



# THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 1/13

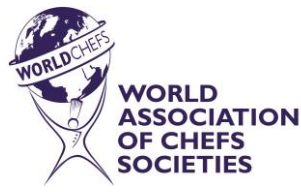
## Resume Of Classes for Entry

Class no.	Class Description
01	Wedding Cake Three-Tier- by Pristine
02	Four Plates of Dessert - Nestlé Docello
03	Pastry Showpiece
04	Bread Loaves and Showpiece by Master Baker
05	Petites Fours, Pralines by Master Baker
06	Chocolate Carving Showpiece
07	Fruit & Vegetable Carving Showpiece by Barakat
08	Open Show Piece
09	Five-Course Gourmet Dinner Menu by USMEF
10	Four-Course Vegetarian Menu by ARLA Pro
11	Tapas, Finger Food and Canapés
12	Practical Fruit & Vegetable Carving by Barakat
13	Arabic Mezzeh - Practical Cookery by Rahma
14	Fish & Seafood - Practical Cookery
15	Beef - Practical Cookery by USMEF



The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

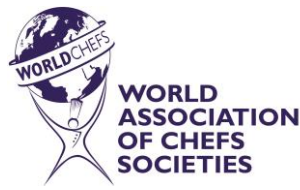
Briefs of the Classes for Entry Page: 2/13

- 16 Emirati Cuisine – Practical Cookery
- 17 Practical Cookery Sandwich class by Il Granaio delle idee
- 18
- 19 Poultry - Practical Cookery – by USAPEEC
- 20 Poultry – 4 Plates appetizers and main course – by USAPEEC
- 21 Practical Cookery Pasta by Barilla
- 22 Cake Decoration – Practical by Master Baker
23. Four Plates Vegan dessert- by Flora Plant



The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 3/13

### Pastry Displays

#### Class 01: Elegance Stylish Wedding Cake –Three Tier By Pristine



All decorations must be edible and made entirely by hand.

1. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
2. Fine, food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
3. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
4. The bottom layer of the cake must be edible. A section of the finished edible cake should be cut for the judges' inspection
5. The cake will be tasted by the judges.
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 should not exceed 1 meter (including socle platforms)

#### Class 02: Plated Dessert by Nestlé Docello



1. Prepare four different types desserts each for one person.
2. Displayed cold, each portion for one person, suitable for a la carte service.
  - a) 1 x Hot and Cold dessert composition
  - b) 1 x Vegetarian without eggs and animal fat
  - c) 1 x Arabic Dessert Free Style creation
  - d) 1 x Dessert serve in glass
3. Practical and up-to-date presentation is required.
4. Typewritten description and recipes are required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm
7. Showpieces are allowed but will not be judged.
8. One of the plates must use **Nestlé Docello** as the main ingredient.

#### Class 03: Pastry Showpiece

1. To display a showpiece of either
  - (a) Chocolate
  - (b) marzipan/sugar/pastillage
  - (c) dough/bread dough
  - (d) Asian dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance.

2. Edible media may be used, singly or in mixed media. Sponsors products maybe available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

#### Class 04: Baked Goods and Baked Bread Showpiece by Master Baker



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

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 4/13

1. A baked bread showpiece.
2. Three types of bread loaves 200-300 grams (competitor's choice) two pieces of each loaf to be displayed.
3. Three types of bread roll 25-40grams (competitor's choice) three pieces of each roll to be displayed.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own work place as fresh as possible and delivered to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm
11. The focus of this class is on the quality and flavour of the bread rolls and loafs presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

### Class 05: Petites Four & Pralines by Master Baker



1. Exhibit 4 varieties.
2. Six pieces of each variety (24 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting. each piece to weight between 6-14grams)
3. Freestyle presentation and theme
4. Present the exhibit to include a small showpiece.
5. Showpieces should enhance the presentation, and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten products description and recipes are required.
8. Maximum area w90 cm x d75 cm.
9. Ingredients may be supplied by the sponsor these shall be mandatory to be used, information shall be sent to competitors in advance of the competition
10. Different Flavours ,textures and cooking techniques will be looked for in the items presented

### Artistic Displays

#### Class 06: Chocolate Carving Showpiece

1. Free-style presentation.To be carved from a single block
2. Natural colouring and minimal glazing is allowed.
3. No frames, moulds or wires are allowed.
4. Points will be deducted for non-compliance.
5. Maximum area: w60 cm x d75 cm.
6. Maximum height 30-35cm (including base or socle).
7. Written description mentioning the theme is required

#### Class 07: Fruit & Vegetable Carving Showpiece by Barakat



1. To bring in already prepared one display of fruit and / or vegetable carving, no visible supports are permitted

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 5/13

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

### Class 08: Open Showpiece (Free Style Showpiece)

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports .i.e. Styrofoam support must not pre-molded and simply sprayed, a round cylinder to form the base of a body is permitted, under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been aided by excessive moulding work it may not be judged.

### Gastronomic Creations

#### Class 9: Five-Course Gourmet Dinner Menu by USMEF



1. Present a plated five-course gourmet meal for one person
2. One of the courses for the meal must contain US Beef as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Beef Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
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 400/500 gms.
7. Typewritten description and typed recipes required
8. Maximum area w90 cm x d75 cm.

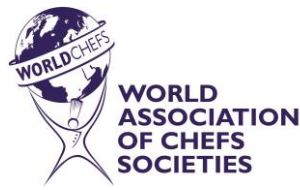
#### Class 10: Four-Course Vegetarian Lunch Menu by Arla Professional

**ARLA  
PRO.**

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
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.

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 6/13

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. Lurpak butter must be used in the creation of the menu. Proof of purchase needs to be brought if sponsor ingredients provided to the Competition for all the Dairy Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
8. Total food weight of the four plates should be 500/600 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm.

### Class 11: Presentation of Tapas, Finger Food and Canapés

1. Exhibit 6 varieties. Weight Between 10-20 grams per piece
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 80 cm.

### Practical Artistic

#### Class 12: Practical Fruit & Vegetable Carving by Barakat

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.

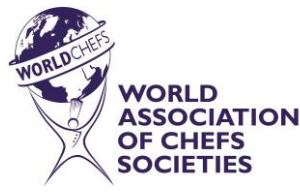
Barakat

**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. Please refer to the ECG Sustainability Guidelines on the website
3. There is a point penalty deduction for wastage or over-production.
4. Timing is closely monitored.
5. There is a 2-point penalty deduction for each minute that the meal is overdue.
6. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
7. Failure to bring food items in a hygienic manner will result in disqualification.

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 7/13

8. All dishes are to be served in a style equal to today's modern presentation trends.
9. Portion sizes must correspond to a three-course restaurant meal.
10. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
11. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
12. Competitors must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).
13. Competitors are to provide their own pots, pans, tools and utensils.
14. All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.
15. The following types of pre-preparation can be made for the practical classes:  
EXPLANATION (what foods are permitted to be brought into the kitchen)
  - a) Salads – cleaned, washed, not mixed or cut.
  - b) Vegetables – cleaned, peeled, washed, not cut, must be raw.
  - c) Fish may be scaled and filleted and the bones cut up.
  - d) Meat may be de-boned and the bones cut up
  - e) Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.
  - f) Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.
  - g) Basic pastry recipes can be brought in weighed out but no further processing.
  - h) Fruit pulps – fruit purees may be brought in but not as a finished sauce.
  - i) Decor elements – 100% must be made in the kitchen.
16. No pre-cooking, poaching etc. is allowed.
17. No ready-made products are allowed.
18. No pork products are allowed.
19. No alcohol is allowed.
20. If a farce is to be used for stuffing, filling, etc., at least one of the three portions of the farce must be prepared in front of the judges to show the competitor's skill
21. 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.
22. Two copies of the recipes - typewritten - are always required.
23. Submit one copy of the recipe/s to the clerk when registering.
24. Submit one copy of the recipe to the duty marshal at the cooking station.

### Practical Cookery

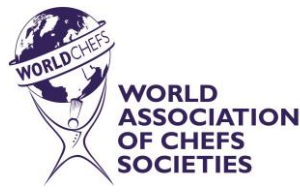
#### Class 13. Mezzeh – Practical Cookery by Rahma Olive Oil



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: homous, tabouleh, babaganough, fatouche, moutabel.
4. The mezzeh can be representative of any of the following countries:
  - Lebanon
  - Syria
  - Jordan
  - Morocco

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 8/13

- 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 presented and two portions will be presented to the judges.
  8. Typewritten recipes are required.

### Class 14: Fish & Seafood - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients including the fish/seafood must be provided by the competitors and any type of fish can be used. In the event of fish being supplied by the sponsor then this fish is only to be used.
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

### Class 15: Beef - Practical Cookery by USMEF



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using US Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the US Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used.
4. Weight of beef per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required.

### Class 16: Emirati Cuisine - Practical Cookery

This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs. Prepare and present two plated portions each of three Emirati dishes according with the following criteria:

1. Prepare and present two plated portions of any one of the following dishes:
  - Balalit
  - Kabeesa
  - Assedat Bobal
2. Also prepare and present two plated portions of the competitor's choice main course. The following dishes are as a guide only and are not mandatory:
  - Margougat Al Khudar
  - Thareed Laham
  - Margougat Al Dijaj
  - Maleh Biryani
  - Machboos Samak

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021







## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 9/13

3. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
4. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
5. The judges will check appliances and utensils for suitability
6. Typewritten description and recipes are required
7. Time allowed 60 minutes to present all three recipes



### Class 17: Practical Cookery 2 Different sandwiches by Il Granaio delle idee

1. To prepare and present 2 different sandwiches, 2 portions of each one for judges one for display within 30 minutes
2. 1 vegetarian – 1 non vegetarian
3. The sandwich must be suitable for a light lunch
4. The sandwich can be hot or cold
5. 1 power point will be available
6. Plates, equipment and all other ingredients must be brought by the competitors
7. Type written recipes are required.
8. The below products are mandatory to be used and if not used then 50 points shall be reduced from the judging points
9. The following breads/MIXES shall be supplied to the competitors and are mandatory to be used in the preparation of the sandwiches: The below breads ready baked shall be supplied in the venue on the competition day and are to be used. If competitors wish to practice then mixes can be supplied on request as of 1st March 2021
  - Salus (Functional bread Mix with Beta Glucans-helps to reduce cholesterol in the blood)
  - -Lieveto Madre-4% (Wheat Sour Dough with wheat germ-the best in the market)
  - -Cereali-Multi Cereal mix
  - -Troppo Buono

### Class 18:

### Class 19: Poultry - Practical Cookery by USAPEEC

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using USAPEEC Poultry. The poultry shall be supplied by the organizers in the competition venue on the day of the competition. Chicken Quarters shall be provided.
3. The bones of the poultry is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required
6. Weight of poultry per portion on the plate to be 150 grams



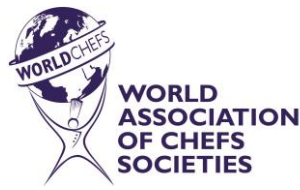
### Class 20: Poultry 4 plates Appetizer and Main course using USPEEC Poultry Goods

1. Present 2 different starters and 2 different Main Course total of 4 plates
2. Dishes to be suitable for a 3 Course Lunch Menu
3. Hot food presented Cold on Suitable plates or dishes coated with aspic
4. All dishes must contain USA Poultry Duck, Chicken, Turkey etc. – Poultry is the key ingredient
5. Typewritten description and typed recipes are required.
6. Maximum area is 90cm by 75cm
7. Weight of poultry per portion on the plate to be minimum 120 grams



The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 10/13

### Class 21: Pasta - Practical Cookery by Barilla



1. Time allowed 60 minutes
2. Prepare and present two identical main courses using Barilla Pasta and Sauces only, 1 main course suitable for a Bistro or coffee shop and to be vegetarian, 2 plates to be presented one for judges one for presentation, 1 main course suitable for a fine dining restaurant to the competitors choice, 2 plates to be presented one for judges one for presentation.
3. Barilla Pasta and Sauces shall be available in the competition venue and these are the only sauces and Pasta to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced.
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are require
6. Weight per portion on the plate to be 150 grams

### Class 22: Cake Decoration – Practical by Master Baker



1. Two hours duration.
2. Decorate a pre-baked single cake base of the competitor's choice.
3. The Theme of decoration for the cake decoration will be to the competitors choice
4. The cake base must be a maximum size of 25cm X 25cm or 25cm Diameter.
5. The cake can be brought already filled without coating – ready to decorate.
6. The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up to hygiene food product will not be judge.
7. All decorating ingredients must be edible and mixed on the spot. (Chocolate/Sugar/Marzipan/Fondant) minimum height is 30cm, it should be able to enhance and harmonize with the overall presentation
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 buffet table is provided for each competitor to work upon.
12. Water, electricity and refrigeration might not be available.
13. The cake will be tasted and cut by the Judges, as part of the judging criteria
14. Ingredients may be supplied by the sponsor and shall be mandatory to be used,
15. Information shall be sent to competitors in advance of the competition for supply of ingredients if being supplied. 50 Points will be deducted for non compliance

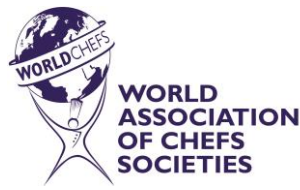
### Class 23: Four Plates Vegan dessert –by Flora Plant



1. Prepare 4 different types of dessert each for 1 person
2. All 4 desserts must be 100% vegan
3. Each of the dessert plate must contain either vegan cream or vegan butter (Flora)
4. Vegan Cream and Butter – Flora products will be supplied by Flora Plant
5. Practical and up to date presentation is required
6. Typewritten description and recipe in English is required
7. This is a static class, plates must be prepared with Aspic
8. Maximum area for display is w92cm and d75cm.

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





# THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 11/13

## 10. ADDENDUM – The Emirates Salon Culinaire 2021

### VENUE & ENTRY FEES:

1. The Emirates Salon Culinaire will be held in conjunction with an on line version Expo Culinaire 2021 from 4-8 April 2021.
2. The venues shall be in Dubai, The venues confirmed in Dubai are confirmed as Radisson Blu Diera Creek Dubai, and Jumeirah Creekside Hotel. Classes 13,14,15,16,19,20,21 shall be held in Jumeirah Creekside Hotel, all other classes shall be held in Radisson Blu Deira Creek Dubai hotel. Venue access, details and location shall be sent to competitors once registered.
3. There is no entry fee to any class all classes are free of charge.

### CLOSING DATE:

4. Closing date for entries is March 25<sup>th</sup> 2021 However, many are often fully subscribed and closed well before the closing date.

## The Emirates Salon Culinaire 2021

### JUDGING AND THE AWARDS SYSTEM

A team of WorldChefs (The World Association of Chef's Societies) approved international Judges will adjudicate at all classes of the competition: using Worldchefs-approved methods, criteria and documents [www.worldchefs.org](http://www.worldchefs.org) After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges' decision.

Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The 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 class.

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

### The scaling for awards in 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
60 – 69	Certificate of Merit
Thereafter	Certificate of Participation

### Trophy Awards 2021

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant.

Trophies are awarded on the highest aggregate points from all three classes.

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 12/13

The required classes are:

### BEST CUISINIER:

- i. Class #9. Five-Course Dinner Menu
- ii. Class # 15. Beef Practical Cookery
- i. Class # 19. Chicken Practical Cookery

In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win three medals, at least one of which must be a gold medal.

### BEST PASTRY CHEF:

- i. Class # 22. Practical Cake Decoration
- ii. Class # 23. Four Plates of Vegan Dessert
- iii. Class # 05. Friandises, Petites Four

In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least two medals one of which must be a gold medal.

### BEST ARTIST:

- i. Class # 06. Chocolate Showpiece
- ii. Class # 07. Open Showpiece
- iii. Class # 08. Practical Fruit & Vegetable Carving

In order to qualify for inclusion in the points tally for Best Artist Trophy a competitor must win at least three medals one of which must be a gold medal.

### BEST ARAB NATIONAL CUISINIER:

- i. Class # 19. Chicken – Practical Cookery Arabic Style
- ii. Class # 13. Arabic Mezzeh - Practical Cookery
- iii. Class 16: Emirati Cuisine - Practical Cookery
- iv. In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one Gold medal and be an Arab National.

### Corporate and Establishment Trophies

The corporate and establishment trophies available are:

#### Best Effort by an Individual Establishment – The Emirates Salon Culinaire

This trophy is awarded to the establishment whose competitors gain the highest total combined points from the medals won from all of their entries.

#### Best Effort by a Corporation – The Emirates Salon Culinaire

This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

#### Point Value of each Medal Won:

Gold Medal with Distinction 6 Points

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021





## THE EMIRATES SALON CULINAIRE 2021

Briefs of the Classes for Entry Page: 13/13

Gold Medal	5 Points
Silver Medal	3 Points
Bronze Medal	1 Point

If no Gold Medals are awarded to competitors in the trophy classes then there shall be no trophy given at the competition.

ESC2021 Ends

The Emirates Culinary Guild, PO Box 454922, Dubai, UAE. Tel: +971 56 8014089 Version 12 25032021

