



The Emirates Culinary Guild - Marshalling Duties - General Overview 2020 competitions

Job Overview

1. An ECG marshal exists for the benefit of the competitors and the spectators as well as assisting the judges during the competition
2. The function of a marshal is to maintain order and security throughout the competition area and to ensure that the competition runs smoothly
3. All marshals are under the direction of the Chief Marshal

Qualification:

An ECG marshal must be a senior member of the guild approved by the Chief Marshal, Guild Chairman or President.

Marshals' Areas of Influence:

1. The whole of a competition area and its approaches comes under the influence of the marshals
2. Areas of specific responsibility will be allocated to each marshal by the Chief Marshal

Chief Marshals' Duties:

1. The Chief Marshal will manage and be responsible for all the marshals including;
 - a. The schedules of the marshals in a shift format, ensuring that there are always enough marshals to manage all the activities during the competition (a list with contact numbers should also be available)
 - b. Ensuring marshals are on time and available during their entire shifts
 - c. That products supplied by sponsors are available and in the required state (defrosted if necessary) before the start of the scheduled competition
 - d. Conduct briefing with each shift of the marshals to ensure that all marshals know what is happening where and when, this will allow for marshals to quickly be transfer from one area to another should the need arise



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- e. Ensure labelling is accurately done for competitors tables and kitchen allocation, if a mistake is made in the numbering then VP administration must be informed immediately and coordinate with the judges

Marshals' Duties (applies to the Chief Marshal also):

1. One day prior to a competition **all** marshals are required to attend at the competition venue and assist in the set up of the competition areas; this normally happens from 11:00 through to 20:00 (8pm) on the day in question.
2. Attend the Marshals briefing at the beginning of each shift and sign the attendance register supplied by the Chief Marshal
3. In collaboration with the Chief Marshal and other marshals; ensure that during judging a strict 'no entry' policy is in force around the judging areas. No-one apart from the judges is to be allowed into the area (this especially applies to members of the ECG committee, other marshals and the salon organisers).
4. Ensure that only competitors and their respective designated helpers are working on the competition pieces/plates. One competitor, one helper per exhibit. Helpers are allowed only to fetch and carry – only the competitor is allowed to work on the exhibit. Make sure that no competitor or helper is wearing a backpack in the static display competition area as it may cause damage to other entries. Superfluous persons must be politely asked to leave the area.
5. Help and guide competitors that have queries and problems, but in such a way as to not allow an advantage to be gained over any other competitor
6. Assist competitors with registration if they so require
7. Ensure that discipline is kept in their area of responsibility
8. Enforce the dress code - all competitors and helpers are to be in full chef uniform. Anyone not in chef's uniform must be politely asked to leave.
9. Announce to competitors at intervals the countdown to the time they have to clear the competition areas for judging to begin
10. Clear competitors and helpers from the required areas in time for judging to begin
11. Ensure proper roping/cordoning of the required judging areas before and during judging
12. Ensure that the designated judges are informed that a competition is ready for judging
13. While judging is taking place, duty marshals are not to interact with the judges
14. Rearrangement of the salon area tables, when and if required



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15. Numbering of tables for subsequent and daily classes, as and when required
16. In the back/ outside preparation area, ensure that competitors keep their areas clean
17. Ensure that competitors remove all their belongings once they have finished setting up
18. Direct the housekeeping and stewarding staff in their duties.
19. Ensure that the loading doors are kept clear and not allow trucks, cars, etc. to block the entrances. Cars and trucks are allowed in for unloading only – they must leave immediately after unloading. No car or truck should be left unattended
20. Ensure coordination with the administration ladies for any requirements they have and assist them with any problems that may arise
21. Ensure exhibits area is clean at all times
22. At the end of each competition day: tables to be arranged as required and fresh table cloths or runners – as required - to be laid on the exhibit tables ready for the next day
23. Displays not required for continued exhibition are to be removed from the salon area at the designated time only, NOT BEFORE!
24. Ensure that the receiving area, the pre-preparation area/ room and the competition exhibit area is managed so as to ensure that all is kept clean and safe at all times
25. Assist the ice carving marshal when the ice deliveries come to the ice-carving area

Live Cooking Marshals

In addition to the above Live cooking marshals are also responsible for the following;

1. Organising the entry and exit of competitors from the venue and the kitchens
2. Ensure all kitchens are cleaned by the competitor after each stage and cool rooms are cleaned at the end of the day
3. Ensure all fridges, water and ovens are working and connected prior to the start of each day
4. Ensure all equipment and plates are removed and that all return plates are allocated a specific area where competitors can come and collect used plates.
5. Designate a 'left equipment' area/ station for all equipment left behind
6. Ensure all fridges are cleared of all items before the next shift is allowed into the kitchens
7. Inform the competitors where the oil bin is located and give explicit instruction that it is to be used for all left-over hot or cold oil that needs to be disposed
8. Ensure all hygiene products are in all kitchens prior to the start of the day
9. Ensure competitors are working safely in the kitchens
10. Ensure first aid box and fire extinguishers are viable prior to competition start day



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11. Ensure one chef per kitchen is working inside the kitchens unless specified by the VP administration
12. Ensure fish and Chicken or other sponsored items are defrosted and ready for the competitors or use, ensure that only the required amounts of food are given to the competitors at the beginning of the competition as informed by VP administration or Guild Chairman and President.
13. Ensure plates of food are taken for judging and made on display for photography at the end of each session
14. Ensure timing is adhere to by the competitors.
15. In the absence of a dedicated kitchen judge ensure only permitted products are brought to the competition and that competitors are following Worldchefs rules and regulation and all food is transported in a hygienic way.