

CHEF WARS - Student CLASSICAL KULINARYA (FILIPINO)

Live, Team of 3

GENERAL MECHANICS

- Each team must consist of three members and must come from the regions (NCR, Luzon, Visayas, Mindanao) they will represent
- Rules on classical cookery for both Classical European and Classical Kulinarya Chef Wars will be the basis of assessment of entries. Modern plate presentation is encouraged. No fusion cooking.
- The Organizing Committee reserves the right to have exclusive property of all submitted entry recipes.
- Certification from school or establishments should be submitted to the Organizing Committee upon registration. Age limit for students of both HRA/HRM and Culinary Courses must be at most 25 years old by September 10, 2010. A copy of Birth certificate is required.

RULES OF THE COMPETITION:

A. REGIONAL ELIMINATION ROUNDS (NCR, Luzon, Visayas and Mindanao)

1. Three (3) possible main ingredients and a pantry list of basic ingredients will be announced by the Organizing Committee one month prior to the day of competition. Seven days prior to the competition date, the Organizing Committee will announce the final ingredient. Main ingredient specification (e.g. weight, size, origin, etc.) will be indicated.
2. The main ingredient should be in all the three dishes and only the items in the pantry list can be used as supplementary ingredients.
3. All ingredients needed (main and pantry) will be provided by the competitors. Only ingredients in the submitted recipes will be allowed to be brought into the competition area.
4. Participants will be required to show up for recipe writing two days before the actual competition.
5. Each team will be given one hour to write in recipe form each of the three dishes required. Each must state the list of ingredients, the quantity in metric form and the method of cooking. A ten per cent (10%) allowance or buffer is allowed (e.g. 1 kg. pork loin + 100 grams). The recipes will be submitted to

the Organizing Committee at the end of the session. Submitted recipes will be the basis for judging.

6. Participants may prepare any three dishes each good for two servings. (May be all appetizers or main courses or desserts or a combination of any of the three) Should the participants decide to make a set menu, the serving portions should be proportionate to a three-course meal.
7. Participants have to register with the Organizing Committee two hours before the actual competition time. Absolutely no excuses will be accepted for tardiness where the penalty is disqualification.
8. Participants must provide their own fire extinguisher.
9. All items to be brought must be within the designated competition area before the start of the competition.
10. Participants must bring their own tools, knives, pots, pans, small electrical or mechanical tools or any special equipment not found in the kitchen provided by the Organizing Committee.
11. Work places will be set up for the teams, each having a stove with open gas burners. Chillers and freezers will be provided for the participants. A water dispenser will also be provided.
12. Before the competition, each team's pantry will be checked to ensure that all the food items comply with the standard specifications as indicated in the official pantry list and main ingredient announced.
13. The participants will be given a maximum of one hour to cook all three dishes. Every team should have two plates of each dish, one for tasting and one for display. This means a total of six plates for each team.
14. All teams will be instructed by the designated coordinator as to their starting time. After the first team has been instructed to begin cooking, the next team will start 15 minutes after. Every team thereafter will start at 15 minute intervals. The teams will be instructed to dish out/present their dishes five to ten minutes interval (or as needed) to give enough time for the judges to evaluate the entries. All dishes must be made on the spot.
15. The plates to be used will be provided by the participants. It can be in any shape or color but strictly without any logo or identifying marks. Penalty is disqualification.
16. The kitchen area is off limits to all contestant escorts. Coaching from the public is prohibited.

17. The top winning team from each of the four Regions (NCR, Luzon, Visayas and Mindanao) will advance to the National Finals of the National Food Showdown 2010 to be held in Manila on 10-11 September 2010 at the A. Venue Events Hall in Makati City

18. Certificates of participation will be given to all teams.

B. NATIONAL CHEF WARS FINALS

1. The three finalists representing regions NCR, Luzon, Visayas and Mindanao will compete in the National Finals.
2. All provisions in the elimination rounds, except no. 17 shall apply.
3. Trophies and medals will be awarded to the winning teams in the national finals during the National Food Showdown 2010.

GUIDELINES FOR ASSESSMENT

TASTE

Good flavor and taste, not overpowering, should have good flavor combination

0 – 40 points

PRESENTATION

Dishes should be appetizing and tastefully pleasing to the eye, slices should be moderate, portions correctly calculated and easily accessible.

0 – 25 points

CORRECT PROFESSIONAL PREPARATION

Classical names should correspond to original recipes and preparations must be correct and display mastery of basic skills, application of correct cooking methods

0 – 25 points

HANDLING/HYGIENE

Attention paid to hygiene during preparation of food and proper handling from establishment to competition venue in accordance with HACCP.

0 – 10 points

TOTAL POSSIBLE POINTS

100 points