

CULINARY CHALLENGE 2025

10 - 13 JUNE 2025, KINTEX, KOREA

COMPETITION RULES & REGULATIONS

**The BEST and LARGEST
Worldchefs Culinary Competition
in KOREA**

Organized by:



+82 2 6715 5400



emma.im@informa.com



[@seoulfoodnhotel](https://www.facebook.com/seoulfoodnhotel)

Message from Chairman of Organizing committee of SFH culinary challenge 2025



Dear Esteemed Chefs and Worldchefs officials,

Greetings from Korea! I am Jeong-hag Kim, President of the Korea Chefs Association.

It is with great pride and excitement that I announce the **Seoul Food & Hotel Culinary Challenge 2025**, a prestigious Worldchefs-endorsed competition. This event will take place from **June 10 to 13, 2025**, at KINTEX in Goyang City, South Korea.

Our mission is to showcase the vibrant excellence of Korean food culture while creating a global stage for chefs to connect, collaborate, and celebrate their craft.

As the world embraces the dynamic allure of K-Culture, K-Food has taken its rightful place as a cornerstone of this cultural wave. From iconic dishes like Kimchi, Bibimbap, Bulgogi, and Tteokbokki to the endless variety of Korean ingredients, the flavors of Korea inspire culinary creativity and passion worldwide.

Korea is a land of unparalleled experiences, a country that words alone cannot capture. Its essence can only be truly understood by seeing, hearing, tasting, and feeling it firsthand.

I warmly invite you to participate in the **Seoul Food & Hotel Culinary Challenge 2025**, where you can demonstrate your culinary artistry, compete among the finest chefs, and immerse yourself in the rich heritage of Korean gastronomy.

While here, I encourage you to explore Korea's breathtaking landscapes and indulge in its extraordinary cuisine. Together, let's make this event an unforgettable celebration of global culinary excellence.

Thank you, and I look forward to welcoming you to Korea in 2025!

Warm regards,

Jeong-hag Kim

President, Korea Chefs Association

Chairman, Organizing committee of SFH culinary challenge 2025



Message from Chief Judge of SFH culinary challenge 2025



I am extremely honoured and excited to be visiting one of my favourite countries as the Vice President and Chairman of the Competition and Culinary Committee for the prestigious Culinary Challenge.

South Korea is a country I am a regular visitor since 2012, and last year 2024, I had my first opportunity to be at the Culinary Challenge. I was fascinated to see the number of competitors, the skill levels and the enthusiasm of the support team to ensure this was a world class event.

I am convinced that the skills levels and competitors in South Korea are on the path to be World Champions in the not-too-distant future. Culinary Challenge 2025 is the largest Worldchefs endorsed culinary competition in South Korea, bringing close to 500 competitors in as many as 18 different classes under a multitude of international Worldchefs judges. To win any medal at this event, puts you in the right frame to win a medal in any country that conducts Worldchefs competitions.

Not only is this event a must for aspiring South Korean chefs, but it also draws chefs from, Singapore, Malaysia, Taiwan, Vietnam and the Philippines. Culinary competitions are such a motivating and satisfying part of our Culinary Profession, where we all should have opportunities to meet, network and exchange new trends and skills. This year see Choi Sang Hoon, a multi-winner of Chef of the Year become a special member of the jury group, for his past winning skills and we must congratulate the Korean Chefs Association for such an initiative to recognize local talent.

As this is a major Worldchefs event in South Korea, it will follow all regulations and set down by Worldchefs to ensure transparency and fairness to all.

I wish all competitors the greatest event and remember " Fail to train, Train to Fail"

Look forward to seeing you soon !

In Culinary Friendship

Dr Rick Stephen AM

Vice President of Worldchefs

Chief Judge of SFH culinary challenge 2025



Seoul Food & Hotel culinary challenge 2025

The SFH Culinary Challenge will return at the Seoul Food & Hotel 2025, taking place from June 10 to 13, 2025, at KINTEX. Co-organized by Informa Markets and the Korea Chefs Association, this culinary event will celebrate its 10th anniversary in 2025, evolving into an even more spectacular cooking competition and establishing itself as Korea's best Worldchefs-endorsed culinary competition. It serves as a stage for chefs from around the world to showcase their exceptional skills and gain recognition through an internationally acclaimed panel of judges and a judging system endorsed by the World Association of Chefs Societies (Worldchefs).

COMPETITION OVERVIEW

CATEGORIES	DESCRIPTION		REGISTRATION FEE
CULINARY HOT COOKING			
Class 1	Main Course Meat or Poultry	Individual	US\$ 70 per person
Class 2	KUKJE SUSAN Ocean Main Course	Individual	US\$ 70 per person
Class 3	Hot & Cold Pasta Duo	Team	US\$ 120 per team
Class 4	Fresh Pasta Master Challenge	Individual	US\$ 70 per person
Class 5	Asian Noodles	Individual	US\$ 70 per person
Class 6	Anchor Food Professionals Perfect Omelette & Sandwich	Individual	US\$ 70 per person
Class 7	Nestlé Professional Chef Challenge	Individual	US\$ 70 per person
Class 8	Plant based Vegan Main Course by SUJIS LINK	Individual	US\$ 70 per person
Class 9	Nestlé Professional Modern Chinese WOK Challenge	Individual	US\$ 70 per person
PATISSERIE PRACTICAL COMPETITION			
Class 10	Anchor Food Professionals Cream Icing Cake Challenge	Individual	US\$ 70 per person
Class 11	Creative Macaron	Individual	US\$ 70 per person
CULINARY & PASTRY ART COLD DISPLAY			
Class 12	FINGER FOOD	Individual	US\$ 70 per person
Class 13	PLATED APPETIZERS	Individual	US\$ 70 per person
Class 14	PLATED MAIN COURSES	Individual	US\$ 70 per person
Class 15	PLATED DESSERT	Individual	US\$ 70 per person
Class 16	THEMED CAKE (Under 25 Apprentice only)	Individual	US\$ 70 per person
Class 17	PASTRY SHOWPIECE	Individual	US\$ 70 per person
Class 18	ARTISTIC SCULPTURE	Individual	US\$ 70 per person

Seoul Food & Hotel culinary challenge 2025

Date: 10 – 13 June 2025 (4 days)

Venue: Hall 4 at KINTEX 1

Opening Hours and Admission

- Seoul Food & Hotel is strictly open to trade professional and business visitors only. The halls will be open to Culinary Challenge competitors from 8:00am. Non-transferable entry badges will be distributed to competitors and judges before the event begins.

Registration Details

- Please send us a remittance copy once the transfer has been made.
- Payment must be completed within 10 working days of submitting the application. Failure to do so will result in the automatic cancellation of your registration.
- On-site payment will not be accepted under any circumstances.

How to apply

- Submit registration form on the official website
(<https://www.seoulfoodnhotel.com/event/03.php>)
- For groups who need registration for over 10 participants, please download group application form on website, fill out and send the form to mason.hong@informa.com.

Registration Period

	Early Bird	Standard
Form Submission	By 6 April 2025	By 21 May 2025
Payment	By 13 April 2025	By 21 May 2025

Participation Fee

	Early Bird	Standard
Individual	US\$60/Class	US\$70/Class
Team	US\$100/Team	US\$120/Team

Seoul Food & Hotel culinary challenge 2025

Payment Method

International	Group participants from overseas
Beneficiary : Informa Markets Korea Corporation Bank Name : Hana Bank (Mangu-dong Branch) Bank Address : 430, Mangu-ro, Jungnang-gu, Seoul, Korea Account No. : 320-890013-85304 Swift Code : KOEXKRSE	For groups of 10 or more, we will contact you separately.

Payment Period

	Early Bird	Standard
Payment	By 13 April 2025	By 21 May 2025

Change, Cancellation, and Refund term

Any changes are acceptable by 13 April 2025.
Cancellation before 30 March 2025: 100% refundable Cancellation before 13 April 2025: 50% refundable Cancellation after 14 April 2025: No refundable

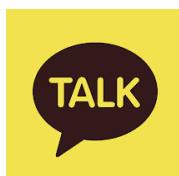
Secretariat

- Informa Markets Korea

Mason Hong Tel: + 82 (0)2-6715-5420 Email: mason.hong@informa.com

Live Q&A group chat for competition participants

Participants can get information about competition-related questions and updates via following group chats.



RULES & REGULATIONS

1. Submission of the application form shall mean that the competitor agrees to abide by the Rules & Regulations of Seoul Food & Hotel Culinary Challenge 2025.
2. Entries for all classes are accepted on a first come-first served basis. Please note that with limited Work/Kitchen stations, all Classes are usually filled before the stipulated entry deadline.
3. Any changes are acceptable by 13 April 2025. Please notify the organizer in case you wish to cancel.
4. Refund term is as follows; Cancellation before 30 March 2025 100% refund. Cancellation before 13 April 2025 50% refund. Cancellation on and after 14 April 2025 No refund.
5. Competitors must submit the contact detail and email address accurately. Otherwise, his/her participation may be canceled. The organizer is not responsible for any disadvantages caused by incorrect information.
6. Competitors must be present at least 40 minutes before the appointed time.
7. A recipe form is attached on the last page of this rulebook. Competitors can use free-from. 2 copies of the recipe are required in the kitchen.
8. Chefs must wear appropriate uniforms.
9. The organizer reserves all rights to the recipes used, photographs and video taken at the event. Any publication, reproduce or copy of the recipes, photographs and video can only be made with the organizer's approval.
10. Due to fire safety regulations, open flame cooking equipment and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and will be prohibited.
11. If an award is won, the competitor must ensure his/her presence (or that of a representative) to collect it. All winners must wear chefs' uniforms and attend the ceremony. Any trophy, medal, and certificate which is not accepted at the ceremony will be forfeited two weeks after the event.
12. The entry fee will not be refunded should the Competition be canceled for reasons beyond the organizer control.
13. The organizer is not responsible for the loss or damage of any equipment, utensils and personal effects of competitors.
14. Competitors who contravene any of the Rules and Regulations of the event may be disqualified.
15. The Organizer reserves the right to rescind, modify or add on any of the above rules and regulations. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.

PRIZES, AWARDS AND CERTIFICATES

An electronic certificate of participation will be presented to each competitor who has completed all the competition classes they registered for. The respective medals and certificates of awards will be presented to competitors who attain the following points.

AWAERD MEDAL or CERTIFICATE	SCORES
Gold with Distinction	100 Points
Gold	90-99 Points
Silver	80-89 Points
Bronze	70-79 Points
Diploma	60-69 Points

The head judge and judges of respective categories reserve the right to withhold the presentation of any awards should scores deem it necessary.

BEST CULINARY TEAM

- To receive this award, a minimum of 10 participants from the same establishment / school must participate.
- There is no limit on the number of participants.
- Points: Gold medal – 3 points, Silver medal – 2 points, Bronze medal – 1 points each. This award will be given to the establishment / school with the highest total number of points.
- Winner for 'Best Culinary Team' will receive trophy and ₩1,000,000 Cash Prize.

Chef of the Year 2025, Culinary & Pastry Overall Champion

- The candidate with the highest total number of points from the best four classes will be the winner.
- The winner of 'Chef of the Year 2025' will receive trophy and ₩500,000 Cash Prize.
- Chefs who have accumulated three times Chef of the Year awards are honored to be invited as "Special Guest Judge" the following year. (No age limit)

BEST CULINARY CHEF

- To receive this award, the competitors must enter a minimum of three classes from class 1~9 and 12~14.
- The candidate with the highest number of points from the best three classes will be the winner.
- The winner of 'Best Culinary Chef' will receive trophy.

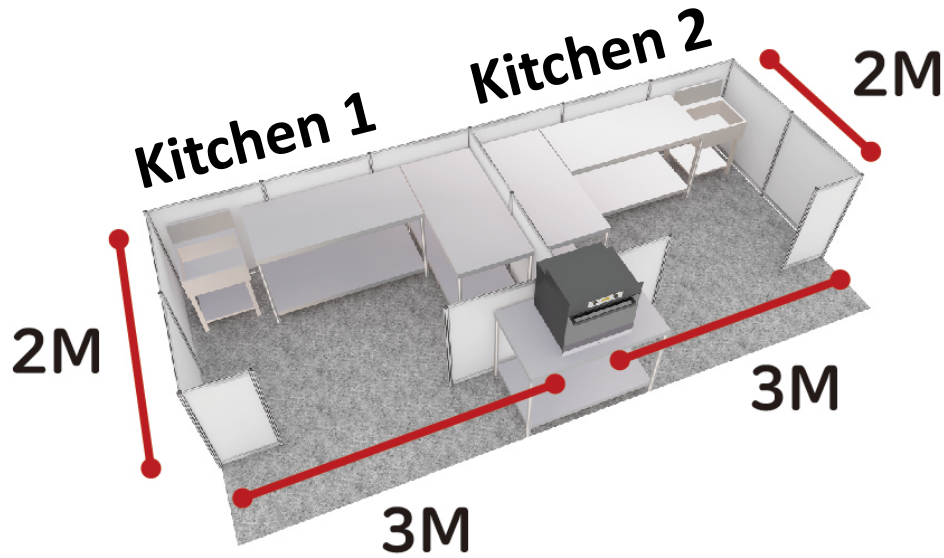
BEST PASTRY CHEF

- To receive this award, the competitors must enter a minimum of three classes from class 10, 11 and 15~17.
- The candidate with the highest number of points from the best three classes will be the winner.
- The winner of 'Best Pastry Chef' will receive trophy.

AWARDS SCHEDULE

- The Gold, Silver and Bronze medal winners of each class will be awarded at 4pm everyday and the top 1 winner of each class will be awarded on Friday (June 13th), the last day of the competition.

조리대 시설 안내 Kitchen Equipment



개인 키친 One Kitchen Equipment with

- 🍎 1구 인덕션 2개 • 2 Induction cooktops with single stove (220V / 2kw each)
- 🍎 콘센트 3구 • 3 Outlets
- 🍎 조리대 2개 • 2 Steel Tables (1500W x 700L x 850H)
- 🍎 싱크대 1개 • 1 Sink (750W x 700L x 850H)

공용 시설 Shared Equipment

- 🍎 2 키친 당 오븐 1개 • 1 Oven Shared by 2 Kitchens
- 🍎 냉장고 4대 • 4 Refrigerators with 25 boxes

공지사항 | NOTICE

- 🔊 토치, 버너, 멀티탭은 사용이 불가합니다. Torch & Gas Stove and Power Strip are prohibited.
- 🔊 인덕션 전용 요리도구만 사용이 가능합니다. Only induction cooking utensils can be used.
- 🔊 추가 인덕션, 수비드 기계, 믹서기 등 이용 시 전기 추가 공급을 위해 반드시 사전에 사무국에 알려주셔야 합니다. 추가 인덕션은 1개만 반입 가능합니다.
If you want to use your own induction, Sous-vide machine, mixer, or extra cooking tool, you must inform us in advance. Please email us the amount of electricity of the cooking tool to be used (the electricity used sticker on the cooking device).

Culinary Hot Cooking Ingredients Preparation Guideline

◆ *Explanation of what foods are permitted to be brought into the kitchen*

- ❖ Basic mother sauces are permitted but must have further fabrication.
- ❖ Salad can be washed and cleaned, but not mixed or cut
- ❖ Vegetable can be cleaned, peeled, washed, cut/trimmed (any shape) and must be raw (tomatoes may be blanched and peeled, and broad beans may be shelled).
 - 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.
 - Vegetable purees are permitted but must not be seasoned or finished item
- ❖ Pasta or dough can be prepared, rolled out but not shaped or cooked
- ❖ Any protein (meat, poultry, fish or seafood etc.), pre-marinate is not permitted.
- ❖ Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- ❖ Fish can be gutted, gilled, scaled, and filleted but not cooked
- ❖ Seafood/shellfish can be cleaned, filleted but not portioned or cooked
- ❖ Meats or Poultry can be deboned, trimmed, portioned but not cooked
- ❖ Ground/minced meat can be brought in, but must be made finish and seasoned during the competition
- ❖ Sauces can be reduced or basic mother sauces are permitted but not finished or seasoned
- ❖ Any stocks are permitted
- ❖ Any dressings must be made during the competition
- ❖ Flavoured oils or butters are permitted.
- ❖ Fruit Coulis or Puree are allowed and finished during the competition
- ❖ Pastry sponge, biscuit – can be brought in, but not cut.
- ❖ Decoration items to be done onsite
- ❖ All competitors must prepare their own induction cooking utensils and ingredients for the competition
- ❖ Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
- ❖ The organiser will not be responsible for any loss or breakage of utensils

JUDGING CRITERIA

Culinary Hot Cooking (Class 1 to 9)

Patisserie Practical Competition (Class 10 and 11)

▪ Mise En Place (0 – 5 points)

- Clear arrangement of materials
- Correct amount of items brought in
- Proper working technique
- Correct utilization of working time

▪ Correct Professional Preparation (0 – 20 points)

- Correct basic preparation of food, corresponding to today's modern culinary art.
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food

▪ Hygiene and Food Waste (0 - 10 points)

- Clean hygienic work techniques
- Workflow been adhered 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

▪ Service (0 – 5 points)

- Correct number of plates must be presented.
- The meals, should be practical, transportable
- Meals must be presented on time OR points will be deducted

▪ Presentation (0 – 10 points)

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

▪ Taste & Texture (0 – 50 points)

- 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

Points table for the medals in all class

- 100 points Gold with Distinction
- 99 – 90 points Gold medal with certificate
- 89 – 80 points Silver medal with certificate
- 79 – 70 points Bronze medal with certificate
- 69 – 60 points Diploma with certificate

Individual Hot Cooking

<The categories and sponsored ingredients are subject to change without prior notice.>

Participants in Class 1 to Class 4 must carefully review the instructions on the following page.

Class 1 – Main Course Meat or Poultry

- To prepare and present within 45mins, 2 portions of a Western style hot main course using any Meat or Poultry.
- Dish must be presented on 2 individual plates, one (1) for judging and one (1) for display
- Garnish with suitable starch, and vegetables. Appropriate sauce (can be more than one) to be served.
- All ingredients, kitchen utensils and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen.

Class 2 – KUKJE SUSAN Ocean Main Course (주)국제수산

- To prepare and present within 45mins, 2 portions of a Free Style hot main course using any Fish or Seafood.
- Dish must be presented on 2 individual plates, one (1) for judging and one (1) for display
- Garnish with suitable starch, and vegetables. Appropriate sauce (can be more than one) to be served.
- All ingredients, kitchen utensils and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen.

Class 3 – Hot & Cold Pasta Duo

- Two competitors from same establishment to prepare within 30minute, Western style 1 cold pasta or pasta salad and 1 hot pasta main course menu (for 2 dishes each - Total 4 plates).
- Using only Commercial dry pasta, fresh home-made pasta not allowed.
- Dish must be presented on 2 individual plates each menu with appropriate garnish, one (1) for judging and one (1) for display.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen

Class 4 – Fresh Pasta Master Challenge

- To prepare and present within 30mins, 2 portions of a Western Style hot main course pasta (Long, short, stuffed any kinds).
- Using only fresh home-made pasta, Commercial pasta not allowed.
- Dish must be presented on 2 individual plates with appropriate garnish, one (1) for judging and one (1) for display.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen

Individual Hot Cooking

<The categories and sponsored ingredients are subject to change without prior notice.>



Class 1 to Class 4 belongs to the Plate Sponsor category .

Participants of these classes must present their dishes only on plates provided by the sponsor, Butter & Onion.

The use of dishes brought by the participants themselves is strictly prohibited.



Main plate 31cm produced by BAUSCHER



Pasta plate 29cm produced by BAUSCHER

- The organizers will provide each participant with two pieces of each of the two types of plates mentioned above. Participants can choose which plate to use for presenting their dishes.
- For Class 3 team competition - 4 pasta plates and 2 main plates are provided.
- After the competition, the plates will be collected by the organizers.
- For practice purposes, plates can be purchased online by scanning the respective QR codes.

Class 5 – Asian Noodles

- To prepare and present within 30mins, 2 portions of an Asian Style hot main portion size. (Noodle with soup, Stir-fried noodle, etc.)
- Using only Asian noodles. (Egg noodle, rice noodle, ramen, Guksu etc...), commercial dried noodle allowed.
- Dish must be presented on 2 individual plates with appropriate garnish, one (1) for judging and one (1) for display.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen

www.butternonion.com



Butter & Onion

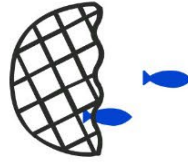
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전국대표번호

1544.0459

Individual Hot Cooking

<The categories and sponsored ingredients are subject to change without prior notice.>

Class 6 – Anchor Food Professionals Perfect Omelette & Sandwich



- To prepare and present within 30mins, 2 portions dish of a cheese omelette with cold sandwich.
- The dish must have 50% Cheese omelette and 50% Cold sandwich. No need other garnishes.
- Competitors can choose any type of bread for Sandwich and can be bring pre-made and sliced.
- Cold Sandwich can be any type (Sand , Roll , Open-faced etc..) but must use cream cheese spread.
- Anchor food professional cream cheese (200g) will provide by the organizer.
- Any pre-cooked protein item for sandwich for example, ham, chicken breast, steak , smoked meat etc..are allowed only in this class.
- Anchor food professional Lactic butter or unsalted butter , slice cheddar cheese (100g) will provide by the organizer, competitors must use for cheese omelette.
- The omelette aims to be a perfect rugby ball-shaped French omelette with no color on the outside. For detailed instructions, refer to the following.
- Size of each cheese omelette should be 2~3 eggs , competitors must bring their own egg.
- Cheese omelette can have any vegetable or herbs of competitors own choice.
- Other brand of cheese & butter using is not allow, If used, you will be disqualified.
- Dish must be presented on 2 individual plates, one (1) for judging and one (1) for display.
- Sauce, dressing or dips are competitors' choice, if needed. Though should be served separately.
- Each competitor will receive the sponsoring products on the day of the competition.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen

SPONSORING PRODUCTS



Lactic butter



Unsalted butter(5kg)



Slice on slice cheddar cheese



Cream cheese



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.



**Fresh New Zealand
grass gives**

**our butter its rich
golden colour.**



At Anchor Food Professionals™, we're proud to offer butter that's not only delicious but also made using milk from New Zealand grass-fed* cows. Fonterra cows spend more time grazing outdoors than anywhere else in the world.** Its the beta-carotene found in grass which gives our butter a unique / natural golden colour.

*Grass / pasture means grass, grass silage, hay and forage crops.

Green grass, golden butter, inspiring performance.

Visit our website www.anchorfoodprofessionals.com to learn more about our range of high performing products.

****Read more about
our grass-fed
farming here:**



Anchor™ FP
FOOD PROFESSIONALS

Individual Hot Cooking



Class 7 - Nestlé Professional Chef Challenge

- To prepare and present within 45mins, 2 portions of a hot main course using any protein (meat, poultry, game, fish, seafood, plant based) as main ingredients.
- Freestyle hot Main Course Dishes must be presented individually on 2 plates with appropriate starches and garnish in Western presentation.
- Competitors must incorporate < MAGGI chicken powder / MAGGI beef flavoured stock(powder) / MAGGI shitake mushroom bouillon / MAGGI Bechamel sauce mix / BUITONI Tomato sugo, Minimum 1 products>.
- Meat or seafood (protein item) can be marinated before competition for this class.
- The sponsor provides participants with samples in advance for practice. (Local participants only)
- Each competitor will receive the above products on the day of the competition.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen.

SPONSORING PRODUCTS



Demi-glaze
sauce mix



Bechamel
sauce mix



BUITONI
tomato sugo

SPECIAL PRIZE OF CLASS

TOP 1 : Support for participation in
WORLDCHefs international culinary competition
(worth 1,000,000won)

TOP2 : Luxury Hotel F&B Voucher

TOP3 : VIP gift set by Nestle Professional



MAGGI
Chicken powder



Shitake Mushroom
Bouillon



Beef flavoured
Stock



MAKING MORE POSSIBLE™

네슬레 프로페셔널은 항상 최상의 제품과 서비스 그리고 창의적인 비즈니스 솔루션을 제공하는 최고의 식음료 사업 파트너입니다.

소비자 만족을 위해 늘 혁신적이고 창의적인 식음료 솔루션을 연구하고 제공합니다.

At Nestlé Professional, we're committed to being your inspiring growth partner.

We provide creative, branded Food and Beverage Solutions,
which enable you to be highly innovative and delight your consumers.



Individual Hot Cooking

<The categories and sponsored ingredients are subject to change without prior notice.>

Class 8 – Plant based Vegan Main Course by SUJIS LINK

SUJIS LINK

- To prepare and present within 45mins, 2 portions of a hot main course using SUJIS LINK Plant based protein as main ingredients.
- Freestyle hot Main Course Dishes must be presented individually on 2 plates with appropriate starches and garnish in Western presentation.
 - ✓ 50~60% Protein-main part (Must use more than 20% SUJIS LINK PLANT BASED MEAT)
 - ✓ 20~25% Vitamin (Vegetable garnishes)
 - ✓ 20~25% Carbohydrate
- A vegan's meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including Honey.
- A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, and tempeh.
- Competitors must incorporate <SUJIS LINK Plant based meat CHUNK, STRING, MINCE, STRIP, Minimum 1 products>.
- Appropriate vegan sauce (can be more than one) to be served
- The sponsor provides participants with samples in advance for practice.
- Each competitors will receive the above products on the day of the competition.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen.

SPONSORING PRODUCTS



Chunk



String



Mince



Strip

SPECIAL PRIZE OF CLASS

TOP 1 : The winner of this category will be awarded a prize of 1 million won. (1,000,000won)



SUJIS LINK

veself



식물성 대체육 원료부터 완제품 까지 모든 솔루션을 드립니다.

We provide complete solutions from plant-based meat ingredients to finished products.



<http://sujislink.com>



Individual Hot Cooking

<The categories and sponsored ingredients are subject to change without prior notice.>

Class 9 – Nestlé Professional Modern Chinese WOK Challenge



- To prepare and present within 30mins a Chinese dish(stir fried, deep fried etc.), 2 dishes of a la carte Chinese hot menu with Chinese style presentation.
- Dish must be presented on 2 individual plates, portion size of each plate is for 2~3 guest with appropriate garnish. (not necessarily have carbohydrate)
- Competitors must incorporate <MAGGI Chinese Master Sauce / MAGGI Spicy Seasoning / MAGGI shitake mushroom bouillon / MAGGI Braising Sauce / MAGGI Stir-frying Sauce / BUITONI Tomato sugo, Minimum 2 products>.
- The sponsor provides participants with samples in advance for practice. (Local participants only)
- Each competitor will receive the above products on the day of the competition.
- All ingredients, kitchen utensil and plates to be supplied by the competitor.
- 2 copies of recipe required in kitchen

SPONSORING PRODUCTS



Chinses Master Sauce



MAGGI Spicy Seasoning



BUITONI tomato sugo



MAGGI Braising Sauce



MAGGI Stir-frying sauce



Shitake Mushroom Bouillon

SPECIAL PRIZE OF CLASS

TOP 1 : Support for participation in WORLDCHEFS international culinary competition (worth 1,000,000won)

TOP2 : Luxury Hotel F&B Voucher

TOP3 : VIP gift set by Nestle Professional

Patisserie Practical Competition

Class 10 – Anchor Food Professionals Cream Icing Cake Challenge



Each participant is required to prepare and present two cakes of the same design within 45 minutes.

Decorations are limited to whipping cream (which can be flavoured as desired) and fruits.

Only Anchor brand cream allowed. if used other brand cream, you will be disqualified. (Cream will be provided.)

Organizer will provide 3 type of creams (Anchor Food Professional Whipping cream & Infiniti cream, Chef's Classic Whipping cream), Competitor must use minimum 1 type.

Participants may choose either chiffon or genoise sponge cakes, with two whole cakes required. No other types of cake are allowed. The cake size before applying the cream icing should be a 15 cm diameter circle or a 15cm by 15cm square.

- Only two (02) chiffon or genoise sponge to be used by each participant.
- The cake can be plain or flavoured
- Trimming of the cake is not allowed before the competition.
- The final shape is not limited (circle, square, dome, any shape).
- Fruits can be cleaned, peeled, cut, but not cooked. Seeds can be removed.
- Dried fruit and vegetable powder are permitted.
- Dehydrated fruits or sheets are permitted.
- At least two different piping techniques are mandatory for whipped cream decoration.
- Fruit coulis or puree are allowed but must be finished cooking during the competition.
- Titanium dioxide, metallic powders, and artificial food colors are not permitted.
- The cake will be tasted and cut by the judges
- Food wastage will result in point deductions.

All decorating ingredients used must be edible and made instantly, on-the-spot. There is no height restriction to the completed cake. Chocolate may be brought in melted and tempered.

Each participant is required to provide all ingredients, utensils and materials required, unless the organiser shares information about any available sponsored products.

Participants are not allowed to place any food ingredients, equipment, tools, or utensils on the floor.

SPONSORING PRODUCTS



MENU EXAMPLE FROM LAST YEAR



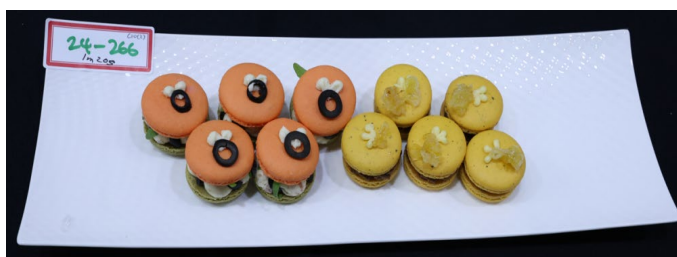
Patisserie Practical Competition

Class 11 – Creative Macaron

Each participant is required to prepare and present 1 sweet and 1 savory macaron, total 2 kinds 10 pieces for each menu, presentation on 2 plates (total 20 pieces) in 45 minutes. The macaron can be any shape.

- Any type of macaron is permitted.
- Each macaron weighs in between 12gm to 18gm.
- Premade macaron shells may be brought in.
- Macaron fillings and all decorating ingredients must be edible and made on-site.
- Fruit coulis or puree is allowed but must be finished during the competition.
- Food wastage will result in point deduction.
- All decorating ingredients used must edible and be made on-the-spot.
- Vegetables, fruits, onions, etc. can be cleaned, peeled, cut, but not cooked.
- Seeds can be removed.
- Dried fruit and vegetable powder are permitted.
- Sugar can be cooked and coloured but not stretched / pulled.
- Chocolate may be brought in melted and tempered.
- Coloured cocoa butter may be brought in melted.
- Almond paste, Coloured fondant, may be brought in.
- Chocolate modelling paste can be brought in but cannot be shaped or sheeted prior.
- Each participant is required to provide all ingredients, utensils and materials required, unless the organiser shares information about any available sponsored products.

MENU EXAMPLE FROM LAST YEAR



Culinary & Pastry Art Cold Display

JUDGING CRITERIA (Class 12~18)

- **Presentation and Innovation (0 - 30 points)**
 - Display must be structured, organised, elegant and natural colored. It should be original, creative, tasteful, appetizing, and modern style
- **Composition (0 - 30 points)**
 - Attention to details, finished appearance, proportion & symmetry. Harmonized flavours with well- balanced nutrition Correct Professional Preparation, Skills,
- **Techniques (0 – 30 points)**
 - Skillful work with high degree of craftsmanship; demonstrate different correct cooking techniques; clean and precise work; correct aspic technique, and proper consistency
- **Serving Arrangement (0 - 10 points)**
 - Correct number of portions and plates must be displayed. It should be practical, transportable, and stable

** Total possible points: 100 (no half points will be given)*

NOTES

- Competitors must provide their own choice of serving china ware (without logo)
- Competitors are invited to set up an attractive display, however this will not be judged
- Aspic should be used to glaze all entries except for crisps and baked dough
- Name cards or logos of the working place of the competitor may be placed in proper manner only after judging has been completed
- Information regarding the setup time will be announced at a later stage
- The Organiser will not be responsible for any loss or damage of any brought-in equipment and utensils
- Due to limited space, competitors' pieces will be displayed until 5:00pm on the competition day
- Organiser may dispose of any uncollected exhibits after award ceremony on that day. (Exact display and disposal time shall be further notified)

TIMING

- A competitor who arrives late can be disqualified
- Points will be deducted if a competitor cannot finish on time; if delay for 10 minutes, the entry will not be judged

Culinary & Pastry Art Cold Display

Class 12 - FINGER FOOD

- To display 4 different kinds of finger food : 2 kinds to be prepared hot and 2 kinds to be prepared cold, all display cold
- 6 portions for each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can choose to display all 24 pieces on one platter, or individually plated
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu description (menu name) of each dish must be placed next to the display.
- Table space allotted: 90cmW x 70cmD

Class 13 - PLATED APPETIZER

- To display 3 different Appetizer dishes, prepared hot or cold and displayed cold
- 1 fish or seafood , 1 meat or poultry, 1 free choice, for main ingredients for dishes.
- Each dishes should be individually plated and completed with its respective garnishes.
- Each dish should be suitable for a la carte service.
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu description (menu name) of each dish must be placed next to the display.
- Table space allotted: 90cmW x 70cmD

Class 14 - PLATED MAIN COURSES

- To display 3 different Main courses dishes, prepared hot and displayed cold
- 1 fish or seafood , 1 meat or poultry, 1 free choice, for main ingredients for dishes.
- Each dishes should be individually plated and completed with its respective garnishes.
- Each dish should be suitable for a la carte service.
- All food items must be glazed with aspic, except for crisps or baked dough
- Menu description (menu name) of each dish must be placed next to the display.
- Table space allotted: 90cmW x 70cmD

Class 15 - PLATED DESSERT

- To display 3 different type of dessert, displayed cold
- 1 with fruits as the main ingredients, 1 with chocolate as the main ingredients, 1 competitor's own choice.
- Each dishes should be individually plated and completed with its respective garnishes.
- Each dish should be suitable for a la carte service.
- Menu description (menu name) of each dish must be placed next to the display.
- Table space allotted: 90cmW x 70cmD

Culinary & Pastry Art Cold Display

CLASS 16 – THEMED CAKE (Under 25 Apprentice only)

To incorporate one (01) cakes into wedding design , anniversary , birthday or any theme etc., competitors' own choice of either:

(a)	(b)	(c)	(d)	(e)	(f)
Royal icing cake	Pastillage cake	Fondant cake	chocolate modelling pastes	Marzipan cake	Mixed

- Cake size is between 25~35 diameter , No height limit. Circle, square , dome any shape allowed.
- Only edible ingredients can be used.
- The entire cake should be decorated by hand. Wiring, lace, or equivalent are not allowed.
- Points will be deducted for non-compliance.
- Each participant is required to provide display signage indicating the title / themed description of the exhibit, including a list of ingredients used.
- Table space allotted: 90cmW x 70cmD

CLASS 17 – PASTRY SHOWPIECE

To prepare and display one (01) pastry showpiece with the use of either:

(a)	(b)	(c)	(d)
Chocolate	Marzipan or Sugar	Dough or Bread	Dough Figurine

- The height of the showpiece should not exceed 100cm.
- It should have at least three (03) different techniques, meaning a display of three (03) different methods of product utilisation.
- Non-edible structure elements are not allowed over and above the base.
- Frames, molds, and wires are not allowed. Points will be deducted for non-compliance.
- Each participant is required to indicate his / her choice of creation (a, b, c or d) upon registration.
- No changes will be allowed.
- Table space allotted: 90cmW x 70cmD

CLASS 18 – ARTISTIC SCULPTURE

To prepare and display one (01) artistic sculpture with the use of either:

(a)	(b)	(c)	(d)
Vegetable	Chocolate	Sugar	Dough Figurine

- The height of the showpiece should not exceed 100cm.
- Frame and wire support are allowed but must not be exposed. Points will be deducted for non-compliance.
- Each participant is required to indicate his / her choice of creation (a, b, c, or d) upon registration.
- No changes will be allowed.
- Table space allotted: 90cmW x 70cmD

Worldchefs Best Practices

March 2023

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.

Competition & Culinary Committee

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.

Worldchefs Best Practices

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 have 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. Food weight and Nutrition

- a) There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
- b) It is a cooking competition, therefore skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation
- c) All food need to be nutritionally balance along with the presentation on how it fits into the menu

5. 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.

- a) If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
- b) All salads or herb salad garnishes need some type of dressing or seasoning.

6. Food Waste – In todays 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.
- e) Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

7. Please, also read the Worldchefs Hygiene and Food Safety Regulations found on the webpage.

Worldchefs Food Safety Regulations

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

The Five Keys to Worldchefs Food Safety in Competitions The core messages of the Five Keys to Safer Food are: (1) keep clean; (2) separate raw and cooked; (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. 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)

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

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

- a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- b. 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
- c. Various packed and labelled dry items can be stored on the same tray.
- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

3. 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)

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed

- b. 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.
- c. 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.

4. 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)

5.
 - a. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
 - b. 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).
 - c. 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
 - d. Cooked food can be served à la minute to avoid this.
 - e. 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.
 - f. Hot food must be cooled to < 5°C before it can be refrigerated.
 - g. All food items to be refrigerated or kept in the freezer must be covered and labelled.

Worldchefs Food Safety Regulations

6. 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)

- a. 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.
- b. Fruits and vegetables should be checked for worms, grubs and mould.
- c. Fish, seafood and meat proteins need to be < 5°C and not bruised or damaged.
- d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. 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 jewelry 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.

Worldchefs Food Safety Regulations

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
15. Hand paper towels to be used for work surface bench 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.

- 1) Face Mask / Face Shield:** When requested by the local health authorities or the organisers.
- a. These forms of PPE must be worn during the entire competition while in the competition arena.
 - b. 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

2) Hand Washing:

- It is a 30 second process which must take place;
- a. Upon arrival to the kitchen
 - b. At the start of the actual competition
 - c. When hands become soiled
 - d. On the hour
 - e. After handling raw proteins
 - f. When each task is finished
 - g. After mise en place has been set
 - h. Before service
 - i. After visiting the wash room
 - j. After handling rubbish
 - k. At all times upon returning to the kitchen.

3) 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.
- a. All work surface must be sanitized upon arrival into kitchen.
 - b. All benches must be sanitized at the start of the competition.
 - c. All benches must need to be sanitized as they become soiled.
 - d. All benches must be sanitized at the completion of each task.
 - e. All benches must be sanitized prior to starting service.
 - f. All benches must be sanitized at the end of the competition.

4) Aprons:

- a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
- b. Bib aprons can be used when cleaning proteins.
- c. Aprons should be changed:
 - iv. At the start of the competition
 - v. After working on proteins
 - vi. If they become heavily soiled at any stage
 - vii. Prior to service.

Worldchefs Food Safety Regulations

5) Gloves:

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
- c. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- d. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
- e. 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.
- f. 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.

6) Rubbish:

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

7) Team Spacing:

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

8) Glass policy:

- a. 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.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. 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.

9) Food efficiency (left overs):

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

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Young Chefs Club of Korea



한국 유일의 영셰프를 위한 재능 나눔 비영리 단체 한국 영셰프 클럽

- ✓ 멘티들을 위한 멘토들의 무료 세미나
- ✓ 멘티들의 국제요리대회 참가 지원 프로그램
- ✓ 봉사활동, 팝업레스토랑 등 다양한 활동영역
- ✓ Worldchefs(세계조리사연맹) 등록 영셰프 단체

한국영셰프클럽은 조리, 제과 각 분야 최고 셰프들의 멘티 영셰프들을 위한 재능나눔 비영리 단체입니다.
영셰프 Junior (고등학생) 와 영셰프 (20세~26세, 학생 및 현업) 로 나뉘어져 있는 멘티 대상자들은
매월 진행되는 다양한 무료 세미나와 활동으로 함께 성장합니다.

지난 YCK 활동 보기



YCK 멘티 가입신청



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RECIPE FORM

Class: _____

Registration Number: _____

Name of Dish: _____

Ingredients	Quantity	Preparation

Cooking Method:
