



**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**



RULES

Emirates Salon Culinaire 2018 18th-22nd February
Dubai World Trade Centre

ALWAYS TEA TIME COMPETITION

**CREATIVE USE OF TEA IN GASTRONOMY AND MIXOLOGY IN RELEVANCE
TO THE RESPECTIVE TIME OF THE DAY**

This is not a high tea or an afternoon tea competition.

1. THE TEAM

- The team must consist of one chef and one bartender.
- At least one participant must be under 25 years

2. WHAT NEEDS TO BE DONE?

Participants should serve 3 sets (a set would consist of a food item and a tea beverage) to the judges taking into consideration 3 occasions of consumption (Morning, Afternoon and Evening)

- Set 1 – one food item PAIRED with one tea beverage
- Set 2 – one food PAIRED with one tea beverage
- Set 3 – 2 food items (one made with tea and the same food item made without tea) and PAIRED with one tea beverage

3. FOOD ITEMS

- All food items can be pre prepared and brought to the venue
- 2 savoury and 1 sweet or 2 sweet and 1 savoury items should be included in the sets
- Food items must be served at the appropriate temperature (hot, warm or cold)
- Each course should have its own unique presentation fitting the occasion of consumption

4. TEA BEVERAGE

- Tea beverages can be hot or cold – with spirits or without
- HOWEVER – at least one set **MUST** be a straight black tea (without milk or sugar on any enhancements) and must be brewed in front of the judges
- If your tea beverage is an iced tea or a cocktail – the Teas can be pre brewed prior to the competition – however including ingredients and shaking /garnishing must be in front of the judges

5. TIME LIMIT

For Preparation

- **30 minutes** to set up the mise-en-place table and presentation table (not food or drinks)

For presentation

- **20 minutes** to serve (3 sets of food and tea) and explain the rationale to the judges
- Each team will be required to present 3 place settings for the 3 judges and an extra set for photography (4 sets in total)

6. MENUS AND RECIPES

- 3 menus and 3 recipe sheets for the 3 judges
- 1 menu and 1 recipe sheet for photography

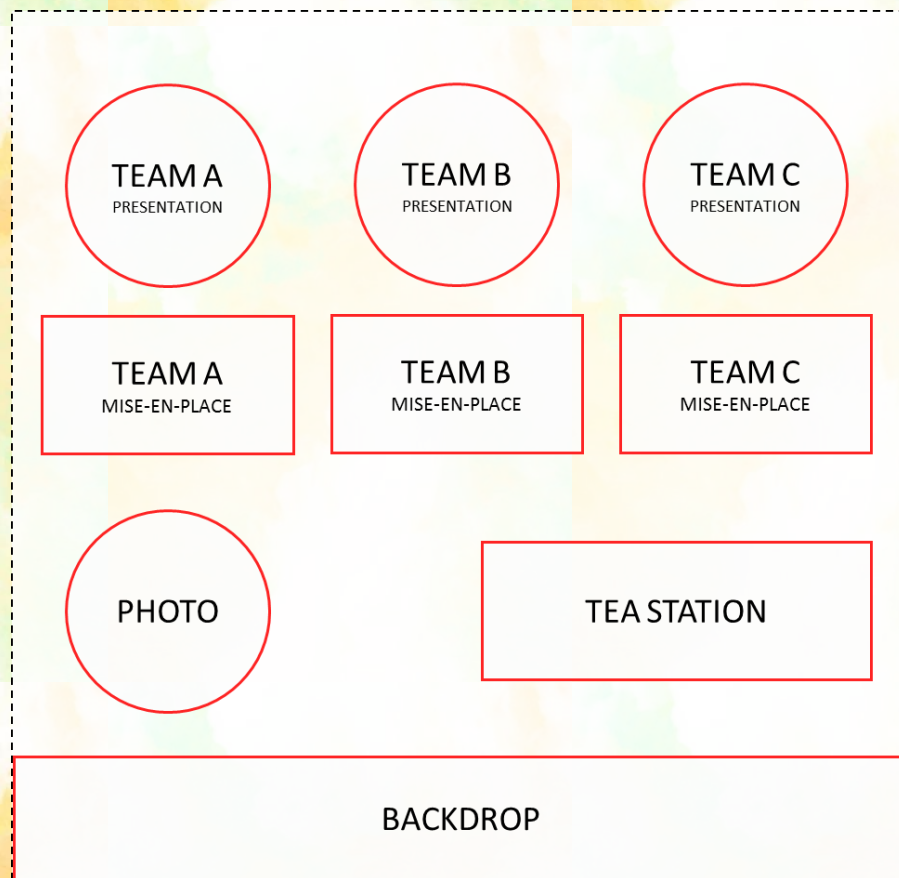
7. TABLE ARRANGEMENT

Table will be round (This is not a high tea, therefore an extensive table arrangement or decor is not required) All Tables will be supplied by the organizer and be a standard 5ft round table with white linen no replacement of table or linen allowed. A 180cm stainless steel table shall be provided for mise en place with 13 amp plug

8. TABLE SETUP

Table setup depends on the space availability, but essentials are as below

- 2 sets of tables per team - 1 presentation table & 1 mise-en-place table
- Tea station with hot water in a samovar in a separate area (tea need to be brought by the participants)
- Backdrop (Dilmah will provide)
- Photo booth to photograph the pairings
- A 20ft x 20ft area would suffice



9. JUDGING CRITERIA

1. Quality of the Pairing in relevance of the 3 occasions (morning afternoon and evening) – 40 points
2. Presentation with rationale in oral form and in written notes – 20 points
3. Respect for tea / tea knowledge – 20 points
4. Successful use of tea in the Tea inspired item – 20 points

10. TEA SELECTION

Each participant will be provided with a package of teas for practice and for the competition

- Black Tea
 - 1 t-Series Brilliant Breakfast
 - 2 t-Series Prince of Kandy tea
 - 3 t-Series The First Ceylon Souchong
- Green Tea
 - 4 t-Series Organic Ceylon Green Tea
 - 5 t-Series Moroccan Mint Green Tea
 - 6 t-Series Green Tea with Jasmine Flowers
- Flavoured Tea
 - 7 t-Series Original Earl Grey
 - 8 t-Series Blueberry & Pomegranate Tea
 - 9 t-Series Vanilla Ceylon Tea
 - 10 t-Series Ceylon Green Tea with Lychee and Ginger
- Infusions
 - 11 t-Series Peppermint, Cinnamon and Clove
 - 12 t-Series Elderflower with Cinnamon and Apple

11. PRIZES

The winning team will receive an all-expense paid 6Day 5Night tea inspired journey to Sri Lanka (May 2018)

12. BRIEFING SESSION

Dilmah will conduct a briefing session in Mid-January 2018 for the participants to explain the judging criteria and the concept of pairing tea with food. A tea package will be given with above teas to the participants during this session for practicing and competition.

#teainspired



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