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MERRYCHEF



Presents



CULINARY COMPETITION RULEBOOK

21st - 24th October 2026
Setia SPICE Arena, Penang



Chef Works® | BRAGARD®



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Message from Chef Andy Cuthbert



Chef Andy Cuthbert

President, WORLDCHEFS

It is with great excitement that I write to you today about the Battle of the Chefs being held once again. First started back in 1988 this competition is an example of the passion and drive our member association The Penang chefs. This competition has grown over the years and is a well-respected event not only in Penang but the throughout the country and in Worldchefs.

I wish all competitors success on the stove and thank President Audee for his continued passion to drive his team forward with such great competitions. It is so important for our member associations to give this kind of opportunity to their chefs and I thank Penang chefs for doing so.

This competition doesn't only bring the chefs together but the industry as a whole and the Food and beverage competitions are such an important part of future competitions also. The use of beverages and then coupled with modern cuisines and the heritage cuisines of Malaysia really do bring a well rounded and inclusive event to Penang.

Wishing all the competitors the very best of luck and thank you to Penang chefs and the organizers for putting on this great event once again.

Message from Chef Dr Rick Stephen AM



Chef Dr Rick Stephen AM

Vice President, Worldchefs
Chief Judge, BATTLE OF THE CHEFS 2026

Welcome, for Battle of the Chefs 2026 – 20th Edition

As the Vice President of Worldchefs, it is with great pride and excitement that we welcome chefs from across Malaysia, Asia, and around the world to **Battle of the Chefs 2026 in Penang** – a milestone year marking the **20th edition** of this iconic culinary competition.

For many of us, this event is more than a contest. It is a community, a proving ground, and a celebration of the craft we love. My own journey with Battle of the Chefs began at the **12th edition in 2009**, and returning now to witness its evolution into a world-class platform is both inspiring and deeply meaningful. What started as a vibrant regional showcase has grown into a respected international arena where skill, passion, and creativity take centre stage.

This year's anniversary edition honours two decades of culinary excellence, mentorship, and camaraderie. Whether you are a seasoned competitor or stepping into the arena for the first time, you are part of a legacy built by thousands of chefs who have sharpened their skills, pushed boundaries, and lifted one another higher.

As you prepare to compete, learn, and connect, we invite you to embrace the spirit that has defined Battle of the Chefs which started in 1988 – some 38 years ago! **Professionalism, respect, innovation, and the relentless pursuit of excellence.**

The Challenge lies in the skills of the competitors for the **Battle**, as they need to showcase their talents to a panel of **Worldchefs' International judges**, the **'live kitchen'** has many classes for you to choose from and the pastry boys are in heaven with what they need to produce, we have the talented confectionary, and who can forget the knife skills of the vegetable and fruit carvers. All this under a great team of volunteers, ensuring you have the best opportunity to showcase your skills.

As it is my honour to be the Chief Judge for the event, I look forward to working with all the jury members, both international and local, along with the people behind the scenes, but what is more important for me, is witnessing the passion and the skills of the competitors and having the opportunity to say 'Hello' to everyone. I have a close affiliation with Penang, which was one of the first places I visited when I became the Continental Director of Asia, to me it is the **Pearl of Asia** and the hospitality is second to none!

I will see everyone in Penang 21st – 24th October 2026, we will celebrate **International Chefs Day** and the challenges with the **Battle of the Chefs** as a united family!

Happy Cooking !

Message from Chef Willment Leong



Chef Willment Leong

WORLDCHEFS Continental Director – Asia
WORLDCHEFS without Borders Chairman
WORLDCHEFS International Judge (Judge A)

It is with immense pride and great pleasure that I welcome you to the 20th Battle of the Chefs (BOTC 2026). I would like to extend my heartfelt congratulations to the Penang Chefs Association for organizing this landmark event, which will be held from 21st to 24th October 2026 at the Setia SPICE Convention Centre in Penang, Malaysia.

Celebrating a rich legacy that began in 1988, BOTC has grown from a local gathering of 60 talented chefs into a premier international culinary platform. This anniversary edition honors that tradition of excellence while looking firmly to the future of global gastronomy.

On behalf of Worldchefs, I would formally invite chefs, pastry artisans, and culinary professionals at every stage of their career to join this distinguished gathering. BOTC 2026 is designed as a catalyst for growth—a place to hone your craft, forge invaluable connections, and draw inspiration from the finest minds in the industry.

The core mission of this year's event is to elevate culinary artistry by showcasing pioneering techniques, expanding the creative use of ingredients, and strengthening the bonds within our global community. We aim to foster cross-border collaboration and drive meaningful progress across the entire food sector.

Together, let us celebrate the skill, passion, and innovation that define our profession. We urge all stakeholders to unite in this endeavor, making BOTC 2026 a powerful engine for collective advancement.

Welcome, and may this competition inspire excellence, friendship, and a shared vision for the future of food. We are honored to have you with us.

Message from Chef Audee Cheah DJN PKT PJK



Chef Audee Cheah DJN PKT PJK
President, Penang Chefs Association
Organizing Chairman, BATTLE OF THE CHEFS 2026
WorldChefs International Judge

Welcome to the 20th Edition of Battle of the Chefs 2026

It is with immense pride, honour, and heartfelt excitement that I warmly welcome each and every one of you to the 20th Edition of Battle of the Chefs 2026.

This edition represents a truly historic milestone. Since its inception in 1989, Battle of the Chefs has stood as a symbol of passion, perseverance, creativity, and culinary excellence. What began as a visionary initiative has, over the decades, evolved into one of the region's most respected and prestigious culinary competitions.

For nearly four decades, Battle of the Chefs has served as more than just a competition. It has been a platform that nurtures young talents, elevates professional standards, encourages innovation, and strengthens the bonds within the culinary community. Many chefs have taken their first competitive steps here, many careers have been shaped, and countless success stories have been written on this very stage. Today, you proudly become part of that continuing legacy.

We are honoured to host this landmark edition at the prestigious SPICE Arena, Penang, a venue that truly reflects the scale, stature, and ambition of this historic event. With its expansive exhibition halls and world-class facilities, the arena provides a grand stage worthy of the largest Battle of the Chefs ever organised. Battle of the Chefs 2026 promises to be our most spectacular edition yet. With more than 2,000 competitors expected and over 100 world-class certified judges from across the globe, this will be the biggest Battle of the Chefs in our history.

This milestone edition also features more than 90 competition classes across both the Young Chefs and Master Chefs categories, offering exceptional opportunities for chefs at every stage of their professional journey. Most importantly, Battle of the Chefs 2026 stands proudly as a Worldchefs-endorsed continental-level competition. This recognition reflects the credibility, professionalism, and international standards upheld by the event. Competing here means measuring your skills against globally recognised benchmarks and being evaluated by distinguished culinary experts of the highest calibre.

As we celebrate this 20th Edition, we also elevate the experience. The platform is larger, the exposure is greater, and the prize money is higher than ever before. Beyond awards, this competition represents growth, learning, inspiration, and professional advancement. Battle of the Chefs has always symbolised more than medals and trophies. It embodies passion, discipline, creativity, resilience, and the relentless pursuit of excellence. Whether you are stepping into this arena for the first time or returning to challenge yourself once again, your presence here already reflects your dedication to your craft.

This edition honours our past, celebrates the present, and shapes the future of the culinary profession. Years from now, Battle of the Chefs 2026 will be remembered as a defining landmark – the grand milestone edition where history, talent, and global excellence converged. And each of you will proudly be part of that story. On behalf of the Penang Chefs Association, I extend my sincere gratitude for your participation, your passion, and your belief in this prestigious event. We are honoured to have you with us and we look forward to witnessing your creativity, skill, and excellence.

I wish you an inspiring, rewarding, and truly unforgettable experience.

Welcome to Battle of the Chefs 2026.
Welcome to the milestone edition.
Welcome to history in the making.



Battle Of The Chefs History Brief

Penang International Salon Gastronomique

The inaugural Battle of the Chefs took place in July 1988 at the Shangri-La Hotel, Penang, featuring 60 chefs, mostly from Penang's hotel industry. International & Local judges officiated the event, awarding 8 Gold, 26 Silver, and 16 Bronze medals across classic culinary display categories such as hot cooking, cold platters, and pastry artistry – marking the humble beginnings of a now world-class competition. By 1990, the competition expanded to 165 chefs at the Dome of KOMTAR, showcasing elevated culinary creativity and precision. Competitors earned 24 Gold, 32 Silver, and 43 Bronze medals, with emerging young chefs notably winning most of the golds – setting the stage for BOTC's role in developing Malaysia's next generation of culinary talent. The 3rd Battle of the Chefs (1991) grew to 198 participants, with 21 Gold, 55 Silver, and 58 Bronze medals awarded in both individual and team categories.

In June 1993, the 4th edition achieved a new level of recognition, receiving official endorsement from the World Association of Cooks Societies (WACS), the Penang State Government, and key industry associations. With this milestone, the event took on a new international identity – the Penang International Salon Gastronomique – aligning itself with global culinary standards. The 5th and 6th editions recorded a remarkable 278 chefs from across Asia, competing in diverse categories such as Artistic Pastry Showpiece, Cold Buffet Presentation, and Hot Kitchen Team Challenge.

The 7th edition, held at the Penang International Sports Arena (PISA), marked a turning point. It introduced SAJIAN '99, an F&B industry expo initiated by YB Dato' Kee Phaik Cheen, and for the first time featured the Live Hot Cooking Competition, where chefs showcased their skills under real-time pressure before an audience. That year, 15 Gold, 58 Silver, and 87 Bronze medals were awarded. The 8th and 9th editions saw over 500 entries, spanning both junior and professional categories, reinforcing Penang's reputation as a culinary training ground in the region.

In 2005, the 10th BOTC was hosted at Park Royal Resort, Batu Ferringhi, while the 11th edition (2007) at Bayview Beach Resort saw an overwhelming 800 competition entries. Categories expanded to include Modern Western Cuisine, Asian Delights, Petit Fours, and Vegetarian Hot Cooking, reflecting the evolving culinary trends of the time. The 12th Battle of the Chefs (2009) returned to PISA, occupying more than 10,000 square feet of competition space. Judges from multiple countries ensured international credibility, and new segments like Carving and Plated Desserts were introduced.

The 13th and 14th editions, held at the Straits Quay Convention Centre, incorporated hospitality-based contests in collaboration with the Malaysian Association of Hotels (MAH) Penang Chapter, including the Waiter's Race, Bed-Making Competition, Team Table Setting Challenge, Fruit Flambé Challenge, and Flair King & Mixology Competition – uniting culinary and service excellence under one platform. By 2014, BOTC received full Worldchefs Continental recognition, drawing over 1,500 entries at SPICE Arena. The event became one of Asia's largest culinary gatherings, featuring international teams, masterclasses, and live demonstrations by global chefs. The 17th edition (2018), held at SPICE Arena, welcomed 1,300 chefs (70% local, 30% international) from 18 countries, including Singapore, Thailand, Indonesia, Taiwan, Korea, China, Cambodia, Maldives, Philippines, and Myanmar. With 60 Worldchefs-approved judges, the competition featured 35 categories – from Hot Cooking Challenge and Nyonya Cuisine to Pastry Showpieces and Live Team Cook-Offs. The event also featured top culinary exhibitors such as Nestlé (MAGGI), Bestari, Lucky Frozen, Rational, California Raisins, and Norwegian Salmon Board.

After a brief hiatus during the pandemic, the 18th Battle of the Chefs (2022) made a triumphant return at Gurney Paragon Mall, Penang. Endorsed by Worldchefs, the event brought together over 600 chefs competing in 40 categories, including Plant-Based Cuisine, Sustainable Seafood, and Culinary Artistry in Pastry. The 2022 edition placed strong emphasis on sustainability, creativity, and innovation, introducing special awards such as Best Green Chef, Best Junior Team, and Outstanding Culinary Presentation. The event's successful staging in the heart of Penang's premier lifestyle destination marked a powerful revival of Malaysia's post-pandemic culinary scene and reaffirmed BOTC's status as a benchmark for culinary excellence and professional growth.

The 19th Battle of the Chefs (2024), held from 27–29 June 2024 at SPICE Arena, reached new heights with over 1,100 participants and 1,300 competition entries. Judged by 84 Worldchefs-certified international judges and 53 aspiring local judges, it introduced new competition categories such as Plant-Forward Cuisine, Asian Heritage Dish Revival, and Modern Street Food Innovations. Special awards included Most Outstanding Pastry Chef, Best National Team, and Worldchefs Young Chefs Award. The 2024 edition also featured live culinary showcases, chef mentorship sessions, and a sustainability pavilion – highlighting Penang's leadership in Asia's culinary future.

From its modest start in 1988, the Battle of the Chefs has grown into a prestigious international culinary championship, celebrating talent, innovation, sustainability, and camaraderie – proudly hosted in Penang, Malaysia, the heart of Asian gastronomy.



Battle Of The Chefs Past Organizing Chairman List

No	Year	Event	Organizing Chairman	Venue
1	1988	Penang International Salon Gastronomique	Chef Bruce Lee PJK PJM	Shangri-La Hotel Penang (Now Known as Jen Hotel)
2	1989		Chef Bruce Lee PJK PJM	DOME, Komtar
3	1991		Chef Bruce Lee PJK PJM	
4	1993		Chef Mahalingam Chelliah PKT PJK PJM	
5	1995		Chef Chin Kok Leong	
6	1997		Chef Bruce Lee PJK PJM	
7	1999		Chef Ong Kean Wah	PISA (Penang International Sports Arena)
8	2001		Chef Ong Hai Leong	
9	2003		Chef Eric Cheng PJK	
10	2005		Chef Andy Oh PJK	Park Royal Hotel, Batu Ferringhi
11	2007		Chef Audee Cheah PKT PJK	Bayview Beach Hotel, Batu Ferringhi
12	2009	Battle of the Chefs	Chef Audee Cheah PKT PJK	PISA (Penang International Sports Arena)
13	2011		Chef William Thong	SQCC (Straits Quay Convention Centre)
14	2013		Chef Darren Tan PJM	
15	2014		Chef Audee Cheah PKT PJK	Setia SPICE Arena
16	2016		Chef Audee Cheah PKT PJK	
17	2018		Chef Darren Tan PJM	
18	2022		Chef Billy Lee PJK PJM	Gurney Paragon Mall
19	2024		Chef Eric Long Shih Yeong	Setia SPICE Arena
20	2026		Chef Audee Cheah DJN PKT PJK	Setia SPICE Arena

Battle of The Chefs 2024 Grand Trophies Awarded

PENANG GOVERNOR'S CHALLENGE TROPHY

- SAIGON PROFESSIONAL CHEF'S GUILD

MOST OUTSTANDING LIVE COOKING MASTER CHEF AWARD

- Khairul Ashikhin BT Abdullah Suhami [KOLEJ KOMUNITI CHENDEROH PERAK]

MOST OUTSTANDING MASTER CHEF ARTIST AWARD

- Le Quang Dat [SAIGON PROFESSIONAL CHEF'S GUILD]

MOST OUTSTANDING MASTER CHEF PATISSIER AWARD

- Nguyen Gia Bao Khanh [SAIGON PROFESSIONAL CHEF'S GUILD]

OVERALL BEST GREENHORN TEAM AWARD

- TAIWAN CHEFS ASSOCIATION

MOST OUTSTANDING LIVE COOKING GREENHORN CHEF AWARD

- Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]



BOTC 2024 SPONSORED CLASSES AWARDED



MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE (GREENHORN)

- Lai Yvonne, Lee Zee Ying [GCCA ACADEMY SDN BHD]

MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE (MASTER)

- Lim Hui Ying, Tan Xze Teing [VELFORD ACADEMY SDN BHD]

MOST OUTSTANDING GREENHORN MEATXPRT BEEF MAIN COURSE

- Hung, Yi-Hsuan [TAIWAN CHEFS ASSOCIATION]

MOST OUTSTANDING MASTER CHEF MEATXPRT BEEF MAIN COURSE

- Sim Wei Hong [SINGAPORE CHEFS ASSOCIATION]

TOFFI HOT FRESH PASTA DISH CHALLENGE

- CHAMPION : Liu Dong Yi [JINWEN UNIVERSITY OF SCIENCE AND TECHNOLOGY]
- 1st RUNNER UP : Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]
- 2nd RUNNER UP : Liu Zhi Chen [KAINAN UNIVERSITY DEPARTMENT OF TOURISM & HOSPITALITY MANAGEMENT]

TOFFI FRENCH OMELETTE CHALLENGE

- CHAMPION : Jovan Ang Cher Ping [SINGAPORE CHEFS ASSOCIATION]
- 1st RUNNER UP : Muhammad Ariff Aiman Bin Razak
- 2nd RUNNER UP : Wu, Sung-Hsiu [TAIPEI CITY UNIVERSITY OF SCIENCE & TECHNOLOGY]



MOST OUTSTANDING MAGGI MODERN WESTERN CUISINE (GREENHORN)

- Felicia Dharmadi, Hung, Yi-Hsuan
[TAIWAN CHEFS ASSOCIATION]

MOST OUTSTANDING MAGGI IMPERIAL JADE CHINESE CUISINE CHAMPIONSHIP

- Tran Chi Lanh, Nguyen Chanh Than, Tran Quang Thinh Pham Vu Nguyen, Nguyen Tuan Quyet, Doi Thi Ngoc Diep
[SAIGON PROFESSIONAL CHEF'S GUILD]

THE MOST OUTSTANDING HARVEST GOURMET PLANT BASE MAIN COURSE

- Lai Ven Shunn

THE MOST OUTSTANDING HARVEST GOURMET PLANT BASE MAIN COURSE

- Ong Ker Sian, Yeoh Heng Ting
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

MOST OUTSTANDING GHEE HIANG CHINESE NANYANG HERITAGE CUISINE CHALLENGE TROPHY

- David Wong, Gan Kar Wai
[W KUALA LUMPUR]

US POTATOES CULINARY COLLEGE COOKING CHALLENGE

Team :

- CHAMPION : Loo Ee Hui, Janice Tan Yuen Jia
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 1st RUNNER UP : Kai-yu-hsieh, Liu Min-che
[NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM]
- 2nd RUNNER UP : Hewett Liew Hong Jun, Mohamad Sharizal Voo Jen Koh
[INTI INTERNATIONAL COLLEGE SUBANG JAYA]

Manager :

- CHAMPION : Bibiana Choo Khy Shwen
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 1st RUNNER UP : Chao Wan Chen
[NATIONAL KAOHSIUNG UNIVERSITY OF HOSPITALITY AND TOURISM]
- 2nd RUNNER UP : Darren Ngui Sui San
[INTI INTERNATIONAL COLLEGE SUBANG JAYA]

MOST OUTSTANDING LESAFFRE BREAD CREATION AWARD

- Lai Pei Ting [CHEF SIEW CAKE ART & CULINARY]

MALAYSIA NYONYA HERITAGE CUISINE AWARD

- CHAMPION : Tan Siew Choo, Tan Ai Li
- 1st RUNNER UP : Khairul Ashikhin Bt Abdullah Suhami, Muhamad Fikri Bin Kamaruzaman
[KOLEJ KOMUNITI CHENDEROH PERAK]
- 2nd RUNNER UP : Loo Ee Hui, Bibiana Choo Khy Shwen
[UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

THE MOST OUTSTANDING CONVOTHERM ROASTED DUCK AWARD

- Shoo Cih Heng

THE MOST OUTSTANDING CONVOTHERM ROASTED CHICKEN AWARD

- Mohamad Shahrir Haron

THE MOST OUTSTANDING CONVOTHERM SET DINNER CHALLENGE AWARD

- Khairul Ashikhin Bt Abdullah Suhami, Muhamad Fikri Bin Kamaruzaman
[KOLEJ KOMUNITI CHENDEROH PERAK]



THE MOST OUTSTANDING MERRYCHEF MAIN COURSE - Fish or Seafood AWARD

- Travis Eng Jing Xuan [UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]

THE MOST OUTSTANDING MERRYCHEF MAIN COURSE - Duck AWARD

- Tan Ming Chin

MOST OUTSTANDING CHEF OTTO WEIBEL TROPHY – LIVE COOKING AWARD

- CHAMPION : Tan Gim Leong, Chng Boon Lim, Lim You Sern, Ooi Hang Xing, Tan Hwau Min [FUHOUSE RESTAURANT]
- 1st RUNNER UP : Khairul Ashikhin Bt Abdullah Suhami, Muhamad Nazihan Bin Jamaludin, Muhamad Nabil Hadzrin Bin Hassanudin, Norkamarul Arifin Bin Kamarudin, Nur Zamahuri Ramly [KOLEJ KOMUNITI CHENDEROH PERAK]
- 2nd RUNNER UP : Dennis Jay Aves Uy, Jhon Paul Dela Pena Lara, Lucionalbert Reyes, Gomez Mark Genesis Mendoza, Rebucas Ralfhston Chester Cultura [HALZAN]

MOST OUTSTANDING PACIFIC WEST INTERNATIONAL MODERN CUISINE CHALLENGE TROPHY

- CHAMPION : Desmond Seow Jian Yao [HOMPTON HOTEL BY THE BEACH]
- 1st RUNNER UP : Brandon Kum Zhan Hoong [UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE]
- 2nd RUNNER UP : Darren Ngui [INTI INTERNATIONAL COLLEGE SUBANG JAYA]

THE MOST OUTSTANDING MODERN RAMEN MAIN COURSE CREATION FREESTYLE AWARD

- CHAMPION : Low Sin Yee [CARBON KL]
- 1st RUNNER UP : Chen, Hung-Yuan [TAIWAN CHES ASSOCIATION]
- 2nd RUNNER UP : Hans Lim Yi Han [RESORT WORLD GENTING]





Battle Of The Chefs 2024 Medal Standings

RANKING	ORGANIZATION	GOLD	SILVER	BRONZE	DIPLOMA
1	TAIWAN CHEFS ASSOCIATION	16	30	29	17
2	SAIGON PROFESSIONAL CHEF'S GUILD	12	29	27	0
3	VELFORD ACADEMY SDN BHD	12	5	3	0
4	KOLEJ KOMUNITI CHENDEROH PERAK	10	6	16	1
5	SINGAPORE CHEFS ASSOCIATION	10	4	2	0
6	GCCA ACADEMY SDN BHD	8	12	19	12
7	MALAYSIAN INDIAN CHEFS ASSOCIATION	6	2	7	1
8	FUHOUSE RESTAURANT	5	0	2	0
9	HALZAN	5	0	1	0
10	WORLD CULINARY ARTS BAKERY	5	6	2	2
11	UOW MALAYSIA KDU PENANG UNIVERSITY COLLEGE	4	10	4	2
12	NKUHT RESTAURANT BRAVO	3	5	4	0
13	TAIPEI CITY UNIVERSITY OF SCIENCE & TECHNOLOGY	3	4	2	1
14	ASSOCIATION OF CULINARY PROFESSIONALS INDONESIA	2	2	8	0
15	BORNEO CONVENTION CENTRE KUCHING	2	0	1	1
16	KOLEJ KOMUNITI LEDANG JOHOR	2	0	7	2
17	CHEF SIEW CAKE ART & CULINARY	2	3	8	5
18	KAINAN UNIVERSITY DEPARTMENT OF TOURISM & HOSPITALITY MANAGEMENT	2	4	0	0
19	IMPIANA PLC BANGI	2	0	1	0
20	YP ADVANCED SKILLS	2	1	6	6

Battle Of The Chefs 2024 Awarded Medals (BY ENTRIES)

	2018	2022	2024
Gold with Distinction	0	0	2
Gold	88	56	108
Silver	204	114	214
Bronze	268	249	410
Diploma	372	251	178

Young Chefs Challenge (Junior)

Open to **STUDENTS** from **Training Institutes of Higher Learning & University** who are above **16 years old & below 25 years old** by 21st October 2026. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise. You have to show your student ID or letter from your school before entering the competition area, failure to do so competitors will be disqualified.

YOUNG CHEFS CHALLENGE (Junior)						
CATEGORY	CLASS	CLASS TITLE	ENTRY FEES (RM)			
			Early Bird	Normal	OMG!	
DISPLAY	PATISSERIE	GH01 CONTEMPORARY STYLISH WEDDING CAKE	200	300	400	
		GH02 CONFECTIONARY	200	300	400	
		GH03 PLATED DESSERT - (Asian / Continental)	200	300	400	
	PLATED FOOD	GH04 AMUSE BOUCHE	200	300	400	
		GH05 PLATED DISHES - APPETIZERS	200	300	400	
		GH06 PLATED DISHES - THREE COURSE WESTERN SET	200	300	400	
	ARTISTIC	GH07 FRUIT & VEGETABLE CARVING - Theme: Halloween Festival	200	300	400	
PRACTICAL (LIVE)	ARTISTIC (Individual / Team)	GH08 INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE	300	400	500	
		GH09 TEAM FREESTYLE FRUIT & VEGETABLE CARVING - Team of 2 Chefs	550	650	750	
	PATISSERIE (Individual)	GH10 PLANTA TROPICAL FRUIT CAKE	300	400	500	
		GH11 CREATIVE CHOUX À LA CRÈME BY BLUE BAND FLORA	300	400	500	
	PATISSERIE (Team)	GH12 RICH'S DRESS A 2 TIER CAKE - Team of 2 chefs	550	650	750	
		GH13 SWEET SENSATION - Team of 2 Chefs	550	650	750	
		GH14 PETIT GÂTEAUX - Team of 2 Chefs	550	650	750	
	HOT COOKING (Individual)	GH15 MAIN COURSE I - Chicken	300	400	500	
		GH16 MAIN COURSE II - Aussie Beef	300	400	500	
		GH17 MAIN COURSE III - Aussie Lamb	300	400	500	
		GH18 MAIN COURSE IV - Seabass	300	400	500	
		GH19 MAIN COURSE V - Duck	300	400	500	
		GH20 MAIN COURSE VI - Vegetarian (Meatless Lacto Ovo)	300	400	500	
		GH21 TOFFI HOT FRESH PASTA DISH CHALLENGE - Freestyle	300	400	500	
		GH22 HOT PASTA DISH CHALLENGE - Freestyle	300	400	500	
		GH23 BREAKFAST - TOFFI FRENCH OMELETTE CHALLENGE	300	400	500	
		GH24 BREAKFAST - Promex EGGS BENEDICT CHALLENGE	300	400	500	
		GH25 BREAKFAST - BIG BREAKFAST PLATTER	300	400	500	
		GH26 POTATOES USA BACK TO BASIC CHALLENGE	300	400	500	
	HOT COOKING (Team)	GH27 CONTEMPORARY WESTERN CUISINE - Team of 2 Chefs	550	650	750	
		GH28 CONTEMPORARY ASIAN CUISINE - Team of 2 Chefs	550	650	750	



ONLINE Registration Date

Early Birds Price : Open till **15th Aug 2026**

Normal Price : **16th Aug till 15th Sept 2026**

OMG! I forgot to register : **16th Sept till 20th Sept 2026**



Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2026**

Notes:

1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.

Prizes, Awards & Certificates - YOUNG CHEFS AWARDS

Certificates of participation will be given to competitors who have completed all their classes of which they have registered. **These** can be collected at the secretariat on the day of competition.

* Medal recipient **MUST** be in full chef uniform including the chef's torque to receive the medals.

The respective medal will be awarded to competitor upon attaining points as follow :

	GOLD WITH DISTINCTION	: 100 Points
	GOLD	: 90 - 99 Points
	SILVER	: 80 - 89 Points
	BRONZE	: 70 - 79 Points
	DIPLOMA	: 60 - 69 Points

OVERALL BEST YOUNG CHEFS TEAM AWARD

This award comes with a cash reward of **RM 3,000.00** will be presented to the association, organization or institution, which send a minimum of FIVE (5) competitors participating in at least FIVE (5) different classes in the below FOUR (4) categories. A minimum of ONE (1) competitor in each category of the below listed classes have to be entered. The overall best team is selected from the team that scored the **HIGHEST** number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of FOUR (4) categories.

The Team must accumulate the minimum of **AT LEAST TWO** (2) Gold Medals from: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14		Artistic	: Class GH07 - GH09
	Plated Food	: Class GH04 - GH06		Practical (Live) Hot Cooking	: Class GH15 - GH28

OVERALL OUTSTANDING YOUNG CHEF AWARD

Comes with a cash reward of **RM 1,800.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her **"BEST"** FOUR (4) classes in the following FOUR (4) out of FOUR (4) categories: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14		Artistic	: Class GH07 - GH09
	Plated Food	: Class GH04 - GH06		Practical (Live) Hot Cooking	: Class GH15 - GH28

THE MOST OUTSTANDING YOUNG PATISSIER CHEF AWARD

Comes with a cash reward of **RM 1,400.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** THREE (3) classes in the following categories: -

	Patisserie	: Class GH01 - GH03, GH10 - GH14
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THE MOST OUTSTANDING YOUNG ARTISTIC CHEF AWARD

Comes with a cash reward of **RM 1,000.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** TWO (2) classes in the following categories: -

	Artistic	: Class GH07 - GH09
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THE MOST OUTSTANDING YOUNG LIVE COOKING CHEF AWARD

Comes with a cash reward of **RM 1,400.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** THREE (3) classes, in the following:

	Practical (Live) Hot Cooking	: Class GH15 - GH28
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PÂTISSERIE – DISPLAY

Class GH01 : CONTEMPORARY STYLISH WEDDING CAKE

- Cake must have a minimum of **THREE (3) tiers** not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm**,
- All tiers to incorporate a wedding design,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.



 **NOTE:** - **WEDDING CAKE** must stay on display table until the end of the event on 24th October 2026.
- The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

Class GH02 : CONFECTIONARY

To display one 25 cm CAKE of the competitor's own choice with a theme, plus THREE (3) different types of French pastries (2 pieces each with 60gm to 80gm).

- **EVERYTHING** must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Judges will cut and inspect the display, when necessary,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- Showpieces should enhance the cake presentation (not exceed 30cm height) and will be judged.

Class GH03 : PLATED DESSERT - (Asian / Continental)

To display a variety of THREE (3) different types plated desserts of competitor's own choice, Each plate for ONE (1) person, suitable for a la carte service.

- Table space allotted: **90 cm x 90 cm**,
- Show pieces are allowed but will not be judged,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- All ingredients used must be edible. Judges **WILL** cut and inspect the dessert.

JUDGING CRITERIA – Class GH01 - GH03		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10

PLATED FOOD – DISPLAY

Class GH04 : AMUSE BOUCHE

To display a bite-sized pieces (8gm to 14gm each) assortment consisting of FOUR (4) variety of Amuse Bouche.

- Only TWO (2) pieces per Amuse Bouche need to be display,
 - ❖ 2 Pieces – Meat – Lamb, Beef or Game
 - ❖ 2 Pieces – Poultry – Chicken or Duck
 - ❖ 2 Pieces – Seafood
 - ❖ 2 Pieces – Vegetables
- All items **MUST** be edible,
- Table space allotted: **90 cm x 90 cm**,
- Should be bite size about **4 cm x 4 cm** as a guideline,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- Aspic should glaze all items with the exception of crisps or baked dough.

Class GH05 : PLATED DISHES - APPETIZERS

To display FOUR (4) different appetizers – TWO (2) cold & TWO (2) hot to be prepared in advance and then displayed cold. Each plate for ONE (1) person.

- Table space allotted: **90 cm x 90 cm**,
- Suitable for restaurant ala carte service,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,

Class GH06 : PLATED DISHES - THREE COURSE WESTERN SET

To display a THREE (3) courses western set to be prepared in advance and then displayed cold.

- Table space allotted: **90 cm x 90 cm**,
- The set **MUST** consist of
 - ❖ **ONE (1)** cold appetizer
 - ❖ **ONE (1)** hot main course and
 - ❖ **ONE (1)** dessert
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- Dishes must be presented individually with balanced appropriate starches and garnishes,

JUDGING CRITERIA – Class GH04 - GH06		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Composition Attention to details, Finished appearance, Proportion & Symmetry.	0 - 30
	Correct Professional Preparation, Skills, Techniques 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 skills and techniques must be applied for all ingredients. Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10

ARTISTIC – DISPLAY

Class GH07 : FRUIT & VEGETABLE CARVING – Theme: Halloween Festival

To display a set of Fruit and Vegetable carving with a theme of **Halloween Festival**

- Maximum height: **90 cm**,
- Table space allotted: **90 cm x 90 cm**,
- Supports can be used but must not be exposed.

ARTISTIC - PRACTICAL (LIVE)

Class GH08 : INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**.

- **No adhesive glue is allowed**,
- **Display table allotted; 90 cm x 90 cm**,
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work
- To display a set of fruit and / or vegetable carvings, with a theme and food of the competitor's own choice,
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, CARROT & YAM**,
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,





Class GH09 : TEAM FREESTYLE FRUIT & VEGETABLE CARVING - Team of 2 Chefs

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **180 Minutes (3 hours)**.

- **No adhesive glue is allowed,**
- **Display Table allotted; 90 cm x 90 cm,**
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work,
- To display a set of fruit and / or vegetable carvings, with a theme and food of the competitor's own choice,
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, PAPAYA, PUMPKIN, CARROT & YAM.**
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,

JUDGING CRITERIA – Class GH07 - GH09		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to fruit and vegetable carving art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate carving skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.	0 - 10

PATISSERIE (INDIVIDUAL) - PRACTICAL (LIVE)

Blue Band

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WINDMILL
GHEEBLEND

Planta
PROFESSIONAL

Class GH10 : PLANTA TROPICAL FRUIT CAKE

To prepare and present **ONE (1) Fruit Cake** by using minimally **TWO (2) Flora Food Group products** within **60 minutes (1 Hour)**.

- All ingredients must be edible,
- Competitors have to display a **TASTING PORTION** for the Judges,
- Dimension size minimum 12 cm and height cannot exceed 30 cm,
- All cake must be made during competition period, Flora Food Group products are provided during competition,
- All Margarine, Ghee & Cream products used must be exclusively from Planta, Blue Band, Flora and Windmill Brand only,
- Participant **must use minimum TWO (2) types of below products** stated below,
 - Planta Multi-Purpose Margarine
 - Planta Nutri-Buttery (Butter Blend)
 - Windmill Gheeblend
 - Blue Band Cream / Flora Cream (Plant-based)
- All Ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen. Type of Sponsor's Product used **MUST** be highlighted in the recipe.



PLANTA is a popular margarine brand widely used in Southeast Asia, especially in Malaysia, for cooking, baking, and frying. Known for its rich buttery aroma and smooth texture, PLANTA is favored by home cooks, bakeries, and food service operators. It provides consistent performance at high heat, enhances flavor, and offers a cost-effective alternative to butter while maintaining good mouthfeel and aroma, making it a trusted choice in professional and household kitchens.

THE MOST OUTSTANDING PLANTA TROPICAL FRUIT CAKE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH10**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate





Class GH11 : CREATIVE CHOUX À LA CRÈME by BLUE BAND FLORA

To prepare and present live for **TWO (2) sets** of **SIX (6) pieces** creative & innovative Choux à la crème (cream puffs) using **Blue Band Cream / Flora Cream (Plant-based)** as the main filling component within **90 minutes (1 hour 30 minutes)**. Minimally to use **TWO (2) Flora Food Group product including Cream**.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Approximately size for each puff should be **5 CM**,
- All dough **AND** filling must be made during competition period,
- All Margarine, Ghee & Cream products used must be exclusively from Planta, Blue Band, Flora and Windmill Brand only,
- Participant **must use minimum TWO (2) types of below products** stated below,
 - Planta Multi-Purpose Margarine
 - Planta Nutri-Buttery (Butter Blend)
 - Windmill Gheeblend
 - Blue Band Cream / Flora Cream (Plant-based)
- Others ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen. Type of Sponsor's Product used **MUST** be highlighted in the recipe.



Blue Band Cream / Flora Cream (Plant-based) is a versatile whipping and cooking cream alternative designed for bakery, pastry, and food-service applications. Known for its excellent stability, it whips easily to a light, smooth texture that holds shape well even in warm climates, making it ideal for tropical environments like Southeast Asia. It delivers a creamy mouthfeel with a mild neutral taste, allowing chefs to customise flavour for cream fillings, toppings, desserts, and beverage foam.

THE MOST OUTSTANDING CREATIVE CHOUX À LA CRÈME AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH11**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

JUDGING CRITERIA – Class GH10 - GH11		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation Correct basic preparation of pastry, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50



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PÂTISSERIE (TEAM) - PRACTICAL (LIVE)

Class GH12 : RICH'S DRESS A 2 TIER CAKE - Team of 2 Chefs

To decorate a TWO (2) tier finished dummy cake (competitors to bring own choice of dummy cake in **120 minutes (2 hours)**).



- **ONLY RICH'S GOLD LABEL** topping **PROVIDED** are allowed to be used as decorating ingredients,
- Edible colouring is allowed,
- There will be no chiller provided,
- **NO** fondant / icing / butter cream allowed,
- There are no height restrictions to the finished piece,
- No food / working items are to be placed on the floor,
- Dummy cake can be in any shapes, (minimum 30cm ø diameter size)
- All ingredients, utensils, implements etc. are to be brought in by competitors,
- Cream have to be whipped during competition. Cream will be provided by sponsor,
- The organizer will provide a table (90 cm x 180 cm) with TWO (2) chairs & ONE (1) power point (220V).



- NOTE:** - The completed cake is to be displayed until end of the event.
- The Organizer will **dispose** all the uncollected exhibits **AFTER** given time over.



THE MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH12**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medals & Certificates

JUDGING CRITERIA – Class GH12		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10





Class GH13 : SWEET SENSATION - Team of 2 Chefs

To prepare and present live, TWO (2) types of Contemporary Desserts, **EACH** type TWO (2) sets in **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in kitchen,
- Sink & Chiller will be provided on sharing basis,
- **ONE (1) set** for tasting & **ONE (1) set** for display,
- All ingredients, utensils, implements, plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units Induction Stove & 1 power point (220V),
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's contemporary cooking styles.

Class GH14 : PETIT GÂTEAUX - Team of 2 Chefs

To prepare and present live, THREE (3) types of mini cake in TWO (2) sets within a period of **120 minutes (2 hours)**.

- The mini cake creations must consist of (choose 3 cakes from below)
 - ❖ 1 Cake – Fruits
 - ❖ 1 Cake – Asian Flavour
 - ❖ 1 Cake – Free Style
 - ❖ 1 Cake – Mousse Cake
 - ❖ 1 Cake – Jelly Type
 - ❖ 1 Cake – Cheese
- Standard Recipes **ARE** required in kitchen,
- **ONE (1) set** for tasting & **ONE (1) set** for display,
- Sink & Chiller will be provided on sharing basis,
- Cake size – **8 cm – 10 cm** ø Diameter Size Each Cake,
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units Induction Stove & 1 power point (220V).



JUDGING CRITERIA – Class GH13 - GH14		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation Correct basic preparation of pastry, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50



HOT COOKING (INDIVIDUAL) – PRACTICAL (LIVE)

Class GH15 : MAIN COURSE I - Chicken

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class GH16 : MAIN COURSE II – Aussie Beef

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish **by using Australian Beef** within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **SHOW** the receipt of purchase during competition,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Any parts of the beef used must be exclusively from **AUSTRALIA** only,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



AUSSIE BEEF refers to high-quality beef produced in Australia, known globally for its safe, sustainable, and traceable farming practices. Australia's cattle industry emphasizes natural grazing, with many cattle raised on open pastures and supported by strict biosecurity standards. Aussie beef is prized for its tender texture, rich flavour, and consistency, available in both grass-fed and grain-fed varieties to suit diverse culinary needs.

THE MOST OUTSTANDING AUSSIE BEEF MAIN COURSE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH16**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class GH17 : MAIN COURSE III – Aussie Lamb

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish **by using Australian Lamb** within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **SHOW** the receipt of purchase during competition,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Any parts of the lamb used must be exclusively from **AUSTRALIA** only,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



AUSSIE LAMB is valued for its mild yet distinctive flavour, tender texture, and consistent quality, making it suitable for a wide range of cuisines. Supported by world-class traceability, food-safety systems, and sustainable farming, Aussie lamb is a trusted choice for chefs and consumers globally, celebrated for its natural taste and versatility from farm to plate.

THE MOST OUTSTANDING AUSSIE LAMB MAIN COURSE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH17**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class GH18 : MAIN COURSE IV - Seabass

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class GH19 : MAIN COURSE V - Duck

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



Class GH20 : MAIN COURSE VI - Vegetarian (Meatless | Lacto Ovo)

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**. Preparation contains a balanced meal that is nutritious and **CAN** be **Meatless or Lacto Ovo** that contains dairy and egg.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class GH21 : TOFFI HOT FRESH PASTA DISH CHALLENGE - Freestyle

- * **Limited** to 50 participants only,
- * **Maximum** of 3 participants allowed from each Training Institutes of Higher Learning & University,
- ** **Each** participant will be **given** a 22cm **TOFFI** stainless steel pan **worth RM82** and apron to be use during the competition.

To prepare and present **FREESTYLE of Fresh Pasta** Main Course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- **Commercial or ready-made Pasta are not allowed,**
- Dough can be prepared **BUT** Fresh pasta **MUST** made and cooked on the spot,
- All ingredient, utensils, implements, glasses etc. are to be brought in by competitors.
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



TOFFI Stainless Steel Frying Pan is a tri-ply stainless steel construction with a sandwich-style bottom (layers of SUS443 / aluminium core / SUS430) for fast, even heat distribution, making it suitable for induction, gas, electric and radiant cooktops. It is designed for heavy-duty use in both professional and home kitchens, is oven-safe up to around 260 °C, and dishwasher friendly for easy cleaning. With its polished stainless finish and ergonomic handle, TOFFI positions this pan as a durable, chefgrade tool built to last.



THE MOST OUTSTANDING TOFFI HOT FRESH PASTA DISH CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH21**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class GH22 : HOT PASTA DISH CHALLENGE - Freestyle

To prepare and present **FREESTYLE of Pasta** Main Course dish within a period of **45 minutes**.

- **Fresh Pasta are not allowed,**
- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- All ingredient, utensils, implements, glasses etc. are to be brought in by competitors.
- Commercial or ready-made Pasta are allowed and **MUST** be cooked and finished on the spot,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.





BREAKFAST HOT COOKING (INDIVIDUAL) – PRACTICAL (LIVE)

Class GH23 : BREAKFAST - TOFFI FRENCH OMELETTE CHALLENGE



- * **Limited** to 50 participants only,
- * **Maximum** of 3 participants allowed from each Training Institutes of Higher Learning & University,
- * **Each** participant will be **given** a 18cm **TOFFI** non-stick pan **worth RM75** and apron to be use during the competition.

To prepare and present **FRENCH OMELETTE** dish within a period of **20 minutes**.

- Standard Recipes **ARE** required in the kitchen,
- Each Plate with 2 - 3 Chicken Eggs,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



The French omelette is smooth omelette, unbrowned, cooked slowly over medium-low to medium heat, stirring vigorously to prevent curds and sticking, Good with just salt and pepper, this omelette is often flavoured with tomato and finely chopped herbs (often fines herbs (tarragon, chervil, parsley and chives) or chopped onions.



This 18 cm pan from **TOFFI** features a tri-ply stainless steel construction (SUS443 outer layer / aluminium core / SUS430 magnetic base) combined with a non-stick surface, delivering both durability and easy food release.

THE MOST OUTSTANDING TOFFI FRENCH OMELETTE CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH23**.

- Award – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class GH24 : BREAKFAST - Promex EGGS BENEDICT CHALLENGE



To prepare and present **TWO (2) EGGS BENEDICT** with Sides & condiments within a period of **45 Minutes**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.
- Participant **REQUIRED** to use the choices of Promex Salted or Unsalted Butter for Hollandaise and products will be provided.



THE MOST OUTSTANDING PROMEX EGGS BENEDICT CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH24**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class GH25 : BREAKFAST - BIG BREAKFAST PLATTER

To prepare and present **BIG BREAKFAST PLATTER** dish within a period of **60 minutes (1 hour)**. Dish **ARE** required to consist of

- **ONE (1)** egg dish, **ONE (1)** vege, **ONE (1)** protein dish (Choices of Poultry, Meat or Seafood) and choices of condiments.
- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) platter** for judging & **ONE (1) platter** for display,
- Dish must be presented on **TWO (2)** individual platter with balanced and appropriate garnishes.





Malaysia's No.1 Fork & Spoon Brand





Class GH26 : POTATOES USA BACK TO BASIC CHALLENGE

To prepare and present **TWO (2) sets** of **POTATOES USA** Centric Dishes within a period of **60 minutes (1 hour) USING** russet potatoes for 1 person portion.

- Choices of **THREE (3)** dishes **ONLY**,
 - ❖ Mash Potatoes
 - ❖ Crispy Potatoes Chips
 - ❖ Rosti Potatoes
 - ❖ Potato Gratin Dauphinois
 - ❖ Hand Cut Fries
 - ❖ Loaded Spud
 - ❖ Duchess Potatoes
- **ONE (1) set** for judging & **ONE (1) set** for display,
- **ALL** ingredients **MUST** be edible,
- **ALL** dishes must be accompanied with appropriate condiments,
- **FRESH U.S.** russet potatoes are also permitted. Can be peel but not portions,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors,
- Standard recipes **ARE** required in kitchen. Type of product used **MUST** be highlighted in the recipe.



U.S. potatoes are chosen for their consistent premium quality, advanced farming and processing standards, and reliable year-round supply. They offer superior yield, excellent texture, and natural nutrition, making them versatile for both Western and Asian culinary applications. Trusted by global chefs and foodservice operators, U.S. potatoes deliver dependable performance, great taste, and value in every kitchen.

THE MOST OUTSTANDING POTATOES USA BACK TO BASIC CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **GH26**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

HOT COOKING (TEAM) – PRACTICAL (LIVE)

Class GH27 : CONTEMPORARY WESTERN CUISINE - Team of 2 Chefs

To prepare and present **TWO (2) sets** of a **CONTEMPORARY WESTERN CUISINES** within a period of **60 minutes (1 hour)**.

- Menu consist of :
 - ❖ **ONE (1)** hot appetizer (**To be served in 50th minutes**),
 - ❖ **ONE (1)** freestyle western main course choices (**To be served in 60th minutes**)
- Standard Recipes & Menu **ARE** required in the kitchen,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Main Course must be accompanied with balanced and appropriate starches, vegetables, sauces and garnishes.

Class GH28 : CONTEMPORARY ASIAN CUISINE - Team of 2 Chefs

To prepare and present **TWO (2) sets** of a **CONTEMPORARY ASIAN CUISINES** within a period of **60 minutes (1 hour)**.

- Menu consist of :
 - ❖ **ONE (1)** hot appetizer (**To be served in 50th minutes**),
 - ❖ **ONE (1)** freestyle asian main course choices (**To be served in 60th minutes**)
- Standard Recipes & Menu **ARE** required in the kitchen,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Main Course must be accompanied with balanced and appropriate starches, vegetables, sauces and garnishes.



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Total Marketing Solutions Sdn Bhd

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JUDGING CRITERIA – Class GH15 - GH28		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation 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 vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

Recipes and/or Menu in English only ARE required in kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavours, textures and presentations.
(Pre-slicing vegetables and basic sauce/stock are allowed – refer to page 76 & 77)



Master Chefs Challenge

This category is **OPEN** to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering **aged 16 years old & above** by 21st October 2026. All applications must be accompanied by full payment before entry can be processed.

MASTER CHEFS CHALLENGE						
CATEGORY		CLASS	CLASS TITLE	ENTRY FEES (RM)		
				Early Bird	Normal	OMG!
DISPLAY	PATISSERIE	M01	CONTEMPORARY STYLISH WEDDING CAKE	200	300	400
		M02	CONTEMPORARY 2 TIER BIRTHDAY CAKE	200	300	400
		M03	PASTRY ART SHOWPIECE I - CHOCOLATE WORKS	200	300	400
		M04	PASTRY ART SHOWPIECE II - SUGAR WORKS	200	300	400
		M05	PASTRY ART SHOWPIECE III - CONFECTIONARY	200	300	400
		M06	PETITS FOURS OR PRALINES	200	300	400
		M07	PLATED DESSERT - (Asian / Continental)	200	300	400
		M08	LESAFFRE BREAD CREATION	200	300	400
		M09	THE INNOVATIVE OF COOKIES	200	300	400
		M10	MOONCAKE FESTIVAL	200	300	400
	PLATED FOOD	M11	PLATED APPETIZERS	200	300	400
		M12	PLATED DISHES - MAIN COURSE	200	300	400
		M13	AMUSE BOUCHE	200	300	400
	ARTISTIC	M14	SHOWPIECE - BUTTER SCULPTURE	200	300	400
		M15	FRUIT & VEGETABLE CARVING - Theme: A BUG’S LIFE	200	300	400
PRACTICAL (LIVE)	ARTISTIC (Individual / Team)	M16	INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE	300	400	500
		M17	TEAM FREESTYLE FRUIT & VEGETABLE CARVING - Team of 2 chefs	550	650	750
	PATISSERIE (Individual)	M18	MERRYLADY EAST MEET WEST SWISS ROLL	300	400	500
		M19	ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES CHALLENGE	300	400	500
		M20	CHOCOLATE BON BON CREATION	300	400	500
	PATISSERIE (Team)	M21	SWEET SENSATION - Team of 2 Chefs	550	650	750
		M22	THE PERFECT BAKED OF LESAFFRE BREAD - Team of 2 chefs	550	650	750
		M23	RICH’S DRESS A 2 TIER CAKE - Team of 2 Chefs	550	650	750
		M24	ANCHOR FOOD PROFESSIONAL HIGH TEA SET - Team of 2 Chefs	550	650	750
	INDIVIDUAL CHALLENGE	M25	TOFFI PENANG CHAR KOAY TEOW	300	400	500
		M26	OONI PIZZA CHALLENGE	300	400	500
		M27	ROTI CANAI SHOWMANSHIP CHALLENGE	300	400	500
		M28	TEH TARIK SHOWMANSHIP CHALLENGE	300	400	500
	HOT COOKING (Individual)	M29	MAIN COURSE I - Chicken	300	400	500
		M30	MAIN COURSE II - Aussie Beef	300	400	500
		M31	MAIN COURSE III - Aussie Lamb	300	400	500
		M32	MAIN COURSE IV - Fish or Seafood	300	400	500
		M33	MAIN COURSE V - Duck	300	400	500
M34		MAIN COURSE VI - Vegetarian (Meatless Lacto Ovo)	300	400	500	
M35		READY TO EAT – Promex Cheese BAKED RICE or PASTA ASIAN STYLE with MERRYCHEF	300	400	500	
M36		HOT FRESH PASTA DISH CHALLENGE - Authentic Italian Taste	300	400	500	
M37		DE CECCO HOT PASTA DISH CHALLENGE	300	400	500	
M38		POTATOES USA CULINARY CHALLENGE	300	400	500	



MASTER CHEFS CHALLENGE

CATEGORY		CLASS	CLASS TITLE	ENTRY FEES (RM)		
				Early Bird	Normal	OMG!
PRACTICAL (LIVE)	HOT COOKING (Individual)	M39	BURGER REVOLUTION	300	400	500
		M40	DAEBAK Ramensari Innovative Challenge by MAMEE Food Service	300	400	500
		M40A	WEBER LUMIN BBQ CHALLENGE	300	400	500
	HOT COOKING (Team)	M41	GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE - Team of 2 Chefs	550	650	750
		M42	MAGGI MODERN MALAYSIAN CUISINE - Team of 2 Chefs	550	650	750
		M43	MALAYSIA CHINESE NANYANG HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M44	MALAYSIA NYONYA HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M45	Adabi MALAYSIA INDIAN HERITAGE CUISINE - Team of 2 Chefs	550	650	750
		M46	ROYAL MALAY HERITAGE CUISINE by Adabi - Team of 3 Chefs	750	850	950
		M47	CONVOTHERM ROASTED DUCK in "ASIAN STYLE"	300	400	500
		M48	CONVOTHERM CONTEMPORARY WELLINGTON CHALLENGE	300	400	500
		M49	CONVOTHERM CHRISTMAS ROAST PLATTER - Team of 2 Chefs	550	650	750
		M50	MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER	300	400	500
		M51	MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs	500	600	700
	HOT COOKING (Challenge)	M52	MAMEE WORLD CUISINE CHALLENGE - Team of 3 Chefs & 1 Helper	800	1,200	1,600
		M53	CHEF OTTO WEIBEL TROPHY - RESTAURANT CHALLENGE - Team of 3 Chefs, 1 Kitchen Helper & 1 Waiter	1,000	1,500	2,000



ONLINE Registration Date

Early Birds Price : Open till **15th Aug 2026**

Normal Price : **16th Aug** till **15th Sept 2026**

OMG! I forgot to register : **16th Sept** till **20th Sept 2026**



Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2026**

Notes:

1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.

Prizes, Awards & Certificates - MASTER CHEFS AWARDS

Certificates of participation will be given to competitors who have completed all their classes of which they have registered. **These** can be collected at the secretariat on the day of competition.

* Medal recipient **MUST** be in full chef uniform including the chef's toque to receive the medals.

The respective medal will be awarded to competitor upon attaining points as follow :

	GOLD WITH DISTINCTION : 100 Points
	GOLD : 90 - 99 Points
	SILVER : 80 - 89 Points
	BRONZE : 70 - 79 Points

PENANG GOVERNOR'S CHALLENGE TROPHY

This Award comes with a cash reward of **RM 10,000.00** and will be presented to the hotel, association, organization or institution, which send a minimum of EIGHT (8) competitors participating in at least TEN (10) different classes in the below FIVE (5) categories. A minimum of ONE (1) competitor in each category of the below listed classes have to be entered. The best overall team is selected from the team that scored the highest number of gold medal (gold with distinction will be considered as a gold medal), followed by silver and bronze in their best of FIVE (5) categories.

The Team must accumulate the minimum of **AT LEAST THREE (3)** Gold Medals: -

	Patisserie : Class M01 - M10, M18 - M24		Plated Food : Class M11 - M13
	Artistic : Class M14 - M17		Practical (Live) Hot Cooking : Class M25 - M40, M40A - M51
	Master Challenge : Class M52, M53		

***HIGHEST** medal from each category will be selected from EIGHT (8) competitors of each team

OVERALL OUTSTANDING MASTER CHEF AWARD

Comes with a cash reward of **RM 3,000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least THREE (3) Gold Medals (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her **"BEST"** FIVE (5) classes in the following FIVE (5) out of FIVE (5) categories: -

	Patisserie : Class M01 - M10, M18 - M24		Plated Food : Class M11 - M13
	Artistic : Class M14 - M17		Practical (Live) Hot Cooking : Class M25 - M40, M40A - M51
	Master Challenge : Class M52, M53		

THE MOST OUTSTANDING MASTER PATISSIER CHEF AWARD

Comes with a cash reward of **RM 1,500.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least TWO (2) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** THREE (3) classes, in the following categories: -

	Patisserie : Class M01 - M10, M18 - M24
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THE MOST OUTSTANDING MASTER ARTISTIC CHEF AWARD

Comes with a cash reward of **RM 1,000.00** will be presented to the "Competitor" who accumulated the **highest** number of gold medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** THREE (3) classes, in the following categories: -

	Artistic : Class M14 - M17
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THE MOST OUTSTANDING MASTER LIVE COOKING CHEF AWARD

Comes with a cash reward of **RM 2,000.00** will be presented to the "Competitor" who scored and accumulated the minimum of at least TWO (2) Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his / her **"BEST"** FIVE (5) classes in the following TWO (2) categories, a minimum of ONE (1) class have to be entered in **MASTER CHALLENGE** category: -

	Practical (Live) Hot Cooking : Class M25 - M40, M40A - M51
	Master Challenge : Class M52, M53



PÂTISSERIE – DISPLAY

Class M01 : CONTEMPORARY STYLISH WEDDING CAKE

- Cake must have a minimum of **THREE (3) tiers** not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm**,
- All tiers to incorporate a wedding design,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.

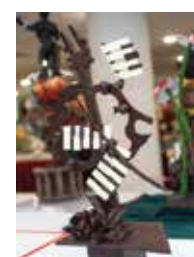
Class M02 : CONTEMPORARY 2 TIER BIRTHDAY CAKE

- Cake must have a minimum of **TWO (2) tiers** not exceeding **100 cm** in height.
- Table space allotted: **90 cm x 90 cm**,
- All tiers to incorporate a birthday design,
- Dummy cake can be used and will not taste by the judges,
- Royal icing or *pastillage* may be used. Other edible materials are allowed,
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars and dummy cake.

Class M03 : PASTRY ART SHOWPIECE I - CHOCOLATE WORKS

To display a CHOCOLATE showpiece of competitor's own choice.

- No mould is allowed,
- There is no height restriction,
- Table space allotted: **90 cm x 90 cm**,
- All ingredients including filling must be edible,
- Use of frame or rod will be allowed, but should not be visible.



Class M04 : PASTRY ART SHOWPIECE II - SUGAR WORKS

To display a SUGAR showpiece of competitor's own choice.

- No mould is allowed,
- There is no height restriction,
- All ingredients must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Use of frame or rod will be allowed, but should not be visible.



Class M05 : PASTRY ART SHOWPIECE III - CONFECTIONARY

To display one 25 cm cake of the competitor's own choice with a theme, plus **THREE (3)** different types of French pastries (2 pieces each with 60gm to 80gm).

- **EVERYTHING** must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Judges will cut and inspect the display, when necessary,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- Showpieces should enhance the cake presentation (not exceed 30cm height) and will be judged.



Class M06 : PETITS FOURS OR PRALINES

To display **SIX (6)** different types, **SIX (6)** bite-sized pieces (8-12gm each) of each type (either Petits Fours or Pralines) suitable for service. (Exactly 36 pieces must be presented).

- No commercial moulds are allowed,
- Table space allotted: **90 cm x 90 cm**,
- List of ingredients required by side of exhibit,
- Practical and up-to-date presentation is required,
- Showpieces should enhance the presentation and will be judged.
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.



Class M07 : PLATED DESSERT - (Asian/Continental)

To display a variety of THREE (3) different types plated desserts of competitor's own choice, each portion for 1 person and suitable for a la carte service.

- All ingredients used must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Judges will cut and inspect the dessert,
- Show pieces are allowed but will not be judged,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,

JUDGING CRITERIA – Class M01 - M07		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10

Class M08 : LESAFFRE BREAD CREATION

To display **BREAD CREATION** of competitor's own choice for a buffet or a window display.

- The display must consist **FIVE (5) types** of edible breads using different types of dough.
- Participant **REQUIRED** use **Lesaffre Yeast product** for the dough,
- Premixes **ARE** not allowed,
- Not exceeding **150 cm** in height,
- Table space allotted: **90 cm x 90 cm**,
- Judges may slice, inspect & taste the bread,
- Standard Recipes & Menu **ARE** required in display table,
- Competitors have to display a **TASTING PORTION** for the Judges.



THE MOST OUTSTANDING LESAFFRE BREAD CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M08**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate



NOTE: - All exhibits for the **Class M01 - M04, M06 and M08** must stay on display table until the end of the event.
 - The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

Class M09 : THE INNOVATIVE OF COOKIES

To display a SIX (6) types of cookies, FOUR (4) types **BUTTER COOKIES** and TWO (2) types **HEALTHY COOKIES**. TWELVE (12) pieces of each type cookies suitable for service. (Exactly **72 PORTIONS** must be presented).

- Theme: **FOUR SEASONS (SPRING, SUMMER, AUTUMN AND WINTER)**
- Weight of each piece must in between:
 - a) FOUR (4) kinds of butter cookies 8gm to 15 gm/piece.
 - b) TWO (2) kinds of giant healthy cookies 30gm to 40gm/pieces.
- All **MUST** be edible; judges will be taste,
- Practical and up-to-date presentation is required,
- Cookies Dough Showpieces should enhance the presentation and will be judged,
- Table space allotted: **90 cm x 90 cm**,
- List of ingredients required by side of exhibit,
- Standard Recipes & Menu **ARE** required in display table,
- Cookies Dough Showpieces should enhance the presentation and will be judged.





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Class M10 : MOONCAKE FESTIVAL

To display FOUR (4) different types, FOUR (4) pieces of each type of moon cake. (Exactly **16 PIECES** must be presented).

- Theme: **OPEN TO ANY STYLES: CANTONESE, TEOCHEW MOONCAKE, SNOW SKIN MOONCAKE, TAIWAN STYLE ETC**
- Table space allotted: **90 cm x 90 cm,**
- All **MUST** be edible; judges will be taste,
- List of ingredients required by side of exhibit,
- Standard Recipes & Menu **ARE** required in display table,
- Weight of each piece must in between 80gm to 120 gm/piece,
- Practical, handmade and up-to-date presentation is required,
- Showpieces should enhance the presentation of (Moon cake theme) and will be judged.



JUDGING CRITERIA – Class M08 - M10		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 10
	Composition Attention to details, Finished appearance, Proportion & Symmetry.	0 - 10
	Correct Professional Preparation, Skills, Techniques Correct basic preparation of food, corresponding to bakery art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate skills and techniques must be applied for all ingredients. Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 20
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10
	Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

PLATED FOOD – DISPLAY

Class M11 : PLATED APPETIZERS

To display FOUR (4) different appetizers – TWO (2) cold and TWO (2) hot to be prepared and then displayed cold. Each portion for ONE (1) person, suitable for restaurant a la carte service.

- Table space allotted: **90 cm x 90 cm,**
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,

Class M12 : PLATED DISHES - Main Course

To display FOUR (4) different hot main dishes to be prepared in advance and then displayed cold. Each portion should be a main course with its own garnishes.

- Table space allotted: **90 cm x 90 cm,**
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,

Class M13 : AMUSE BOUCHE

To display a bite-sized pieces (8gm to 14gm each) assortment consisting of FOUR (4) variety of Amuse Bouche / Cocktail / Canapes.

- Only TWO (2) pieces per Amuse Bouche need to be display,
 - ❖ 2 Pieces – Meat – Lamb, Beef or Game
 - ❖ 2 Pieces – Poultry – Chicken or Duck
 - ❖ 2 Pieces – Seafood
 - ❖ 2 Pieces – Vegetables
- All items **MUST** be edible,
- Table space allotted: **90 cm x 90 cm,**
- Should be bite size about **4 cm x 4 cm** as a guideline,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required,
- Aspic should glaze all items with the exception of crisps or baked dough.



JUDGING CRITERIA – Class M11 - M13		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Composition Attention to details, Finished appearance, Proportion & Symmetry.	0 - 30
	Correct Professional Preparation, Skills, Techniques Correct basic preparation of food/pastry, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking skills and techniques must be applied for all ingredients. Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0 - 10

ARTISTIC – DISPLAY

Class M14 : SHOWPIECE - BUTTER SCULPTURE

To display a butter sculpture of the competitor's own choice.

- Maximum height: **150 cm**,
- Table space allotted: **90 cm x 90 cm**,
- Frames are allowed but must not be exposed.



Class M15 : FRUIT & VEGETABLE CARVING - Theme: A BUG'S LIFE

To display a set of fruit and vegetable carvings with a theme of **A BUG'S LIFE**.

- Maximum height: **90 cm**,
- Table space allotted: **90 cm x 90 cm**,
- Supports can be used but must not be exposed.

ARTISTIC - PRACTICAL (LIVE)

Class M16 : INDIVIDUAL FRUIT & VEGETABLE CARVING - FREESTYLE

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **120 minutes (2 hours)**.

- No adhesive glue is allowed,
- Display table allotted; **90 cm x 90 cm**,
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work
- To display a set of fruit and / or vegetable carvings, with a theme and food of competitor's own choice.
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, CARROT & YAM**.
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,

Class M17 : TEAM FREESTYLE FRUIT & VEGETABLE CARVING - Team of 2 Chefs

A **FREESTYLE** Fruit & Vegetable carving have to be executed within a time limit of **180 Minutes (3 hours)**.

- No adhesive glue is allowed,
- Display Table allotted; **90 cm x 90 cm**,
- Supports can be used but must not be exposed,
- Exhibits will have to be displayed upon - completion of practical work,
- To display a set of fruit and / or vegetable carvings, with a theme and food of competitor's own choice.
- A minimum compulsory item to be used consists of **WATERMELON, HONEY DEW, PAPAYA, PUMPKIN, CARROT & YAM**.
- No pre- slicing, peeling, carving or preparation of vegetables with the exception of yam & pumpkin before the competition begins,





JUDGING CRITERIA – Class M14 - M17		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to fruit and vegetable carving art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate carving skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.	0 - 10

-  **NOTE:** - **Class from M14 - M17** must stay on display table until the end of the event.
 - The Organizer will **dispose** of the uncollected exhibits **AFTER** given time over.

PATISSERIE (INDIVIDUAL) – PRACTICAL (LIVE)

Class M18 : MERRYLADY EAST MEET WEST SWISS ROLL

To prepare and present TWO (2) sets of Swiss Roll within a period of **45 minutes**.

- Each set **MUST** consists of **ONE (1) Asian Flavour** and **ONE (1) Western Flavour**,
- ONLY MERRYLADY NON DAIRY TOPPING CREAM (WHITE)** are allowed to use as filling cream and will be **PROVIDED**,
- Standard Recipe **ARE** Required in the Kitchen. MERRYLADY Products **MUST BE HIGHLIGHTED** in the recipe.
- Competitors may bring in finished sponge cake or any type of cake for Swiss Roll as base,
- Edible colouring is allowed,
- Cream have to be whipped during competition.
- ONE (1) set** for judging & **ONE (1) set** for display,
- Swiss Roll has to be between 8cm to 10 cm ø diameter size,
- All decorating ingredients **MUST** be edible and made on the spot



THE MOST OUTSTANDING MERRYLADY EAST MEET WEST SWISS ROLL AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M18**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class M19 : ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES CHALLENGE

To prepare and present live for TWO (2) sets of, TWO (2) different types of Artistic Pastries within a period of **90 minutes (1 hour 30 minutes)**.

- ONE (1)** set for tasting & **ONE (1)** set for display
- The Artistry Pastries must consist of
 - 1 Savory
 - 1 Sweet
- Elle & Vire Performance Universal Cream 35%** will be **PROVIDED** and must use as one of the main ingredient in both filling.
- Minimum size 20cm ø diameter (any shape),
- Dish must be presented in **TWO (2)** individual sets with balanced and appropriate garnishes.
- Standard Recipes **ARE** required in kitchen. Elle & Vire Products must be highlighted in the recipe.



THE MOST OUTSTANDING ARTISTIC PASTRIES - QUICHES / TARTLETS / PIES CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M19**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



Class M20 : CHOCOLATE BON BON CREATION

To prepare and present live for TWO (2) sets of, TWELVE (12) pieces of chocolate Bon Bon which consist of **SIX (6) dark chocolate and SIX (6) white chocolate** in ONE (1) individual serving within the period of **120 minutes (2 hours)**.

- Standard Recipes **ARE** required in kitchen,
- ONE (1)** set for tasting and judging & **ONE (1)** set for display
- Each competitor **MUST** produce a total of 24 moulded bon bons using **Embassy Brand Chocolates PROVIDED**. (**Equatorial Dark 56% and Zen White 33%**),
- Participant may choose **TWO (2) out of THREE (3)** from the following flavours:
 - Nut-based,
 - Fruit-based,
 - Own creative flavour.
- Weight requirement per bon bon: **12 grams to 15 grams**
- Bon Bon moulds will be provided (limited designs) but competitors may bring their own mould according to the bon bon weight.



THE MOST OUTSTANDING CHOCOLATE BON BON CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M20**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



PATISSERIE (TEAM) – PRACTICAL (LIVE)

Class M21 : SWEET SENSATION - Team of 2 Chefs

To prepare and present live, **TWO (2)** types of Contemporary Desserts, each type **TWO (2) sets** within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in kitchen,
- ONE (1) set** for tasting & **ONE (1) set** for display,
- Sink & Chiller will be provided on sharing basis,
- All ingredients, utensils, implements, Plates etc. are to be brought in by competitors,
- The organizer will provide 1 unit working table, 3 units induction stoves & 1 power point (220V),
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's contemporary cooking styles.

Class M22 : THE PERFECT BAKED OF LESAFFRE BREAD - Team of 2 chefs

To prepare live in and display BREAD CREATION of competitor's own choice for a buffet or a window display in **240 minutes (4 hours)**.

- The display must consist of FIVE (5) types of edible breads using different types of dough.
 - TWO (2) kinds of Lamination dough, 60gm - 80gm:
 - ❖ 1st kind: Croissant, TEN (10) pieces
 - ❖ 2nd kind: Danish, TEN (10) pieces
 - TWO (2) kinds of artisan breads, each 150gm - 250gm, each FIVE (5) pieces.
 - ONE (1) kind of Parisian Brioche à Tête each 80gm - 100gm, each TEN (10) pieces
- Participant **REQUIRED** to use **PROVIDED LESAFFRE Yeast product** for the dough,
- Premixes are not allowed,
- Table space allotted: **90 cm x 180 cm**,
- Judges may slice, inspect & taste the bread,
- Ingredients can be pre-weighted and -measured,
- Standard Recipes & Menu **ARE** required in the kitchen,
- Bread show piece allow bring in. **NOT** exceeding 100 cm in height,
- Competitors have to display a **TASTING PORTION** for the Judges,
- Lamination dough can be done in advance **EXCEPT** final sheeting to be done during competition,



THE MOST OUTSTANDING PERFECT BAKED OF LESAFFRE BREAD AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M22**.

- Awards – **RM 1,600** Cash Prize, Trophy, Medals & Certificates

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JUDGING CRITERIA – Class M18 - M22		POINTS
 Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.		0 - 5
 Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.		0 - 10
 Correct Professional Preparation Correct basic preparation of pastry, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients, including starches and vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.		0 - 15
 Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.		0 - 5
 Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.		0 - 5
 Presentation 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.		0 - 10
 Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.		0 - 50

Class M23 : **RICH'S DRESS A 2 TIER CAKE - Team of 2 Chefs**

To decorate a TWO (2) tier finished dummy cake (competitors to bring own choice of dummy cake in **120 minutes (2 hours)**).

- **ONLY RICH'S GOLD LABEL** topping **PROVIDED** are allowed to be used as decorating ingredients,
- Edible colouring is allowed,
- There will be no chiller provided,
- **NO** fondant / icing / butter cream allowed,
- There are no height restrictions to the finished piece,
- No food / working items are to be placed on the floor,
- Dummy cake can be in any shapes, (minimum 30cm ø diameter size)
- All ingredients, utensils, implements etc. are to be brought in by competitors.
- The organizer will provide a table (90 cm x 180 cm) with 2 chairs & 1 power point (220V),
- Cream have to be whipped during competition. Cream will be provided by sponsor.



NOTE: - The completed cake is to be displayed until end of the event.
- The Organizer will **dispose** all the uncollected exhibits **AFTER** given time over.

RICH'S
®



THE MOST OUTSTANDING RICH'S DRESS A 2 TIER CAKE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M23**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medals & Certificates



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Website



JUDGING CRITERIA – Class M23		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Correct Professional Preparation Correct basic preparation, corresponding to pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0 - 30
	Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Correct requirement must be displayed. It should be practical, transportable and stable.	0 - 10

Class M24 : ANCHOR FOOD PROFESSIONAL HIGH TEA SET - Team of 2 Chefs

To prepare and present **TWO (2) High Tea Sets** for TWO (2) persons within a period of **120 minutes (2 hours)**.

- Each set must consists of 5 different items,
 - ONE (1) type of Savoury, (Mini Burger, Open Faced Sandwiches, Finger Sandwiches, Savoury Pies or Quiches)
 - ONE (1) type of Dessert in Glassware,
 - ONE (1) type of Scones with condiments,
 - TWO (2) different types of free style French Pastry.
- Participants are **COMPULSORY** to use below **ANCHOR** brands products co-sponsor by **Fonterra** during competition:
 - Anchor UHT Whipping Cream
 - Anchor Cream Cheese
 - Anchor Unsalted Butter
 - Anchor Extra Stretch Mozza+
- ONE (1) set** for tasting and **ONE (1) set** for display,
- Beverage, Coffee & Tea **NOT** require to be provided,
- All high tea set must be presented on tea set stand or high tea platter,
- Competitors **MUST** use the Anchor Food Professional Products Provided,
- Each competitor must submit the High Tea Set Menu in English and Anchor Food Professionals Products must be highlighted in the recipe,



THE MOST OUTSTANDING ANCHOR FOOD PROFESSIONAL HIGH TEA SET AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M24**.

- Awards – **RM 2,000** Cash Prize, Trophy, Medals & Certificates





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JUDGING CRITERIA – Class M24		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation 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 vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

INDIVIDUAL CHALLENGE - SHOWMANSHIP LIVE

Class M25 : **TOFFI PENANG CHAR KOAY TEOW**

- * **Limited** to 50 participants only,
- * **Each** participant will be **given** a **TOFFI** stainless steel spatula **worth RM23** and apron to be use during the competition.

To prepare and present TWO (2) set of **PENANG CHAR KOAY TEOW** dish **ON STAGE** within a period of **15 minutes** from starting, **showmanship are required**.

- Points will be given on the merit of taste, showmanship and cleanliness,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Accompaniments and garnishes can be prepared in advance,
- Competitors to bring along own ingredients, tools, plates & utensils.
- Bring your own music on a thumb drive and hand it to the stage manager **60 minutes (1 hour)** before your competition.

Strictly "NO" Pork & Pork Items are allowed to be used for all dishes.

所有猪肉及含有猪肉成分的产品皆不可使用。

이슬람 법에 의해서 모든 요리에 돼지고기 또는 돼지고기 가공제품 사용을 엄격하게 금지합니다.

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THE MOST OUTSTANDING TOFFI PENANG CHAR KOAY TEOW AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M25**.

- Awards – **RM 500** Cash Prize, Trophy, Medal & Certificate



Class M26 : OONI PIZZA CHALLENGE

To prepare and present TWO (2) sets of identical **FREESTYLE PIZZA** dish **ON STAGE** by using OONI Pizza Oven within a period of **25 minutes, showmanship are required.**

- Participants **ARE** required to prepare pizza diameter from **8 to 12 inches** in any shape.
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Dish must be presented on **TWO (2)** individual plates with appropriate garnishes,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors.
- Bring your own music on a thumb drive and hand it to the stage manager **60 minutes (1 hour)** before your competition.



THE MOST OUTSTANDING OONI PIZZA CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M26**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate



Class M27 : ROTI CANAI SHOWMANSHIP CHALLENGE

To prepare and present live for TWO (2) sets of Individual serving Roti Canai with appropriate condiments and garnishing **ON STAGE** within a period of **15 minutes, showmanship are required.**

- **ONE (1) set** for judging & **ONE (1) set** for display,
- All ingredients must be edible.
- Dough can be bring in and made roti canai on the spot,
- **ALL** ingredients, utensils, implements, plates etc. are to be brought in by competitors.
- Bring your own music on a thumb drive and hand it to the stage manager **60 minutes (1 hour)** before your competition.

Class M28 : TEH TARIK SHOWMANSHIP CHALLENGE

To prepare and present live for TWO (2) sets Individual serving of teh tarik **ON STAGE** within a period of **15 minutes, showmanship are required.**

- **ONE (1) set** for judging & **ONE (1) set** for display,
- All ingredient, utensils, implements, plates etc. are to be brought in by competitors,
- Bring your own music on a thumb drive and hand it to the stage manager **60 minutes (1 hour)** before your competition.





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HOT COOKING (INDIVIDUAL) – PRACTICAL (LIVE)

Class M29 : MAIN COURSE I - Chicken

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class M30 : MAIN COURSE II - Aussie Beef

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish **by using Australian Beef** within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **SHOW** the receipt of purchase during competition,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Any parts of the beef used must be exclusively from **AUSTRALIA** only,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



AUSIE BEEF refers to high-quality beef produced in Australia, known globally for its safe, sustainable, and traceable farming practices. Australia's cattle industry emphasizes natural grazing, with many cattle raised on open pastures and supported by strict biosecurity standards. Aussie beef is prized for its tender texture, rich flavour, and consistency, available in both grass-fed and grain-fed varieties to suit diverse culinary needs.

THE MOST OUTSTANDING AUSSIE BEEF MAIN COURSE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M30**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class M31 : MAIN COURSE III - Aussie Lamb

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish **by using Australian Lamb** within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **SHOW** the receipt of purchase during competition,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Any parts of the lamb used must be exclusively from **AUSTRALIA** only,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.



AUSIE LAMB is valued for its mild yet distinctive flavour, tender texture, and consistent quality, making it suitable for a wide range of cuisines. Supported by world-class traceability, food-safety systems, and sustainable farming, Aussie lamb is a trusted choice for chefs and consumers globally, celebrated for its natural taste and versatility from farm to plate.

THE MOST OUTSTANDING AUSSIE LAMB MAIN COURSE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M31**.

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class M32 : MAIN COURSE IV - Fish or Seafood

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class M33 : MAIN COURSE V - Duck

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

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Aussie Beef & Lamb

Class M34 : MAIN COURSE VI - Vegetarian (Meatless | Lacto Ovo)

To prepare and present a **CONTEMPORARY WESTERN STYLE** main course dish within a period of **60 minutes (1 hour)**. Preparation contains a balanced meal that is nutritious and **CAN** be **Meatless or Lacto Ovo** that contains dairy and egg.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class M35 : READY TO EAT – Promex Cheese BAKED RICE or PASTA ASIAN STYLE with MERRYCHEF

To prepare and present TWO (2) Ready to eat **baked rice or pasta with sides & condiments** within a period of **30 minutes**.

- | | |
|-----------------------|------------------------------|
| • Salted Butter | • Shredded Mozzarella Cheese |
| • Unsalted Butter | • Shredded Cheddar Cheese |
| • UHT Full Cream Milk | • Shredded Pizza Topping |
| • Tomato Paste | • Pure Ghee |

- **Promex** products used **MUST BE** highlighted in the recipe,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.
- Participant **REQUIRED** to use minimum **THREE (3)** products item provided by **Promex**.

Promex

MERRYCHEF



THE MOST OUTSTANDING PROMEX CHEESE BAKED RICE OR PASTA ASIAN STYLE WITH MERRYCHEF AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M35**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class M36 : HOT FRESH PASTA DISH CHALLENGE - Authentic Italian Taste

To prepare and present **Fresh Pasta** Main Course dish within a period of **60 minutes (1 hour)**.

- Standard Recipes **ARE** required in the kitchen,
- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- **Commercial or ready-made Pasta are not allowed**,
- Dough can be prepared **BUT** Fresh pasta **MUST** made and cooked on the spot,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.

Class M37 : DE CECCO HOT PASTA DISH CHALLENGE - Freestyle

To prepare and present **Pasta** Main Course within a period of **45 minutes**.

- Below are the range of Dried Pasta that will be provided :
 - ❖ Orzo n° 74
 - ❖ Strozzapreti Uovo
 - ❖ Orecchiette n° 91
 - ❖ Pappardelle n° 201
- **Fresh Pasta and other shapes of dried pasta ARE NOT allowed**,
- **ONE (1) plate** for tasting and judging & **ONE (1) plate** for display,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes.
- All other ingredients including garnishes, utensils, tableware etc. are to be brought in by competitors.
- Standard Recipe **ARE** Required in the kitchen, **DE CECCO** products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING DE CECCO HOT PASTA DISH CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M37**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

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Class M38 : POTATOES USA CULINARY CHALLENGE

To prepare and present **TWO (2) sets** of **CONTEMPORARY FREESTYLE** main course within a period of **60 minutes (1 hour)** **WITH THREE (3) types of potatoes style & ONE (1) proteins.**

- **ONE (1) set** for judging & **ONE (1) set** for display,
- **ALL** ingredients **MUST** be edible,
- **A receipt or invoice is required as proof of purchase,**
- A ratio of 60% U.S. potatoes to 40% protein and other ingredients is required for main courses with appropriate accompaniment and sauces with **THREE (3) types of potatoes style & ONE (1) proteins,**
- Main course size is between 350gm - 450 gm,
- **ONLY** U.S. brand frozen potatoes (Simplot, Lamb Weston, McCain) are permitted.
- **FRESH** U.S. Russet potatoes are also permitted,
- Specific frozen potatoes cuts (wedges, curly fries, hash browns, lattice or waffle cuts) are allowed,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors,
- Standard Recipes **ARE** required in kitchen. Type of product used **MUST BE HIGHLIGHTED** in the recipe.



Simplot

Lamb Weston

McCain

Potatoes
USA



THE MOST OUTSTANDING POTATOES USA CULINARY CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M38**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Class M39 : BURGER REVOLUTION

To prepare and present new **Freestyle Burger** (Meat patty in Bun) with assorted condiments within a period of **60 minutes (1 hour)**.

- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Standard Recipe **ARE** Required,
- Competitors are to bring their own buns,
- Garnishes & side items may be served with the burger,
- Wooden skewers may be used to hold burger in place for presentation,
- Burgers may include any combination of condiments, spreads, sauce & topping,
- Every component of burger must be placed between the bun or bread provided by sponsor (If any),
- The patty & ingredients must not be pre-cooked in anyway prior to inspection at the beginning of the competition.



Class M40 : DAEBAK Ramensari Innovative Challenge by MAMEE Food Service

To prepare and present **TWO (2) sets** of **DAEBAK Ramensari Innovative Challenge** within a period of **45 minutes**.
The menu **MUST highlight the chosen MAMEE Food service products & sauces.**

- **ONE (1) set** for judging & **ONE (1) set** for display, with a **minimum of 130 gram - 160 gram on the plate.**
- Competitors **REQUIRED to use DAEBAK Ramensari 110g, and at least ONE (1) MAMEE Chef Seasonings & ONE (1) DAEBAK Sauces. (Total of 3 products in all dishes).**

Choices of products PROVIDED:

- | | |
|-------------------------|---|
| • MAMEE Chef Seasonings | • Chicken Stock, Lime Powder and Rempah Sekawan |
| • DAEBAK Sauces | • Tteokbokki, Sweet Chili and Bulgogi |



MAMEE
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- The product can be blanched, stir-fried, baked, deep fried or prepared in any non-traditional cooking method.
- Presentation must be accompanied by balanced appropriate garnishes and condiments,
- Competitors must bring along their own appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. **MAMEE Food Service Products MUST BE HIGHLIGHTED** in the recipe.
- **MAMEE Food Service Products must be clearly identified in their taste sensation / profile.**



THE MOST OUTSTANDING DAEBAK Ramensari Innovative Challenge by MAMEE Food Service AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M40**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate





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What Can Lumin Do



1 High-Heat Sear

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2 Steam

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3 Smoke Infusion

Add the aroma smoke to the recipe with the Smoke Infusion setting.



4 Keep Food Warm

Enjoying buffet-style self-service straight from the grill.



5 Grill From Frozen

Skip a step by defrosting during grill preheat.

Specification

Compact

Weight : 12kg

Cooking Area Size :

 **1166**
cm²

Power :

 **230V = 2200**
Watts

Built-in lid thermometer

Porcelain-enameled, cast-iron cooking grates

Dimension :

58.6 cm

width

27.9 cm

height

41.2 cm

depth



x1

x1

Standard

Weight : 16.5kg

Cooking Area Size :

 **1562**
cm²

Power :

 **230V = 2200**
Watts

Built-in lid thermometer

Porcelain-enameled, cast-iron cooking grates

Dimension :

64.8 cm

width

29.8 cm

height

47.6 cm

depth



x1

x1

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Class M40A : WEBER LUMIN BBQ CHALLENGE

To prepare and present **TWO (2) sets** of **BBQ SET** platter within a period of **60 minutes (1 hour)**.

- With the concept of **MALAY STYLE IKAN BAKAR & AYAM BAKAR** platter using Hidang style / Family meal setting.
- **MUST** consists one person portion of **ONE (1)** rice dish & **TWO (2)** proteins (fish & chicken) in each platter,
- Standard Recipe **ARE** required in the kitchen,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Participant **REQUIRED** to use Weber Lumin Electric Grill to cook the proteins,
- Presentation must be accompanied by balanced appropriate garnishes, sauces and condiments,
- **ALL** ingredients, utensils, implements, plates etc are to be brought in by competitors,



THE MOST OUTSTANDING WEBER LUMIN BBQ CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M40A**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

HOT COOKING (TEAM) – PRACTICAL (LIVE)

Class M41 : GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE - Team of 2 Chefs

* **Limited** to 30 teams only.

To prepare and present the **Charcuterie Table** for **SEVEN (7) pax** within a period of **120 minutes (2 Hours)**.

- Judges will judge the charcuterie table **AND** select the items for tasting,
- The charcuterie table for **SEVEN (7) pax MUST** be presented on 90 cm x 90 cm table with white table cloth,
- Gourmessa will provide the products listed on the table below for each participating team:

PRODUCTS	QUANTITY (per packet)
• Bangi Chicken Frankfurter 40gm (8 pcs)	320g
• Cheese & Chicken Sausage 80gm (5 pcs)	400g
• Chicken Mosaic (Pre-Sliced)	200g
• Chicken Delight Square (Pre-Sliced)	200g
• Smoked Duck Breast (Whole)	200g
• Beef Pepperoni (Pre-Sliced)	200g
• Beef Salami (Pre-Sliced)	200g
• Roast Beef (Pre-Sliced)	200g

- On the Charcuterie table must consist of :
 - TWO (2) types of dips, condiments, crackers
 - THREE (3) types of Cheeses
 - ONE (1) Meatloaf with Condiments & Sauces (to be cooked in the competition kitchen)
 - ONE (1) Terrine served either hot or cold (to be cooked in the competition kitchen)
 - SEVEN (7) mini burger (Raw meat Patty CAN be brought in)
 - TWO (2) types of sandwiches (finger, open faced or gourmet),
 - With the rest of the sponsors products,
 - Creative edible appropriate garnishes are encouraged.
- Recipes & Menu **ARE** required.

Strictly "NO" Pork & Pork Items are allowed to be used for all dishes.

所有猪肉及含有猪肉成分的产品皆不可使用。

이슬람 법에 의해서 모든 요리에 돼지고기 또는 돼지고기 가공 제품 사용을 엄격하게 금지합니다.

ไมอนุญาตให้ใช้ผลิตภัณฑ์ที่มีส่วนผสมของเนื้อหมู และ เนื้อหมูแปรรูปในอาหารทุกจาน

Tuyệt đối KHÔNG được phép sử dụng thịt lợn và các mặt hàng từ thịt lợn cho tất cả các món ăn.



THE MOST OUTSTANDING GOURMESSA CHARCUTERIE SIGNATURE CHALLENGE AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M41**.

- Awards – **RM 2,000** Cash Prize, Trophy, Medals & Certificates

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Class M42 : MAGGI MODERN MALAYSIAN CUISINE - Team Of 2 Chefs

To prepare and present **TWO (2) sets** individual serving of THREE (3) course **MAGGI MODERN MALAYSIAN CUISINE** menu within a period of **120 minutes (2 hours)**.

- **This class open to Malaysian only.**
- The total of THREE (3) plates, TWO (2) course MAGGI modern Malaysian cuisine menu consist of **ONE (1)** Appetizer and **TWO (2)** Main Course of different protein (Choices of Meat, Poultry, Seafood or Fish).
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Participants **REQUIRED** use at least FIVE (5) **MAGGI PRODUCTS** in all dishes.
- **Bouillons & Stocks / Seasonings**
 - MAGGI Concentrated Chicken Stock / MAGGI Concentrated Vegetarian Stock
 - MAGGI Chicken Stock / MAGGI Beef Stock / MAGGI Ikan Bilis Stock
 - MAGGI Chef's Master Stock
 - MAGGI Cukup Rasa All-In-One Seasoning
 - MAGGI Seasoning
- **Pastes, Sauces & Condiments**
 - MAGGI Chili Sauce / MAGGI Tomato Ketchup / MAGGI Tomato Paste
 - MAGGI Oyster Flavoured Sauce / MAGGI Imperial Oyster Flavoured Sauce
 - MAGGI Oriental Barbeque (BBQ) Sauce
- **Ready / Convenience Mixes**
 - MAGGI Mashed Potato Complete Mix
- Participants are require to present dishes in Course-by-Course (every 15 minutes).
- All ingredients, utensils, implements, glasses etc. are to be brought in by competitors.
- Standard Recipes **ARE** required in the kitchen. MAGGI Products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING MAGGI MODERN MALAYSIAN CUISINE AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M42**.

- Awards – **RM 2,000** Cash Prize, Trophy, Medals & Certificates

Class M43 : MALAYSIA CHINESE NANYANG HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (**1 set for 2 persons**) of family style **MALAYSIA CHINESE NANYANG HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Standard Recipe **ARE** required
- *Hidang Style* / Family Meal Setting,
- Competitors must provide appropriate serving dishes,
- Presentation must be accompanied by starch, appropriate garnishes and sauces.

Class M44 : MALAYSIA NYONYA HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (**1 set for 2 persons**) of family style **MALAYSIA NYONYA HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- Standard Recipe **ARE** required
- *Hidang Style* / Family Meal Setting,
- Competitors must provide appropriate serving dishes,
- Presentation must be accompanied by starch, appropriate garnishes and sauces.



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**Taste & aroma of
real chicken**
TO YOUR DISHES





Class M45 : ADABI MALAYSIA INDIAN HERITAGE CUISINE - Team of 2 Chefs

To prepare and present TWO (2) sets (1 set for 2 persons) of family style **MALAYSIA INDIAN HERITAGE CUISINE** within a period of **120 minutes (2 hours)**, menu consist of ONE (1) appetizer, ONE (1) soup, ONE (1) rice dish, TWO (2) protein dishes (Choices of Poultry, Meat or Seafood), ONE (1) vegetable dish and ONE (1) Dessert.

- **ONE (1)** set for judging & **ONE (1)** set for display,
- *Hidang Style* / Family Meal Setting,
- Competitors **REQUIRED** use **ADABI PRODUCTS** in all dishes,
- All ingredients, utensils, implements, glasses etc. are to be brought in by competitors,
- Presentation must be accompanied by starch, appropriate garnishes and sauces,
- Competitors must provide appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. ADABI Products **MUST BE HIGHLIGHTED** in the recipe.



THE MOST OUTSTANDING ADABI MALAYSIA INDIAN HERITAGE CUISINE AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M45**.

- Awards – **RM 1,500** Cash Prize, Trophy, Medals & Certificates

Class M46 : ROYAL MALAY HERITAGE CUISINE by Adabi – Team of 3 Chefs

* Endorses by Her Royal Highness Tunku Azizah Aminah Maimunah Iskandariah binti Almarhum Sultan Iskandar

To prepare and present **TWO (2)** sets (1 set for 2 persons) of *Hidang style* **ROYAL MALAY HERITAGE CUISINE** within a period of **180 minutes (3 hours)**.

- Menu **MUST** consist of :

❖ ONE (1) Appetizer or Salad	❖ ONE (1) Soup
❖ ONE (1) Rice Dish	❖ ONE (1) Poultry (Chicken, Duck or others)
❖ ONE (1) Meat (Lamb, Beef or others)	❖ ONE (1) Fish or Seafood
❖ ONE (1) Vegetable Dish	❖ ONE (1) Dessert
- **ONE (1)** set for judging & **ONE (1)** set for display,
- *Hidang Style* / Family Meal Setting,
- Competitors **REQUIRED** use **ADABI PRODUCTS** in all dishes,
- All ingredients, utensils, implements, glasses etc. are to be brought in by competitors,
- Presentation must be accompanied by starch, appropriate garnishes and condiments,
- Competitors must provide appropriate serving dishes,
- Standard Recipe **ARE** required in the kitchen. ADABI Products **MUST BE HIGHLIGHTED** in the recipe.

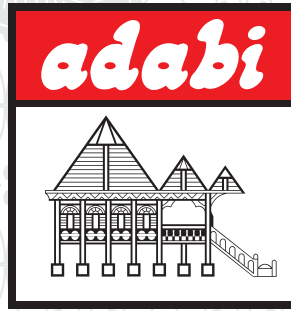


THE MOST OUTSTANDING ROYAL MALAY HERITAGE CUISINE by ADABI TROPHY AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M46**.

- First Prize - **RM 3,000** Cash Prize, Trophy, Medals & Certificates
- Second Prize - **RM 2,000** Cash Prize, Trophy, Medals & Certificates
- Third Prize - **RM 1,000** Cash Prize, Trophy, Medals & Certificates





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OVERALL OUTSTANDING CONVOTHERM MASTER CHEF AWARD

Comes with a trophy, certificate and cash prize of **RM 3,000.00** will be presented to the Winner who accumulated the **highest** number of gold medals (**MINIMUM** THREE (3) golds out of 5 classes; "Gold with Distinction" will be considered as a gold medal), followed by silver then bronze medal in his / her **"BEST"** THREE (3) CLASSES stated below :

- ❖ CONVOTHERM ROASTED DUCK in "ASIAN STYLE"
- ❖ CONVOTHERM CONTEMPORARY WELLINGTON CHALLENGE
- ❖ CONVOTHERM CHRISTMAS ROAST PLATTER- Team of 2 Chefs
- ❖ MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER
- ❖ MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs

* Honourably in collaboration with **CHEFONIC KITCHEN EQUIPMENT SDN BHD**

HOT COOKING – PRACTICAL (LIVE)

Class M47 : CONVOTHERM ROASTED DUCK in "ASIAN STYLE"

To prepare and present ONE (1) whole **ASIAN STYLE ROASTED DUCK** by using **CONVOTHERM COMBI OVEN** within a time period of **90 minutes (1 hour 30 minutes)**.

- Standard Recipes **ARE** required,
- **Half (1/2) Duck** for judging and **Half (1/2) Duck** for display,
- The Duck can be marinated & seasoned before the competition,
- The platter must include any combination of condiments, appropriate garnishes & sauces,
- Competitors to bring their own utensils, hanging hook, baking tray (GN 1/1 Size) & others,
- The Duck **MUST NOT** be cooked in anyway prior to inspection at the beginning of the competition.



THE MOST OUTSTANDING CONVOTHERM ROASTED DUCK AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M47**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class M48 : CONVOTHERM CONTEMPORARY WELLINGTON CHALLENGE

To prepare and present a **CONTEMPORARY WELLINGTON** of Competitor's creation by using **CONVOTHERM COMBI OVEN** within a time period of **75 minutes (1 hour 15 minutes)**.

- **ONE (1) plate** for judging & **ONE (1) plate** for display,
- Standard Recipes **ARE** required,
- **ANY CHOICES** of protein (Fish, Salmon, Seafood, Chicken, Lamb or Beef),
- **Strictly "NO" Pork & Pork Items** are allowed to be used,
- Dish must be presented on **TWO (2)** individual plates with balanced and appropriate garnishes and sauces.



THE MOST OUTSTANDING CONVOTHERM CONTEMPORARY WELLINGTON CHALLENGE AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M48**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate





Class M49 : CONVOTHERM CHRISTMAS ROAST PLATTER - Team Of 2 Chefs

To prepare and present **TWO (2) CHRISTMAS ROAST PLATTER** by using **CONVOTHERM COMBI OVEN** within a time period of **120 minutes (2 hours)**.

- Standard Recipes **ARE** required,
- Each platter **SHOULD** have suitable portions for **FIVE (5)** persons,
- Each platter **SHOULD** nicely display with Christmas Deco,
- **ONE (1)** Christmas Platter for judging and **ONE (1)** Christmas Platter for display,
- Each platter **MUST** consist of a min. Of **THREE (3)** different roasted proteins,
- Strictly **"NO" Pork & Pork Items** are allowed to be used,
- The platter must include any combination of condiments, appropriate garnishes & sauces,
- The proteins **MUST NOT** be cooked in anyway prior to inspection at the beginning of the competition,
- The proteins can be marinated & seasoned before the competition,
- Competitors to bring their own utensils, hanging hook, baking tray (GN 1/1 Size) & others,



THE MOST OUTSTANDING CONVOTHERM CHRISTMAS ROAST PLATTER AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M49**.

- Awards – **RM 1,500** Cash Prize, Trophy, Medals & Certificates



Class M50 : MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER

* **Limited** to 20 participants only.

To prepare and present **TWO (2) sets**, individual plate of **SANDWICH** by using **MERRYCHEF Speed Oven** within a time period of **20 minutes**.

- **ALL** cooked proteins, bread and pastry can be brought in for reheat / final cooking using Merrychef Speed Oven,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- Participants **MUST** use at least one or both **GOURMESSA** products co-sponsor by **PrimaBaguz** :

PRODUCTS	QUANTITY (per packet)
• Chicken Cold Cuts (Pre-Sliced)	100g
• Beef Streaky (Pre-Sliced)	100g

- Sandwich / Toast can be presented in open-faced / rolled / kebabs / sliders,
- The plate **MUST** include any combination of condiments, appropriate garnishes & sauces.
- **NO** metal plates are allowed into the Merrychef speed oven.



THE MOST OUTSTANDING MERRYCHEF PRIMABAGUZ SANDWICH TOAST MASTER AWARD

This award is presented to participant that accumulated the **highest** number of points in class **M50**.

- Award – **RM 800** Cash Prize, Trophy, Medal & Certificate



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Class M51 : MERRYCHEF CAFÉ CONCEPT - Team of 2 Chefs

To prepare and present **TWO (2) sets of FIVE (5) café dishes** by using **MERRYCHEF Speed Oven** within a time period of **60 minutes (1 hour)**.

- FIVE (5) Cafés Dishes (each portion is for ONE (1) person),
 - ❖ 1 Healthy Poke Bowl with add on (Grilled Beef, Grilled Chicken Breast or Grilled Salmon)
 - ❖ 1 Baked Pasta or Rice Dish
 - ❖ 1 Main Course (Plant base or Vegan or Meat base protein)
 - ❖ 1 Sides (French Fries, Wedges, Chicken Bites or others)
 - ❖ 1 Dessert.
- **ONE (1) set** for judging & **ONE (1) set** for display,
- **ALL** cooked proteins, bread and pastry can be brought in for reheat/ final cooking using Merrychef Oven,
- FIVE (5) café dishes **MUST** include any combination of condiments, appropriate garnishes & sauces.
- **NO** metal plates are allowed into the Merrychef speed oven,
- Standard Recipe **ARE** Required.



THE MOST OUTSTANDING MERRYCHEF CAFÉ CONCEPT AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M51**.

- Awards – **RM 2,000** Cash Prize, Trophy, Medals & Certificates

JUDGING CRITERIA – Class M25 - M40, M40A - M51		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation 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 vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

Recipes and/or Menu in English only ARE required in kitchen • Competitors to bring own plates & kitchen utensil. Judges will taste your exhibits on flavours, textures and presentations.
(Pre-slicing vegetables and basic sauce/stock are allowed – refer to page 76 & 77)

HOT COOKING MASTER CHALLENGE – PRACTICAL (LIVE)

Class M52 : Mamee World Cuisine Challenge (Team of 3 Chefs, 1 helper)

* **Maximum** of **1 team** from each organization.

Theme : Mamee World Cuisine

To prepare and present within **180 minutes (3 hours)**: One **FOUR (4)** course Menu for **SEVEN (7)** persons of Mamee World Cuisine. The dish consist of **ONE (1)** Appetizer or Salad, **ONE (1)** Soup, **ONE (1)** Main Course (Choices of Meat, Poultry, Seafood or Fish) and **ONE (1)** Dessert.

ONE (1) set for judging purposes; **ONE (1) set** for Display (Display Set Up needed) and **FIVE (5) sets** for Guest Tasting

Competitors are **REQUIRED** to use total FIVE (5) products in all dishes, which consist of **THREE (3) MAMEE Chef Product & TWO (2) DAEBAK sauce** in all dishes. **(Total of 5 products in all dishes)**

Choices of products PROVIDED:	
MAMEE Chef Products [Any THREE (3)]	Chicken Stock, Lime Powder, Mushroom Soup, Mashed Potato, Demi Glace Brown Sauce or Chili & Spice
DAEBAK Sauces [Any TWO (2)]	Tteokbokki, Sweet Chili, Bulgogi, Gochujang or Soy Garlic

CRITERIA

DAEBAK Sauce: The product must constitute at least **10% of the total volume or weight** of one of the following components: (i.e.: 200g Protein = 20g DAEBAK Sauces)

- Marinade:** Used in the preparation of the protein/base.
- Condiment/Dip:** Served alongside the dish.
- Dressing:** Integrated into the final plating.

MAMEE Chef Seasonings: To taste

- Glasses, plates & cutleries will be provided by the sponsors
- Standard Recipes & Menus **ARE** required in Restaurant and **MUST highlight the chosen MAMEE Chef Products.**
- Competitors **MUST** present the dishes in **Course-by-Course Style** (on individual plates), which will enhance the dishes and reflect the trend of **Fine Dining Style cuisine.**
- Teams have the freedom of choice for table decor within the stipulated and demarcated area.
- The Organizer will provide a round table (5 feet diameter) & 5 banquet chairs. Competitors **must** to bring their own setting to enhance the dining experience. Area & table setting can be done from **3:00 pm** onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft). Starting time may vary upon availability.

Time Schedule to be served at **5:00 pm** sharp :

❖ APPETIZER	5:00 pm
❖ SOUP	5:10 pm
❖ MAIN COURSE	5:20 pm
❖ DESSERTS	5:30 pm

KITCHEN SETUP

1 Unit	Combi Oven (10 tray)	3 Units	5' 2 tiers Stainless Steel Table
1 Unit	Speed Oven	1 Unit	Upright 2/4 doors Chiller
3 Units	Induction Stove	2 Units	13A Power Points
1 Unit	5' Stainless Steel Single Bowl Sink		



THE MOST OUTSTANDING MAMEE WORLD CUISINE CHALLENGE TROPHY AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M52**.

- First Prize - **RM 3,000** Cash Prize, Trophy, Medals & Certificates
- Second Prize - **RM 2,000** Cash Prize, Trophy, Medals & Certificates
- Third Prize - **RM 1,000** Cash Prize, Trophy, Medals & Certificates



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Class M53 :

CHEF OTTO WEIBEL TROPHY - Restaurant Challenge (Team of 3 Chefs, 1 Kitchen helper & 1 Waiter)

* **Maximum** of **1 team** from each organization.

The Chef Otto Weibel Trophy this year is on a series of different challenges all linked to local produce, sustainable ingredients, cooking and food preparation.

Theme : A Fresh Take on Asian in the Modern Way

To prepare and present, within **240 minutes (4 hours)**: One **FOUR (4)** course for **TEN (10)** persons of A Fresh Take on Asian Cuisine the Modern Way. The dish consist of Appetizer or Salad, Soup, Main Course (Meat, Poultry, Seafood or Fish) and Dessert.



- **TWO (2)** sets for judging purposes & **ONE (1)** set for Display (Display Set Up needed)
- **SEVEN (7)** sets for Guest Tasting.
- Competitors may present the dishes in Course by Course Style, which will enhance the dishes and reflect the trend of the Fine Dining Style cuisine.
- Table Setting is required & will be Judge. The Waiter will set the table & explain the Dishes to the guest.
- Service is to be provided by the waiter. Helper **ARE** allowed to help in the kitchen and service,
- The waiter has to prepare **TEN (10)** glasses of mocktail (non-alcoholic) or cocktail (alcohol) of their creation
- Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.
- Recipe & Menus **ARE** required in Restaurant.
- Glasses, Plates & Cutleries will be provided by the sponsors.
- The Organizer will provide a round table (5 feet diameter) & 7 banquet chairs. Competitors have to bring their own setting to enhance the dining experience. Area & table set up can be done from **9:00 am** onwards. Each Restaurant area is 5m x 5m (17.5ft x 17.5ft). Starting time may vary upon availability.

Lunch to be served at **12:00 pm** sharp :

❖ APPETIZER	12:00 pm
❖ SOUP	12:20 pm
❖ MAIN COURSE	12:40 pm
❖ DESSERTS	1:00 pm

DINING TICKET RM100 PER SEAT

KITCHEN SETUP

1 Unit	Combi Oven (10 tray)	3 Units	5' 2 tiers Stainless Steel Table
1 Unit	Speed Oven	1 Unit	Upright 2/4 doors Chiller
3 Units	Induction Stove	2 Units	13A Power Points
1 Unit	5' Stainless Steel Single Bowl Sink		



THE MOST OUTSTANDING CHEF OTTO WEIBEL TROPHY RESTAURANT CHALLENGE AWARD

This award is presented to team participants that accumulated the **highest** number of points in class **M53**.

- First Prize - **RM 8,888** Cash Prize, Trophy, Medals & Certificates
- Second Prize - **RM 5,000** Cash Prize, Trophy, Medals & Certificates
- Third Prize - **RM 3,000** Cash Prize, Trophy, Medals & Certificates





JUDGING CRITERIA – Class M52 - M53		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation 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 vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

Recipes and/or Menu in English only ARE required in kitchen • Competitors to bring own plates & kitchen utensil.

Judges will taste your exhibits on flavours, textures and presentations.

(Pre-slicing vegetables and basic sauce/stock are allowed – refer to page 76 & 77)



Endorsed by



Organized by



MERRYCHEF



Presents



JAPANESE CUISINE COMPETITION RULEBOOK

21st - 24th October 2026
Setia SPICE Arena, Penang

Japanese Master Chefs Challenge

This category is **OPEN** to all professional / amateur chefs and cooks from any hotels, restaurants, home & industry catering **aged 16 years old & above** by 21st October 2026. All applications must be accompanied by full payment before entry can be processed.

JAPANESE MASTER CHEFS CHALLENGE					
CATEGORY	CLASS	CLASS TITLE	ENTRY FEES (RM)		
			Early Bird	Normal	OMG!
DISPLAY	J01	CREATIVE JAPANESE BENTO	200	300	400
	J02	CREATIVE SUSHI PLATTER	200	300	400
PRACTICAL (Live Cooking)	J03	IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION	300	400	500
	J04	AUSSIE BEEF GYUDON & ONSEN EGG	300	400	500
	J05	MAKI SUSHI ROLL	300	400	500
	J06	TEMPURA MORIAWASE	300	400	500
	J07	JAPANESE EGG CHALLENGE	300	400	500



ONLINE Registration Date

Early Birds Price : Open till **15th Aug 2026**

Normal Price : **16th Aug till 15th Sept 2026**

OMG! I forgot to register : **16th Sept till 20th Sept 2026**



Participants can go online for registration, please follow our update on website

www.asiaculinarychallenge.com

Click on **Battle of the Chefs 2026**

Notes:

1. Registration for Battle of The Chefs 2026 will be closed on **21st September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.



OVERALL OUTSTANDING JAPANESE MASTER CHEF AWARD

Comes with a cash reward of **RM 3,000.00** and will be presented to the "Competitor" who scored and accumulated the minimum of at least ONE (1) Gold Medal (a gold with distinction will be considered as a gold medal), followed by Silver or Bronze Medal in his / her **"BEST"** THREE (3) out of SEVEN (7) classes : -



Display : **Class J01, J02**



Practical (Live Cooking) : **Class J03 - J07**

DISPLAY

Class J01 : CREATIVE JAPANESE BENTO

To display TWO (2) sets different type of **FREESTYLE** Japanese Bento and suitable for a la carte service. Each set must consist of FIVE (5) elements stated below: -

- The elements are: -
 - ❖ Vegetable
 - ❖ Carbohydrate
 - ❖ Dairy or Soya Beans
 - ❖ Sauce / Dipping Sauce
 - ❖ Protein: Poultry / Seafood / Meat
- All ingredients used must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Decoration & Show pieces are allowed,
- Judges will cut and inspect the inner part if necessary,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required.





Class J02 : CREATIVE SUSHI PLATTER

To display ONE (1) set of creative **SUSHI PLATTER** for **FIVE (5)** persons and suitable for a la carte service. Each set must consist minimum SIX (6) types sushi from the list stated below: -

- The elements are: -
 - ❖ Nigiri Sushi
 - ❖ Maki Sushi
 - ❖ Uramaki Sushi
- All ingredients used must be edible,
- Table space allotted: **90 cm x 90 cm**,
- Decoration & Show pieces are allowed,
- Total THIRTY (30) pieces Sushi in Display,
- Judges will cut and inspect the inner part if necessary,
- Recipes are **NOT** required. Menu & Name of Dishes **ARE** required.



JUDGING CRITERIA – Class J01 - J02		POINTS
	Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0 - 30
	Composition Attention to details, finished appearance, Proportion & Symmetry. Correct number of plates must be displayed.	0 - 30
	Correct Professional Preparation, Skills, Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0 - 30
	Serving Arrangement Exhibits are to be arranged in a clean, correct manner and pleasing to the eye. It should be practical, transportable and stable.	0 - 10

HOT COOKING (INDIVIDUAL) – PRACTICAL (LIVE)

Class J03 : IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION

To prepare and present **TWO (2) sets** of freestyle **MODERN RAMEN** Main Course & FIVE (5) pieces homemade dumpling for ONE (1) individual person within a period of **45 minutes**. Participants have to choose from the “IPPIN” Ramen Series below & “IPPIN” Dumpling Skin that provided by the sponsor.

- Choices of Product List: -

1. IPPIN Ramen	4. IPPIN Mi Tarik
2. IPPIN Matcha Soba	5. IPPIN Dumpling Skin (MUST USE)
3. IPPIN Udon	

- Participant **MUST** choose one of the following soup base:
 - ❖ Tori taipan (chicken white broth) or
 - ❖ Beef broth
- Standard Recipe **ARE** required in kitchen,
- ONE (1) set** for judging & **ONE (1) set** for display,
- Dish must be presented on **TWO (2)** individual sets with balanced and appropriate garnishes.



THE MOST OUTSTANDING IPPIN MODERN RAMEN MAIN COURSE FREESTYLE CREATION AWARD

This award is presented to participant that accumulated the **highest** number of points in class **J03**.

- Awards – **RM 1,000** Cash Prize, Trophy, Medal & Certificate

Ippin Ramen Premium Selection





Class J04 : AUSSIE BEEF GYUDON & ONSEN EGG

To prepare and present **TWO (2) identical sets** of Beef Gyudon (Japanese Rice-bowl Dish) by using Australian Beef with Onsen Egg for ONE (1) individual person within a period of **60 minutes (1 hour)**.



Dish Components :-

Each set must include :

- **Japanese Beef Gyudon**
 - Steamed Japanese rice topped with thinly sliced protein cooked in a traditional Japanese style sauce.
 - Any parts of the beef used must be exclusively from **Australia** only, (**SHOW** the receipt of purchase during competition)
- **Onsen Egg**
 - Prepared using the onsen method, demonstrating correct temperature control and technique, and presented as part of the dish.
- Standard Recipe **ARE** required,
- **ONE (1) set** for judging & **ONE (1) set** for display,
- **ALL** components must be prepare during the competition period **EXCEPT** the cooked japanese rice may bring in,
- Pre-prepared or pre-cooked items **ARE** not permitted, unless stated otherwise in the competition rules,
- Both sets must be identical in composition and presentation,
- Garnishes are optional but must be edible and relevant to Japanese cuisine



THE MOST OUTSTANDING AUSSIE BEEF GYUDON & ONSEN EGG AWARD

This award is presented to participant that accumulated the **highest** number of points in class **J04..**

- Awards – **RM 800** Cash Prize, Trophy, Medal & Certificate

Class J05 : MAKI SUSHI ROLL

To prepare and present **TWO (2)** sets with **THREE (3)** different types of assorted **MAKI SUSHI ROLLS** within a period of **30 minutes**.

- Standard Recipe **ARE** required
- **ONE (1)** set for judging & **ONE (1)** set for display, presented together on one plate,
- Participants are allowed to bring pre-cooked sushi rice,
- All seasoning, rolling, cutting, and assembly must be complete within competition period,
- Appropriate garnishes and accompanying sauces are required,
- Judges will assess technical skills, rice preparation, flavour balance, uniformity, cleanliness, **WASTAGES** and overall presentation.



Class J06 : TEMPURA MORIAWASE

To prepare and present **TWO (2) sets** of assorted tempura platter of seafood and various vegetables within a period of **45 minutes**.

- Standard Recipe **ARE** required
- **ONE (1) set** for judging & **ONE (1) set** for display, presented together on one plate,
- Participants allow to bring in tempura ingredient, batter **MUST** do on the spot,
- Appropriate garnishes and accompanying sauces **ARE** required and **DO ON THE SPOT**.



Class J07 : JAPANESE EGG CHALLENGE

To prepare and present **TWO (2) individual sets** of assorted Japanese egg dishes within a period of **45 minutes**.

- **Each set MUST consist of the following:**
 - ❖ Tamago
 - ❖ Onsen Egg (2)
 - ❖ Chawanmushi
- Standard Recipe **ARE** Required to submit prior to the competition,
- **ONE (1) set** for judging & **ONE (1) set** for display in one plate,
- Participants **MUST** prepare the egg batter on the spot,
- All seasoning and ingredients can pre-prepared, cooking and final preparation must be completed within the competition period,
- Dish must be presented on **TWO (2) individual sets** with appropriate garnishes **AND** sauces (mandatory),
- Garnishes and sauces **MUST** be fully edible **AND** relevant to Japanese cuisine which to enhance the overall flavour and presentation on the dishes.





JUDGING CRITERIA – Class J03 - J07		POINTS
	Material brought / Mise-En-Place Clear arrangement of materials, Correct amount of items brought in, Proper working technique, Correct utilization of working time.	0 - 5
	Hygiene & Food Waste Clean hygienic work techniques, workflow been adhere too and followed, clear benches not cluttered, correct storage of food items, temperature control on food items - hot and cold, control on excess and food waste, limitation on plastic waste.	0 - 10
	Correct Professional Preparation 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 vegetables. Proper working technique and attention paid to hygiene during preparation of food. Review of all food waste including excess items. Review of team work or the time to make items or serve them.	0 - 15
	Innovation The introduction of a new technique or significantly improving and existing dish. New style of dishing presentation that enhances to customer or judge's expectation. Allow chefs or team to create a WOW factor. Scoring will start for zero (0) and go up to 5 marks. Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically.	0 - 5
	Service Correct number of plates must be presented. The meals, should be practical, transportable. Meals must be presented on time OR points will be deducted.	0 - 5
	Presentation 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.	0 - 10
	Taste & Texture The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.	0 - 50

Recipes and/or Menu in English only ARE required in kitchen • Competitors to bring own plates & kitchen utensil.

Judges will taste your exhibits on flavours, textures and presentations.

(Pre-slicing vegetables and basic sauce/stock are allowed – refer to page 76 & 77)



Overall Rules & Regulations

Please **READ** these rules and regulation carefully, failure to comply with them could result in points being deducted.

General Rules

1. These competitions are open to any professional and **STUDENTS** from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
2. Each competitor **must** wear his or her uniform at all times when his or her is within the competition area and in the exhibition hall.
3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
4. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
5. Every exhibit must be a bona fide work of the competitor.
6. Registrations and payment must be submitted via online portal before the due date. All transactions performed via any other methods will not be accepted, nor will a refunds be made for this reason. No changes of entries, name and details are allowed after payment is made regardless any circumstances. **REFUND** of registration fees **WILL NOT** be performed under any condition.
7. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions **except** for Q&A session.
8. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
9. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, ONE (1) hour before their competitions.
10. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and non-compliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.
11. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.
12. All the competitors must collect their certificate of participation before 4.00pm on the competition day.
13. **The judges' decisions are final. ALL recipes and/or menu provided MUST BE in English only.**
14. By participating in this event, you grant permission for all exhibits, products, slides, and your presence to be videotaped, photographed, recorded and your likeness and/or voice captured during the event will automatically become the intellectual property of the organizing committee for future advertising and promotional use.
15. Cooking wine & alcohol are allowed to be used.
16. **Strictly "NO" Pork & Pork Items are allowed to be used for all dishes.**
所有猪肉及含有猪肉成分的产品皆不可使用。
이슬람법에 의해서 모든 요리에 돼지고기 또는 돼지고기가 공제 품 사용을 엄격하게 금지합니다.
ไม่อนุญาตให้ใช้ผลิตภัณฑ์ที่มีส่วนผสมของเนื้อหมู และ เนื้อหมูแปรรูปในอาหารทุกจาน
Tuyệt đối KHÔNG được phép sử dụng thịt lợn và các mặt hàng từ thịt lợn cho tất cả các món ăn.
17. All mise-en-place, cutting, washing etc can be done earlier with the exception of the preparation of spices such as curry paste or "rempah" which must be done in the spot. Blender, food choppers are allowed unless specified.
18. All food items must be edible.
19. All selected exhibits by the organizing committee will be put on display for the whole duration of the **BOTC 2026**. Organizer will not be responsible for any loss of property or utensils.
20. All display plates should not bare any company / hotel logo.
21. The organizing committee reserved the rights to rescind, modify or add on to any of the above rules and conditions, and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.





General Information

DISPLAY EVENTS

Important Notes

1. All exhibits must be set up at the exhibition hall display area between **5:00 am to 8:00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins at **8:00 am**. Time may vary upon availability.
2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.
3. No clearing is allowed before **6.00pm** on 21st & 22nd October 2026.
4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **5.00 pm** or upon announcement on the 24th October 2026, or else will be expose by organizing committees.
5. Malaysian government has strict regulations on the import of raw food materials. Competitors are advised to use local or / and imported products available locally.
6. Entries **MUST BE** submit with fees online at www.asiaculinarychallenge.com Click on Battle of the Chefs 2026 to be submitted latest by: **21st September 2026, 00:00.**

Please **DO NOT** send your entry form by Registered Mail, Courier Service or **FAXES** as the organizer will not entertained. **ONLY** online registration is valid. We only accept payment by credit cards.





HOT COOKING PRACTICAL

Important Notes

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors **MUST** report to the Kitchen Supervisor at least **60 minutes (1 hour)** before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with **2 double burner stove** and **a power socket**. Sink and fridges will be provided on sharing basis. More details, if any, will be provided in due course.
- Competitors must bring their own plates.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organizers will not be responsible for loss or breakage of competitors' belongings.
- Notes for pre-preparation for the hot cooking competition :
 - ❖ Basic sauces, stock and dough can be brought in.
 - ❖ Judging will take into account the condition of the kitchen after your turn.
 - ❖ Everything on the plate must be edible.
- Important classes & Structure in Hot Cooking competition category:
 - ❖ Protein to weigh between **110 grams to 150 grams** (for individual category ONLY)
 - ❖ The weight of the total plate to be between **160 grams to 240 grams** (for individual category ONLY)
 - ❖ Modern Local Cuisine must be authentic in flavour profile and not fusion cuisine.
 - ❖ A family style plate for **3 pax** needs to be **330 grams to 450 grams**

Complete Mise En Place Ingredients Guideline:

- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) **BUT** must be raw
- Fruit purees are permitted but must not be a finished item
 - ❖ No glaze or concentrated juices
 - ❖ Dried fruit / or vegetable powder permitted
 - ❖ Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- The use of transglutaminase (Meat glue) is not permitted
- Fish – gutted, scaled can be fileted / portioned if required **BUT** must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell
- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.
- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavoured.
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macaroons or macarons need to be baked on premise, the mixture may be brought in
- Decor elements **100%** made on site
 - ❖ No titanium dioxide – no metallic powder, no artificial food colours are permitted
 - ❖ Do not use gold or silver leaf
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed
- **PLEASE NOTE**, only **2 molds** are permitted to be used in the menu and 1 stencil.
- **Participants who violate the above rules will be penalized up to 10% point deduction from their final score.**





The following items are permitted to be brought in at certain stages of production :

Vegetables / Fruits	- Peeled, cut, but not cooked
Pastas & Dough	- Can be prepared but not cooked
Lamb / Beef / Chicken	- Can be portioned but not cooked
Dressings	- To be made in competition kitchen
Marinated proteins	- Pre-marinating of protein is permitted
Sponges	- Can be pre-made but not cut or shaped
Stocks	- Can be brought into competition kitchen
Sauces	- Can be reduced but not finished or seasoned
Salad	- Can be cleaned and washed but not portioned
Mousses	- Need to be made in the kitchen, (minced items allowed)
Coulis	- Puree can be brought in but needs to be finished in competition

Others Hints and Tips

Particular attention should be paid to the following :

- ☑ Originality – new ideas
- ☑ Presenting a natural appetizing look
- ☑ Practical size of portion (cost control)
- ☑ Numerical harmonizing of meat and garnishes
- ☑ The use of tan jelly for meat should be considered
- ☑ Only precisely cut vegetables should be presented
- ☑ Proper colour presentation and flavour combination
- ☑ The character of the showpiece should be respected
- ☑ The use of clear jelly for seafood should be considered
- ☑ Use paper only under food that has been deep fat fried
- ☑ Properly cooked meat (not too rare) should be presented
- ☑ Only well coated food (jelly aspic) should be on cold food
- ☑ Eggs should only be served on glass, porcelain or glazed dish
- ☑ Sliced meat to be presented properly in (arrange in order or size)
- ☑ Food prepared hot but displayed cold should be glazed with jelly (aspic)
- ☑ Sauce boats should only be filled half and the sauce light coated with aspic
- ☑ Food prepared hot should not be presented on buffet platters or aspic mirror
- ☑ In general portion weight should be in keeping with the norms of accepted practice
- ☑ Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game
- ☑ Meat sliced should be served with the carved surface upwards and not left as when carved
- ☑ Plated portions must be in proportion to the dish itself and to the number of people specified
- ☑ All exhibits should be identified by their proper names, both on exhibition table and on entry form
- ☑ Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity
- ☑ Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work
- ☑ If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly Beads of jelly on meat or trimming do not make a good impression and should be carefully removed

Venue & Secretariat's Information

SECRETARIAT

Contact Person : Chef Khor Ying Jia
 Mobile No. : +60 12 511 5172
 Email : secretariat@battleofthechefs.com.my
 Email : yingjia.pjcc@gmail.com

ORGANIZING CHAIRMAN

Contact Person : Chef Audee Cheah DJN PKT PJK
 Mobile No. : +60 12 499 0626
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DIRECTOR OF SPONSORSHIP

Contact Person : Chef Chuah Lay Yen
 Mobile No. : +60 12 429 5016

TREASURER GENERAL

Contact Person : Chef Eliza Mariam Ooh Bt Abdullah
 Mobile No. : +60 12 471 0157
 Email : luveliza@yahoo.com



Worldchefs Food Safety Regulations

The following information is to be read in conjunction with the WORLDCHEFS's

NOTES: Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

CULINARY
COMPETITION
COMMITTEE

The Five Keys to Worldchefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are: (A) keep clean; (B) separate raw and cooked; (C) cook correctly; (D) keep food at safe temperatures, and (E) selection of safe raw materials to produce the items.

A. Keep clean

(It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15 - 20 pathogenic bacteria to make one sick)

- I. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- II. Fruits and vegetables need to be washed and packed in appropriate containers.
- III. The kitchen area needs to be spotless as it is a showcase of our profession.
- IV. All the equipment, tools, utensils, or service wear including knives and knife containers.
- V. (Wraps, etc...) you may be using, must be clean.
- VI. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

B. Separate Raw and Cooked

(Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a termed used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)

- I. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- II. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
- III. Various packed and labelled dry items can be stored on the same tray.
- IV. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

C. Cook Correctly

(Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

- I. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - 1) Name of item being cooked
 - 2) Temperature of item prior to cooking
 - 3) Length of time during which the items was subjected to heat
 - 4) The actual temperature upon cooking
 - 5) Time at which the cooking process was completed
- II. Blanched Items, should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- III. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

D. Keep Food at a Safe Temperature

Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

- I. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
- II. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- III. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests.
- IV. Cooked food can be served à la minute to avoid this.
- V. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- VI. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
- VII. All food items to be refrigerated or kept in the freezer must be covered and labelled.



E. Selection of Safe Raw materials

(Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables)

- I. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- II. Fruits and vegetables need to be washed and packed in appropriate containers.
- III. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
- IV. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- V. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

DRESS STANDARDS - Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must to be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be over powering
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

FOOD & DRINK DURING COMPETITION

1. Industrially bottled and packaged beverages may be consumed in the competition kitchen
2. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
3. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise-en-place, that may be used later, should be kept separately, not mixed together, labelled, and stored at <5°C (41°F).
15. Hand paper towels to be used for work surface and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor.



Face Mask / Face Shield:

When requested by the local health authorities or the organisers

1. These forms of PPE must be worn during the entire competition while in the competition arena.
2. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

Team Spacing:

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable.

Sanitizing:

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

1. All work surface must be sanitized upon arrival into kitchen.
2. All benches must be sanitized at the start of the competition.
3. All benches must need to be sanitized as they become soiled.
4. All benches must be sanitized at the completion of each task.
5. All benches must be sanitized prior to starting service.
6. All benches must be sanitized at the end of the competition.

Aprons:

1. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
2. Bib aprons can be used when cleaning proteins.
 - i. At the start of the competition
 - ii. After working on proteins
 - iii. If they become heavily soiled at any stage
 - iv. Prior to service.

Gloves:

1. Gloves do not give an automatic exemption to proper food handling techniques.
2. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
3. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
4. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
5. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items, unless the food items will not receive any heat treatment.
6. Gloves need to be changed;
 - i. If you start to use other equipment after touching proteins
 - ii. Before starting service
 - iii. Regularly during service
 - iv. Before and after cleaning of dirty, or staining vegetables or marinades.

Rubbish:

1. Small bins are permitted on the work bench.
2. Neither the small table bins nor the main kitchen bin may overflow.
3. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
4. Bins should be empty at the start of service
5. Cleaned and washed at the end of service
6. Sinks must be used for washing and not to hold dirty pots and rubbish.
7. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.



Handwashing:

It is a 30 second process which must take place;

1. Upon arrival to the kitchen
2. At the start of the actual competition
3. When hands become soiled
4. On the hour
5. After handling raw proteins
6. When each task is finished
7. After mise en place has been set
8. Before service
9. After visiting the wash room
10. After handling rubbish
11. At all times upon returning to the kitchen.

Glass Policy:

1. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
2. Items must be decentered into appropriate nonbreakable packaging prior to stepping into the competition kitchen.
3. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

Food Efficiency (leftovers):

1. In some circumstances, some food excess is unavoidable but this must be controlled. It is how you manage it that will be noted.
2. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
3. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
4. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
5. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
6. Such left over food will be reviewed by the kitchen jury before it is taken away.
7. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

CULINARY
COMPETITION
COMMITTEE

Dear Competitors,

We are often asked what is 'Best Practices' these are the rules that help us govern our competitions and what members of the jury will be looking for as we move forward, these read in conjunction with the competition rules and regulations, will ensure you are on the right track.

Team & Competitors 'Best Practices'

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition. Naturally this document does not cover all aspect of the jury and marking scheme, but looks into the 'Best Practices' for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

1. **PLASTIC** is something that the world and gastronomy is eliminating.
 - a. Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
 - b. Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
 - c. Plastic Containers – are permitted to transport and store items in, and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.
2. **HACCP sheets**; are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
 - a. Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
 - b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
 - c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
 - d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
 - e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
 - f. Jury members are at liberty to check and investigate these documents under any circumstance.
 - g. Downloadable in this link https://worldchefs.org/wp-content/uploads/WORLDCHEFS_HACCP_Documents-1.pdf
3. **Competition Timing/ on Time** – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.
 - a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
 - b. If your food items has too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.
 - c. At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.
4. **Plate temperature** – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.
5. **Food Waste** – In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.
 - a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
 - b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
 - c. Ideally, you should have 3 bins.
 - i. One for food waste that may be composted, etc.
 - ii. One for Recyclable bin for cardboard and paper
 - iii. One for non-recyclable for plastic, rubber etc
 - d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.



BATTLE OF THE CHEFS 2026 STANDARD RECIPE SHEET



Name of Recipe / Menu		
Number of pax / Yield		
Class (#) Title		
Participant's Number		
Ingredients	QTY / UOM	Method of cooking

***Remarks:** Only use kilogram (kg), gram (g), litre (L) and millilitre (ml) for measurement
PDF download link: https://drive.google.com/file/d/1SZKcQ9uKHveEkgG9C09UNTg27LgjZTpg/view?usp=share_link

Organized by



In conjunction with



F&B COMPETITION RULEBOOK

21st - 24th October 2026
Concourse, Setia SPICE Arena,
Penang

Message from Muhammad Hisham Tan Abdullah



Muhammad Hisham Tan Abdullah

President, The Malaysian Food and Beverage Executives Association (M.F.B.E.A.)

"In The Industry, For The Industry"

Vice President ASIA, The International Food and Beverage Association (IFBA)

"Hospitality Beyond Borders"

Founding Member, The ASEAN Restaurant Associations Alliance (ARAA)

It has been a privilege for us at The Malaysian Food and Beverage Executives Association (M.F.B.E.A.) working with and supporting FC Chong and his dedicated committees at M.F.B.E.A. Penang as organiser of The Bar & Brew event in conjunction with The Battle of The Chefs (BOTC) Penang. It is an honour to be invited by the Penang Chefs Association (PCA) to share the stage to showcase the diverse Food & Beverage industry skills.

Witnessing the growth and evolution of a strong M.F.B.E.A. supporter, it is not surprising that the PCA celebrate its immensely popular signature event's 20th year anniversary with the inception of what looks set to be another equally exciting and favoured HORECA professionals' competition.

Beyond all doubts, BOTC has firmly established itself in industry calendars as a major biennial showdown. Introduction of Battle of The Bar & Brew at the 2026 edition is evidence that all within the F& B fraternity are in tune with current industry movements, practices and sensitivity to patrons.

As Penang is proudly renowned as Malaysia's food haven, it is only natural that Battle of the Bar & Brew accompany Battle of the Chefs. With the significance of VMY2026 and globally cosmopolitan patrons with an awareness of current trends to fulfil their food and beverage desires and needs, such events further elevate industry players' networks, skills, knowledge and professionalism as hospitality practitioners while vibrantly enriching our HORECA community.

The Malaysian Food and Beverage Executives Association (M.F.B.E.A.) takes great pride and pleasure in extending heartfelt Congratulations to M.F.B.E.A. Penang for such dynamic achievements.

To FC Chong, the Penang Chefs Association, the Malaysian Food and Beverage Executives Association Penang; Syabas, Well Done!

May the 20th Battle of The Chefs and the inaugural Battle of The Bar & Brew 2026 be the marks of further recognition in the coming years for the benefit of us all within the HORECA industry.

Message from FC Chong



FC Chong

President, Malaysian Food and Beverage Executives Association (M.F.B.E.A.) Penang
President, SKAL International Penang

On behalf of the Malaysian Food and Beverage Executives Association (M.F.B.E.A.) Penang, it is my great pleasure to introduce “BATTLE OF THE BAR & BREW”, a competition dedicated to celebrating the artistry, craftsmanship, and professionalism of beverage specialists within our hospitality industry.

Having been actively involved as one of the key founder members in establishing the Penang Chefs Association (PCA) in 1986, I had the privilege of witnessing the early development of a professional platform created to uplift culinary standards for fostering camaraderie among Penang chefs.

In 1988, the inaugural “Battle of the Chefs” competition was successfully organized at the Shangri-la Inn Hotel Penang, providing chefs with an opportunity to showcase their culinary skills, creativity, and professional excellence. Over the years, this competition has grown into one of the most respected culinary events in the region and continues to inspire generations of culinary professionals.

Inspired by the legacy and success of “Battle of the Chefs”, MFBEA is proud to introduce “Battle of the Bar & Brew” as a platform dedicated to recognizing the talent and professionalism of beverage specialists.

The term “Bar” represents the craft of bartending and mixology, where professionals demonstrate their expertise in cocktail creation, balance of flavours, presentation and technical bar skills. Meanwhile, “Brew” represents the art and precision of coffee brewing and barista craftsmanship, highlighting excellence in espresso preparation, latte artistry and specialty beverage innovation.

This year’s competition, organized under the umbrella of MFBEA, will feature several exciting categories including Cocktail and Mocktail competition, Barista Championship, the Fine art of Table setting and Fruit Flambe presentation.

In addition to the competitions, the event will also host a series of industry engagement activities such as an F&B OPEN FORUM, as well as Wine and Tea food pairing sessions, providing valuable opportunity for knowledge sharing, professional networking, and industry development.

Through this initiative, MFBEA aims to provide a meaningful platform for bartenders, mixologists, baristas, and restaurant service skill set to showcase their creativity, elevate professional standards and inspire the next generation of hospitality talents.

Just as BATTLE OF THE CHEFS has played an important role in promoting culinary excellence for nearly four decades, BATTLE OF THE BAR & BREW aspires to contribute to the growth and recognition of beverage craftsmanship and service excellence within the Food & Beverage industry.

The event is also proudly held in conjunction with VISIT MALAYSIA YEAR 2026, supporting the national initiative to promote Malaysia as a premier global destination for tourism, culture and gastronomy; with Penang continuing to shine as a renowned food heaven.

I would like to extend my sincere appreciation to all competitors, judges, sponsors, partners and organizing committees whose support and dedication have made this initiative possible.

May this competition inspire innovation, professionalism and excellence within our food and beverage community.

Wishing all participants every success.

BATTLE OF THE BAR & BREW 2026

MALAYSIA FOOD AND BEVERAGE EXECUTIVES ASSOCIATION (M.F.B.E.A.) PENANG at Setia SPICE Arena, Penang

PART 1 – CLASSES & ENTRY FEES

PART 2 – GENERAL INFORMATION AND RULES & REGULATIONS

PART 3 – INTERNATIONAL FRUIT FLAMBE ACCOMPANIED WITH CREPE – TABLESIDE SERVICE

CLASS NO: MFB01

PART 4 – THE FINE ART OF TABLE SETTING, MENU DESIGN AND TERMINOLOGY – AND NAPKIN FOLDING

CLASS NO: MFB02

PART 5 – MIXOLOGY CHALLENGE -

CLASS NO: MFB03/1 INTERNATIONAL COCKTAIL (ALCOHOL)

CLASS NO: MFB03/2 INTERNATIONAL MOCKTAIL (NON-ALCOHOL)

PART 6 - CLASS NO: MFB04 BARISTA CHAMPIONSHIP

PART 6 - CLASS NO: MFB05 LATTE ART

PART 6 - CLASS NO: MFB06 COFFEE SIGNATURE BEVERAGE

PART 1 - CLASSES & ENTRY FEES

CLASS	TITLE	CRITERIA	FEE
MFB01	INTERNATIONAL FRUIT FLAMBE ACCOMPANIED WITH CREPE – TABLESIDE SERVICE	Open to individuals of any age with professional experience of more than 1 year and/or are in either hospitality education, or on a hotel training program or in full time employment in the hospitality industry.	200
MFB02	THE FINE ART OF TABLE SETTING, MENU PRESENTATION – AND NAPKIN FOLDING	Open to individuals of any age with professional experience of more than 1 year and/or are in either hospitality education, or on a hotel training program or in full time employment in the hospitality industry.	200
MFB03/1	MIXOLOGY CHALLENGE – INTERNATIONAL COCKTAIL – (ALCOHOL)	Professionals or Students or individuals – Subject to Organisers approval	250
MFB03/2	MIXOLOGY CHALLENGE – INTERNATIONAL MOCKTAIL – (NON-ALCOHOL)	Professionals or Students or individuals – Subject to Organisers approval	250
MFB04	BARISTA CHAMPIONSHIP	Professionals or Students or individuals – Subject to Organisers approval	250
MFB05	LATTE ART	Professionals or Students or individuals – Subject to Organisers approval	250
MFB06	COFFEE SIGNATURE BEVERAGE	Professionals or Students or individuals – Subject to Organisers approval	250



ONLINE Registration Date
Open till **15th Sept 2026**



Participants can go online for registration, please follow our update on website
www.asiaculinarychallenge.com
Click on **Battle of the Bar & Brew 2026**

Notes:

1. Registration for Battle of The Bar & Brew 2026 will be closed on **16th September 2026 00:00**
2. Do not send in your application via post, email, fax or any other way, except online!
3. Please go through overall rules & regulations before proceed to registration.



PART 2 - GENERAL INFORMATION AND RULES & REGULATIONS

The BATTLE OF THE BAR & BREW 2026 maintains international culinary recognition. Organised together with the famed Penang Chefs Association, MAH and M.F.B.E.A. **from 21st – 24th October 2026**, this competition is set to be another benchmark in the international culinary and F&B industry.

VENUE	:	Setia SPICE Arena, Penang, Malaysia
DATE	:	21st – 24th October 2026
ORGANISER	:	Malaysian Food & Beverage Executives Association (M.F.B.E.A.) Penang and Penang Chefs Association

OPENING HOURS AND ADMISSION

The BATTLE OF THE BAR & BREW event is open to trade visitors and professionals

21st – 23rd October 2026 (Wednesday to Friday)	:	10:00am – 6:00pm
24th October 2026 (Saturday)	:	10:00am – 3:00pm

Ticket Price : (Children under 12 years old are not allowed in the hall.)

REGISTRATION DETAILS / GENERAL RULES & REGULATIONS :

1. Deadline of registration by **Online only**.
Registration Starts on 25th March 2026 - **DEADLINE** 15th Sept 2026. Acceptance and confirmation of registration is on a first-come-first-served basis with full payment.
2. **To register go to www.asiaculinarychallenge.com**, Click on Battle Of The Bar & Brew 2026, any inquiry may send email to mfbea1988@gmail.com.
3. Registration Forms are attached in the Rule Book and ensure the payments are submitted together.
4. The Organiser **RESERVES THE RIGHT** to modify or substitute any of these rules and regulations of the Event from time to time as they deem fit.
5. Submission of Registration Forms must be accompanied with payment details for the entries to be processed.
6. Each establishment is limited to three (3) entries per individual class and one (1) entry per Team Challenge, subject to rules & regulations of each class.
7. Teams and Individual competitors can expect to receive confirmation of their registration by 15th September 2026
8. Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes.
9. Competitors' age should be above 16 years old.
10. Submission of Registration Forms indicates acceptance of the Rules and Regulations of the BATTLE OF THE BAR & BREW 2026.
11. Payments **MUST** be made in Ringgit Malaysia (MYR) for locals and in US Dollars (USD) for international participants. Overseas company/personal cheques will not be accepted. **DO NOT** send cash by mail.
12. The fee above is subject 3% charges for every Foreign Remittance.
13. All payments are to be made online using the payment portal.



PART 3 - CLASS NO : MFB01 FRUIT FLAMBE ACCOMPANIED WITH CREPE – TABLESIDE SERVICE

The objective of this competition category is to observe participants applying - flambé skills, techniques, caramelization & knowledge of flambé dish/items, handling service gear and communication skills. **Must be** served with traditional Crepe or flavoured Crepe each with 1 piece of serving.

Participation is open to **ANY** individuals who are working or studying in the Hospitality sector in Hotels, Restaurants, Cafes, Airlines, Hospitals, any Food and Beverage Establishment or are independent consultants or freelance professionals.

The class has a SINGLE level of entry:

1. – **Open to** individuals of any age with professional experience of more than 1 year and/or are in either hospitality education, or on a hotel training program or in full time employment in the hospitality industry.

There are two sections to this competition:

SECTION 1 - LIVE FRUITS CARAMELISATION

Participants have 10 minutes for Seniors – 12 mins for Juniors starting from set up completion.

- To prepare three (03) standard portion of fruit caramelization
- The fruits must be cut in appropriate size
- Each portion must be served with crepes
- Crepes can and should be prepared in advance
- **Must demonstrate the technique & skills in CARAMELISATION & FLAMBE**
 - *Caramelization is the browning of sugar, a process used extensively in cooking for resulting sweet nutty flavour & brown colour. The colour can be best described as that of an old copper pan.*
 - *The term flambé [flahm-BAY] is a French word meaning “flaming” or “flamed.” Flambe means to ignite foods that have liquor or liqueur added. This is done for a dramatic effect and to develop a rich flavour of the liqueur to the foods.*
 - Only portable stove allowed.
 - Non-stick Teflon-coated pans are NOT allowed. Ceramic, or traditional tin-lined copper pans are permitted.
- Each participant must prepare for:
 - Judges tasting: two (02) plates.
 - One (01) set for display.
 - All ingredients must be brought in by the participants.

SECTION 2 – SPECIFICATIONS – STANDARD RECIPE SHEET

Each participant to prepare:

- Three (03) sets of specifications with pictures and detailed method of step-by-step preparation for each item prepared for Judges reference and to be placed on the display table.
- The completed form of specifications must be submitted to judges during the briefing session on competition day or at least 1 hour prior to the event.
- Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

Participants are required to bring:

- **Only portable stove allowed.**
- **Non-stick Teflon-coated pans are NOT allowed. Ceramic pans or traditional tin-lined copper ARE permitted.**
- **All cutlery, crockery, and napkins for the judges**
- **And any other items required for preparation and set up to execute this competition category effectively and efficiently.**

Delivery & Clearing Up

- Team manager and colleagues may assist in unloading to mise en place area only. Strictly no assistance in unpacking the items at competition area.
- Each participant must clear up as quickly as possible following the presentation of the dish. The organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

The Organizer will provide the following:

Mise en place area with basic equipment on sharing basis:

- **Stainless Steel working table**
- **Access to a Chiller / Freezer**
- **Double tank washing Sink**
- **Ice cube machine**
- **13 Amp plug point**



On stage:

- **One competition table – 6ft x 3ft**

Scheduling

The participant will be emailed with competition details once registration and payment has been received and finalized.

Disqualification

The Judges reserves the right to disqualify the team should any of the following occur:

- Non-compliance to any part of the competition
- Stale, rotten or expired products in preparation of food and beverage.
- Communicating with external parties during the competition
- Use of mobile phone and/or devices during the competition
- Judges' decision is final.

JUDGING CRITERIA (Class no: MFB01)

Each team starts with 100 points and points are deducted in accordance with the following measurable elements:

MISE-EN-PLACE	10 POINTS
Personal Presentation and grooming	03
Mise-en-place and set up	07
PREPARATION	30 POINTS
Hygiene Practices	03
Technical skills and flair displayed (including caramelization)	15
Appropriate method of preparation and wastage minimalization	07
Efficient utilization of time / Organizational skills	03
PRESENTATION	20 POINTS
Originality & Creativity	10
Appropriate and true to menu description	04
Portion size and visual presentation	06
TASTE	40 POINTS
Harmony of flavours	20
Balanced texture	10
Tasty sauce and garnish	10

PART 4 - CLASS NO : MFB02 THE FINE ART OF TABLE SETTING, MENU DESIGN & TERMINOLOGY AND NAPKIN FOLDING

The objective of this competition is to judge and measure the standards of competitors in their table setting techniques and napkin folding as well as menu design and correct use of language and terminology.

The class has a SINGLE level of entry:

1. – **Open to** individuals of any age with professional experience of more than 1 year and/or are in either hospitality education, or on a hotel training program or in full time employment in the hospitality industry.

Personal Grooming

- You are required to be properly attire. Grooming standards and hygiene observed at all times.
- Demonstrate personal attributes including personal hygiene, smart and professional appearance.
- Establishment logo should preferably NOT be displayed on the attire worn during the competition.

Requirements and Task

- Contestants will be tested on skills required in the "*front of the house*" of a fine dining restaurant.
- Participants are given 30 minutes to complete the task.

The focus is on:

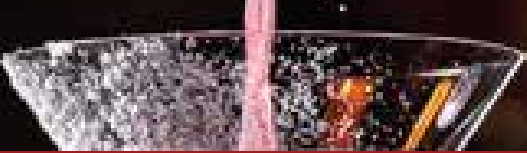
- **Mise-en-place:** The individual needs to know and understand: A range of standard restaurant materials and equipment including: **Cutlery, Crockery, Glassware, Linen, Furniture.**
- **Sanitation and cleanliness**
- **Changing/laying of the tablecloth**
- **A 5-course creative table d'hôtel menu and menu knowledge.**
- **Menu design and language**
- **Understanding the steps of table setting with an overall "WOW" themed presentation.**
 - Technical Skills -Table Setting, 2 types on Napkin Folds, Changing/Laying of the Tablecloth
 - Table-setting: Set 4 formal place settings. Set table using the appropriate linen, cutlery, glassware, China, cruets, and additional equipment necessary.
 - All settings must be identical with the exception of NAPKIN folds.
 - Menu According to theme with appealing innovative design
 - Menu language in English and/or culinary French with correct spelling and grammar
 - Some form of Centerpiece must be included and may be pre-prepared.
 - **Napkin Folding Procedure:** Participants must within the allotted time, fold a minimum of 4 napkins (one per setting) using various folding techniques.
 - Proper folding techniques and creativity will be key factors in scoring.
 - Folded napkins must be visually appealing and showcase creativity.
 - Participants are encouraged to use a variety of folding styles and techniques.
 - Neatness and precision in folding will be crucial for scoring.

Participants are required to bring:

- **All cutlery, glassware, napkins, serviettes, table cloths etc.**
- **Any other items required for preparation and set up to execute this competition category effectively and efficiently.**
- **Size of the table decoration must fit within TBA.**

JUDGING CRITERIA

Personal/Grooming and Hygiene Standard	10 points
Laying of the Tablecloth	5 points
Appropriate attention to detail and accuracy	20 points
Mise-en-place	10 points
Centre Piece	10 points
Creativity and Originality and Theme	15 points
Napkin folding skills	15 points
Menu Terminology and Design	10 points
Timing/Speed	5 points



PART 5 - CLASS : MFB03/1 & MFB03/2 : MIXOLOGY CHALLENGE

INTERNATIONAL COCKTAIL (ALCOHOL)

INTERNATIONAL MOCKTAIL (NON-ALCOHOL)

The objective of this competition is to judge and measure the standard of the competitor in their techniques, skills and knowledge in preparing a beverage ranging from the Cocktails and Mocktails centered in tradition and legacy and/or innovative modern interpretations of the same or novel new inventions. Accent is on both content (ingredients and clever use thereof) and method (flare and showmanship).

CLASSES

1. **MFB03/1 – COCKTAIL (ALCOHOL)** – Professionals or Students or individuals – Subject to Organisers approval
2. **MFB03/2 – MOCKTAIL (NON-ALCOHOL)** – Professionals or Students or individuals – Subject to Organisers approval

Each contestant will be required to prepare **TWO (2) beverages as detailed as Section 1 and 2 below.**

SECTION 1 - LONG DRINK – COCKTAIL OR MOCKTAIL

- The participants will create their own creative Penang themed - **LONG DRINK.**
- The drink must be refreshing, sweet or sour and must use at least **one (1)** local ingredient of liquid, spices or herbs.
- Long Drink recipe must be at least 15 cl. (150ml)
- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- **Homemade syrups/pre-made ingredients are allowed.**
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centilitres (cl).
- Preparation, presentation and service is limited to five (05) minutes.

SECTION 2 - CLASSIC COCKTAIL OR MOCKTAIL

- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- The overall content of the cocktail shall not be less than 7cl. (international standard).
- **Homemade syrups/pre-made ingredients are allowed.**
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centilitres (cl).
- Preparation, presentation and service is limited to five (05) minutes per section.

Garnishes

- Garnishes may be prepared backstage just prior to competition or during routine. Cannot be made beforehand and brought to the competition.
- Garnishes must be simple, edible and readily available in most bars.
- Garnishes may only be put on glasses once on stage after the routine has begun.
- No ice may be put into glasses prior to start of the competition (routine).

SPECIFICATIONS AND RECIPE SHEET

Each team to prepare:

- Three (03) sets with specifications (standard recipe) with pictures and detailed method of beverage – for Judges reference and to be placed on the display table.
- The completed form applying specs must be submitted to judges during the briefing session on competition day.
- Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

Personal Grooming

Grooming standards must always be observed.

You are required to bring:

- All ice bucket, ice tongs, shaker, strainer, cutlery, glassware, serviettes
- And any other items required for preparation and set up to execute this competition category effectively and efficiently.
- Participant shall provide his/her own Thumb drive and must be labelled with the name of the participant, song title and track. Competitors are encouraged to bring additional backup copies in case their original piece does not work due to unforeseen technical circumstances.
- There will not be any testing of thumb drive at the competition venue; hence, competitors are requested to test prior and to ensure that it is pre-set to start the song/music of their choice. The competitor must have an assistant to play the song/music for him/her.
- Song/music, dance group or other gimmicks are allowed and will be judged.



Delivery & Clearing Up

- All items must be delivered by 7.30am or 1pm
- Team manager and colleagues may assist in unloading to mise en place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

The Organizer will provide the following:

Mise en place area with basic equipment on sharing basis

- **Stainless steel working table**
- **Access to Chiller / Freezer**
- **Sink**
- **Ice machine**
- **13 Amp plug point On stage:**
- **One competition table – 6ft x 3ft**

Scheduling:

The participant will be emailed with competition details once registration and payment has been received and finalized.

Disqualification

The Judges reserves the right to disqualify the team should any of the following occur:

- Non-compliance to any part of the competition
- Communicating with external parties during the competition
- Use of mobile phone and/or devices during the competition
- Judges' decision is final

JUDGING CRITERIA

The points accumulated from Section 1 and Section 2 will be totalled and divided into 2 for the final score.

COCKTAIL/MOCKTAIL TECHNICAL SCORESHEET

COMPETITOR NO:	ROUND:	
COCKTAIL NAME / NO:	TECHNICAL JUDGE:	
Verbal Presentation (<i>inspirational & story</i>)		
Bottle Presentation	Range for deductions	Points deducted
Bottles must be presented to the public and to the judges	-5	
Did not set the bottles or replace bottles with labels showing to public	-5	
Did not set bottles up in correct order (from left to right -less Alc. More Alc)	-5	
Did not present bottles to public and / or judge	-15	
Handling of ice & bar tools (<i>improper handling of ice, bar tools and equipment</i>)	Range for deductions	Points deducted
Drop one ice cube-15, drop two or more ice cubes -30	-5, -10	
Dropped utensils	-10	
The use of ice and dilution (<i>consider improper use of ice, melted ice, disposal of melted water</i>)	Range for deductions	Points deducted
Did not dispose of water from glasses, mixing glass or tins	-10	
Did not cool down (chill) glasses, mixing glass or tins	-10	
Spillage (<i>Any liquid spills will be penalized</i>)	Range for deductions	Points deducted
Any spills (drops, dashes, stains) on bar surface	-10	
Shortage or over-pour of ingredients (<i>Lack or Excess</i>)	Range for deductions	Points deducted
Short or pour over of any ingredients according to the recipe	-10	
Each drink has same liquid (wash-line) but is too short or too full	-10	
Each drink has different liquid (wash-line), not equally filled the glass	-10	



Recipe and garnish skills (<i>handling and assembling of the garnish</i>)	Range for deductions	Points deducted
Each garnish that falls apart or does not hold integrity of garnish	-10	
Competitor fails to place garnish on first attempt	-10	
Garnish is different than the recipe description	-10	
Use of non-approved ingredients	DSQ	
Recipe contains more than 6 ingredients	DSQ	
Bartending Technique (<i>Skills, cleanliness, confidence, professionalism</i>)	Range for deductions	Points deducted
Improper use of bar tools (<i>touching wrong end, dirty, poor technique</i>)	-5	
Lack of Elegance	-5	
Pour alcohol in wrong order	-5	
Poorly executed steps (<i>example: making drink one at a time vs all at once</i>)	-5	
Glassware handling	Range for deductions	Points deducted
Clean, Wipe all the glassware before use (<i>present to the public / judge</i>)	-10	
Glasses are hit by the competitor or bar tools	-5	
Fails to grab the glass from base (<i>must be within 2 inches of bottom</i>)	-5	

Efficiency of competitor (<i>Competitors knowledge, skills, preparation, show</i>)	Range for deductions	Points deducted
Competitors are disorganized, hesitate, have poor presence	-10	
Steps are done in incorrect order	-5	
Competitor has poor appearance and uniform, hygiene	-5	
TOTAL POINTS DEDUCTED – TECHNICAL	From >250 points	Points Deducted /
SIGNATURE & NAME OF JUDGE _____		Total Points Achieved -
Time Limit (7 minutes)	Range for deductions	Points deducted
7:01 – 7:15	-15	
7:16 – 7:30	-30	
7:31 – 8:00	-60	
8:01 - More	-75	
Total Time Minutes _____ Seconds _____		

COCKTAIL SENSORY SCORESHEET

COMPETITOR NO:		ROUND:	
COCKTAIL NAME / NO:		SENSORY JUDGE:	
APPEARANCE	RANGE	SCORE	COMMENTS
Neatness (<i>Example-did garnish fall apart /into drink? /drinks colour</i>)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		



Originality / Creativity (glassware, speed of service)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
Cleanliness (hygiene, proper used of towels / tools)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
AROMA	RANGE	SCORE	COMMENTS
Balance / Pleasant / Fragrant	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
TASTE	RANGE	SCORE	COMMENTS
Flavour (acidic / dry / sweet)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
Balance (sweet / sour)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
Finish (pleasant / negative / leaves you wanting more / falls flat and short)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
GARNISH & DECORATION	RANGE	SCORE	COMMENTS
Neatness / Originality	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
OVERALL IMPRESSION (grooming, showmanship, etiquette)	Excellent 12-15 Very Good 8-11 Good 4-7 Fair 1-3		
TOTAL SCORE:	/135		

*DSQ = Disqualified

PART 6 - CLASS NO : MFB04 BARISTA CHAMPIONSHIP

CLASSES

1. **MFB04** – Open to all individuals subject to approval by the organising officials.

Competition format: **2 ROUNDS** (First Round And Final Round)

FIRST ROUND (MAX contestant) : **12 pax**

FINAL ROUND : 4 pax (Top 4 Finalist from First Round)

Competition Schedule:

15 mins	PREPARATION TIME
15 mins	COMPETITION TIME
15 mins	CLEANING UP

The Competition

- Competitors will be judged by four (4) Sensory Judges, two (2) Technical Judges and one (1) Head Judge.
- Each competitor will serve each of the four sensory judges a single espresso, a milk beverage and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen (15) minutes.
- The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served consecutively.
- Each category of drinks may be served at the competitor's discretion (i.e. one drink at a time, two at a time or all four simultaneously). Sensory judges will begin evaluating his/her drink as soon as it is served. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified).
- All four drinks within each category must be identical in content.
- All four drinks within each category of drinks must be prepared using the same coffee.
- Competitors can prepare each category of drinks (i.e. the espressos, milk beverage, and signature beverages) using different coffee.
- Latte art expression may take any form as the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

BEVERAGE DEFINITION

(A) Espresso

- An espresso is a one-ounce beverage (25 to 35ml including crema).
- An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- The espresso will be brewed at a temperature between 195-205 degrees Fahrenheit or 90.5-96 degrees Celsius.
- The espresso machine brewing pressure will be set between 8.5 and 9.5 atmospheres.
- Extraction time is recommended to be between 20 to 30 seconds; however, not mandatory.
- Extraction times must be within a 3.0-second variance of each other within each category of drinks.
- The espressos must be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- The espressos must be served to the judges with a spoon, napkin and water.

(B) Milk Beverage

- A milk beverage is a combination of 1 single shot of espresso (per the definition of espresso in the "Espresso" section) and steamed cow's milk, which should produce a harmonious balance of rich, sweet milk and espresso, and is less than 240ml in volume.
- Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely. Otherwise, a "no" will be given for "Functional vessel used."
- Additional toppings, including but not limited to sugar, spices or powdered flavourings are not allowed. If used, the competitor will receive 0 points in the "Taste balance" category.
- Milk Beverages must be served to the judges with a napkin and unflavoured water, otherwise the competitor will receive a reduced score in "Attention to detail."
- Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive 0 points on all scores available on the technical and sensory scoresheets in the milk beverage category.



(C) Signature Beverage

- A signature beverage is a freestyle espresso-based beverage created by the competitor.
- It should be a beverage; the judges must be able to drink it.
- Each of the four signature beverages must contain a minimum of one (1) espresso shot.
- The espresso must be prepared during the competitor's performance time.
- A distinct taste of espresso must be present.
- The signature beverage can be any temperature.
- Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by-products, or illegal substances.
- The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time.
- All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.
- No ingredients or substances other than ground coffee may be placed in the porta filters.

2.1 BEVERAGE DEFINITION

2.1.3.2 Score Sheet Penalties

- If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- If ingredients or substances other than ground coffee are placed, in a porta filter, the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- If each signature drink does not contain a minimum of one espresso shot, the signature beverage will receive a score of zero for taste balance on the sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

- The competition space will consist of a stage with two competition stations, **numbered 1 and 2**.
- Each competitor will be assigned a start time and station number.
- Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
 - 15 minutes Preparation Time
 - 15 minutes Competition/Performance Time
 - 15 minutes Clean-Up Time
- The competition flow will follow the process outlined in the following chart:

Station No. 1	Station No. 2
15 min Preparation 1st Barista	
15 min Competition 1st Barista	15 min Preparation 2nd Barista
15 min Clean-Up 1st Barista	15 min Competition 2nd Barista
15 min Preparation 4th Barista	15 min Clean-Up 2nd Barista
15 min Competition 4th Barista	15 min Preparation 5th Barista
15 min Clean-Up 4th Barista	15 min Competition 5th Barista
	15 min Clean-Up 5th Barista

- The competition will consist of two rounds: round one and the finals round (6 competitors). All competitors will compete in round one. At the end of round one, competitors with the six highest scores will go on to compete in the finals. The competitor's scores from each round will not carry over to the next round.
- Following the finals there will be an awards ceremony where finalists will be awarded sixth through first place.

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors must use the espresso machine supplied by the official espresso machine sponsor.

The espresso machine provided by the Organizer has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 195-205 degrees F (90.5-96 degrees C), and the pump pressure set between 8.5 and 9.5 bars.



4.1.1 No Liquids or Ingredients on Machine

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, he/she will receive zero (0) points for the Station Management category on both technical sheets.

4.1.2 Disqualification

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (i.e. the port filters, insert baskets, temperature pressure, steam wand tips, etc....). Any damage to the competition equipment due to misuse or militant is grounds for disqualification.

4.2 GRINDER

Competitors have the option of using the official grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

4.3 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may bring up to two pieces of additional electrical equipment to be used during their performance. Competitors must notify the Organizer prior to arriving of any additional electrical equipment they are bringing (i.e. hot plate, hand mixer, etc

4.4 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following:

- Machine Table (For espresso machine, grinder and blender) L: 1,80m W: 0,90m H: 0,90m
- Work Table (Forms an "L" shape extending from the left of the station table, used for trays, glassware and additional accessories), size: L: 2,70m W: 0,60m H: 0,90m
- Presentation Table (Judges' table) L: 1,80m W: 0,60m H: 1,00m
- Mini-Refrigerator
- Espresso Machine
- Grinder
- Blender
- Knock Box
- Mini-Ice Machine
- Ice Scoop
- Whole Milk
- Trash Can
- Waiter's Cart (For use during preparation and clean-up time)

4.5 EQUIPMENT & SUPPLIES

Competitors are required to bring all supplies necessary for their presentation (milk and ice will be provided for use). Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The Organizer, volunteers and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

Competitors must bring the following:

- Coffee (For practice and the competition)
- Grinder(s) (Optional)
- Blender (Optional)
- Additional Electrical Equipment (Maximum two items)
- Tamper
- Shot Glasses
- Steaming Pitchers
- Milk (Optional)
- Cups & Saucers (For all 12 drinks, including spares)
- Spoons
- Any Specific Utensils Required
- All equipment/accessories required for the signature beverage
- Napkins
- Water glasses (for four sensory judges)
- Water (for four sensory judges)
- Bar towels/clean cloths (For practice and the competition)

- Cleaning supplies (Counter brush, grinder brush, etc.)
- Tray (For serving drinks to the judges)
- Waiter's cart (Optional)

5.0 COMPETITOR INSTRUCTIONS PRIOR TO PREPARATION TIME

5.1 COMPETITORS' ORIENTATION MEETING/BRIEFING

Prior to the start of the competition, a Competitors' Orientation Meeting will take place. This meeting is mandatory for all competitors. During this meeting, the Organizer will make announcements, explain the competition flow, and cover the competition schedule. This will be an opportunity for competitors to ask questions and /or voice concerns to the Organizer.

5.2 PREPARATION PRACTICE AREA

There will be an area designated for the competitors' preparation/practice. This area will be reserved for the competitors; volunteers and supporters may not be present in this area without consent from the Organizer. Competitors will be able to store their equipment, accessories, ingredients, etc. in this area. Refrigerators and freezers will be provided for any ingredients that need to stay cold or frozen. This area will also include a dishwashing station for competitors to use to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware, and keeping track of these items. Organizers will not be responsible for breakage or loss of dishes or competitor items.

5.3 COMPETITION MUSIC

Competitors may bring music on one CD/USB to be played during his/her competition time. Music may not contain profanity. Competitors must mark the CD/USB case clearly with his/her name. It is the competitor's responsibility to give the Organizer his/her CD/USB prior to the start of the competition. It is also the competitor's responsibility to retrieve the CD/USB from Organizer after the competition. CDs/USBs that are not retrieved will be discarded after the competition.

5.4 PUNCTUALITY

Competitors should be in the preparation/practice area 30 minutes prior to his/her scheduled preparation time. Any competitor who is not onsite at the start of his/her 15 minutes of preparation time may be disqualified.

5.5 STATION SET-UP

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to his/her preparation time (i.e. the head runner will make sure each competitor's grinder, blender and/or other electrical equipment are placed to the right or the left of the espresso machine per the competitor's request).

5.5.1 Set-Up Grinder and Additional Electrical Equipment

If a competitor has brought his/her own grinder and/or additional electrical equipment, the competitor needs to inform the Organizer prior to the start of competition. The head runner will contact the competitor prior to his/her preparation time. If the competitor would like to help the head runner take his/her own grinder and/or additional electrical equipment to the station, this will be allowed; however, once the item(s) is in place and plugged in, the competitor will not be allowed to touch the item(s) and must leave the stage immediately.

Please note: No coffee beans may be placed in the hopper until the competitor's preparation time.

5.6 SUPPORTERS/ASSISTANTS

No person(s) other than the competitor, and officials may be in the area during the competitor's preparation, performance and clean-up time.

5.7 WHEEL SUPPLIES

A waiter's cart will be available for the competitors to transport his/her items to and from the competition area. Prior to the competitor's preparation time a competitor will load a waiters cart with all of his/her supplies and glassware they will need during their competition time. Each competitor will be assigned a station runner who will assist the competitor as he/she wheels the waiters cart from the preparation area to his/her assigned station. Only the assigned station runner will be allowed to assist the competitor. The assigned station runner will ask the competitor if the station is set to his/her specifications; if the competitor says "yes" the station runner will leave the competition area; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor are allowed to make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timer and leave the area.



If a competitor has brought an item or piece of equipment that does not fit on the station table provided, he/she must ask the Organizer prior to the start of their 15 minutes of preparation time if he/she may be allowed to leave the item on the floor, out of the way. Please note: A tray stand is allowed at the competitor's station.

6.0 PREPARATION TIME

6.1 BEGIN PREPARATION TIME

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin his/her 15 minutes preparation time upon advisement from the Organizer and/or the preparation timer. The purpose of the preparation time is to set up the station and prepare the bar for competition.

Once the competitor has arrived at his/her assigned station and agreed that the station is set to his/her specifications, the official preparation timekeeper will ask the competitor if he/she is ready to begin. The designated official preparation timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

6.2 CART

Competitors must unload his/her supplies off the cart on his/her own. The preparation timer will wheel the cart off at the end of the competitor's preparation time. The waiter's cart will not be allowed in the area during the performance/competition time. Please note: If items are left on the cart after the competitor's preparation time has ended, the competitor may not remove any items off the cart. Competitors will be able to retrieve left items on the cart once his/her competition time has begun – **See 8.2 Forgotten Accessories.**

6.3 JUDGES' PRESENTATION TABLE

The judges' presentation table can be set during the competitor's preparation time. Water for the judges is allowed to be set on the judges' presentation table during the competitor's preparation time; however, the water should not be pre-poured into glasses prior to the start of the competitor's performance/competition time. If a competitor does not wish to pre-set the judges' presentation table during his/her preparation time he/she can set the table at the start of his/her competition/performance time.

6.4 PRACTICE SHOTS

Competitors are allowed and encouraged to pull practice shots during their preparation time. "Pucks" (also known as "cakes") are allowed to be left in the porta filters at the start of the competitor's competition time.

6.5 PRE-HEATED CUPS

Cups can be preheated during the competitor's preparation time. However, no water may be present in cups at the start of the competitor's competition time.

6.6 END OF PREPARATION TIME

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timer will give the competitor a ten minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

7.0 COMPETITION TIME

7.1 BEGIN COMPETITION TIME

The Judges will ask the competitor if he/she is ready to begin. Before the competitor introduces himself/herself to the judges, the competitor must press the start button on the remote control attached to the clock to begin his/her 15 minutes of competition/performance time. The designated competition timekeeper will begin a stopwatch the moment the competitor presses the start button on the remote control.

Tracking time elapsed during the 15-minute competition/performance time is the responsibility of the competitor, though he/she may ask for a time check at any point. The competition timekeeper will give the competitor a ten-minute, five minute, three minute, one minute, and thirty second warning during his/her 15 minutes of competition time.

Please note: If the clock has malfunctioned for any reason, competitors may not stop his/her time.



7.2 COMPETITOR INTRODUCTION

At the start of the competitor's competition time, he/she will introduce him/herself to the four sensory judges and the head judge. The four sensory judges and head judge will be behind the judges' presentation table. Once the 15 minutes of competition time have begun, the competitor may set the judges' presentation table, if he/she have not done so already during his/her preparation time.

7.3 SERVE REQUIRED BEVERAGES

All drinks must be served at the judges' presentation table.

See 2.0 THE COMPETITION and 2.1 BEVERAGE DEFINITIONS.

Competitors are required to serve water to the four sensory judges. Competitors can serve water to the judges at the start of the performance time, or when the first set of drinks are served.

7.4 RUNNERS CLEAR THE SERVED DRINKS

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. The runner will clear only the cups, saucers and spoons. If a competitor has special instructions for the runner he/she will need to explain these instructions to the Organizer before the start of his/her competition time.

7.5 STATION PERIMETERS

Competitors may not utilize any space around or under any competition tables for storage. Competitors may only utilize the tops of the competition tables during his/her performance.

7.6 END COMPETITION TIME

Competition time will be stopped when the competitor presses the stop button on the remote control attached to the clock or raises his/her hand and calls "time." If the competitor chooses to call "time" without pressing the stop button on the remote control, the competitor must make a clear and audible signal to the official timekeeper and head judge. The competitor may choose to end the performance time and stop the clock whenever he/she wishes. For example, competitors can stop the clock once his/her final drink is placed on the presentation table to be served to the judges, or competitors can choose to go back to their station to clean before stopping the clock and ending their performance time. Once the competitor stops the clock, the official timekeeper will stop the stopwatch. If the competitor stops the clock, the head judge will record the time from the clock. If not, the head judge will record the time from the official competition timekeeper's stopwatch.

The maximum timeframe (without penalty) for the competition/presentation is 15 minutes. Competitors will not be penalized for finishing early.

7.7 COMMUNICATION AFTER THE COMPETITION TIME

Competitors may not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards his/her total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

7.8 OVERTIME PENALTIES

- If the competitor has not finished his/her presentation during the allotted 15-minute period, he/she is allowed to proceed until the presentation is completed.
- One point for every second the competitor goes over the allotted 15-minute period will be deducted from the competitor's total score.
- The maximum amount of points that can be deducted from a competitor's total score is 60 points.
- Any competitor whose performance period exceeds 16 minutes will be disqualified.

7.9 COACHING

Coaching from the sidelines is not allowed at any point during the preparation and/or competition time. Doing so may result in disqualification. The Organizer does encourage cheering from the sidelines by supporters, the audience and other team members. However, they are not allowed to assist the competitor in any way. (Please note: Coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress.)



8.0 TECHNICAL ISSUES

During the preparation and/or competition time if a competitor feels there is a technical problem with:

- The espresso machine (i.e. loss of power, steam pressure, control system malfunction, lack of water or drain malfunction)
- The grinder
- Any additional electrical equipment (excluding the competition clock)
- The audio-visual equipment (i.e. the competitor's music or microphone)

8.1 TECHNICAL ISSUES

The competitor should raise his/her hand, call "technical" and ask for the head judge (during preparation and competition time), and the time will be stopped.

- If the head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
- If the technical problem cannot be solved in a timely manner, the head judge will make the decision whether or not the competitor should wait to continue his/her performance or stop the performance and start again at a reallocated time.
- If a competitor must stop his/her competition time, the competitor along with the head judge will reschedule the competitor to compete in full again at a later time.
- If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- Unfamiliarity with competition equipment is not grounds for a technical timeout.
- Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

8.2 OBSTRUCTIONS

- If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.
- If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

8.3 FORGOTTEN ACCESSORIES

- If a competitor has forgotten some of his/her equipment and/or accessories during his/her preparation time, the competitor may exit the area to retrieve the missing items; however his/her preparation time will not be stopped.
- If a competitor has forgotten some of his/her equipment and/or accessories during his/her competition time, he/she must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) himself/herself. The competition time will not be stopped.
- Nothing may be delivered by the runners, supporters, team members or the audience.

9.0 CLEAN-UP TIME

Once a competitor has finished his/her competition time, he/she should begin cleaning up the station. A station runner will bring the waiter's cart back out for the competitor to load his/her supplies on. If a competitor brought his/her own grinder and/or electrical equipment, the station runner can help the competitor to remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

10.0 POST COMPETITION

10.1.1 SCOREKEEPING

The scorekeepers are responsible for keeping all scores confidential.

10.1.2 COMPETITOR'S TOTAL SCORE

The competitor's total score will be tallied by adding the total of both technical score sheets and all four sensory score sheets. Please note the head judge score sheet does not count towards the competitor's total score.



10.1.3 TIE SCORES

If there is a tie between two or more competitors the official scorekeepers will total all the involved competitor's sensory espresso scores (Part 1 from all four sensory score sheets). The competitor with the highest sensory espresso score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same sensory espresso score then the higher placement will be awarded to the competitor with the higher total sensory cappuccino score (Part 2 from all four sensory score sheets).

If the tied competitors have the same sensory espresso and cappuccino scores then the higher placement will be awarded to the competitor with the higher Total Impression score (Part 5 from all four sensory score sheets).

11.0 JUDGING CRITERIA

11.1 COMPETITION AREA

The two technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance /competition time.

11.2 TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

JUDGING CRITERIA - SENSORY JUDGES - WBC Standard (Not related to 100%)

NO	JUDGING CRITERIA	TOTAL POINTS AWARDED
ESPRESSO EVALUATION		
A	Crema Appearance	56
B	Taste Experience	
C	Accuracy of Flavour Descriptors	
D	Tactile Experience	
E	Accuracy of Tactile Descriptors	
F	Functional and correct espresso vessel used	
MILK BEVERAGE EVALUATION		
A	Visual Appearance	31
B	Taste Experience	
C	Accuracy of Flavour Descriptors	
D	Functional Vessel Used	

NO	JUDGING CRITERIA	TOTAL POINTS AWARDED
SIGNATURE BEVERAGE EVALUATION		
A	Well explained, introduced, and prepared	38
B	Appealing presentation	
C	Functionality	
D	Creativity and synergy with coffee	
E	Taste experience	
F	Accuracy of Flavour Descriptors	
BARISTA EVALUATION		
A	Presentation: Professionalism	37
B	Attention to Details / All accessories available	
C	Appropriate Apparel	
D	Judges Total Impression (Overall view of barista presence correlation to taste scoring, and presentation)	



JUDGING CRITERIA - TECHNICAL JUDGES

NO	JUDGING CRITERIA	TOTAL POINTS AWARDED
STATION EVALUATION AT START-UP		
A	Clean working area at Start-Up / Clean Clothes	6
ESPRESSO EVALUATION		
A	Flushes the group head	17
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
MILK BEVERAGE EVALUATION		
A	Flushes the group head	22
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
H	Empty / clean pitcher at start	
I	Purges the steam wand before steaming	
J	Cleans steam wand after steaming	
K	Purge the steam wand after steaming	
L	Acceptable milk waste at end (less than 90ml)	
SIGNATURE BEVERAGE EVALUATION		
A	Flushes the group head	17
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
NO	JUDGING CRITERIA	TOTAL POINTS AWARDED
TECHNICAL EVALUATION		
A	Station management/ Clean working area at end	9
B	Clean portafilter spout / avoid placing spouts in doser chamber	
C	General hygiene throughout presentation	
D	Proper usage of cloths	



PART 6 - CLASS NO : MFB05 LATTE ART COMPETITION - ART BAR

Competition format: **2 ROUNDS** (First Round And Final Round)

FIRST ROUND (MAX contestant) : **12 pax**

FINAL ROUND : 4 pax (Top 4 Finalist from First Round)

Competition Schedule:

5 mins	PREPARATION TIME
7 mins	COMPETITION TIME
5 mins	CLEANING UP

The Competition

- A. Each competitor will produce 1 latte of their own design, utilizing free-pour techniques and/or etching. Surface decoration may also be used in moderation. Higher points should be awarded for creativity that highlights the full extent of the barista's skills (e.g., free-pour, etching, artistic talent, etc.).
- B. Competitors will have 5 minutes of preparation time before their 7 minutes of competition time begins.
- C. During the competition time, the competitor is required to produce their design and present it onto a designated location for the photographer or camera.
- D. The competitor may make as many attempts as they require to produce their beverage within the 7 minutes but must present only 1 drink to the photographer or camera.
- E. It is the competitor's responsibility to present the drink to the photographer while still fresh. The competitor must carry their drink to the designated photography area, and they are responsible for any spills or disturbance of the drink's appearance. Competitors are permitted to wipe spills from the cup and saucer with a clean cloth or napkin.
- F. A timekeeper will advise the competitor when there are 3 minutes, 1 minute, and 30 seconds of time remaining. Once the drink is presented to the photographer their time will be stopped.
- G. The photographs will be judged by a panel of 3 Visual judges.
- H. The judges will assess the photographs of the latte/designer art based on:

a. Visual Foam Quality

Judges should visually assess the quality of the foam on the beverage for a bubble-free, smooth, glossy rich consistency.

b. Contrast between ingredients

- i. High points will be awarded to pattern demonstrating sharp contrast between the surface of the beverage and the white milk foam.
- ii. Unintentional mixing/blurring of the contrast will reduce this score. Judges should consider areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.

c. Harmony, Size, and Position of Pattern

- i. Competitors should align the pattern with the cup handle at 3 o'clock.
- ii. Judges will review the size and position of the pattern and its relation to the cup. If the pattern involves several elements, the judges will review their position and balance.

d. Successfully Achieved Level of Difficulties

- i. High scores will be awarded to difficult patterns successfully achieved.
- ii. If a competitor attempts a difficult pattern but fails to represent that pattern in the presented drink, then a low score should be expected.

e. Overall Appealing Impression

- i. Judges should review the look of the drink in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Highest points will be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognize fundamental latte art skills such as free-pouring and give higher points when these skills are taken to new levels and enhanced with further techniques.
- ii. To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.

I. No photographs or picture of the pattern is required beforehand.

J. Surface decorations

- i. Surface decorations such as chocolate powder, food colouring, or syrup are acceptable. These should not affect the main body of the drink and are permitted on the surface only. Use of food colouring or flavouring in the drink will result in 0 on all visual scores.
- ii. Food colouring is limited to 1 colour and only to highlight the design. Use of more than 1 colour will result in 0 on all visual scores.
- iii. Café ingredients (e.g., cinnamon, chocolate powder, or matcha) are also acceptable. Dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Other garnishes not mentioned in the rules are prohibited.
- iv. Competitors may use 1 café ingredient together with 1 food colouring.



- K. Glass/Cups
- Competitors may use their own cup/glass in this section. The vessel should be representative of a vessel used in a café environment. All cups used should not inhibit service or drinking of the beverage.
 - Competition glass/cup should have a volume between 190ml - 300ml with a handle.
 - Exterior cup decoration is prohibited. For example, the beverage is served in a dish rather than a cup/glass or inedible decorations have been used. If the Head Judge determines the cup does not meet these standards, then a 0 score will be given.
- L. Photographs may be used by Organizer for promotion.
- M. Only competitors are allowed in the bar area during the preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance as not to interfere with the working barista.
- N. Instructions or 'coaching' may not be provided to a competitor during their preparation & competition time under penalty of disqualification.
- O. Espresso Machine & Grinder
- Competitors are required to use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.
 - No liquids or ingredients of any kind can be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients).
 - If a competitor places or pours liquid or ingredients on top of the machine they will be **disqualified**.
 - Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.
- P. Competitors are required to use the coffee and milk provided by the Organizer. Competitors are not permitted to use their own.
- Q. Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The Organizer, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation or competition area. The list of supplies the competitor may bring include the following:
- | | |
|---------------------------------|---|
| a. Tamper | e. Saucers (Not required) |
| b. Shot glasses. | f. Spoons (Not required) |
| c. Steaming pitchers | g. Any specific utensils required. |
| d. Cups (for the Art Bar latte) | h. Bar towels/clean cloths (for practice and the competition) |
- R. Organizer shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.
- S. Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled 5 minutes of Preparation Time. Any competitor who is not onsite at the start of their 5 minutes of preparation time may be disqualified. If the schedule is delayed, the competitor should still be prepared at their scheduled time.
- T. Technical issues
- During the preparation and/or competition time if a competitor feels there is a technical problem with:**
 - The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
 - The grinder.
 - Any additional electrical equipment (excluding the competition clock).
 - Then the competitor should raise their hand to call a "technical time out" and ask for the stage manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called. It is the head judge's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called. If the stage manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
 - If the technical problem cannot be resolved in a timely manner, the stage manager/head judge will make the decision on whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.**
 - If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
 - If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge will determine if no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
 - Unfamiliarity with competition equipment is not grounds for a technical timeout.**
 - Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.**

JUDGING CRITERIA

CRITERIA	TOTAL POINTS AWARDED
VISUAL CRITERIA	
Visual Foam Quality	60
Contrast Between Ingredients	
Harmony, size, and position of pattern	
Successfully achieved level of difficulty	
Overall appealing impression	
Functional vessel used	
OVERALL PROFESSIONALISM	
Overall Professional Performance	40
General hygiene throughout presentation	
Workspace organized and clean at start	
Total Impression (overall view of barista's presence)	
Total Score – Each Category 10 points	/100

PART 6 - CLASS NO : MFB06 COFFEE SIGNATURE BEVERAGE

Competition format: **2 ROUNDS** (First Round And Final Round)

FIRST ROUND (MAX contestant) : 12 pax

FINAL ROUND : 4 pax (Top 4 Finalist from First Round)

Competition Schedule:

15 mins PREPARATION TIME
15 mins COMPETITION TIME
15 mins CLEANING UP

The Competition

- A. During the presentation time, the competitor is required to make **4 identical drinks** in total. The drinks should be filter coffee based signature beverage.
- B. Competitors are required to serve min 30ml of filter coffee used in signature coffee beverage on the side with each signature beverage served.
- C. Competitors will have fifteen (15) minutes of Presentation Time to prepare and serve their beverages with an accompanying presentation.
- D. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.
- E. Coffee Selection
 Competitors may utilize any Whole Bean Coffee of their choosing and/or coffee provided by sponsors.
 - a. **Whole Bean Coffee**
 - i. Whole bean coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffea.
 - ii. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (e.g. water, yeast, coffee, coffee byproducts, fertilizers, etc.).
 - b. **Sponsored Coffee**
 - i. Competitor may choose to use selected coffee by competition sponsor.
- F. Filter Coffee
 - a. The beverage must be an extraction from particles of whole bean coffee, using water as the solvent. No other additives of any kind will be allowed, aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessels. Additional water may be added ("bypass") to the beverage before serving to alter concentration.



- b. Contestant are expected to serve a minimum of 30ml filter coffee on the side along Signature Beverage to each sensory judge.
- c. Grinder
 - i. A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemistry of the coffee, aside from that directly related to the grinding of the coffee (friction, heat, etc.), and does not add any additives to the coffee.
 - ii. Within the competition area and during competitors' competition time, competitors must NOT use any grinder other than the provided sponsored grinder. Competitors may use the grinder provided by the competition or a grinder that they have provided for themselves outside of the competition area or in advance of the competition time.
- d. Brewing device

Competitors may utilize any set of brewing devices of their choosing, so long as they qualify according to the definitions in these rules.

 - i. A brewing device is any item that a competitor uses during, and is involved in, the beverage extraction.
 - ii. Brewing devices must be "manual" in nature, and may not include or involve mechanical action powered by supplemental forces (e.g. electricity) other than those exceptions below:
 - (1) Mechanical action powered by the competitor's manual action (e.g. hand and/or arm action), by gravity, or created by the act of coffee brewing itself (e.g. pressure in vacuum brewers, movement in balance brewers) is permitted.
 - (2) Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power any additional mechanism.
 - (3) A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (e.g., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee. For example, an automatic water delivery machine could dispense into a pouring vessel, but not directly on the coffee.
 - iii. Competitors must utilize their own brewing devices. While sponsors may make certain brewing devices available for competitor use, competitors are ultimately responsible for supplying their own brewing devices (including filtration media if applicable). The organizer cannot be held responsible for the operational or structural integrity of the brewing devices supplied. Competitors using those devices should thoroughly test and inspect them.
 - iv. Competitors may utilize as many or as few brewing devices as they wish to produce the required two preparations within the allotted time.
 - v. Brewing devices must not add any additive substances to the beverage whatsoever.
- e. Hot Water Machine

Competitors may not change, adjust or replace any element, setting, or component of the hot water machine. Any changes or adjustments made may be grounds for disqualification decided upon by the stage manager and/or head judge. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.
- G. Syrups
 - a. Competitors are to refer to organizer regarding requirement of Flavour Syrup sponsor. Base on Head Non-compliant may result in disqualification or 0 score for "Signature Drink" section.
 - b. Self-made syrups & flavours are allowed.
- H. Filter Coffee Signature Beverage
 - a. Competitors will prepare and serve four (4) individual filter coffee-based signature beverage for 4 sensory judges, one to each of the two sensory judges using filter coffee brewed during presentation time.
 - b. Competitors should brew the coffees during their performance time. Otherwise, a score of 0 will be given in the "Overall Performance" section on the judges' scoresheet.
 - c. The beverage can be served either hot or cold.
 - d. Competitors are responsible for providing their own ingredients, including coffee (except for the sponsored coffee(s) and/or ingredients).
 - e. Beverages should not contain alcohol and /or controlled or illegal substances.
 - f. Edible garnishes may be used but the drink must be drinkable. The "balance" and "overall impression" scores will be deducted if the drink is deemed more "edible" than "drinkable", at the head judge's discretion.
 - g. Competitors may need to detail the ingredients of their beverages before and/or after their performance to organizer or judges. Organizer reserves the right to publish competitor's drink recipes after the conclusion of the competition (with credit given to the competitor whenever possible).
- I. Service Vessel
 - a. Service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
 - b. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.



- J. Time Penalties
- If the competitor has not finished their presentation during the allotted 15-minutes period, they are allowed to proceed until the preparation or presentation is completed.
 - After the 15 minutes has lapsed, 0.5 point shall be deducted for every 1 second over 7 minutes from the competitor's total score up to a maximum penalty of 30 points (1 minute).
 - Any competitor whose preparation or performance period exceeds 16 minutes will be disqualified.
- K. Sponsored Brands
- Within the competition area and during competitors' competition time, competitors must NOT show any other display of non-sponsorship brands.
 - Failing so may result in disqualification or 0 score in "Overall Professionalism".

JUDGING CRITERIA

CRITERIA	TOTAL POINTS AWARDED
SENSORY & VISUAL CRITERIA	
Pleasant Drinking Temperature (Hot / Warm / Cold)	70
Coffee Quality (Distinctly tasted in drink)	
Balanced & combination of flavors	
Body mouthfeel of the drink	
Presentation style & creativity	
Commercially applicable	
Overall impression taste of the drink	
OVERALL PROFESSIONALISM	
Overall Professional Performance	30
General hygiene throughout presentation	
Station Management	
Total Score – Each Category 10 points	/100

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