
1. COMPETITION VENUE

1.1 SECURITY

Limketkai Center shall maintain general security for building perimeter areas and internal patrols.

During the ingress up to egress, participants are required to secure their own materials and exhibits.

COHARA and Limketkai Center shall not be held responsible for any claims, demands, and expenses resulting from damage, loss or theft of competition materials, exhibits at the exhibition area on build-up, actual exhibition and egress duration.

1.2 EQUIPMENT & UTENSILS PASS-IN & PASS-OUT

All heavy equipment and fixtures to be brought in to the competition area for the Competition including kitchen utensils and tools, small electric equipment, should be packed together in properly marked toolboxes or crates. All items to be brought in or out of Limketkai Center premises shall be covered by duly accomplished (in 2 copies) **ENTRY/RELEASE FORM**. The distribution of the form shall be as follows: one copy for Limketkai guard, with the original for the participating establishment. If the list of property is too long to be contained in the ENTRY/RELEASE FORM, the list shall be typewritten in 2 copies and attached to the corresponding forms. Each participating establishment shall authorize one (1) person to sign in the said forms. Only the same signatory shall be authorized to request the moving out of the said property, thru the same ENTRY/RELEASE FORM. The signatory may also issue a letter of authorization to his representative for him to be able to bring out the property.

Extension cords and convenience outlet adaptors that may be needed in the exhibits shall be supplied by the participating establishment or school.

1.3 GENERAL RULES ON TABLE SIGNAGES

- (1) Participants are required to label or place name of entry on place cards without logo or name of establishment or school. After the judging, logo/name of establishment or school may be placed on the side.
- (2) As a safety precaution, participants must check the tables (for steadiness) before setting up their displays.
- (3) All set-ups should be completed within the time frame allocated by the Chairman of the Competition Committee.



2. COMPETITORS, CONDITIONS OF PARTICIPATION, AWARDS

2.1. PROFESSIONALS and STUDENTS

Participation

The competition is open to all COHARA member establishments, COHARA member schools and non-members establishments and schools.

All establishments must submit a certificate of employment for their participating employees duly signed by the manager or owner. Likewise, participating schools must also submit a certificate of enrollment of its participating students duly signed by the dean or principal. Certificates must be submitted together with entry form.

Size of Team

Please refer to the list of competition codes.

For All Competitions: Only **ONE (1) official entry** per establishment or school per event will be allowed unless officially declared by organizer to allow more entries..

2.2 AWARDS

Awards/Trophies will be given to the winners per event. Certificates of participation will also be given to participants.

To qualify for the championship:

Professional Division - an establishment must have joined THREE (3) LIVE COMPETITIONS including MINDANAO CHEF WARS and/or KUMBIRA Team Challenge plus at least THREE (3) OTHER competitions or a TOTAL OF SIX (6) competitions.

Student Division - a School must have joined at least a total of SEVEN (7) competitions.

Winning in the Mindanao Chef Wars and/or Kumbira Team Challenge bears high points in the consideration for championship.

The KOMBIRA 2010 Over-all Champions in both PROFESSIONAL and STUDENT divisions will receive TROPHIES plus CASH PRIZES.



For MINDANAO CHEF WARS, there will be a total of two (2) team winners from the two categories- STUDENT-Kulinarya Filipino and PROFESSIONAL-Classic Continental. Winning teams from the Professional and Student Divisions will compete in the CHEF WARS NATIONAL COMPETITION at the A-Venue, Makati, Metro Manila on September 10-11, 2010 during the FOOD SHOW DOWN 2010. Round-trip airfare and accommodation of the teams while in Manila will be sponsored by TV Food Chefs, a subsidiary of ABS-CBN Broadcasting Corporation.

2.3 RANKING

Scale of Medals

100 points	Gold Medal with Honors
99 /98 /97 /96 /95 /94	Gold Medal
93 /92 /91 /90 /89 /88	Silver Medal
87 /86 /85 /84 /83 /82	Bronze Medal
81 /80 /79 /78 /77 /76 /75	Diploma

2.4 CERTIFICATE OF PARTICIPATION

All participants will be given Certificates of Participation

2.5 OFFICER-IN-CHARGE

OIC / Assistant OIC will be designated per competition. Assigned OICs should automatically inhibit themselves should their establishment or school participate in any of the competitions they are assigned.



3. COMPETITION CODES

PROFESSIONAL CATEGORY

- A. Display**
- | | | |
|-----|---|------------|
| A-1 | Gourmet Cold Buffet Challenge | Team (2) |
| A-2 | Artistic Bread Showpiece - Theme: Bountiful Harvest | Team (2) |
| A-3 | Piña Pie | Individual |
| A-4 | Plated Appetizers | Individual |
| A-5 | Cake Decorating-Theme: Bridal | Individual |
- B. Live**
- | | | |
|-----|--|----------|
| B-1 | Fruit and Vegetable Carving - Theme: Kalikasan | Team (2) |
| B-2 | Bamboo Floral Buffet Centerpiece | Team (2) |
| B-3 | Kagay-an Ham Sandwich and Salad | Team (2) |
| B-4 | KUMBIRA Team Challenge | Team (3) |
- C. Bar Service**
- | | | | |
|-----|------------------------------|---------------------------------------|------------|
| C-1 | Flair Bartending Competition | Classical & Signature Cocktail Mixing | Individual |
|-----|------------------------------|---------------------------------------|------------|

FOOD SHOWDOWN 2010

- | | | |
|-----|--|----------|
| D-1 | CHEF WARS - Classical Continental (European) | Team (3) |
|-----|--|----------|

STUDENT CATEGORY

- Sa. Display**
- | | | |
|-------|--|------------|
| Sa-1. | Fiesta Buffet Table Setting | Team (3) |
| Sa-2 | Artistic Bread Showpiece – Theme: Yaman ng Dagat | Team (2) |
| Sa-3 | Set Menu | Individual |
| Sa-4 | Cake Decorating- Theme: Baptismal | Team (2) |
| Sa-5 | Cashew Dessert | Individual |
- Sb. Live**
- | | | |
|------|--|----------|
| Sb-1 | Watermelon & Squash Carving – Theme: Kalikasan | Team (2) |
| Sb-2 | Banana Floral Buffet Centerpiece | Team (2) |
| Sb-3 | Kagay-an Ham Sandwich and Salad | Team (2) |
| Sb-4 | KUMBIRA Team Challenge | Team (3) |
- Sc. Bar Service**
- | | | | |
|------|-------------------------|---------------------------------------|----------|
| Sc-1 | Flair Bartending-Tandem | Classical & Signature Cocktail Mixing | Team (2) |
|------|-------------------------|---------------------------------------|----------|

FOOD SHOWDOWN 2010

- | | | |
|------|---|----------|
| Sd-1 | MINDANAO CHEF WARS – Classical Kulinarya (Filipino) | Team (3) |
|------|---|----------|

Se. Hotel Housekeeping Service

- | | | |
|------|--|------------|
| Se-1 | Housekeeping Competition: On-the-Spot Bedsetting | Individual |
|------|--|------------|



4. COMPETITION RULES

PROFESSIONAL DIVISION

A-1 Gourmet Cold Buffet Challenge (DISPLAY Competition - Team of 2)

EACH TEAM IS EXPECTED TO PREPARE AN EDIBLE COLD BUFFET FOR FIVE (5) PERSONS.

1. This competition is open to teams from hotels, restaurants, and caterers. Each team will be composed of two (2) members.
2. Two (2) copies of Recipe and Ingredients List must be presented during the actual competition. One (1) copy will be for the display and judging and one for the Kumbira secretariat . List of ingredients / recipe shall be written in an official recipe form. This will be submitted to the Organizing Committee on August 10.
3. Each team will prepare an edible cold buffet for five (5) persons. The buffet must include the following: one (1) salad; one (1) fish or seafood platter; one (1) meat or poultry platter; two (2) appetizers; two (2) desserts; and a bread basket with three (3) kinds of bread.
4. Three portions of each buffet item must be prepared separately for judges' tasting. These are not to be displayed on the table but will be prepared separately for judges to taste. Buffet will be judged on innovation and presentation.
5. Menu has to include appropriate dressings, sauces and condiments.
6. All food items must be prepared in the respective establishments of the participants. Set up will be on the scheduled day of the competition.
7. Judging will start from the setting up of entries.
8. Tables, draping, skirting, chinaware and serving utensils must be provided by the participants. Participants however, may arrange with organizers to provide a rectangular 8' x 2' table if they opt to use this for this display. Teams must bring their own raisers, centerpieces and other decorative items to enhance their display. Those should NOT have logos or names or any mark that can identify those as belonging to particular establishments or schools.
9. Teams have freedom of choice for serving methods – either all portions in one large receptacle, or set out in a number of smaller receptacles.
10. Name of dishes and list of ingredients must be placed on the table.



11. Competitors will register with the Organizing Committee one (1) hour before the actual start of competition.
12. Buffet set-up time allotment is two (2) hours. Going beyond the allotted time will mean penalty of one (1) point per minute which will be subtracted from the total score.

GUIDELINES FOR ASSESSMENT

<p>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 and punctual completion.</p>	0 - 15 points
<p>HANDLING/HYGIENE Attention paid to hygiene during preparation of food and proper handling from establishment to competition venue in accordance with HACCP.</p>	0 – 15 points
<p>PRESENTATION/INNOVATION Ingredients and side dishes must be in harmony. Composed of an appetizing, tasteful and elegant presentation and practical serving. Points are granted to excellent combination, simplicity and originality in composition.</p>	0 –30 points
<p>TASTE The dish must have appropriate taste and seasoning. Quality in flavor and color. The dish should conform to today’s standards of nutritional values.</p>	0 –40 points
<p>TOTAL POSSIBLE POINTS</p>	100 points



A-2. ARTISTIC BREAD SHOWPIECE – Theme: BOUNTIFUL HARVEST (DISPLAY Competition – Team of 2)

Showpiece design must depict object/objects or landscape that identifies bountiful harvest..

1. All entries are pre-prepared and brought to the site by the participating team on the scheduled day of competition as per competition timetable. All entries must be set up for display at designated time and area.
2. No design restrictions but the Showpiece must be titled and with written description to fit the theme.
3. The showpiece must be a minimum of 2 inches in height, calculated by the height from the top of the table to the top of the piece. No maximum height restrictions.
4. Showpiece base must not go over the display area of 120cm x 60cm, as provided by the organizer.
5. The showpiece must demonstrate a visual balance between yeasted dough and dead dough.
6. There can be no artificial or inedible structural support, except use of a maximum of four bamboo skewers for structural support. Failure to comply with this rule will result in immediate disqualification.
7. Only food-safe, edible colors may be used.
8. All baked bread pieces must be adhered to the showpiece using cocoa products or sugar products only. No glue guns or glue products will be permitted. Failure to comply with this rule will result in point deductions.
9. The showpiece must demonstrate proficiency in the following items or techniques:
Yeasted dough: proper fermenting, shaping and baking
Un-yeasted dough: sheeting, molding and texturing
10. All entries will be provided with entry numbers. No other identification shall be allowed, except for the name/title, and without identifying the participating establishment. Participants to set-up the entry should not be in company uniforms and no identifying accessories.
11. All entries will be brought out from the site as per competition timetable. The Organizer will dispose of exhibits uncollected as per schedule.

GUIDELINES FOR ASSESSMENT

CORRECT PROFESSIONAL PREPARATION Correct basic culinary preparation corresponding to today's modern patisserie.	0 – 30 points
PRESENTATION AND GENERAL IMPRESSION /ARTISTIC IMPRESSION The finished exhibit must present a good impression based on aesthetic and ethical principles. Balance, scale, proportion and suitability as food display exhibit	0 – 30 points
TECHNIQUE AND DEGREE OF DIFFICULTY The artistry, competence and expert work involved in the execution or preparation of the exhibit.	0 – 40 points
TOTAL POSSIBLE POINTS	100 points



A-3 PIÑA PIE (DISPLAY Competition –Individual)

With the abundance of fresh pineapple from Bukidnon and canned pineapple from Cagayan de Oro cannery, COHARA launches the search for the best piña (pineapple) pie. **The objective of this competition is to be able to develop good classic pineapple pies that will be promoted from this region as ‘pasalubong’ or ‘tinagbuan’.** Pie should be presented as a classic round pie with a prototype packaging.

1. This competition is to display one (1) classic pie with pineapple filling baked in a standard round pie plate and displayed with a model of packaging material..
2. Practical, up-to-date preparation and presentation required (all edible)
3. Size of pie plate is the traditional 9-inch round plate with 2-inch height. It may be baked in a tin pan or glass pie plate.
4. For filling - use of canned or fresh pineapple is allowed, no variants.
5. Use of traditional pie flour crust, NOT USING the crumbs crust
6. Display should have one (1) whole pie and slices of three (3) pieces on individual plates for judges’ tasting.
7. Two (2) copies of Recipe and Ingredients These copies will be submitted to Kumbira Secretariat for judges reference and one for Kumbira file.

Guidelines for Assessment

Judges will evaluate two components of the pie, and then as a combined entity. These two components are the crust and the filling. As the objective is to promote the entries and resulting winners as ‘pasalubong’, judges will also evaluate a prototype packaging.

Pie Crust – Presentation/ Doneness **0-20 points**

Crust consistency: Flaky flavorful crust with a simple level of sweetness that will complement the eating experience of the pie both in flavor and overall texture, not soft or under baked but just right with no sogginess.

Pineapple Pie Filling **0-20 points**

Pleasant uniform flavor. Pineapple fruit should be generous and filling should be smooth uniform liquids, moderately viscous, with no chalky, gritty, or pasty textures.

Overall Flavor and Taste **0-50 points**

Final flavor constitutes all combined characteristics listed above - the Balance of sweetness and tartness of the pineapple and how it balances with the crust and enhancers in the pie.

Packaging **0-10 points**

Practical and sturdy for take-out. Proper label and attractive.

TOTAL POINTS **100 POINTS**



A-4 PLATED APPETIZERS (DISPLAY – Individual)

Present three (3) plates of different appetizers, hot or cold, displayed cold. Free style.

1. Table space allotted is 24” x 24”.
2. Maximum size of plate is 33cm in diameter.
3. Plates may be of any design and color but should not bear any logo.
4. Sauces used can be on the plate or separate.
5. The plated appetizers’ sizes and quantity should be considered as part of a 5-course menu (including dessert).
6. Display should include two (3) different plated appetizers.
7. Two (2) copies of Recipe and Ingredients List (no quantities required) must be presented during the actual competition. One copy will be for the display and judging and one for the Kumbira secretariat.
8. A separate platter containing both appetizers should be prepared for judges’ sampling.

Guidelines for Assessment

Presentation, General Impression For dishes which are appetizing, pleasing, tasteful, attractive and with no beads of aspic. Slices should neither be too large nor too thick. Portions should be correctly calculated.	0 – 25 points
Composition Nutritionally well balanced, in keeping with modern tastes. Color and flavor should enhance each other, practical, easily digestible, and light.	0 – 25 points
Correct Preparation The classical names corresponding to the original recipes, correct basic preparation of the food, correct jellies will be assessed.	0 – 25 points
Serving Clean and careful servings with no fuss, simple, and practical; slices of carved meat with carved surface upwards. Vegetables should be correctly cut or turned; no green garnishing on plates and platters intended to be served warm; no over elaborate garnishing for restaurant platters of dishes, but rather plate or platter arrangements should allow practical serving.	0 – 25 points
TOTAL POSSIBLE POINTS	100 points



A5 CAKE DECORATING- Theme: BRIDAL (DISPLAY - Individual)

The competitions aim to show the creativity, aesthetic balance and versatility that can go into decorating a cake. Cake décor must be reflective of a wedding.

Specific guidelines, pointers for the judging criteria:

1. Table space allotted: **90 x 90 cm.**
2. All decorative materials must be edible. Cake is to be entirely decorated by hand and all decorations, with the exception of pillars, must be edible.
3. Royal icing, pastillage or any other appropriate materials may be used.
4. Identifying logo are not allowed.
5. Real cake base or skeletal form can be used.
6. No height limit of cake.
7. Toxic coloring and spray, artificial materials and decoration will not be allowed.
8. No fresh flowers allowed.
9. The completed cake is to be displayed until the last day of the event.

Guidelines for Assessment

CORRECT PROFESSIONAL PREPARATION Correct basic culinary preparation corresponding to today's modern patisserie	0 – 30 points
PRESENTATION AND GENERAL IMPRESSION Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles	0 – 30 points
TECHNIQUE AND DEGREE OF DIFFICULTY The artistry, competence and expertise involved in the execution or preparation of the exhibit.	0 – 40 points
TOTAL POSSIBLE POINTS	100 POINTS



B1 FRUIT AND VEGETABLE CARVING - Theme: KALIKASAN LIVE (Team of 2)

1. Each team is composed of two (2) members.
2. Each team must carry a theme of ‘KALIKASAN’ (Nature) representing a natural spot or landscape, flora or fauna, etc. This may be a “*tableau*,” a banquet or buffet centerpiece. Carved items should show creativity that will complement each other to illustrate the theme. Showpiece must be displayed with a Title.
3. The teams will provide their own FRUITS AND VEGETABLE for carving. ALL FRUITS AND VEGETABLES PRESENTED TO FORM THE THEME MUST BE CARVED.
4. No pre-slicing, carving or preparation of vegetables before the competition begins. No mark or drawings should be present on the fruit and vegetable. Organizers or judges will check these materials before start of competition. Any materials with marks or drawings will be taken out.
5. Table space allotted for display: 80cm x 60cm
6. Height limit is 70cm.
7. Allotted time: two (2) hours
8. Competitors will provide their own working tools. No power tools are allowed.
9. Accessories like wires, pins, Styrofoam are not allowed. Points will be deducted if found to have violated this rule.
10. Competitors can use props, linens, lights, etc. to enhance the total presentation of their respective entries; however, this will not be included in judging. **All carved items will be displayed for judging on a separate table prior to placement of props.**
11. Bags of participants will be inspected for pre-carved fruits and vegetables.
12. Finished entries will have to be displayed and can be removed at 5:00 PM on the last day of the show. Organizers will dispose of exhibits uncollected at the closing of the last day.

Guidelines for Assessment

Degree of Difficulty and Work Involved	0 – 40 points
Artistic Achievement	0 – 30 points
Originality	0 – 30 points
TOTAL POSSIBLE POINTS	100 points



B2 BAMBOO FLORAL BUFFET TABLE CENTERPIECE (LIVE- TEAM OF 2)

To display creativity in arranging on-the-spot a floral buffet table centerpiece with the use of or combination of various parts of bamboo plant.

Specific Guidelines:

1. Contestants must be full time employee of the hotel or restaurant being represented. No contracted florists/decorators are allowed to participate. Employee ID has to be presented by the contestant with the registration form for this category.
2. Contestants must be in uniform: black pants (no black denims) and white sleeved shirt, or black skirts and white sleeved shirt for the ladies and black leather shoes. Working aprons will be provided by the organizer.
3. Each contestant will bring his/her own material for arrangement. Centerpiece should make use of fresh or dried flower materials, fruits or vegetables in combination with various parts of the bamboo plant. Cloth ribbons, raffia, pebbles, floral foam, and other accessories are allowed.
 - a. Use of artificial material and decoration (i.e. silk/plastic flowers, plastic or artificial fruits and vegetables, etc.) **will not be allowed**. Use of such materials will result in point deductions.
 - b. Pre-arranged centerpiece and decoration is NOT allowed.
 - c. Container or vase of bamboo material may be pre-fabricated.
4. On-the-spot arrangement of centerpiece must be completed within one (1) hour.
5. Table space allotted for arrangement is 2' x 4'. Participants may opt to bring their own table for buffet table centerpiece.
6. No logo or any identifying marks of the school on any of the display material will be allowed.
7. Participants shall be responsible for the security of their displays. Finished display will be removed at the end of the last day of the 3-day competition.

NOTE: Judges will be looking at the following points:

- Accessories like wires, glue, pins, etc. are allowed but should not be visible.
- Proper height of arrangement must be observed
- Creativity and mastery in use of materials.
- All materials must be secured and stable.



BAMBOO FLORAL BUFFET CENTERPIECE

GUIDELINES FOR ASSESSMENT/JUDGING CRITERIA

ORIGINALITY / CREATIVITY Presentation of a unique design with the use of bamboo in the arrangement	0 – 25 points
CREATIVE EXECUTION / WORK INVOLVED Quality and intricacy of work and how well arrangement is put together. Overall look of the centerpiece (clean, balanced, bold accent but pleasant). Binding accessories (wires, pins, foams, etc) are not visible.	0 – 30 points
COMPOSITION / ARTISTIC VALUE Mastery in use of materials. Use of color and materials must enhance each other. May use bold accent but pleasant.	0 – 25 points
PRACTICALITY Size of arrangement must be proportion to table configuration, Materials used must be acceptable for buffet table centerpiece.	0 – 20 points
TOTAL POSSIBLE POINTS	100 points



B3 KAGAY-AN HAM SANDWICH AND SALAD (LIVE- TEAM OF 2)

This salad and sandwich competition encourages creativity in developing flavors with the use of Kagay-an Ham as main ingredient for the sandwich with salad as complement. This competition also promotes salads and sandwiches as easy, delicious, and filling complete meal options for everyone.

Free style competition assembled live on the spot. The always-famous Salad and Sandwich combination should be portion for a lunch meal. Both recipes (salad and sandwich) should be in harmony with each other.

Mechanics

1. Teams are composed of two cooks.
2. Each team has to prepare (one of each) a salad-sandwich combination.
3. Each team has 30 min. to prepare/assemble their presentation.
4. Portion should be of normal standard for Lunch.



5. One set up will be for the judges' tasting, one set up for public viewing
6. Toasting and pan frying of some crispy components will be allowed

Sandwich

1. Sandwich must use Kagay-an (SLERS) ham as sandwich filling.
2. Sandwich can be hot or cold.
3. Sandwiches have to use breads or any dough with cereals base.

Salad

1. Recipe for salad can be free style.
2. Salad dressing or vinaigrette has to be prepared on-site.
3. Plate or bowl for salad can be used. Serve separately or combine on plate with Sandwich.

NOTE:

- All ingredients/mis-en-place will come prepared from the contestant's establishment.
- Contestants will bring their own plates/serving tray but no logo will be allowed.
- Title cards and Ingredients List must be provided.
- The competition is on Sandwich and Salad only but if contestants want to add crisps or garnish, it will be accepted but not judged.
- All contestants will bring their own cooking utensils, toaster, Teflon pan, etc. The organizer will provide one (1) gas range per team.

GUIDELINES FOR ASSESSMENT

Presentation The way Salad-Sandwich Combination is set. Color, mounting, plating.	0-20 points
Taste Freshness of ingredients, taste, harmony of flavors	0-40 points
Creativity of Recipes Originality in the creation of the recipes. Overall creative impact of the salad and sandwich concept.	0-30 points
Professionalism Handling of the kitchen area	0-10 points
TOTAL POSSIBLE POINTS	100 POINTS



B4 KUMBIRA TEAM Challenge (LIVE-TEAM OF 3)
An on-the-spot F&B competition

The Team has to prepare a “Modern Filipino Dining Experience” within 1 hour for 2 diners at one table. Teams must bring along their own food and drink ingredients and any other tableware/serving utensils/linen as required. Contestants will cook and serve a 3-course Filipino meal for two persons (appetizer or salad, main course and dessert and a specialty drink) and to include table setting.

8. Competitors must be regular employees of the establishment. No contracted florists/ decorators are allowed to participate. Proof of employment (company I.D. or other valid documents) has to be presented by the competitors upon registration for this category
9. Teams are composed of three: **1 chef and 2 service personnel**.
10. Competitors are requested to be in proper attire. Every chef must be in complete uniform while every service personnel should wear service uniform or Filipino attire. There should be no logo or names of the establishment on any apparel.
11. Competitors will register with the Organizing Committee one (1) hour before the actual start of competition.
12. Teams will be advised of their competition schedule. There will be a 10-minute interval between teams.
13. Each team will be given one (1) hour to set-up the table, cook the dishes and prepare the dessert.
14. When signaled to start, the two (2) service personnel or waiters will dress and set-up dining table. Teams are advised not to over-decorate. After the table has been set-up, waiter will meet the guest diners assigned to the team, usher them to the dining area and seat them.
15. The waiter prepares a pre-lunch specialty drink and serve them to the guests.
16. The chef will prepare a **3-course Filipino meal for two persons** that will consist of an appetizer /salad, a main course (**fish fillet**), with rice and vegetable accompaniment, and a dessert.
17. **One extra portion** of each component is to be prepared for the Judges to share.
18. All mise en place will come prepared from the participant’s establishment.



19. Recipes with ingredient list should be sent to the Organizing Committee one (1) week before the competition. No additional ingredients will be accepted after recipe submission.
20. Work places will be set up for the teams each having a stove. Chillers and freezers will be shared by the participants.
21. Participants should bring their own chairs, tables, plates, china, glassware, silverware, cooking utensils, knives, pots, pans, cleaning towels etc. These should not have any logo, names or any other identifying marks of the establishment.
22. Space provided for table set-up is 1.5 m x 2 m
23. No walls, no ceiling, carpet and/or backdrops are allowed.
24. The set up of a service table (gueridon) and beverage container in the area is allowed.
25. The use of ironing equipment/steamer during set-up is allowed.
26. Participants must provide a menu card or folder that will contain the three- (3) course meal and the specialty drink. This must be made available to the judges.
20. Set-up will be dismantled after competition.



KUMBIRA TEAM CHALLENGE JUDGING CRITERIA

Teams wishing to seek Judges’ comments should make an appointment with the Judging Team Leader (via the Secretariat), on the day of competition.

H

<u>STANDARD AND QUALITY OF FOOD & BEVERAGE</u>	60 points
Appetizer/Salad, Main Course, Dessert, and Drink	
Taste Good flavor and taste, not overpowering using good flavor combination.	0 – 30 points
Presentation Dishes should be appetizing and tastefully pleasing to the eye, slices should be moderate, portions correctly calculated and easily accessible.	0 – 10 points
Correct Professional Preparation Names should correspond to original recipes and preparations must be correct and display mastery of basic skills, application of correct cooking methods.	0 – 10 points
Handling/Hygiene Attention paid to hygiene during preparation of food and proper handling from establishment to competition venue in accordance with HACCAP.	0 – 10 points
<u>TABLE SETTING</u>	25 points
Method / Preparation <ul style="list-style-type: none"> • Mise en place/Technical Skill/Teamwork /Timing 	0 - 10 points
Presentation <ul style="list-style-type: none"> • Creativity/ Artistry/Accuracy of Set up 	0 – 10 points
Menu Knowledge	0 – 05 points
<u>STANDARDS OF SERVICE</u>	15 points
<ul style="list-style-type: none"> • Greetings to Guests, Seating, Service procedures, 	
TOTAL POSSIBLE POINTS	100 points



JURY RESPONSIBILITIES / DUTIES

Members of the jury must always act properly and correctly. They must comply with the directive laid down by the Committee on Judges.

When applicable, instruction meetings must be attended.

Members of the jury must carry out their tasks as stipulated by the Committee on Judging.

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 opinions of other judges.

RANK ANNOUNCEMENTS

The announcing of ranks and prize awards must take place within the merited professional setting. Representatives of the organizing associations must be present.

It is important that participants are suitably dressed for the awards presentation, which is often covered by the media. Our profession should therefore be appropriately represented. Improperly dressed winners may be disallowed to go on stage to receive their prize.

During the awarding ceremonies, participants should be dressed in either a smart uniform or the uniform or jacket of their association/establishment.

GENERAL GUIDELINES FOR COMPETITORS AND MEMBERS OF THE JURY

- When requested, the criterion for judging all dishes is the recipe, with a brief description of ingredients and method.
- The ingredients and trimmings should harmonize with the main part of the dish and conform to contemporary standards of nutritional values in quality and color.
- Practical and acceptable cooking methods should be implemented, avoiding unnecessary ingredients.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Roast beef should be done medium (pink) so that no blood is drawn during glazing.
- Meat and vegetable juices should not make a dish look unappetizing.
- Points will be deducted for vegetables that are not cut or turned uniformly.
- In order that garnishes, trimmings, and dressings stay fresh longer, they should not be cooked completely soft, but should be glazed in aspic.
- Artificial binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities.
- Plate arrangement and decoration should be practical and appealing, and should comply with daily standards.
- Avoid non-edible items such as bases (croutons, however, are allowed.)



HINTS AND TIPS**Particular attention should be paid to the following:**

Originality –new ideas

Numerical harmonizing of meat and garnishes.

Practical size of portion (cost)

The character of the showpiece should be respected.

Proper color, presentation and flavor combination

Presenting a natural, appetizing look

The use of tan aspic for meats, etc.

Properly cooked meats (not too rare)

Sliced meats presented properly arranged in order of size

- Precisely cut vegetables
- Well coated food (aspic, chaudfrois)

Pointers on what to avoid:

- Birds in plumage touching food
- Use of inedible materials
- Decorating with parsley and watercress
- Cluttering the platters
- Cloudy aspic
- Molded sculptures
- Too many sculptures
- Entering a previously judged piece
- Identifying your display prior to judging
- Serving food on tallow
- Serving food in the rim of the platter
- Repetition in preparatory methods
- Excessive use of food coloring
- Use of plastic ornaments, flowers, etc.
- Use of tarnished silver
- Unsuitable serving dishes
- Too heavy superstructure for sculpture
- Presenting hot food on mirror

PERMITTED DISPLAY MATERIALS, PLATTERS, AND BASES

Culinary displays can be presented on various surfaces and in various containers:

- Use paper only under food that has been deep-fried. Do not use paper frills.
- Food prepared hot should not be served on buffet platters.
- Eggs should only be served on a glass, porcelain or on glazed dishes.
- Food prepared hot but displayed cold should be glazed in aspic.
- Plated portions must be proportional to the dish itself and to the number of persons specified.
- Sauce boats should only be half-filled.
- Use only crystal clear fish aspic for fish and meat aspic for poultry, game, and red meat.



- In general, portion weight should be in keeping with the norms of accepted practice.
- Meat slices should be served with the carved surface upwards and not left as when carved.
- If fruit is used to garnish meat, It should be cut in small pieces or sliced thinly.
- Beads of aspic on meat or trimming do not make a good impression and should therefore be carefully removed.
- Participants are advised not to set their aims too high or to abide by fundamental cleanliness and practicality as far as possible in their work.
- All exhibits should be identified by their proper names both on exhibition tables and on entry forms.
- Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

APPEAL CASES

- All judges assigned to the various categories of competition must elect a team leader who will act as deputy to the Chairman of the Appeals Committee in case there are complaints filed regarding the event judged.
- All competitors must abide by the final decision in the selection of winners, since the team of judges assigned to every category is highly professional and impartial in the method of judging which is based on internationally accepted standards.
- The rules and regulation in all categories are very explicit and must be observed by both the contestants and the judges to avoid unsavory anomalies concerning exhibitions, judging, and staging of the competition.
- No complaints will be entertained in the event that no gold, silver or bronze medals are awarded in any category due to lack of merit of the entries and the consequent lower number of points adjudicated. This clause will sustain international standards and should inspire present and future participants to strive for excellence in forthcoming competitions of COHARA.
- Should there be any complaint, this must be **made in writing**, filed immediately with the judges' team leader before the auditor finishes the tabulation of points awarded by the judges. In the event this complaint cannot be resolved by the judges in charge, the team leader must refer this to the Chairman of the Appeals Committee together with the complainant for resolution. After hearing the parties concerned, the Appeals Chairman reserves the right to make a decision or refer it to the COHARA EXCOM for further deliberation and final judgment. In any case, the complaint should be written.
- Generally, only valid complaints will be entertained.



PARTICIPANTS' BADGES

- A. Official participants' assigned badges are with Registration Numbers for entry purposes.
- B. Registration numbers are sequential (on a per establishment basis) and has no bearing on the Competition Code numbers. Registration is based on accomplished/submitted entry forms.
- C. Participants are advised to sign their own names and their establishment at the back of the badge for security and recovery purposes in case badges are dropped/misplaced.
- D. Kindly report loss of badges at the Registration Counter/Participant's Desk.
- E. Badges are personal and non-transferable. Unauthorized transfer or use of badges by non-participants is strictly prohibited. Transferred badges will be confiscated and participants technically disqualified.
- F. Official alternates are issued the same Registration Number as the one originally registered.

COMPETITION CODE NUMBERS

- A. Competition Code Numbers will be assigned during the final participants briefing.
- B. ONE REPRESENTATIVE per establishment will be designated to pick and sign for the code numbers for all categories. The Chairperson of the Secretariat Committee together with the representative from the Department of Tourism (DOT) will administer and finalize the assignment of Competition Codes during the last briefing.
- C. The official tabulators will have an advance copy of the codes.
- D. Participants should not wear any other corporate pins or IDs to avoid disqualification.

TABLE/RECIPE TITLE CARDS, BREAST CARDS, EQUIPMENT STAND CARDS**A. Official KUMBIRA Codes per entry/display**

A.1 Table Codes for Food Display entries are to be assigned on a sequential basis by the Physical Arrangements Committee.

A.2 Table Codes/Numbers are prepared in advance by the Physical Arrangements Committee and may be claimed by the establishment's representative during the set-up prior to judging on site.

B. Title Cards

B.1 Title Cards should be placed before judging. Title Cards should not carry establishment's logo/ID and should be professionally prepared. COHARA reserves the right to take out “messy labels” during exhibit hours.

B.2 For Food Display / Live Competition: All participating establishments and schools must submit a copy of List of Ingredients (no quantities required)/recipe to the Kumbira Secretariat and another copy with no corporate logo whatsoever for display



- C. Establishments may place their own corporate lds/logo only after judging has been completed and winners proclaimed.

TELEVISION COVERAGE

COHARA will appoint an official TV production team for a TV special. Participants must be aware that authorized cameramen will be taking close-up shots during the actual competition/cooking.

