



THE EMIRATES SALON CULINAIRE 2018

Supplementary rules for Class 4 Pastry Show piece by Pristine

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 2018.
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.

Class 5 Bread Loaves and Show Piece by Masterbaker

Master baker shall provide Kraftcorn bread mix to the competitors and this mix must be used in one preparation of dough for the class. Competitors will be contacted by Masterbaker for delivery of the samples. The use of this ingredient is mandatory to be used and failure to use this product shall result in 50% of the judging points being reduced

Class 6 Petit Fours and Pralines by Masterbaker

Masterbaker shall provide one type of Praline filling that must be used for 1 of the types of Pralines displayed. The use of this ingredient is mandatory to be used and failure to use this product shall result in 50% of the judging points being reduced. Masterbaker shall contact the competitors for delivery of hits product.

Class 14. An Arabian Feast Edible Buffet by USAPEEC

1. This class shall now be a team event and be open to 10 teams only on a first paid first come basis. See attached detailed rules.

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

1. Prepare and present three identical main courses using USAPEEC Chicken Quarters as the main protein item. The organizers shall supply to the competitors on the day of the competition, USA Chicken quarters, see attached pictures of check for reference, only this chicken can be used.

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

1. Prepare and present three 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 appetizers 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

Additional ingredients that will be available on the day in the venue:

Hellmanns Real Mayonnaise: this product comes in a gallon container

Colmans English Mustard: we have an option to provide these in a 2.25 L container or a 150 g squeeze bottle

Colmans Dijon Mustard: this product comes in a 2.25 L container

Colmans Wholegrain Mustard this product comes in a 2.25 L container

In addition, contestants will have access to the following:

Knorr Hickory BBQ sauce: 2L container

Knorr Pesto Sauce range: each comes in a 340 g container

- Pesto
- Red Pesto
- Basil Pesto

Knorr Teriyaki Sauce: 2 L container

Knorr Thai Sweet Chilli Sauce 2 L container

Class 15 Ice carving and Class 16 Team ice carving

Competitors are allowed to use power tools to slice their blocks into 2 or three slices. No other use of power tools will be allowed. Power will be supplied by the organizers and the equipment will be inspected for safety prior to being allowed to be used on the ice stage. If the organizers feel the equipment is not adhering to safety standards the tool shall not be allowed to be used. Health and safety will prevail over any risk.