





# THE EMIRATES SALON CULINAIRE 2017

# Supplementary rules for Class 4 Pastry Show piece

- 1. As this class is sponsored the following sponsor's ingredients can be used in the preparation of the Show piece.
- 2. This document is to read in conjunction with the Brief of Classes for Salon Culinaire 2017.
- 3. Pristine Marzipan shall be given to competitors to use in the show piece. It is not mandatory to use this ingredient.
- 4. The Guild office shall send communication to all competitors of the class for delivery of marzipan through IFFCO.

# Supplementary rules for Class 14. An Arabian Feast by USAPEEC

- 1. A US Poultry main course (Emirati Cuisine) US Turkey needs to be used for 1 of the Main Dishes. Proof of purchase needs to be brought to the Competition for all the US Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced.
- 2. As this class is sponsored the following sponsor's ingredients must be used in the preparation of the Show piece.
- 3. The sponsor shall not supply the ingredients.
- 4. The Guild office shall send supplier details if competitors wish to order from them.

## Supplementary rules for Class 27: Chicken - Practical Cookery by USAPEEC

- 1. Prepare and present four identical main courses using USAPEEC Chicken Quarters as the main protein item. Proof of purchase needs to be brought to the Competition for all the USA Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
- 2. As this class is sponsored the following sponsor's ingredients must be used in the preparation of the Show piece.
- 3. The sponsor shall not supply the ingredients.
- 4. The Guild office shall send supplier details if competitors wish to order from them.

## Supplementary rules for Class 21: Beef - Practical Cookery by Meat and Live Stock Australia

1. Prepare and present four identical main courses using Australian Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the Australian Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

# Supplementary rules for Class 12: Presentation of Tapas, Finger Food and Canapés by US Dairy export council

1. Two types of **US Dairy** cheeses only must be used in the creation of these dishes. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

#### Supplementary rules for Class 11: Four-Course Vegetarian Menu by US Dairy export council

1. Two types of **US Dairy cheese** only must be used in the creation of the menu. Proof of purchase needs to be brought to the Competition for all the US Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

#### Supplementary rules for Class 10: Five-Course Gourmet Dinner Menu by Meat and Live Stock Australia

1. One of the appetisers for the meal must contain Australian Lamb as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Australian Lamb Products if proof of purchase is not brought then 50% of the judging marks shall be reduced

#### Supplementary rules for Class 07: Chocolate Carving Showpiece by Seville

- 1. Free-style presentation. To be carved from a single block
- 2. Maximum height 30-35cm (including base or socle).

#### New Class

#### Class 29: Practical Cookery 2 Different sandwiches by Unilever Food Solutions

- 1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes
- 2. 1 vegetarian 1 non vegetarian
- 3. Unilever products will be supplied on common table Hellman's Real Mayonnaise, Coleman's English Mustard Colman's Dijon and whole grain mustard
- 4. Minimum of 3 Unilever Products, must be used in the preparation of both sandwiches
- 5. The sandwich must be suitable for a light lunch
- 6. The sandwich can be hot or cold
- 7. 1 power point will be available
- 8. Plates, equipment and all other ingredients must be brought by the competitors
- 9. -Type written recipes are required.