



# THE EMIRATES SALON CULINAIRE

Briefs of the Classes for Entry Page: 1/11



## Resume Of Classes for Entry

Class No.	Class Description
 01	Cake Decoration - Practical
 02	Wedding Cake Three-Tier
 03	Four Plates of Dessert by Toni Kaiser of Frisch & Frost
04	Pastry Showpiece
05	Bread Loaves and Showpiece
06	Friandises Petites Four Pralines Nougatines
07	Chocolate Carving Showpiece
 08	Fruit & Vegetable Carving Showpiece
09	Open Showpiece
10	Five-Course Gourmet Dinner Menu by Australian Meat
11	Four-Course Vegetarian Menu
 12	Tapas, Finger Food and Canapés
13	New Arabian Cuisine
14	An Arabian Feast
15	Individual Ice Carving
16	Ice Carving Team Event
 17	Practical Fruit & Vegetable Carving
18	Dressed Lamb - Practical Butchery by Australian Meat.
19	Arabic Mezzeh - Practical Cookery
20	Fish & Seafood - Practical Cookery by Scottish Quality Salmon.
 21	Lamb - Practical Cookery by Australian Meat.
22	Young Chef of the Year Supplementary Class. Practical Butchery: Chicken and Fish. This class is not open to single entries.

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## Practical Pastry

### Class 01: Cake Decoration - Practical

1. Decorate a pre-baked single cake base of the competitor's choice.
2. Two-and-a-half-hours duration.
3. All decorating ingredients must be edible and mixed on the spot.
4. No pre-modelled garnish permitted.
5. Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
6. Competitors must provide all ingredients, cake base, utensils, and small equipment required.
7. The cake base must a minimum size of 30cm X 30cm or 30cm Diameter.
8. A standard work table with a 13 amp power socket is provided for each competitor to work upon.
9. Water and refrigeration will not be available.
10. All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
11. The cake will be tasted as part of judging.
12. The Judges will cut the cake.

## Pastry Displays

### Class 02: Three-Tier Wedding Cake

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 bottom layer of the cake must be edible.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.
8. Maximum area w60 cm x d75 cm.
9. Maximum height 75cm (including socle or platforms)

### Class 03: Four Plates of Dessert by Toni Kaiser of Frisch & Frost

1. Prepare four different desserts, each for one person.
2. At least one dessert must contain Toni Kaiser strudel dough as a main component.
3. Toni Kaiser strudel dough will be supplied to entrants in January 2012.
4. Each dessert presented singly on an appropriated plate.
5. Presentation to include a minimum of 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 w90 cm x d75 cm.



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## Class 04: Pastry Showpiece

1. Freestyle display.
2. Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

## Class 05: Bread Loaves and Showpiece

1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
2. Bread is to be displayed with a bread showpiece.
3. The showpiece will be included in the judging criteria.
4. Doughs prepared and breads baked at place of work and brought to the competition for judging.
5. Tasting will be part of the judging criteria
6. Typewritten recipes are required.
7. Maximum area w90 x d75cm

## Class 06: Friandises Petites Four Pralines Nougatines

1. Five varieties.
2. Six pieces of each variety (30 pieces total).
3. Freestyle presentation.
4. Required one extra piece of each variety on a separate small platter for judges' tasting.
5. Written description mentioning the theme is required.
6. Typewritten recipes are required.
7. Maximum area w90 cm x d75 cm.

## Artistic Displays

### Class 07: Chocolate Carving Showpiece

1. Free-style presentation.
2. No frames or supports.
3. Natural colouring is allowed.
4. Minimal glazing is allowed.
5. No moulded work.
6. Maximum area: w80 cm x d75 cm.
7. Maximum height 75cm ( including base or socle).

### Class 08: Fruit & Vegetable Carving Showpiece

1. Freestyle presentation.
2. Light framing is allowed, but the construction of the piece must not depend upon it.
3. Maximum area w60 cm x d75 cm.
4. Maximum height 55 cm (including base or socle).

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## Class 09: Open Showpiece

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Maximum area w90 cm x d75 cm.
4. Maximum height 75 cm. (including base or socle).

## Gastronomic Creations

### Class 10: Five-Course Gourmet Dinner Menu by Australian Meat

1. Present a plated five-course gourmet meal for one person
2. The appetiser for the meal must contain Australian Lamb as the main ingredient.
3. The meal to consist of:
  - A cold appetiser,
  - A soup,
  - A hot appetiser,
  - A main course with its garnish
  - A dessert.
4. Hot food presented cold on appropriate plates.
5. Food coated with aspic or clear gelatin for preservation.
6. Total food weight of the 5 plates should be 600/700 gms.
7. Typewritten description and typed recipes required
8. Maximum area w90 cm x d75 cm.



### Class 11: Four-Course Vegetarian Menu

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for dinner service
3. The meal consist of:
  - An appetizer
  - A soup
  - A main course
  - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed.
7. Total food weight of the four plates should be 600/700 gms.
8. Typewritten descriptions and recipes required.
9. Maximum area w75cm x d75cm.

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## Class 12: Presentation of Tapas, Finger Food and Canapés

1. Produce eight varieties.
2. Six pieces of each variety (total 48 pieces)
3. Four hot varieties
4. Four 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. Eight pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 80 cm.

## Class 13: New Arabian Cuisine

1. Present a plated five-course gourmet menu for one person.
2. Free style presentation with an Arabian theme.
3. To be prepared in advance, and presented cold on appropriate plates.
4. Food coated with aspic or clear gelatin for preservation.
5. Menu to be based on ingredients found in the Arabian Gulf and the Middle East.
6. Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.
7. The meal to comprise:
  - A cold appetiser
  - A soup
  - A hot appetiser
  - A main-course with appropriate garnish
  - A dessert.
8. Total food weight for the entire menu should be 600/700 gms.
9. Typewritten description and recipes are required.
10. Maximum area 90w cm x 75d cm

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# THE EMIRATES SALON CULINAIRE

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## 14. An Arabian Feast

1. Present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE.
2. Suitable for 10 people.
3. Free-style presentation
4. The presentation to comprise the following dishes (both cold food and hot food presented cold).
5. Six cold mezzeh
6. Three hot mezzeh.
7. A whole Ouzi presented with rice and garnish
8. A chicken main course (Emirati Cuisine)
9. A fish main course (Emirati Cuisine)
10. A lamb main course
11. A vegetable dish
12. Three types of kebabs, one of chicken, one of lamb, one of beef, each with appropriate accompaniments.
13. One hot dessert (presented cold)
14. Three cold desserts.
15. Two of the above desserts (competitors choice) must be typically Emirati
16. Only the above dishes are to be presented, no other dishes are to be added.
17. Maximum available space for presentation is 180 cm x 75 cm.
18. Competitors must ensure their exhibit is presented neatly so as to fit the available space

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# THE EMIRATES SALON CULINAIRE

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## Practical Artistic

### Class 15: Individual Ice Carving

1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organisers).
4. Competitors to use own hand-tools and gloves.
5. A non-slip mat is mandatory.
6. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
7. The use of power tools is forbidden.

### Class 16: Ice Carving Team Event

1. Freestyle.
2. Two persons per team
3. 120 minutes duration.
4. Hand-carved work from three large block of ice (provided by the organisers).
5. Competitors to use own hand-tools and gloves.
6. Non-slip mats are mandatory.
7. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be dismantled and destroyed by the organizers.
8. The use of power tools is forbidden.

### Class 17: Practical Fruit & Vegetable Carving

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\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.

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## Class 18: Dressed Lamb - Practical Butchery by Australian Meat

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
4. Organisers will supply the dressed lamb for this class.
5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
6. No power tools permitted.
7. Competitors to supply their own:
  - Tools and knives
  - Twine or netting
  - RED cutting boards (this is a municipality requirement and will be strictly enforced)
  - Garnishing
  - Display trays
  - Sundries
8. Time allowed: two hours
9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
10. Cuts required by the organisers are:
  - a) Neck slices or Neck boned.
  - b) 1 x shoulder, boned and rolled, tied or netted ready for roasting.
  - c) 3 pieces shoulder chops.
  - d) Spare ribs.
  - e) 1 x 8 rib Frenched rack.
  - f) Mid-loin chops from a short loin
  - g) 1 x Loin – eye.
  - h) 1 x Tunnel-boned leg tied or netted for roasting.
  - i) 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.



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## Notes on the Practical Cookery Classes



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

Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place; however, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
2. All dishes are to be served in a style equal to today's modern presentation trends.
3. Portion sizes must correspond to a three-course restaurant meal.
4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
5. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline ([www.wacs2000.org](http://www.wacs2000.org)).
7. Competitors are to provide their own pots, pans, tools and utensils.
8. All brought appliances and utensils will be checked for suitability.
9. The following types of pre-preparation can be made for the practical classes:
  - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
  - Potatoes washed and peeled – but not cut up or shaped.
  - Onions peeled but not cut up
  - Basic dough can be pre-prepared.
  - Basic stocks can be pre-prepared.
  - Basic ingredients may be pre-weighed or measured out ready for use.
  - Fish may be scaled and filleted and the bones cut up.
  - Meat may be de-boned and the bones cut up.
10. No pre-cooking, poaching etc. is allowed.
11. No ready-made products are allowed.
12. No pork products are allowed.
13. No alcohol is allowed.
14. 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
15. 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.
16. Two copies of the recipes typewritten are always required.
17. Submit one copy of the recipe/s to the clerk when registering.
18. Submit one copy of the recipe to the duty marshal at the cooking station.

## Practical Cookery

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## Class 19. Mezzeh – Practical Cookery

1. Time allowed: 60 Minutes
2. Prepare and present for four persons: Three types of hot mezzeh and three types of cold mezzeh.
3. Only one (if any) of the following types of mezzeh may be displayed: humus, tabouleh, babaganough, fatouche, moutabel.
4. The mezzeh can be representative of any of the following countries:
  - Lebanon
  - Syria
  - Jordan
  - Morocco
  - Egypt
  - Tunisia
5. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Arabic restaurants of the UAE.
6. Present the mezzeh in four equal portions.
7. Two portions will be served in the public restaurant and two portions will be presented to the judges.
8. Typewritten recipes are required.

## Class 20: Fish & Seafood - Practical Cookery by Scottish Quality Salmon

1. Time allowed 60 minutes
2. Prepare and present four identical main courses using fish/shellfish as the main protein item.
3. Present the main courses on individual plates with appropriate garnish and accoutrements.
4. Typewritten recipes are required.



## Class 21: Lamb - Practical Cookery by Australian Meat

1. Time allowed 60 minutes
2. Prepare and present four identical main courses using Australian Lamb as the main protein item.
3. Any cut of lamb with the exception of rack can be used.
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required.



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## YOUNG CHEF OF THE YEAR 2012 CLASSES FOR ENTRY

Entrants for this trophy must be aged 25 years or under on 1<sup>st</sup> February 2012 a clear scan of the entrant's passport must be forwarded along with the entry registration and fee.

Completion of each of the following three classes is mandatory in order to qualify.

**Class No. 10:**

- Five-course Gastronomic menu by Australian Meat

**Class No. 21:**

- Lamb - Practical cookery by Australian Meat

**Class 22:**

**Supplementary Class:**

- Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.

Time allowed 1 hour in 30 minute sections as below:

**Chicken:**

1. Time allowed 20 minutes
2. Take a whole fresh chicken and prepare from it the following:
3. One breast skinless.
4. One breast skin-on.
5. One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
6. One thigh boneless.
7. One drumstick.
8. Two wings prepared for pan frying/grilling.
9. Carcass prepared for stock.

After 20 minutes:

10. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

**Fish:**

11. Time allowed 20 minutes.
12. Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
13. No imported type of fish is to be used.
14. Gut, clean and fillet the fish.
15. One fillet with skin on.
16. One fillet skinless.
17. Cut each fillet into as many 140gr size servings as possible.

After 20 minutes - 10 minutes to:

18. Explain to the judges the usage of any left overs.
19. Explain to the judges the method of preparation of a classical fish stock
20. Competitors are to supply their own whole fish and whole chicken, all utensils and chopping boards.

Competitors will be marked on knife skills, clean bone work, meat left on carcass, wastage, basic knowledge of questions asked about the preparations of stocks.