestants, THB 700 for International Contestants

All the entry fees stated above are inclusive of 7% VAT.

To register, competitors are required to follow the registration procedure below:
- Submit completed entry form
- Submit recipes
- Submit bank transfer slip
- Process registration fee via bank transfer to:
  - **Account Name:** Event9 Marketing Co., Ltd.
  - **Bank:** Bangkok Bank (New Petchburi rd. branch)
  - **Saving Account No.:** 153-408599-6
  - (Registration is only complete, upon full payment received)
- Send the above documents to:
  - **Overseas Contestants:** Mr. Piroon Lertnapavilai
    - Mobile: +66 87 0534 335
    - Email: piroon.lert@gmail.com
  - **Local Contestants:** Ms. Kangsadan Nakwiroy
    - Mobile: +66 86 7516 669
    - Email: kangsadan.nak@gmail.com
  - **Event9 Marketing Co., Ltd.**
    - 289/15 M.13 Rachathewa, BangPhli Samutprakan 10540
    - Tel.:+662 186-8919 / +662 186-8920 # 112
    - Fax.: +662 186 8920 Email: tuccthaiex@gmail.com
    - (Please do not send cash by mail)

Deadline for registration: 30 April 2017

Rights
- The organizers of Thaifex – World of Food Asia 2017 claim the rights of all photographs and Pictures taken by the official photographer
- The organizers of Thaifex – World of Food Asia 2017 claim all rights of all recipes and menu

Information updated as of 09 February 2017
Additional Awards

**Best Establishment Award (Professional)**
Participant Establishment who received the highest point with at least
3 CATEGORY R: Class 1, 3, 5, 7, 9, 11
3 CATEGORY C: Class 13 – Class 18
Will be awarded with the Best Establishment Trophy and THB 30,000

**Best Ultimate Professional Chef Award**
Participant who received the highest point with at least
2 CATEGORY R: Class 1, 3, 5, 7, 9, 11
1 CATEGORY C: Class 13 – Class 18
Will be awarded with the Best Ultimate Professional Chef Trophy and THB 12,000

**Best Ultimate Junior Chef Award**
Participant who received the highest point with at least
2 CATEGORY R: Class 2, 4, 6, 8, 10
1 CATEGORY C: Class 13 – Class 18
Will be awarded with the Best Ultimate Junior Chef Trophy and THB 6,000

Above mention award open to all Thailand Team and International Team

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**TUCC Asian Chef of the Year Award (WACS Global Chef)**
Participant who received the highest point will be awarded with TUCC Asian Chefs of the Year 2017 Trophy and represent Asia to compete in the final of WACS Global Chefs Challenge 2018 (WACS Congress Kuala Lumpur – Malaysia) Apply only for competing in WACS Global Chefs Category
This award not include: All related travelling, accommodation and training expense

**TUCC Asian Young Chef of the Year Award (WACS Global Young Chef)**
Participant who received the highest point will be awarded with TUCC Asian Young Chefs of the Year 2017 Trophy and represent Asia to compete in the final of WACS Global Young Chefs Challenge 2019 (Bocuse d’Or Lyon – France) Apply only for competing in WACS Global Young Chefs Category
This award not include: All related travelling, accommodation and training expense

**TUCC Asian Pastry Chef of the Year Award (WACS Global Pastry Chef)**
Participant who received the highest point will be awarded with TUCC Asian Pastry Chefs of the Year 2017 Trophy and represent Asia to compete in the final of WACS Global Chefs Challenge 2018 (WACS Congress Kuala Lumpur – Malaysia) Apply only for competing in WACS Global Pastry Chefs Category
This award not include: All related travelling, accommodation and training expense

Above mention award open to all Thailand Team and International Team
Thailand competitors representing Thailand in Kuala Lumpur Malaysia and Lyon France must compete under Thailand Culinary Academy - Thailand Chefs Association

**General Guidelines**

**Security**
The organizer shall maintain security for building areas and internal patrols only. General security will be provided courtesy of during the set-up, the show and through to the removal of the exhibitions. The Organizer shall not be held responsible for any claims, demands and expenses resulting from damage, loss, thefts, injury or fatality of exhibits at the exhibition and during closing.

**Electrical Outlets**
There are 220 volt outlets available throughout the whole competition premise. Table Dimensions / Display all stands and tables will be specified in the relevant competition rules of each category. Neither tablecloth nor skirting will be provided. Organizer will clean display zone every day.

Information updated as of 09 February 2017
Equipment & Utensils
All heavy equipment and fixtures to be brought to the competition area for the contestants must be properly marked with property control numbers of the participating establishments. Kitchen utensils and tools, including small electrical equipment should be packed together in properly marked toolboxes or crates.

Entrances
To ease the flow of the participants during the setup, each participating establishment will be assigned to a specific entrance to use at the loading and unloading area of IMPACT Exhibition Center. A detailed layout of all entrances and competition areas will be provided one month before the competition.

General
Only name badges provided by organizer are allowed to be used. ONLY after the judging, the establishment is allowed to place name cards with their own logos on the side. For safety reasons, each participant must check the table before setting up the display. All set-ups should be completed within the time frame allocated by chairman of the organizing committee.

Guidelines for Competitors Participants' Badges
- Official participants are assigned badges with the registration numbers for each entry purpose
- Participants will receive their badges well in advance. A registration desk will be available
- Registration numbers are equal to the competition code number
- Badges are personal and non-transferable
- Kindly report loss of badges at the Organizer’s office
- Competition cards will be inserted into the Plastic IDs, and must be worn at all time.

Members of the jury must always act properly and correctly. They must comply with the directives laid down by the official assessment commission. When applicable, instruction meetings must be attended. Members of the jury must carry out their task as stipulated by the assessments commission. They must judge in an unbiased manner, to the best of their knowledge and with consideration of prevailing culinary and cultural practices. They must judge individually according to their own personal opinion, but at the same time respecting the opinion of the other judges.

Points table for the medals in this category
100 – 90 points Gold medal with certificate
89 – 80 points Silver medal with certificate
79 – 70 points Bronze medal with certificate
69 – 60 points Diploma with certificate

Rank Announcements
The announcing of ranks and prizes will take place within the merited professional settings, on a daily basis at 18:00hrs. However, the winners of the Mekong Culinary Challenge and the additional awards will only be announced on the last day of the competition (4 May 2017) at 17:30hrs in an official environment. Representatives of the organizing associations should be present to receive their awards. Participants should be dressed in either a smart uniform or clean attire that represents their establishment.

For enquiries, please contact:
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Organizing Chairman
Thailand Ultimate Chef Challenge
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E-mail: willment@hotmail.com

Contestants
Overseas Contestants: Mr. Piroon Lertnapavilai
Mobile: +66 87 0534 335
Email: piroon.lert@gmail.com

Local Contestants: Ms. Kangsadan Nakwiroj
Mobile: +66 86 7516 669
Email: kangsadan.nak@gmail.com

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Thailand Ultimate Chef Challenge 2017 Rule Book

CATEGORY R
Mekong Culinary Challenge (Team of 3)
(Any fresh water edible protein from the Mekong River) (Prawn, Crab, Clam, Fish, Frog, Snail, etc.)

Description
A FREE STYLE 8 types of cold edible buffet spread for 8 persons within 3 hours. (8 portions each menu)
6 menus need to be individual portion and must have at least one ingredient (each menu) from the Mekong River
1 menu of starch does not need to have any fresh water edible protein
1 menu of dessert free style
All fruits and vegetables must be produce / farm in Thailand. (No meat / game / poultry / Seafood item is allowed)
- 1 Salad
- 1 Cold Appetizer (Must be Cold Appetizer)
- 1 Soup (Can be Hot but serve Cold)
- 3 Main courses (Can be Hot but Serve Cold)
- 1 Starch menu (Can be Hot Serve Cold) (Does not need to have any fresh water protein)
- 1 Dessert menu (Cold Dessert)

Rule
- Open to teams from hotels, restaurants, culinary institutions, airlines and catering organizations
- Team of 3 Cooks – No age limit
- All team must wear proper chef uniform to compete, Chef White Jacket, Black Pants, Black Shoes and Aprons
- Team to report 30 minutes before the competition
- Team to bring own ingredients, small kitchen equipment, buffet wares, plate wares and center pieces
  (No hot buffet chaffing dish required)
- All ingredients (Fresh water Protein / Fruits / Herbs / Vegetables) must be produce / farm in Thailand
- 3 set of recipe needed in the kitchen
- 1 set of menu card need to be display on buffet counter
- 2 tables (1.8 m x 0.75 m) will be provided by the organizer
- Standard kitchen equipment will be provided by the organizer
- Deduct 1 point for each minute late with 10 minute late disqualify
- The winning team will receive the Mekong Culinary Challenge Trophy and THB 20,000 in cash
- Result will be announced on 04 June 2017

Compete Ingredient Guideline
- Salads – cleaned, washed not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut must be raw
- Fish – gutted, scaled but NOT filleted
- Shells should be raw in their shells, but cleaned
- Crustaceans must be raw
- Stocks – basic stock, not reduced, not seasoned not additional items (garlic, wines etc.)
- Fruit pulps – fruit pulps purees may be brought in but not a finished sauce
- Decor elements – 100% has to be made in the kitchen
- Teams violating these rules will be penalized up to 10% point’s deduction from their final score.

Points table for the medals in this class
100 – 90 points Gold medal with certificate
89 – 80 points Silver medal with certificate
79 – 70 points Bronze medal with certificate
69 – 60 points Diploma certificate

Mekong Culinary Challenge Judging Criteria

Material brought / mise en place 0 – 10 points
Clear arrangement of materials, clean working place, proper working position, clean work clothes, proper working technique. Correct utilization of working time and punctual completion

Corrects Professional Preparation and Hygiene 0 - 20 points
Hygiene, Working Skills/Techniques, Kitchen Buffet Organization
Attention paid to hygiene and food safety during the preparation of food and work premises and hall

Service 0 – 5 points
Correct number of plates must be displayed. It should be practical, transportable

Presentation / Innovation 15 points
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.

Taste & Texture 50 points
The typical taste of the food should be preserved
It must have appropriate taste and seasoning
In quality, flavor and color, the dish should conform to today’s standards of nutritional values

*Total possible points: 100 (no half points will be given)
Thailand Ultimate Chef Challenge 2017 Rule Book

CATEGORY R

Hot Cooking Culinary Challenge (Individual)

Class 01: Main Course Seafood and Beef Combination Challenge (Seafood and Beef) – Professional Chef
- To prepared one 100% WESTERN style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class 02: Main Course Seafood and Meat Combination Challenge (Seafood and Beef) – Junior Chef
- To prepared one 100% WESTERN style main course dish for 2 portions within 50 minutes
- Dish must be presented on 3 individual plates with appropriate garnish, starch and sauce

Class 03: Main Course Duck – Professional Chefs
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

(Duck bone allow to bring in by competitors, duck skin and others additional of duck breast, meat and thigh are not allow)

Note: Each competitor will be provided with 3 Boneless Duck Breast and 3 Duck Thigh bone in

Class 04: Main Course Duck – Junior Chefs
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

(Duck bone allow to bring in by competitors, duck skin and others additional of duck breast, meat and thigh are not allow)

Note: Each competitor will be provided with 3 Boneless Duck Breast and 3 Duck Thigh bone in

Class 05: Seafood Culinary Challenge (Shellfish or Fish or Crustaceans or Combination) – Professional Chef
- To prepared one 100% WESTERN style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class 06: Seafood Culinary Challenge (Shellfish or Fish or Crustaceans or Combination) – Junior Chef
- To prepared one 100% WESTERN style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class 07: Main Course Pork and Chicken Challenge – (Pork and Chicken) Professional Chef
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class 08: Main Course Pork and Chicken Challenge – (Pork and Chicken) Junior Chef
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class 09: Modern Presentation Thai Cuisine (Using Thai Ingredient Only) – Professional Chef
- To prepared one MODERN Thai main course (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce
- Must be authentic in taste / No fusion allow / Pre-cook steamed rice are allowed

Note: (Rice is compulsory ingredient for the starch / each competitor with be provided with 1kg Jasmine Rice)

Class 10: Modern Presentation Thai Cuisine (Using Thai Ingredient Only) – Junior Chef
- To prepared one MODERN Thai main course (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce
- Must be authentic in taste / No fusion allow / Pre-cook steamed rice are allowed

Note: (Rice is compulsory ingredient for the starch / each competitor with be provided with 1kg Jasmine Rice)

Class 11: Pasta Free Style – Professional Chef
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce
- 2 main ingredients must be including into the created menu: Cream and Cheese

Note: Pasta dough are allow but creating the Pasta type must be prepared in the compete kitchen

Class 12: Pasta Free Style – Junior Chef
- To prepared one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce
- 2 main ingredients must be including into the created menu: Cream and Cheese

Note: Pasta dough are allow but creating the Pasta type must be prepared in the compete kitchen

Class 13: The ‘Golden Bull’ Australian Beef Culinary Competition / Duo of Beef Flavour Challenge – Open (MLA)
- To prepared one Western flavour Beef and one Asian flavour beef Main Course for 2 portions within 50 minutes
- The 2 Dishes must be presented on a plate no more than 33 cm diameter (if rectangle plate the length no longer than 33 cm) with duo flavor and separated sauce if necessary. The protein, starch & garnishes are best to be in harmony with the duo flavoured beef
- No beef allowed (even trimming) to be brought into the competition zone and are subject to disqualify if found
- 80gm of each of the Western and Asian flavour beef must be serve [Combine 160gm]

Note: Each competitor will be provided with 300gm of loin type beef and 300gm of non-loin beef

Information updated as of 09 February 2017
**Rule**
- Open to individual from hotels, restaurants, culinary institutions, airlines and catering organizations
- Professional Chef – 25 years old and above, must be born before 31 May 1992
- Junior Chef – must be born after 31 May 1992
- Competitors to report 30 minute before the competition
- Competitors to bring their own ingredient, small kitchen equipment and plate wares
- 1 portion for display and 2 portions for judge tasting
- 1 set of recipe needed in the kitchen
- 1 set of menu card need to be display on display table
- Center pieces for display table is allowed but point will not be given
- Display table will be provided by the organizer
- Standard kitchen equipment provided by the organizer
  (The organizer will announce of the kitchen specification 1 month before the competition)
- As this is a time limit competition, you are expected to demonstrate your cooking skills, your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point’s deduction from their final score.
- Deduct 1 point for each minute late with 10 minute late disqualify
- The highest point of each class will receive Top Class Trophy and THB 5,000 in cash

**Compete Ingredient Guideline**
- Salads – cleaned, washed not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut must be raw
- Pastas & Dough – Can be prepared in dough form but not cooked and portion
- Fish – gutted, scaled, portion but must be raw
- Shells should be raw in their shells, but cleaned
- Crustaceans must be raw
- Stocks – basic stock, not reduced, not seasoned not additional items (garlic, wines etc.)
- Fruit pulps – fruit pulps purees may be brought in but not a finished sauce
- Decor elements – 100% has to be made in the kitchen
- Fruits and Vegetable Puree – Allow but need to be the finish sauce need to finish in the competition venue
- Mousses – Minced items allowed (Finish mousse preparation need to be made in the competition)
- Sauces – Cannot reduced with no seasoning
- Stocks – Can bring into competition with no seasoning
- Dressings – Need to be made in competition
- Teams violating these rules will be penalized up to 10% point’s deduction from their final score.

**Points table for the medals in this class**
100 – 90 points Gold medal with certificate
89 – 80 points Silver medal with certificate
79 – 70 points Bronze medal with certificate
69 – 60 points Diploma with certificate

**Hot Culinary Challenge Judging Criteria**

- **Material brought / mise en place**
  - Clear arrangement of materials
  - Clean working place, proper working position
  - Clean work clothes
  - Proper working technique
  - Correct utilization of working time
  
- **Corrects Professional Preparation and Hygiene**
  - 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

- **Presentation / 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

- **Taste & Texture**
  - The typical taste of the food should be preserved
  - It must have appropriate taste and seasoning
  - In quality, flavor and color, the dish should conform to today’s standards of nutritional values

Information updated as of 09 February 2017
Thailand Ultimate Chef Challenge 2017 Rule Book

CATEGORY C

Display Challenge (Individual)

Class 13: Free Style Showpieces (no tasting)
To display one free style showpieces height at least 60 cm, no visible supports
Combination can be of any edible material, seeds, pastilage, sugar, salt dough and / or chocolate
(60 minute time frame, not necessary to prepared all preparation on site)
Additional point will not be given to competitors choose to prepared the whole exhibit on site

Class 14: Petits Fours / Pralines (with tasting)
Sweet biscuits, chocolates, petits fours or friandises for 6 persons x 4 different types = 24 pieces
Weighting between 6-14 gram each / Judges will select one piece from each menu for tasting
(60 minute time frame, not necessary to prepared all dessert on site)
Additional point will not be given to competitors choose to prepared the entire exhibit on site

Class 15: 4 Different Individually Western Plated Desserts (no tasting)
For 1 person, one portion must be hot but presented cold, Exhibit 4 different desserts 1 portion each
(60 minute time frame, not necessary to prepared all dessert on site)
Additional point will not be given to competitors choose to prepared all exhibit on site

Class 16: 6 Different Classic Thai Desserts (with tasting)
To prepared 6 type of Classic Thai Dessert 6 portion each menu = 36 pieces
2 menus must be hot but presented cold, the other 4 type of menu must be cold dessert
Judges will select one piece from each menu for tasting
(60 minute time frame, not necessary to prepared all dessert on site)
Additional point will not be given to competitors choose to prepared the entire exhibit on site

Rule
- Open to individual from hotels, restaurants, culinary institutions, airlines and catering organizations
- No age limit
- Competitors to report 30 minute before the competition
- Competitors to bring their own ingredient, working tools, plate wares and center pieces
- 1 set of menu card need to be display on display table
- Display table will be provided by the organizer
- Competitors had 60 minutes to complete the set up for the exhibit
- 1 x 220 volt power point will be installed under the display table
- Hotel and Restaurant logos, including logos on uniforms is NOT PERMITTED, only when after judging has
- Deduct 1 point for each minute late with 10 minute late disqualify
- The highest point of each class will receive Top Class Trophy and THB 5,000 in cash

Points table for the medals in this category
100 – 90 points Gold medal with certificate
89 – 80 points Silver medal with certificate
79 – 70 points Bronze medal with certificate
69 – 60 points Diploma with certificate

Display Challenge (Individual) Judging Criteria (Class 13 and Class 15)
Presentation / Innovation 25 points
Comprise an appetizing, tasteful, elegant presentation, modern style

Composition 25 points
Harmonizing in color and flavor, practical, digestible

Correct Professional Preparation 25 points
Correct basic preparation of food, corresponding to today’s modern patisserie

Arrangement / Serving 25 points
Clean arrangement, exemplary plating, in order to make a practical serving possible

Display / Tasting Challenge (Individual) Judging Criteria (Class 14 and Class 16)
Presentation / Innovation 20 points
Comprise an appetizing, tasteful, elegant presentation, modern style

Composition 20 points
Harmonizing in color and flavor, practical, digestible

Correct Professional Preparation 20 points
Correct basic preparation of food, corresponding to today’s modern patisserie

Arrangement / Serving / Taste 40 points
Clean arrangement, exemplary plating, in order to make a practical serving possible
CATEGORY C

Fruits and Vegetable Live Challenge Competition (Individual / Team)

Class 17: Fruits and Vegetable Live Challenge Competition (Team of 3)
- To carve at least 2 type of Fruits and 2 type of Vegetables
- Finish exhibit must be 50% of Fruits and 50% of Vegetables
- Fruits and Vegetable can be peel, portion but no trimming
- Time given for the entire Fruit and Vegetable carving – 180 minutes
- Theme Free Style
- Scoring Guideline Fruits 40% / Vegetable 40% / Display 20%

Class 18: Fruits and Vegetable Live Challenge Competition (Individual)
- To carve at least 2 type of Fruits and 2 type of Vegetables
- Finish exhibit must be 50% of Fruits and 50% of Vegetables
- Fruits and Vegetable can be peel, portion and but no trimming
- Time given for the entire Fruit and Vegetable carving Competition – 180 minutes
- Theme Free Style
- Scoring Guideline Fruits 40% / Vegetable 40% / Display 20%

Rule
- Open to individual / team from hotels, restaurants, culinary institutions, airlines and catering organizations
- Competitors to report 30 minute before the competition
- Competitors to bring their own working tools
- 1 x 220 volt power point will be installed under the display table
- Proper Chef Uniform or traditional clothes must be wore to compete
- No jean and sport shoes allow
- Deduct 1 point for each minute late
- The highest point of each class will receive Top Class Trophy and THB 5,000 in cash

Points table for the medals in this category
- 100 – 90 points Gold medal with certificate
- 89 – 80 points Silver medal with certificate
- 79 – 70 points Bronze medal with certificate
- 69 – 60 points Diploma with certificate

Display Challenge Judging Criteria

Degree of Difficulty 20 points
Judgment is primary based on the artistic work but also on the degree of difficulty / effort expended

Artistic Achievement 40 points
Balance, scale, proportion and suitability

Work involved 20 points
The competence and expert work involved in the execution and / or preparation of the exhibit

Fine Detailed Carving 10 points
Judgment is based on utilized and maximum of detail and the quality and skills executed

Clean Overall Presentation 10 points
Depending on the material used, the finished exhibit must present a good impression based on aesthetic and ethical principles
Asian ‘Chef of the Year’ 2017 and Asian ‘Young Chef of the Year’
This will also run as a qualifying round for Global Chef and Global Young Chef Challenge
This is open to any chef who is a member of a WorldChefs National body and there can be more than one entry per country – the only country that cannot qualify for the selection for Global Chef is Singapore – as they have qualified through the IKA Culinary Olympics, But they are allowed to compete to win the title of Asian Chef of the Year. Therefore it is possible to have 10 or more chefs from one country to compete in these prestigious events.
Global Chef and Global Young Chefs Criteria
( Young Chefs must be born after January 1st 1994 ) to make the qualification for Bocuse d’ Or Lyon in 2019
To prepare a 3 courses well balance menu for 3 persons within 2 hours, the appetizer must be served after 75 minutes ( 1 hour and 15 minutes) the main course after 105 minutes ( 1 & ¾ hours) and dessert on the 2 hour mark, penalties will be applied if these conditions are not met.
- 1st Course: to consist of fish or seafood can be served warm or cold
- 2nd course: main protein has to be veal with starch and vegetables
- 3rd Course: dessert using fruit, chocolate and Dilmah tea
Competitors are to supply their own ingredients

HOT KITCHEN COMPETITION
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
• 1 combi oven.
• 1 salamander.
• 1 x 4 burner stove.
• 1 deep fryer.
• 1 power outlet to use their own plug in equipment, food processors, stick blender, etc.
• 2 counter chiller.
• 1 upright freezer.
• 2 work bench (150cm.)
• 1 sink.
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 – pure 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 Hygiene, Working skill/techniques, Kitchen organization 25 points
Service 5 points
Presentation 10 points
Taste 50 points

TOTAL 100 points
Asian Pastry Chef of the Year 2017
This will also run as a qualifying round for Global Pastry Chef.
This is open to any chef who is a member of a WorldChefs National body and there can be more than one entry per country – the only country that cannot qualify for the selection for Global Pastry Chef is Singapore – as they have qualified through the IKA Culinary Olympics but they are allowed to compete to win the title of Asian Pastry chef of the Year. Therefore it is possible to have 10 or more chefs from one country to compete in this prestigious event.

Program
a) To bring a pre-made centerpiece – you choice of material but at least 3 techniques, minimum height to be 45cm with a ‘Truly Asia’ as the theme – to be displayed on a table in front of your kitchen

b) Within a two (2) hours 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

c) Within the same time frame of 2 hours to cook and present 3 identical desserts suitable for an a la 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 and Global Young 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 colored but not shaped
- Royal icing can be pre-prepared
- Coulis can be brought in pre-made

JUDGING POINTS - PASTRY
Preparation of cake or dessert and mise en place 10 points
Technique and Degree of Difficulty 25 points
Service 5 points
Presentation & General Impression points 10 points
Taste 50 points

TOTAL 100 points

JUDGING POINTS – CENTERPIECES
Design & Composition 30 points
Technique Skills & Degree of difficulty 50 points
Creativity & Originality 20 points

TOTAL 100 points
** TEAM ENTRY FORM **
Submission Date: 30 April 2017

This application is made for:  
(Please check)

- [ ] Mekong River Culinary Challenge (Team of 3)  ☐ THB 1,700 (Thai)  ☐ THB 2,100 (International)
- [ ] Class 17: Fruits and Vegetable Live Challenge Competition (Team of 3)  ☐ THB 1,300 (Thai)  ☐ THB 1,700 (International)

*All entry fees stated above are inclusive of 7% VAT*

Please complete the Entry Form in CAPITAL LETTERS and mail with Bank Transfer Slip to:

Mailing Address:
Overseas Contestants: Mr. Piroon Lertnapavilai  Mobile: +66 87 0534 335  Email: piroon.lert@gmail.com
Local Contestants: Ms. Kangsadan Nakwiroj Mobile: +66 86 7516 669 Email: kangsadan.nak@gmail.com
Event9 Marketing Co., Ltd.
289/15 M.13 Racha Thewa, BangPhli Samutprakan 10540
Tel.+662 186-8919 / +662 186-8920 # 112  Fax. +662 186 8920  Email: tuccthai@gmail.com
Account Name: Event9 Marketing Co., Ltd.
Bank: Bangkok Bank (New Petchburi rd. branch)
Saving Account No.: 153-408599-6 (Please do not send cash by mail)

PLEASE, FILL IN THE FORM FULLY COMPLETED WITH CAPITAL LETTERS

<table>
<thead>
<tr>
<th>Name of Team</th>
<th>Organization Address</th>
<th>Province / Country</th>
<th>Postal Code</th>
</tr>
</thead>
</table>

Team Manager Details:  ☐ Mr.  ☐ Ms.  ☐ Mrs.  (Please use only capital letter; กรุณากรอกเอกสารเป็นภาษาอังกฤษตัวพิมพ์ใหญ่เท่านั้น)

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<tr>
<th>Name-Surname</th>
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<th>Mobile Phone</th>
<th>Telephone</th>
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<tr>
<td>Fax.</td>
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Team Member 1 Details:  ☐ Mr.  ☐ Ms.  ☐ Mrs.  (Please use only capital letter; กรุณากรอกเอกสารเป็นภาษาอังกฤษตัวพิมพ์ใหญ่เท่านั้น)

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Team Member 2 Details:  ☐ Mr.  ☐ Ms.  ☐ Mrs.  *(Not applicable for Ice carving Challenge)*

<table>
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Information updated as of 09 February 2017
This application is made for (Please check): **Category R - Hot Cooking Culinary Challenge**

- **[ ] Class 01:** Main Course Seafood and Beef Combination Challenge – Professional Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 02:** Main Course Seafood and Beef Combination Challenge – Junior Chef  
  - THB 520 (Thai)  
  - THB 700 (International)
- **[ ] Class 03:** Main Course Duck – Professional Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 04:** Main Course Duck – Junior Chef  
  - THB 520 (Thai)  
  - THB 700 (International)
- **[ ] Class 05:** Seafood Culinary Challenge – Pro. Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 06:** Seafood Culinary Challenge – Jr. Chef  
  - THB 520 (Thai)  
  - THB 700 (International)
- **[ ] Class 07:** Main Course Pork and Chicken Challenge – Professional Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 08:** Main Course Pork and Chicken Challenge – Junior Chef  
  - THB 520 (Thai)  
  - THB 700 (International)
- **[ ] Class 09:** Modern Presentation Thai Cuisine – Professional Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 10:** Modern Presentation Thai Cuisine – Junior Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 11:** Pasta Free Style – Professional Chef  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 12:** Pasta Free Style – Junior Chef  
  - THB 520 (Thai)  
  - THB 700 (International)
- **[ ] Class S1:** The ‘Golden Bull’ Australian Beef Culinary Competition / Duo of Beef Flavour Challenge – Open  
  - THB 700 (Thai)  
  - THB 900 (International)

**Category C - Display Challenge** **Category C - Live Challenge**

- **[ ] Class 13:** Free Style Showpieces (no tasting)  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 14:** Petits Fours / Pralines (with tasting)  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 15:** 4 Different Individually Western Plated Desserts (no tasting)  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 16:** 6 Different Individually Classic Thai Plated Desserts (with tasting)  
  - THB 700 (Thai)  
  - THB 900 (International)
- **[ ] Class 18:** Fruits and Vegetable Live Challenge Competition  
  - THB 700 (Thai)  
  - THB 900 (International)

*All entry fees stated above are inclusive of 7% VAT*

Please complete the Entry Form in CAPITAL LETTERS and mail with Bank Transfer Slip to:

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- Tel.+662 186-8919 / +662 186-8920 # 112  
  Fax: +662 186 8920  
  Email: tuccthaiex@gmail.com

**Account Name:** Event9 Marketing Co., Ltd.
- Bank: Bangkok Bank (New Petchburi rd. branch)
- Saving Account No.: 153-408599-6  
  (Please do not send cash by mail)
Thailand Ultimate Chef Challenge 2017 Rule Book

ASIAN 'CHEF OF THE YEAR' 2017 & ASIAN 'YOUNG CHEF OF THE YEAR'
Submission Date: 30 April 2017

*Remark*
This will also run as a qualifying round for Global Chef and Global Young Chef Challenge
This is open to any chef who is a member of a WorldChefs National body and there can be more than one entry per country – the only country that cannot qualify for the selection for Global Chef is Singapore – as they have qualified through the IKA Culinary Olympics, but they are allowed to compete to win the title of Chef of the Year. Therefore it is possible to have 10 or more chefs from one country to compete in these prestigious events.

Global Chef and Global Young Chefs Criteria:
(Young Chefs must be born after January 1st 1994) to make the qualification for Bocuse d’Or Lyon in 2019)

This application is made for (Please check):

- [ ] Asian 'Chef of the year’ 2017  □ THB 1,000
- [ ] Asian ‘Young chef of the year’ 2017  □ THB 1,000

*All entry fees stated above are inclusive of 7% VAT*

ASIAN PASTRY CHEF OF THE YEAR 2017
Submission Date: 30 April 2017

*Remark*
This will also run as a qualifying round for Global Pastry Chef Challenge
This is open to any chef who is a member of a WorldChefs National body and there can be more than one entry per country – the only country that cannot qualify for the selection for Global Pastry Chef is Singapore – as they have qualified through the IKA Culinary Olympics but they are allowed to compete to win the title of Pastry chef of the Year, Therefore it is possible to have 10 or more chefs from one country to compete in this prestigious event.

This application is made for (Please check):

- [ ] Asian Pastry Chef of the Year 2017  □ THB 1,000

*All entry fees stated above are inclusive of 7% VAT*

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PLease, fill in the form FULLY COMPLETED WITH CAPITAL LETTERS

Competitor Details: □ Mr. □ Ms. □ Mrs. (Please use only capital letter)

Name-Surname
Identification Number
Job Title
Organization
Organization Address
Province / Country
Postal Code
Mobile Phone
Telephone
Fax:
Email

Information updated as of 09 February 2017
See You at
Thailand Ultimate Chef Challenge
2017