

2nd Edition

HORECA JORDAN 2015

RULES & REGULATIONS



*Hospitality
Salon
Culinaire*



*Lawrence & Hussein
Consult*

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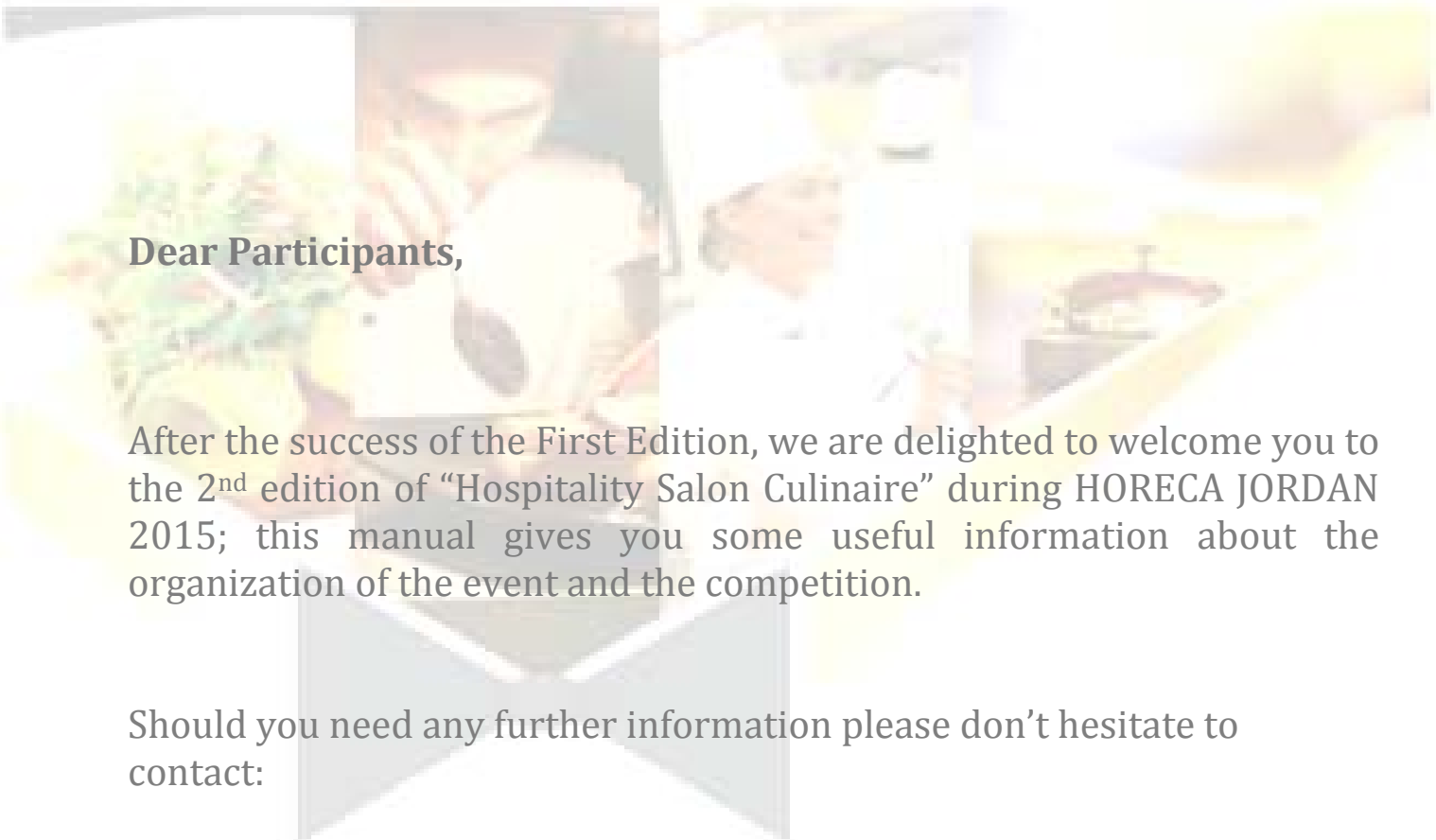


The Jordanian
Chefs Association
جمعية الطهاة الاردنيين



Appendix:

- Word from the Organizers
- The 2015 Categories
- Save the Date
- General information
- Competitions rules and regulations
 - Display Competitions
 - Live Cooking Competitions



Dear Participants,

After the success of the First Edition, we are delighted to welcome you to the 2nd edition of “Hospitality Salon Culinaire” during HORECA JORDAN 2015; this manual gives you some useful information about the organization of the event and the competition.

Should you need any further information please don't hesitate to contact:

Ms. Nuran Al Turk

Tel: +962-6-464 2501,2,3

Email: Admin2@lawrenceconferences.com

Good luck to all participants,

Thuraya Hussein
Chairperson and CEO
Lawrence & Hussein Consult



CATEGORIES

Category A-Live Cooking

- A1- Meat
- A2- Seafood
- A3- Market Basket
- A4- Contemporary Jordanian Cuisine
- A5- Pasta
- A6- Cold/Hot Sandwiches
- A7- Burger
- A8- Nutri-Balanced Food

Category B-Display Competitions

- B1- Show Platter Meat, Poultry or Fish (Terrine)
- B2- Three Course Menu
- B3- Tapas
- B4- Wedding Cake
- B5- Sugar & Chocolate Showpiece
- B6- Plated Desserts
- B7- Fruit &Vegetable Carving

SAVE THE DATES

Competition Dates

The competition will take place on the 10, 11, 12 of November 2015

Competition schedule

Will be send to all participants at least 10 days prior the competition

Registration Fees

Registration Fees per competitor and per competition:

Jordanian Chefs Association (JCA) Member

JD100.00 inclusive of Tax

Non-JCA Member

JD150.00 Inclusive of Tax

Registration Deadline

Registration Deadline for all competitions is the 30th of September, 2015

HORECA JORDAN holds the right to refuse any competitor who did not register on time or did not pay the registration fees in Full.

Contact person for Registrations:

Ms. Nuran Al Turk

+962-6-464 2501 /2/3

Admin2@lawrenceconferences.com

Badges Pick Up and Site Visit

All participants can pick up their badges from Zara Expo and check out the location and kitchen equipment 9 November, 2015 at Zara Expo Auditorium

Live Chat Meeting and Kitchens Visit

All participants are invited to a meeting with the committee and judges on 9 November, 2015 at Zara Expo Auditorium at **3:30 PM** to ask all their questions and take all required information related to the competition.

All participants should wear their chef's uniform at Live Chat for the Group Photo

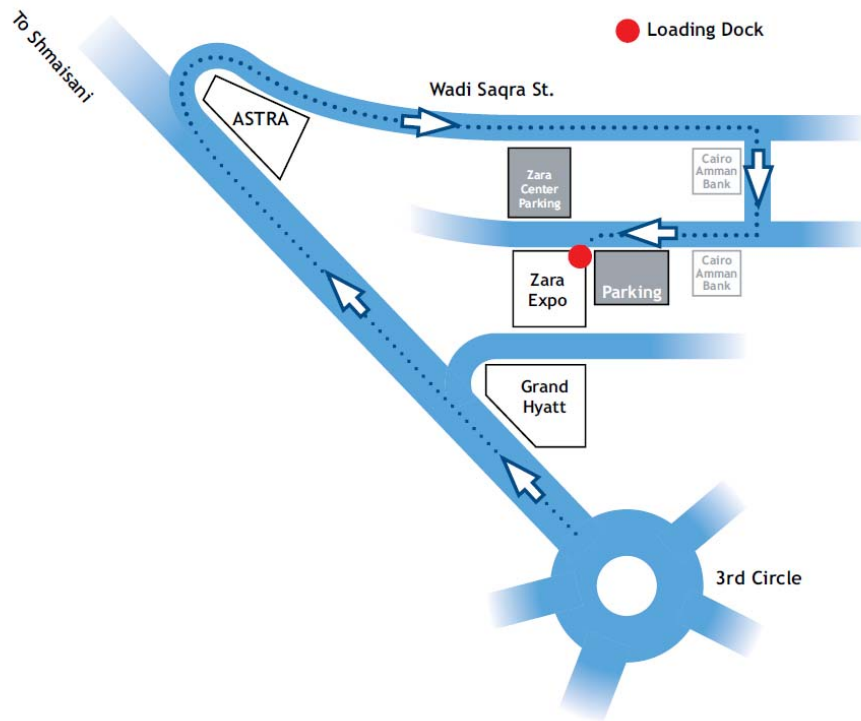
Award Ceremony

Gold medals will be distributed at the Award Ceremony taking place on 12 November, 2015

GENERAL INFORMATION

- The Organizers reserve the right to remove, change or add to the rules and regulations
- The Organizers reserve all rights to the recipes used and the photographs taken during the event
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings
- **All participants should wear their chef's uniform at the awards ceremony**
- Participants must show their personal ID and badge in order to enter the Salon Culinaire Area
- Every establishment will receive helper's badges depending on the categories participation number; helpers must go outside the competition area once the competition starts
- All participants must be present at the competition in their chef's uniform with no establishment logos
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the Organizers
- It is preferred for competitors to use the products of Hospitality Salon Culinaire Sponsors Only

- **PARTICIPANTS' ENTRANCE IS FROM THE LOADING DOCKS ONLY**



AWARDS

The World Association of Chefs Society - WACS system of awarding medals is applicable as follows:

60 to 69 Points is Merit Certificate

70 to 79 Points is Bronze Medal and Certificate

80 to 89 Points is Silver Medal and Certificate

90 to 99 Points is Gold Medal and Certificate

BACK AREA

A back area is available and equipped with the below:

- 4 stainless steel tables
- 2 fridges for the ingredients
- 2 freezers

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

PS: only 1 hour before the competition you can use the back area.

No one is allowed to enter the kitchens and use the kitchens before their preparation time.

Dishwashing Area

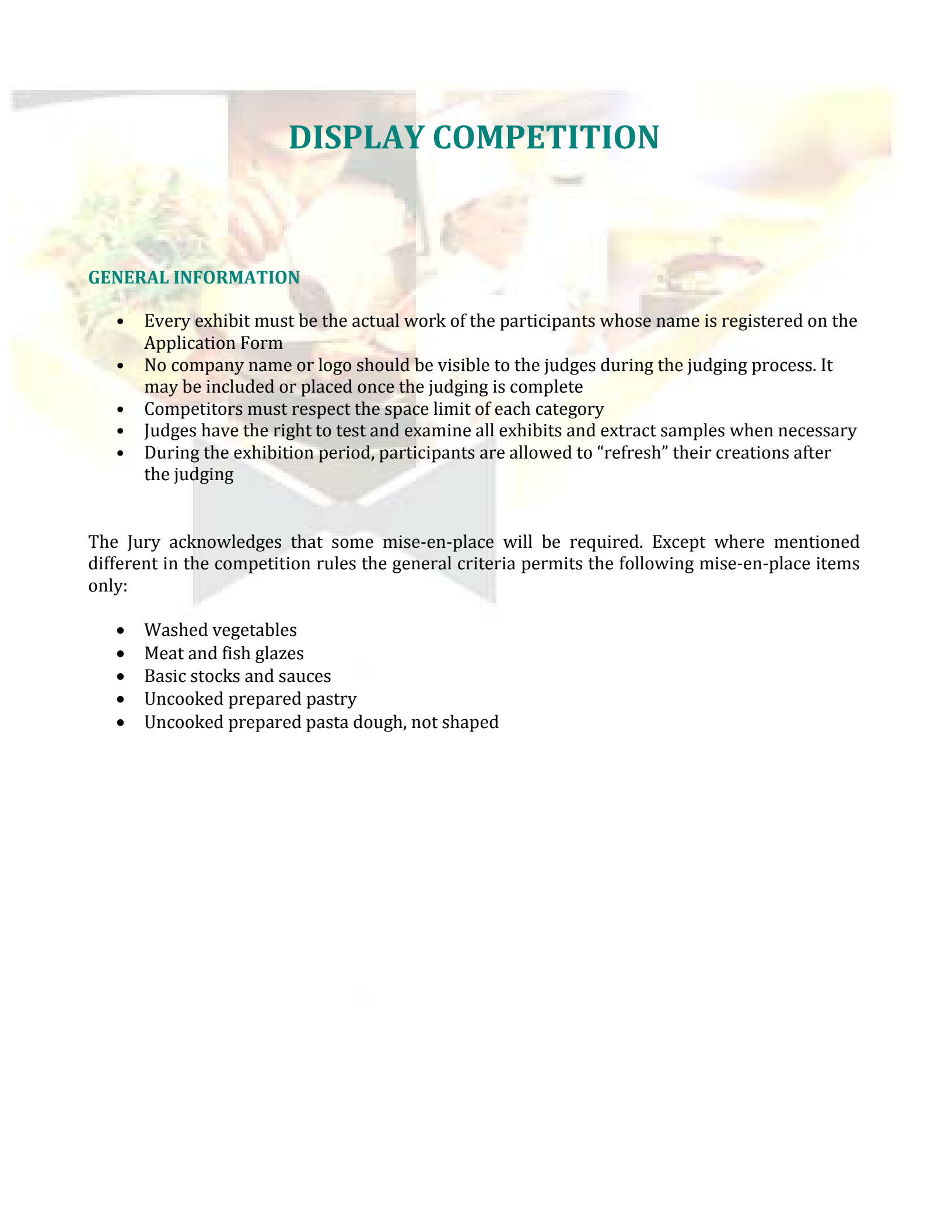
At the back area, a special room will be available equipped with a sink to wash your dishes

KITCHENS

The participants must bring all needed small equipment and kitchen utensils (such as cutting boards, knives, pots, pans, bowls, plates), as well as any other materials needed to cook and serve.

Kitchen equipment available on site per kitchen:

- Work tables with under counter shelves
- Refrigerator
- 4 plate electrical stove
- 1 Blender
- 1 Kitchen Machine
- 1 Sink
- 1 Electrical Oven



DISPLAY COMPETITION

GENERAL INFORMATION

- Every exhibit must be the actual work of the participants whose name is registered on the Application Form
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete
- Competitors must respect the space limit of each category
- Judges have the right to test and examine all exhibits and extract samples when necessary
- During the exhibition period, participants are allowed to “refresh” their creations after the judging

The Jury acknowledges that some mise-en-place will be required. Except where mentioned different in the competition rules the general criteria permits the following mise-en-place items only:

- Washed vegetables
- Meat and fish glazes
- Basic stocks and sauces
- Uncooked prepared pastry
- Uncooked prepared pasta dough, not shaped

LIVE COOKING COMPETITION

General Guidelines for Category A: Live cooking

Competitors will fabricate and prepare three portions, if not otherwise stipulated in the category regulation, of a finished product based on the following categories.

Competitors have 10 minutes for set-up, 60 minutes to fabricate (if not otherwise stipulated in the Category rule), cook and plate the dishes and 10 minutes for clean-up.

- Salad greens may be picked, cleaned and washed, but not portioned
- Vegetables and fruits may be washed, but not peeled and pre-cut but not cooked
- Pasta & Dough can be prepared but not cooked
- Fish or Seafood or Shellfish can be cleaned, filleted but not portioned or cooked
- Lamb or Beef or Chicken can be portioned but not cooked
- Any farces/mousses must be prepared during the competition, but minced items are allowed to be brought in
- Pre-marinating proteins is permitted
- Sauces, coulis and purees must be produced during the competition but Stocks may be brought into the competition, but must be unseasoned and unreduced
- Any dressings are to be prepared during the competition
- Sponges can be pre-made but not cut or shaped
- No supplementary equipment except as specified under Equipment Live Cooking Kitchens will be available, all competitors have to prepare their own 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 Organizer will not be responsible for any loss or breakage of utensils

It is preferred for competitors to use the products of Hospitality Salon Culinaire Sponsors Only

A-1

Meat Competition

- Competitor will have to prepare on main course or their choice of meat with appropriate vegetable, starch and garnishes for 3 people within 45 min.
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.
- Competitors have to cook the dish according to the recipes submitted to the judges.

A-2

Seafood

- Competitor will have to prepare on main course or their choice consisting of fish or seafood or a combination of fish and seafood with appropriate vegetable, starch and garnishes for 3 people within 45 min.
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.
- Competitors have to cook the dish according to the recipes submitted to the judges.

A-3

Market Basket

- Competitor will have to prepare a starter and main course live for two covers each within one hour by making use of ALL ingredients provided in the market basket.
- Competitor should be present at 2:00 PM. to receive a market basket with ingredients. Participants will have 1 hour to submit a recipe to the organizer to be handed to the jury for verification of the actual dishes proposed to cook from the ingredients provided within their basket.
- Changing of the dishes after submitting the recipe to the judges is not allowed.
- Competitors will be scheduled for the live cooking.
- Competitors should prepare the dishes within the one hour time limit.
- Competitor must provide all tools, cutting boards, cooking utensils, other small machinery.
- Competitors are not allowed to bring any other ingredients than provided in the live cooking station and their basket.

A-4

Contemporary Jordanian Cuisine

- Competitors should prepare, cook and present two Jordanian dishes for two covers within the one hour time limit. Competitors may present the dishes in any preferred format, which can enhance dishes and reflect current trends of modern Cuisine.
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.
- Competitors have to cook the dish according to the recipes submitted to the judges.

A-5

Pasta

- Competitors should prepare, cook and present two different pasta dishes to competitor's own choice for two covers each within one hour time limit.
- The two different pastas should be different in shape, sauces and garnish.
- The pasta should be cooked al dente, overcooked pasta will lead to point reduction.
- Pasta range will be available on the live cooking kitchen. Please contact the JCA for a list of dry pasta products.
- All other ingredients should be brought by competitor in unprepared state
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes, and name of the type of pasta shape.
- Recipes should be submitted to the jury on the day of the competition.
- Competitors have to cook the two different pasta dishes according to the recipes submitted to the judges.

A-6

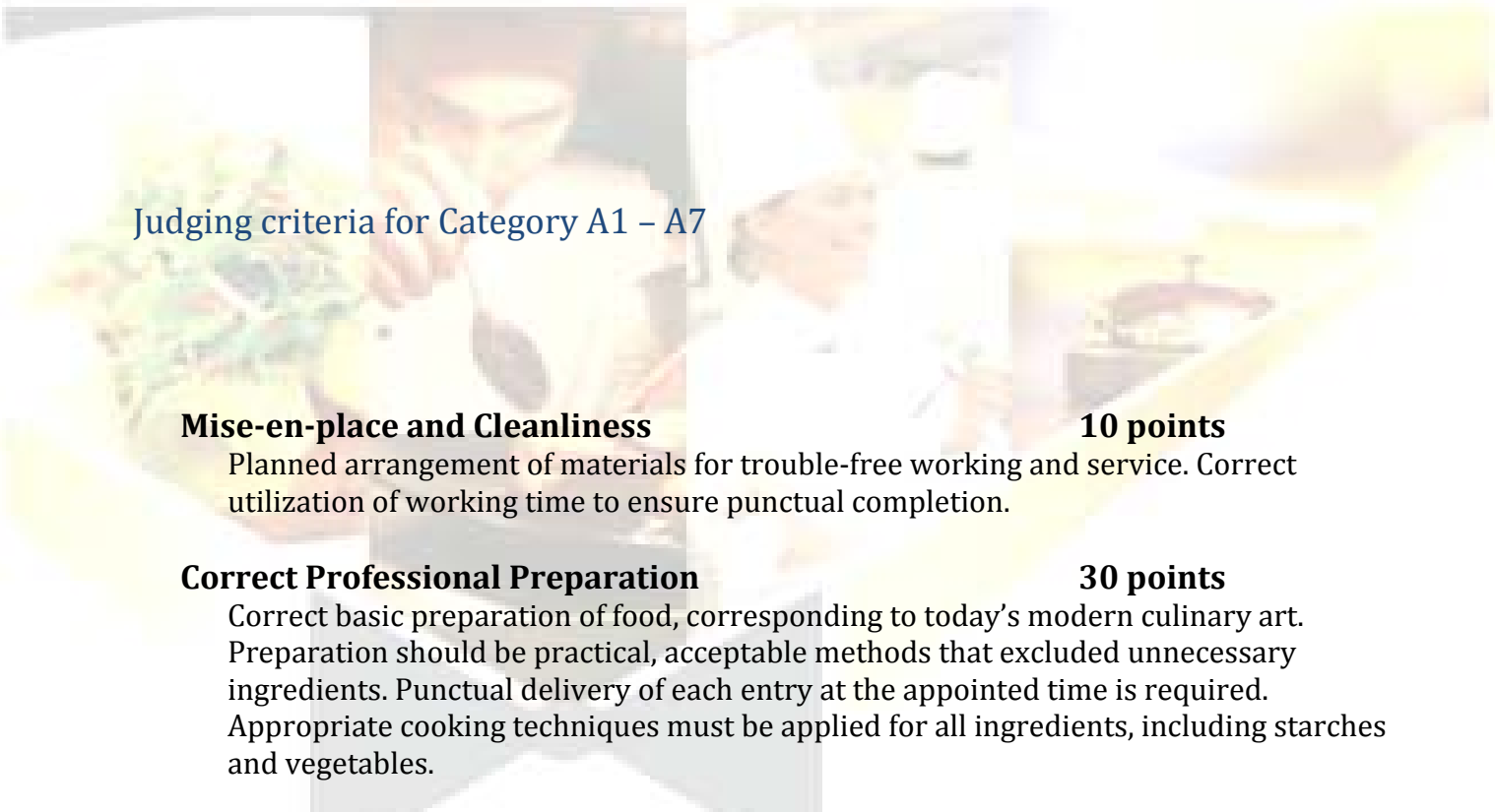
Cold/Hot Sandwiches

- Competitors should prepare, cook and present two different sandwiches and/or wraps to competitor's own choice with appropriate garnishes for two covers each within one hour time limit.
- The two different sandwiches should consist of different breads/wraps and fillings
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.

A-7

Burger

- Competitors should prepare, cook and present two different Burgers to competitor's own choice with appropriate garnishes for two covers each within one hour time limit.
- The two different Burgers should consist of different breads and fillings
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English, which includes the ingredients and method of preparation of the dishes.
- Recipes should be submitted to the jury on the day of the competition.



Judging criteria for Category A1 – A7

Mise-en-place and Cleanliness

10 points

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.

Correct Professional Preparation

30 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that excluded unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Arrangement and Presentation / Innovation

20 points

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Practical and exemplary plating to ensure an appetizing appearance is required.

Taste

40 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.

- Competitors will have to prepare one main course for two person with the appropriate ingredients within 45 min.
- All ingredients should be brought by competitor in unprepared state, not trimmed, not cut nor sliced.
- Competitors have to submit a written recipe in English language, which includes the ingredients and method of preparation of the dish.

Recipes should be submitted to the jury at least 5 days before the competition at least.

- Competitors have to prepare the dish according to the recipe submitted, after weighing all ingredients with the assigned dietitians.
- Calories of the prepared dish should not exceed 600 calories maximum.
- Additional points will be awarded to competitors who:
 - Incorporate complex carbohydrates in their dish
 - Use moderate amounts of salt, sugar and sodium
 - Use low amounts or no saturated fats
- The recipes should consist of 50% vegetable, 25% protein and 25% carbohydrates.
- Cooking Methods used should represent a healthy cooking style with minimum use of oil and fat including methods such as poaching, stewing , steaming , roasting , baking.

Judging criteria for Category A8

Mise-en-place and Cleanliness

10 points

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.

Correct Professional Preparation

30 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that excluded unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Arrangement and Presentation / Innovation

20 points

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Practical and exemplary plating to ensure an appetizing appearance is required.

Taste / Nutritional Balance

40 points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to the nutritional values and required calories

General Guidelines for Category B Cold Display

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- The use of a variety of cooking methods and ingredients is encouraged.
- Display of correct cooking, presentation and flavor combination is required.
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.
- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.

B-1 Show Platter meat, poultry or fish

Show platters need to be a minimum of eight portions on the platter and one portion on a display plate. The competitor must demonstrate at least two protein items, two garnishes, one salad and the appropriate sauce.

Menu description of platter without a name, logo or property affiliation must be provided

B-2 3 course menu

One three course menu, displayed cold to represent hot where applicable, comprising of:

- 1 Cold Appetizer, hot appetizer or soup
- 1 Main course dish
- 1 Dessert

To display a variety of 6 different kinds of finger food, 3 are to be hot displayed cold and 3 cold displayed cold.

- 4 portions of each type of finger food (24 pieces total)
- Each portion of finger food should weigh 10-20gm
- Can be displayed on one plate or individually plated
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- Brief description of the display to be available for judges'. The description and display of the Tapas must be without a name, logo or property affiliation

Judging criteria for Category B-1 to B-3

Presentation and layout

25 points

Dishes should be appetizing and tastefully pleasing to the eye. They should show no beads or uneven aspic. Slices should be moderate, portions correctly calculated and easily accessible.

Aspic work

10 points

Glazing work should be clean and free of defects.

Composition, innovation and harmony of ingredients 25 points

Displays must be nutritionally well-balanced and in keeping with modern trends. Taste and colors should enhance each other. Displays must demonstrate practical craftsmanship.

Correct preparation and Craftsmanship

25 points

Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills and application of cooking methods

Serving methods and portions

15 points

Simple and practical, clean and careful serving with no fuss, or impractical garnishing, and plate and platter arrangement that makes for practical serving while maintaining elegance

Pastry Cup

A winner will be awarded for each individual category. An overall winner for the Pastry cup will be elected, to be eligible for the overall pastry cup candidates must compete in all 3 categories

B-4

Wedding Cake

Competitors are required to display a theme based 3-tier wedding cake.

- All tiers must incorporate a wedding design with the lower tier being edible. The cake must be entirely decorated by hand. All decorations (except tier supporting pillars & Florists' Flowers) must be edible Royal icing, pastillage and other appropriate materials may be used
- A section of the cake must be cut for judges' tasting
- Note: No wires or metal frames are permitted for the support of the cake with the exception of pillars & Florists' Flowers. Points will be deducted for non-compliance.
- The dimensions of the wedding cake including base or stand should not exceed 90 cm width and one meter height.
- Table space allotted: 80 cm x 100 cm

JUDGING CRITERIA

Technique and degree of difficulty

25 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit.

Presentation and general impression

25 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles.

Taste

25 points

The typical taste of the cake should be preserved, it must have appropriate quality, flavors and colors.

Correct professional preparation

25 points

Correct basic culinary preparation corresponding to today's modern patisserie. Please note: No political, religious or sexual related themes are allowed.

B-5

Sugar & Chocolate Showpiece

Competitors are required to display a showpiece consisting of sugar (any style), or chocolate. No frames, wires or molds are permitted. The maximum height of the showpiece should not exceed 120cm
Table space allotted: 80cm x 100cm

JUDGING CRITERIA

Representation of the theme

10 points

Degree of difficulty

40 points

The artistry, competence and the expertise involved in the execution of preparation of the exhibit.

Quality of the work

30 points

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles.

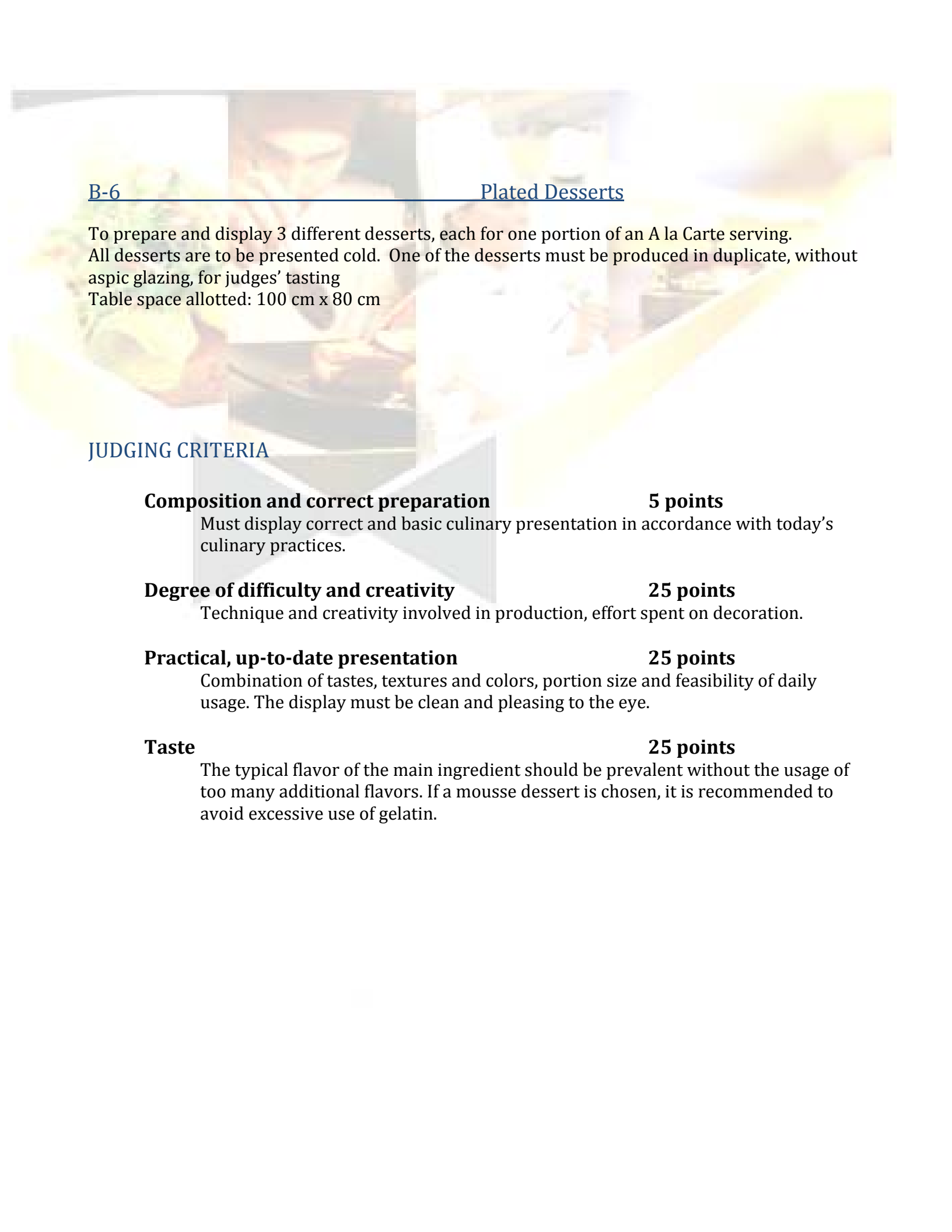
Artistic value

10 points

Balance, scale, proportion and suitability as a food display exhibit

Originality

10 points



B-6

Plated Desserts

To prepare and display 3 different desserts, each for one portion of an A la Carte serving. All desserts are to be presented cold. One of the desserts must be produced in duplicate, without aspic glazing, for judges' tasting
Table space allotted: 100 cm x 80 cm

JUDGING CRITERIA

Composition and correct preparation

5 points

Must display correct and basic culinary presentation in accordance with today's culinary practices.

Degree of difficulty and creativity

25 points

Technique and creativity involved in production, effort spent on decoration.

Practical, up-to-date presentation

25 points

Combination of tastes, textures and colors, portion size and feasibility of daily usage. The display must be clean and pleasing to the eye.

Taste

25 points

The typical flavor of the main ingredient should be prevalent without the usage of too many additional flavors. If a mousse dessert is chosen, it is recommended to avoid excessive use of gelatin.

- To present a free style, pre-carved vegetable or fruit carving
- Table space allotted: 80 cmX 100 cm

JUDGING CRITERIA

Suitability in complementing Food displays

15 points

As the exhibits are designed to be displayed and enhance a buffet, they should be designed to complement food displays.

Presentation and General Impression

35 points

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty

50 points

This is judged on artistry, competence and expertise in work involved in the execution or preparation of the exhibit

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