



MIRAMAR  
AL AQAH BEACH RESORT  
FUJAIRAH UAE



## East-Coast Salon Competition 2016

### Resume of Classes for Entry

<u>Class No.</u>	<u>Class description</u>
01	Three-Course Gourmet Dinner Menu-
02	Three – Course Arabic Dinner Menu -
03	Three-Course Vegetarian Menu -
04	Tapas, Finger Food & Canapés -
05	An Arabian Feast -
06	Cake Decoration -
07	Wedding Cake Three-Tier – by Anchor/ Fonterra
08	Three Plates of Desserts International – by Nestle/ Docello
09	Three Plates of Desserts Arabic – by Bayara
10	Bread Loaves & Showpiece – by Master Baker
11	Friandise/Petite Four/Pralines & Nougatines – by “Felchlin Chocolate”/ Master Baker
12	Open Showpiece -
13	Fruits & Vegetable Carving Showpiece – by Delmonte
14	Practical Fruits & Vegetable Carving – by Barakat
15	Beef - Practical Cookery by US Beef
16	Chicken - Practical Cookery by US Poultry
17	Arabic Mezzeh – Practical cookery
18	Cocktail Championship – MMI

**NB: Ingredients may be supplied by the sponsor, these shall be mandatory to be used. Information shall be sent to competitors in advance of competition.**



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## Gastronomic Creation

### **Class 01: Three - Course Gourmet Dinner Menu -**

1. Present a plated three-course meal for one person.
2. Suitable for dinner service.
3. The meal consist of:
  - An appetizer or soup
  - A main course
  - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. Total food weight of the three plates should be 420/480gms.
6. Food coated with aspic or clear gelatin for preservation.
7. Typewritten descriptions and recipes required.
8. Maximum area 60cmx60cm.
9. One participant per entry is allowed.

### **Class 02: Three- Course - Arabic Dinner Menu**

1. Present a plated three-course meal for one person.
2. Suitable for dinner service.
3. Modern style presentation.
4. The meal consists of:
  - An appetizer (Mezzeh)
  - A main course
  - A dessert
5. To be prepared in advance and displayed cold on appropriate plates.
6. Food coated with aspic or clear gelatin for preservation.
7. Total food weight of the three plates should be 420/480gms.
8. Typewritten descriptions and recipes required.
9. Maximum area 60cmx60cm.
10. One participant per entry is allowed.

### **Class 03: Three - Course Vegetarian Menu**

1. Present a plated three-course meal for one person.
2. Suitable for dinner service.
3. The meal consist of:
  - An appetizer or soup
  - A main course
  - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No Meat, Chicken, Seafood, Fish or Egg to be used . meat-based gelatin glazed to enhance presentation is accepted.
6. Total food weight of the three plates should be 420/480gms.
7. Typewritten descriptions and recipes required.
8. Maximum area 60cmx60cm.
9. One participant per entry is allowed.



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#### **Class 04: Presentation of Tapas, Finger Food and Canapés**

1. Exhibit six varieties. Weight for each piece (15-20gms)
2. Six pieces of each variety. (total 36 pieces)
3. Three hot varieties.
4. Three cold varieties.
5. Hot food presented cold.
6. Food coated with aspic or clear gelatin for preservation.
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Six pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 75 cm
11. One participant per entry is allowed.

#### **Class 05: Arabian Feast**

1. Exhibit a Traditional Arabian Wedding Feast would serve in standard hotel in UAE.
2. Suitable for 10 people.
3. Free style presentation.
4. Hot food presented cold.
5. Six cold mezzeh.
6. Three Hot mezzeh.
7. A Whole Ouzi presented with rice & garnish.
8. A Chicken main course- ( Emirati Cuisine)
9. A Lamb main course- (Emirati Cuisine)
10. A Fish main course- ( Traditional dish)
11. A Vegetable dish-( Traditional dish)
12. Three types of Kebabs (Chicken, Beef & Lamb) with appropriate accompaniments.
13. One hot dessert. (presented cold)
14. Three cold desserts. (one must be Emirati Cuisine)
15. Only above dishes are allowed to present.
16. Maximum available space 180cmx 75cm.
17. Competitors must ensure their exhibit is presented neatly in above space.
18. One participant per entry is allowed.

### **Practical Pastry**

#### **Class 06: Cake Decoration**

1. Two hours duration.
2. Free-style shapes.
3. Decorate a pre-baked single cake base of the competitor's choice.
4. The cake base must a minimum size of 30cm X 30cm or 30cm Diameter.
5. The cake can be brought already filled without coating.
6. The cake must be delivered and set up hygienically.
7. All decorating ingredients must be edible and mixed on the spot.
8. No pre-modelled garnish permitted.
9. Chocolate and royal icing can be pre-prepared to the basic level.
10. Competitors must provide all ingredients, cake base, utensils, and small equipment required.
11. A standard work table is provided for each competitor to work upon.
12. 03 power connections will be provided for each table.
13. Water and refrigeration will not be available.
14. The cake will be tasted as part of judging.
15. One participant per entry is allowed.





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## Pastry Display

### **Class 07: Wedding Cake Three-Tier –**

1. All decorations must be edible and made entirely by hand.
2. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
3. Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and covered with flower tape or paste.
4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
5. The cake will be tasted by the judges.
6. The bottom layer of the cake must be edible.
7. Inedible blanks may be used for the two top layers.
8. Typewritten description and recipes are required.
9. Maximum area w60 cm x d75 cm.
10. Maximum height 01 meter (including socle or platforms)
11. One participant per entry is allowed.

### **Class 08: Three Plates of Dessert (International) – by Nestle/ Docello**

1. Prepare three different desserts, each for one person.
2. Each dessert presented individually on an appropriated plate.
3. Total food weight of one plates should be 80/100gms.
4. Presentation to include one hot dessert (presented cold).
5. Typewritten description and recipes are required.
6. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
7. Maximum area 60cm x 60cm.
8. One of the dessert must use "**Nestle Docello**" as the main ingredient.
9. One participant per entry is allowed.

### **Class 09: Three Plates of Dessert (Arabic) –**

1. Prepare three different desserts, each for one person.
2. **Modern style presentation**
3. Each dessert presented individually on an appropriated plate.
4. Total food weight of one plate should be 100/120gms.
5. Presentation to include one hot dessert (presented cold).
6. Typewritten description and recipes are required.
7. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
8. Maximum area 60cm x 60cm.
9. One participant per entry is allowed.



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### **Class 10: Bread Loaf & Baked Bakery Showpiece – by Master Bakers**

**The entire exhibit must comprise baked goods and must include the following:**

1. Displayed a baked bread showpiece.
2. Two types of bread loaves 200-300gms (competitor's choice) two pieces of each loaf to be displayed.
3. Two types of bread roll 25-40gms (competitor's choice) three pieces of each roll to be displayed.
4. Two types of baked sweet breakfast items 25-40gms (competitor's choice) three pieces of each item to be displayed.
5. Two types of baked savory breakfast items 25-40gms (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be display in separate platter for judge's tasting
7. All the bread & dough must be baked at own work place and deliver to competition venue for judging.
8. Tasting will be part of the judging criteria
9. Typewritten recipes are required.
10. Maximum area 90cm x 75cm.
11. Maximum height 75cm.
12. One participant per entry is allowed.

### **Class 11: Friandises Petites-Four Pralines Nougatines by Master Baker**

1. Exhibit six varieties. 03 type of variety must include "Felchlin Chocolate"
2. Six pieces of each variety (36 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting. each piece weight between 08-12gms.
3. Freestyle presentation and theme.
4. Present the exhibit to include a small showpiece
5. Showpiece should enhance the presentation, and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten recipes are required.
8. Maximum area 70cm x75 cm.
9. One participant per entry is allowed.

**Ingredients may be supplied by the sponsor, these shall be mandatory to be used. Information shall be sent to competitors in advance of competition.**

### **Artistic Display**

#### **Class 12: Open Showpiece**

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wire support are allowed but not be exposed.
4. Maximum area 60cm x 60cm.
5. Maximum height 75 cm. (including base or socle).
6. One participant per entry is allowed.



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### **Class 13: Fruits & Vegetable Carving Showpiece**

1. To bring already prepared one display of fruits and / or vegetable carving, no visible supports are permitted.
2. Free style presentation
3. Maximum area 60cm x 60cm.
4. Maximum height 75 cm. (including base or socle).
5. One participant per entry is allowed.

### **Class 14: Practical Fruits & Vegetable Carving - by Barakat**

1. Freestyle.
2. Two hours duration.
3. Hand carved work from competitor's own fruits /vegetables.
4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
7. Each competitor will be supplied with a standard buffet table on which to work.
8. One participant per entry is allowed.





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### Notes on the Practical Cookery Classes

**These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.**

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his Time in the kitchen
2. Waste and over-production will be closely monitored.
3. Penalty deduction of **05 points** for waste and over-production.
4. Timing closely monitored. **02 points** deduction for each minute that the meal overdue
5. All food items must be brought to the venue in hygienic, chilled containers: Thermo boxes or equivalent.
6. Failure to bring food items in hygienic manner will result in disqualification.
7. All dishes are to be served in a style equal to today's modern presentation trends.
8. Portion sizes must correspond to a three-course restaurant meal.
9. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
10. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
11. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).
12. Competitors are to provide their own pots, pans, tools and utensils.
13. All brought appliances and utensils will be checked for suitability.
14. The following types of pre-preparation can be made for the practical classes:
  - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
  - Dough can be pre-prepared.
  - Basic stocks can be pre-prepared.
  - Meat may be de-boned and the bones cut up.
  - Pastry sponge, biscuit, meringue- can be brought but no cut
  - Fruits pulps- fruits purees may be brought but not as finished sauce
  - Décor elements- 100% made in the salon
  - Basic ingredients may be pre-weighed or measured out ready for use.
15. No pre-cooking, poaching etc. is allowed.
16. No ready-made products are allowed.
17. No pork products are allowed.
18. No alcohol is allowed.
19. If a farce is to be used for stuffing, filling, etc., at least one of the four portions of the farce must be prepared in front of the judges to show the competitor's skill
20. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.
21. Two copies of the recipes typewritten are always required.
22. Submit one copy of the recipe to the duty marshal at the cooking station.



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## **Practical Cookery**

### **Class 15: Beef - Practical Cookery by US Beef**

1. **Maximum 06 entry per Hotel**
2. Time allowed for 40 minutes.
3. Prepare and present two identical main courses using **US Beef** as the main protein item.
4. Any cut of beef with the exception of tenderloin, Rib eye and Sirloin can be use.
5. Present the main courses on individual plates with appropriate garnish and Accompaniment.
6. Typewritten recipes are required.
7. One participant per entry is allowed.

**Proof purchase order must needs to brought to the competition for only US Beef Products.  
Any failure, 50% judging marks shall be reduced**

### **Class 16: Chicken - Practical Cookery by US Poultry**

1. **Maximum 06 entry per Hotel**
2. Time allowed for 40 minutes.
3. Prepare and present two identical main courses using **US Poultry** as the main protein item.
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required.
6. One participant per entry is allowed.

**Proof purchase order must needs to bring to the competition for only US Poultry Products.  
Any failure, 50% judging marks shall be reduced**

### **Class 17: Arabic Mezzeh - Practical Cookery (Sponsor needs to finalized)**

1. **Maximum 04 entry per Hotel**
2. Time allowed for 60 minutes.
3. Prepare and present for two persons.
4. Three types of Hot Mezzeh & Cold Mezzeh.
5. Only one of following Mezzeh allowed to present (**Hummus/Tabbouleh/Baba ghanoug/ Fattoush**)
6. The Mezzeh can be representative of any of following countries:
  - Egypt
  - Lebanon
  - Syria
  - Morocco
  - Tunisia
  - Jordan
7. Dishes must be representing a variety of cooking methods and the use of ingredients use in Arabic restaurants.
8. Present the Mezzeh in equal portions
9. Typewritten recipes are required.
10. One participant per entry is allowed.

### **Class 18: Cocktail Championship by MMI**

We'll be sending the full detail this event once the sponsors finalized with organizers prior to the event.





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## **Addendum: - East-Coast Salon Competition 2016**

### **Venue & Entry:**

1. East- Coast Salon Competition will held 01<sup>st</sup> & 02<sup>nd</sup> of June 2016
2. The venue is "Miramar Beach resort AlFarha Ballroom" Fujairah
3. Free entry for all classes

### **Closing Date:**

4. Closing date for entries is 20<sup>th</sup> of May 2016. However, many are often fully subscribed and closed before the closing date

### **TROPHY ENTREES:**

5. Entrance to best trophy awards, must enter and finished all mentioned classes. Trophies are awarded on the highest aggregate points from all three classes.
6. Best individual awards, Highest Medal points in mentioned category
7. Champions Trophy: Best Effort by Individual Establishments

### **Best Gastronomic Chef: (Maximum 04 entries per hotel)**

- Class # 01: Three course gourmet dinner menu
- Class # 15: Beef Practical cookery
- Class # 16: Chicken Practical cookery

**In-order to qualify for inclusion in the points tally for Best Gastronomic Trophy, competitor must win at least two Medals. One of which must be Gold or Silver medal.**

### **Best Arabic Cuisinier: (Maximum 04 entries per hotel)**

- Class # 02: Three course Arabic dinner menu
- Class # 05: An Arabian Feast
- Class # 17: Practical Mezze

**In order to qualify for inclusion in the points tally for Best Arabic Cuisenaire Trophy, competitor must win minimum 02 medals.**

### **Best Pastry Chef: (Maximum 04 entries per hotel)**

- Class # 06: Practical Cake decoration
- Class # 08: Three Plates of Desserts (International)
- Class # 11: Friandise/ Petit Four/ Pralines & Nougatines

**In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy, competitor must win at least two Medals. One of which must be Gold or Silver medal.**

### **Best Kitchen Artist: (Maximum 04 entries per hotel)**

- Class # 12: Open Showpiece
- Class # 13: Fruits &Vegetable Carving showpiece
- Class # 14: Practical Fruits & Vegetable Carving

**In order to qualify for inclusion in the points tally for Best Kitchen Artist Trophy, competitor must win medals for all three classes. One of which must be Gold or Silver medal.**



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### **Best Hygienic Chef:**

- Class # 15: Beef Practical Cookery
- Class # 16: Chicken Practical cookery

**Best Hygienic Trophy will awarded to heights points winner of Beef or Chicken Practical cookery**

### **Highest Medal points awards for Individual Classes**

- **Class # 03: Three course vegetarian menu**
- **Class # 04: Tapas, Finger food & canapés**
- **Class # 07: Wedding Cake Three-Tier**
- **Class # 09: Three plates of desserts (Arabic)**
- **Class # 10: Bread Loaves & Showpiece**
- **Class # 18: Best Bartender**

### **Champions Trophy:**

- **Champion's trophy awarded to the establishment whose competitors gain the highest total combined medal points won from all of their entries accept cocktail results.**

## **Judging Guidelines and Awarding System**

A team of WACS Approved Judges will adjudicate at all the classes of competition. After each judging session, the judges will hold a debriefing sessions at which each decision.

Competitors will not be competing against each other rather they will be striving to reach the best possible standard. Judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the classes.

In theory, therefore, everyone in the particular class could be awarded with gold medal. Conversely, it could be possible that no awards at all are made.

### **The scaling for awarding all classes is as follows:**

Points

100 - Gold medal with distinction with Certificate.

99 – 90 - Gold medal with Certificate

89 – 80 - Silver medal with Certificate

79 – 70 - Bronze medal with Certificate

70 – 50 - Certificate of merit