GLOBAL CHEFS CHALLENGE 2020

Dear Competitors,

Congratulations on your selection to enter the final of the Worldchefs Global Chef competition. The 2020 final will be held in St Petersburg, during the Worldchefs Congress & Expo 2020.

This year’s world final will be unique with 20 countries bidding to take home the title of Worldchefs Global Champion. The cook-off to find the winner will have 2 days of cooking with 10 teams each day.

The teams will consist of yourself and a commis/trainee chef who must be born after 1st January 1995 (under 25 years of age from the start of the year).

The apprentice/student/commis will be permitted to assist on the whole menu. The resulting costs will be the competitors’ or countries’ responsibilities.

WORLDCHEFS IS SUPPORTED BY ...
GLOBAL CHEFS CHALLENGE 2020

JURY FOR THE FINAL
A team of Worldchefs approved senior judges representing Worldchefs Culinary Committee will evaluate and decide the winner of this prestigious event.

All judges will be responsible for all aspects of the competition including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting. One proctor judge, will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

KITCHEN
The menu (a vegan starter, a fish course, a main course, and a dessert) for the World Final must be prepared course by course and presented as per the designated time.

The host country will provide a suitable competition area, please review the equipment below.

EQUIPMENT FOR GLOBAL CHEF KITCHENS IN SAINT PETERSBURG
The Electrolux Arena will contain 10 individual kitchens for the competitors; these kitchens will be in use every day of the congress. Each kitchen is 4.0 meters X 4.0 meters.

Each individual kitchen will be supplied with these following equipment:
1 pc  Gastro Fridge undercounter, 2 doors and 3 drawers or 3 doors
1 pc  6 rack Electrolux combi steamer
1 pc  4 HOB Electrolux induction zone
1 pc  Electrolux Induction single zone
1 pc  Electrolux Salamander
1 pc  Insulated food transport cart
2 x 1,2 meters s/steel working bench as a minimum length
Wash basin/sink, all with hot and cold water
Hand wash basin with soap and paper
1 pc  Electrolux Bar mix
1 pc  Scale (0 gram to 1kg)
1 pc  Electrolux Food processor
1 pc  Electrolux Stick/Hand held blender Power
4 pc  outlets for own equipment

Please note – we must support our sponsors and therefore their equipment will not be replaced with your own.

Shared Kitchens: 2 areas will be made available with 5 Teams sharing 1 area. Total Equipment for both areas:
2 pc  Gastro norm Freezer 20 1/1
2 pc  Ice cream machine
2 pc  Blast/shock freezer
2 pc  Vacuum machine
2 pc  Bench fryer
2 pc  Slicing machine
2 pc  Ice machine

All utensils are from Q Industries and frying pans from AMT.
Small utensils: Competitors are allowed to bring more with them:

- 1 Fine balloon whisk
- 1 Wooden spoon 35cm
- 1 S/S spoon non perforated 30cm
- 1 S/S spoon perforated 30cm
- 2 S/S GN 1x1 perforated trays 6.5cm height
- 2 S/S GN trays 1x1 non-perforated 6.5cm height
- 2 Sauté pan 20cm
- 2 S/S Sauce pot 2 ltr suitable for induction
- 2 S/S Sauce pot 4 ltr – suitable for induction
- 1 Colander 24cm
- 1 Chinoise / fine strainer
- 1 Fine tammy strainer
- 1 Ladle 33cl
- 1 Ladle 70cl
- 1 Ladle 100cl
- 1 Cutting board – white
- 1 Cutting board - red
- 1 Cutting board – blue
- 1 Measuring jug plastic 1 ltr
- 2 S/S bowls 1 ltr
- 2 S/S bowl 2 ltr
- 2 S/S bowl 4 ltr
- 2 meter Muslin cloth / cheese cloth

To create a level playing field, no additional equipment shall not be allowed into the area without prior and written permission from the competition organizer.

The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted.

Personal equipment such as smokers, brulée guns, vacuum sealers, stick/hand blenders, etc., that would fit into a tool box will be permitted, provided these items haven been tested and tagged.

WORLD FINAL TIMES
The preparation and presentation of the 4 course menu of 12 servings must be done in the required timeframe - 5 hours cooking.

Every competitor is required to finish and present their menu; there will be point deductions for exceeding the time limit.

GLOBAL CHEFS CHALLENGE FINAL - THE GRAND FINALE

1. The twenty teams from all over the world will be required to prepare and present a well-balanced four- course menu for 12 servings.

2. The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following, the course of the competition. We shall recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competing National Association they represent.

Worldchefs will provide 5 nights’ accommodation for the competitor and assistant in a shared room at: Meininger Hotel Saint Petersburg Nikolsky, Sadovaya Ulitsa 62, 190068 St. Petersburg, Russia.

Please note: You may be sharing a room with your assistant or a competitor from another country. If you choose to book your own hotel, this will be at your expense. 2 tickets – one for the chef and one for the assistant to the gala dinner presentation to be held on 1st August 2020. The dress code will be chefs jacket and black pants (no jeans please).
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The competitor, at their country's cost and planning, brings all the ingredients they require and would like to use on the menu. They must, however, use the main sponsored ingredients which are supplied by Worldchefs as stipulated per course. The ingredients brought along must be un-processed and in the original packaging or vacuum packed.

All recipes in soft copy must be sent to Worldchefs Office (office@worldchefs.org OR linh@worldchefs.org) in the provided format by 1st July 2020. A hard copy of recipes must also be available for the juries on competition day.

During the Grand Final, chefs must wear the provided chef's jacket as supplied; you will soon receive a request for your size and the correct spelling of your name.

All finalists will receive information updates on all questions asked to ensure all are clear; these will be sent out every 2nd week as an update.

Competition briefing and debriefing time will be announced 3 months before the competition.

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<th>Teams Day 1</th>
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**Please Note:** If you are not ready on time, you will lose points and will forfeit for the course. However, you will be able to serve it last.
MISE EN PLACE KITCHEN
The venue and contact details of the mise en place kitchen will be announced 3 months before the competition.

Menu Requirement for 12 pax, which includes 8 for guests dining, 3 for jury’s evaluation and 1 for photos/media.

Worldchefs rules on mise en place will apply as per this document.

1ST COURSE
A vegan starter featuring Koppert Cress, 1 Les Vergers Boiron product and the use of Flora Plant non-dairy butter. Other items are naturally permitted but the Koppert Cress and Les Vergers Boiron products must predominate.

2ND COURSE
A fish course featuring Sterling White Halibut.

3RD COURSE
A main course using Van Drie Veal Filet, Veal Neck and Veal Sweetbread with appropriate starch and compliments.

4TH COURSE
A dessert featuring Valrhona Bahibe 46%, Dilmah Tea and 2 Les vergers Boiron products.

Explanation of what foods are permitted to be brought into the kitchen:
Salads – cleaned, washed, not mixed or cut.
Vegetables – cleaned, peeled, washed, not cut, must be raw.
Shells should be raw in their shells, but cleaned. Crustaceans should be raw or boiled, but not peeled.
Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.
Pastry sponge, biscuit, meringue – can be brought in, but not cut.
Basic pastry recipes can be brought in weighed out but no further processing.
Fruit pulps – fruit purees may be brought in but not as a finished sauce.
Decor elements – 100% must be made in the kitchen.
Teams violating these rules will be penalized up to 10% from the maximum potential score.
Teams bringing in similar items to the sponsored items will not receive any points.

Dilmah Tea selection for the events are:
1. Dilmah English Breakfast
2. Dilmah Earl Grey
3. Dilmah Pure Green Tea
4. Dilmah Green Tea with Jasmine Petals
5. Dilmah Pure Peppermint Leaves
6. Dilmah Pure Camomile Flowers

Tasting notes and description of each tea can be found at https://wacs.egnyte.com/dl/LMtTRGBxuy
Kopert Cress selection for the events are:
1. Kopert Cress Melissa Cress
2. Kopert Cress Lupine Cress
3. Kopert Cress Adjì Cress
4. Kopert Cress Sweet Lov
5. Kopert Cress Specialties: Humus Leaves
6. Kopert Cress Specialties: Sea Fennel
7. Kopert Cress Specialties: Salty finger
8. Kopert Cress Specialties: Sweet Peeper

More details can be found at www.koppertcress.com/en

Les vergers Boiron frozen fruit purée selection for the events are:
1. Les vergers Boiron Mango 100%
2. Les vergers Boiron Strawberry
3. Les vergers Boiron Raspberry
4. Les vergers Boiron Kalamansi 100%
5. Les vergers Boiron Bergamot 100%
6. Les vergers Boiron Fig
7. Les vergers Boiron Sea buckthorn
8. Les vergers Boiron Pineapple

More details can be found at www.my-vb.com

Also for you to select from the community table are the following products:
Chef from Nestlé Professional range of Fumet Homard, Fond Brun Veau Lie, Fond Blanc Volvaille.

Items sponsored per competitor:
1 whole Sterling white Halibut – approx. 5 kg
Van Drie Dutch Veal Filet 1kg
Van Drie Dutch Veal Neck 1kg
Van Drie Dutch Veal Sweetbread – 800g
Dilmah Tea as per list
Kopert Cress as per list
Les vergers Boiron frozen fruit purée as per list
Flora Plant non-dairy butter
Valrhona Bahibe 46% x 500g

Plates – all meals should be served on Q industries tableware.
Details on the selection can be found here: https://wacs.egnyte.com/dl/KF29yrZmju

INGREDIENTS GUIDELINES FOR VEGAN
A vegan’s meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including honey. A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, and tempeh. For vegan it is important that iron, zinc, protein and omega 3 is taken in on a daily basis.

Non Dairy
Almond Milk
Soy Milk
Rice Milk
Soy Yogurt
High Protein items
Tofu (any kind of silken, medium and firm)
Tempeh
Edamame, Soy Beans
Beans: dried
Chickpeas
Seeds like Sesame, Sunflower, Poppy, Pumpkin
Nuts (high protein)
Nut Butters, Peanut Butter
Cashews

Grains
Brown Rice (more-nutritious)
Quinoa (perfect proteins)
Steel-cut Oats
Whole Grain Grits
Whole-wheat Couscous (more nutritious than regular)
Multigrain Pasta
Sprouted Bread and Tortillas

Flavour Enhancers
Agar Agar, substitute for gelatin.
Nutritional Yeast (use like armesan cheese)
Miso Paste (for adding umami to vegetables)
Vegetable Broth or Bouillon
Dried mushrooms (any kind)
Tomato Paste
Sun-dried Tomatoes
Capers

Others ingredients
All herbs, spices, peppers, salt and sugar, flour and wine and vinegar.

For Desserts
Flax Seeds (egg substitute for baking)
Chia Seeds (egg substitute)
Vital wheat gluten a binder, also adds protein.
Coconut Oil
Vegetable Shortening, Non-hydrogenated
Agave Syrup (instead of honey)
Maple syrup (instead of honey)
Blackstrap molasses (source of iron)

Vegetables
Leaf vegetables and salads
Arugula, Endive, Watercress, Rocket Leaves, Lamb Lettuce, Mizuna Green, Radicchio, Spinach, Bean Sprouts, Chinese Greens like Bok-choy, Kale, Kai-lan, Brussels Sprouts, Cabbage, Celery

Fruits
Avocado, Bell Pepper, Cucumber, Eggplant, Pumpkin/Squash, Tomato, Zucchini, Winter Melon

Flowers and Buds
Artichokes, Broccoli, Cauliflower, Courgette Flowers
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Bulb and Stem
Asparagus, Celeriac/Celery, Fennel, Leek, Lotus Root, Onion, Garlic, Lemongrass, Spring Onions Kohlrabi

Root and Tuberous
Beet Root, Carrot, Daikon, Bamboo Shoot, Horseradish, Ginger, Parsnips, Potato, Turnip, Water Chestnut, Radish, Sweet Potatoes, Yam

Oils
Coconut Oil, Olive Oil, Avocado Oil, Palm Oil (sustainably sourced)

Fruits and Fruit Coulis
Seed/Pome: Apple, Pear, Loquat, Rosehip, Quince,
Stone fruits: Apricots, Cherry, Plums, Peach, Nectarine,
Berries: Blackberry, Blue Berry, Strawberry, Raspberry, Elderberry, Goose Berry, Cranberry, Red Currants
Mediterranean: Grapes, Figs, Pomegranate, Date, Olives
Citrus: Lemon, Orange, Grapefruits, Lime, Mandarin, Pomelo, Kumquat
Tropical: Pineapple, Mango, Papaya, Banana, Rambutan, Guava, Coconut, Kiwi, Mangosteen, Melon

JUDGING CRITERIA FOR ALL COURSES

Mise-En-Place (0 – 10 points)
(Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.)

Correct Professional Preparation (0 – 25 points)
(Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization)

Service (0 – 5 points)
(The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.)

Presentation (0 – 10 points)
(Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes)

Taste (0 – 50 points)
(The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavor, the dish should conform to today's standard of nutritional values)

*Note: Each course can attract a maximum of 100 points which is divided by the amount of courses with a final divided tally of 100 points for Hot Cooking.

GLOBAL CHEFS CHALLENGE FINALS AWARDS

The Global Chef and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.

The second runner-up will receive a Worldchefs Bronze medallion and trophy. The first runner-up will receive a Worldchefs Silver medallion and trophy.

The Grand Winner and Global Chef will receive the Global Chefs Challenge trophy and Gold Medallion.

Sponsors and Media awards and respective trophies will be based on availability of sponsorship.