



THE EMIRATES SALON CULINAIRE 2022

Briefs of the Classes for Entry Page: 1/17

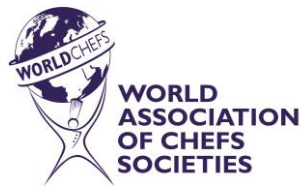
Resume Of Classes for Entry

Class no.	Class Description
01	Cake Decoration – Practical by Master Baker
02	Wedding Cake Three-Tier- by Pristine
03	Four Plates of Dessert – Powered by Ravi fruit
04	Pastry Showpiece
05	Bread Loaves and Showpiece by Master Baker
06	Petites Fours, Pralines by Master Baker
07	Chocolate Carving Showpiece
08	Fruit & Vegetable Carving Showpiece by Barakat
09	Open Show Piece
10	Five-Course Gourmet Dinner Menu by USMEF
11	Three-Course Vegetarian Menu Powered by ARLA PRO
12	
13	Four Plated USAPEEC Chicken Dishes –Powered by USAPEEC
14	
15	Individual Ice Carving
16	Ice Carving Team Event
17	Practical Fruit & Vegetable Carving Powered by Barakat



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19 Arabic Mezzeh - Practical Cookery by Rahma

20 Fish & Seafood - Practical Cookery Powered by



21 Beef - Practical Cookery Powered by USMEF



22 Emirati Cuisine – Practical Cookery



23 Savory tartelette Creations powered by HUG



24 Sweet tartelette Creations powered by HUG

The following two classes (25 & 26) are for entry only by those competing for the Young Chef of the Year Powered by

25 Dressed Chicken & Dressed Fish Practical Butchery

26 Egg cookery Practical cookery



27 Chicken - Practical Cookery – Powered by USAPEEC

28 Four Plates Vegan dishes - Powered by Violife 100% Vegan



29



30 Practical Cookery Pasta Powered by Barilla

31 Practical Cookery Saudi Arabian Cuisine Powered by

32



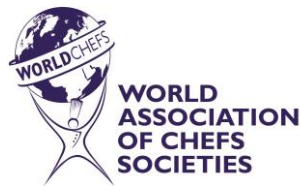
33 Savory Potato Creations powered by Potatoes USA

34 Sweet Potato Creations Powered by Potatoes USA



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Practical Pastry

Class 01: 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 maybe 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

Pastry Displays

Class 02: Elegance Stylish Wedding Cake –Three Tier Powered By Pristine

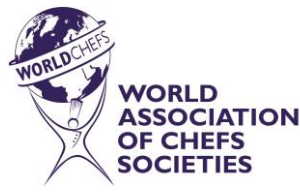


All decorations must be edible and made entirely by hand.

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 socleor platforms)
10. Pristine Ingredients supplied by the sponsor maybe used if these are supplied, competitors **must use** if instructed by organizers.
11. Information shall be sent to competitors in advance of the competition for supply of ingredients.
12. 50 Points will be deducted for non-compliance where mandated ingredients are not used .

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Class 03: Plated Dessert Powered by Ravi fruit



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. Each dessert must have 15% of ravi fruits product in the recipe
9. 1 dessert must be with rhubarb
10. 1 dessert must be lingon berry
11. All the plates must use 15% Ravi Fruit products compulsory in the preparation.
12. All Ravi Fruit ,purees and IQF fruits are mandatory to be used an no other fruit purees or IQF fruits are to be used if others used then 50% reduction in points will be applied .
13. All Ravi fruits shall be supplied by the sponsor

Class 04: 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 05: Baked Goods and Baked Bread Showpiece by Master Baker

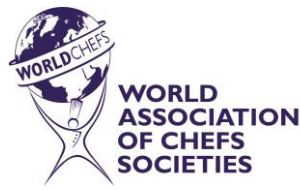


The entire exhibit must comprise baked goods and must include the following:

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.

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10. Maximum area w90 x d75cm
11. 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
12. The focus of this class is on the quality and flavour of the bread rolls and loafes presented. The centre piece is judged however only 20% of the marks are attributed to the centre piece.

Class 06: 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 07: 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

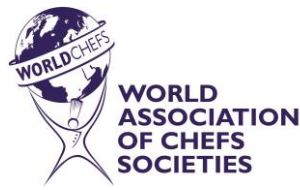
Class 08: Fruit & Vegetable Carving Showpiece by Barakat



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

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Class 09: 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 10: 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.

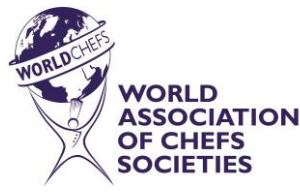
Class 11: Three-Course Vegetarian Lunch Menu powered by ARLA PRO

**ARLA
PRO.**

1. Present a plated three-course vegetarian meal for one person.
2. Suitable for lunch service in a high end restaurant
3. The meal consist of:
 - An appetizer or 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. 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.

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Class 12: Blank

Class 13: Four Plated Chicken Dishes dishes –Powered by USAPEEC



1. Prepare 2 different appetizer and 2 different main course dishes each for 1 person using USAPEEC chicken as the main protein items in all dishes
2. All 4 dishes must use USAPEEC Chicken in their creation
3. Each of the dishes plate must contain ingredients as stipulated by the sponsor
4. Proof of purchase needs to be brought of sponsors ingredients to the Competition for all the USAPEEC chicken if proof of purchase is not brought then 50% of the judging marks shall be reduced
5. US Chickn products may be supplied by the sponsor
6. Practical and up to date presentation is required
7. Recipes and ingredient list (typed) of each dish required.
8. Maximum area 60cm x 80 cm

Class 14. Blank

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 allowed to slice blocks only.

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 allowed to slice blocks only.

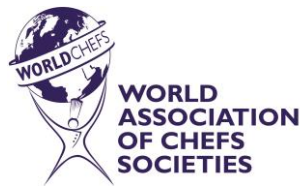
Class 17: Practical Fruit & Vegetable Carving by Barakat



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.

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Class 18: Blank

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.
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).
13. Competitors to ensure they read the latest Food safety guidelines from Worldchefs'
14. Competitors are to provide their own pots, pans, tools and utensils.
15. 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.
16. 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.
17. No pre-cooking, poaching, marinating etc. is allowed.
18. No ready-made products are allowed.
19. No pork products are allowed.
20. No alcohol is allowed.
21. 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
22. 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.
23. Two copies of the recipes - typewritten - are always required.

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24. Submit one copy of the recipe/s to the clerk when registering.
25. Submit one copy of the recipe to the duty marshal at the cooking station.

Practical Cookery

Class 19. Mezzeh – Practical Cookery by Rahma Olive Oil



1. Time allowed: 60 Minutes
2. Prepare and present for two persons: Two 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
 - 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. All Mezzeh should be prepared during the competition with very minimum of pre-prepared ingredients as per Worldchefs Guidelines please read the overview in this document for practical cookery .
6. Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue
7. Present the mezzeh in two equal portions.
8. One portion will be presented and one portion will be presented to the judges.
9. Typewritten recipes are required.

Class 20: 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. Madar Farms Micro greens must be used and will be available in the kitchen
5. Weight of fish per portion on the plate to be 150grams
6. Present the main courses on individual plates with appropriate garnish and accoutrements.
7. Hulala Cream and Rahma olive oil will be supplied and must be used in the kitchen
8. Typewritten recipes are required.

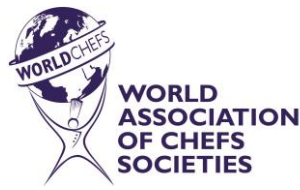
Class 21: Beef - Practical Cookery by USMEF

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. Madar Farms Micro greens must be used and will be available in the kitchen
5. Weight of beef per portion on the plate to be 150grams



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6. Present the main courses on individual plates with appropriate garnish and accoutrements.
7. Hulala Cream and Rahma Olive oil shall be supplied and must be used in the kitchen
8. Typewritten recipes are required.

Class 22: Emirati Cuisine - Practical Cookery

1. 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:
2. Prepare and present two plated portions of any one of the following dishes:
 - Balalit
 - Kabeesa
 - Assedat Bobal
3. Also prepare and present two plated portions of any two of the following 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
4. Emirati cuisine with traditional presentation and serving as would be found in a family home of the United Arab Emirates.
5. **Young Chef of the Year competitors must cook Balalit as one of the dishes.**
6. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
7. All Competitors must use (Sponsors ingredients if provided) in one of the dishes, this is mandatory and failure will result in 50 point reduction.
8. The judges will check appliances and utensils for suitability
9. Typewritten description and recipes are required
10. Time allowed 60 minutes to present all three recipes

Class 23: HUG AG – Savory Creations



1. This is a static class featuring savory HUG pastry shells suitable for dinner service.
2. Only savory HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.
4. Present four different savory dishes on individual plates, 1 of each dish , using two savory HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75cm x 75cm.

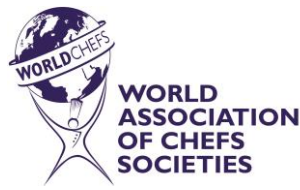
Class 24: HUG AG – Sweet Creations



1. This is a static class featuring dessert HUG pastry shells suitable for dinner service.
2. Only dessert HUG pastry shells are to be used.
3. Pastry shells will be supplied by ARAMTEC.

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4. Present four different pastry dishes on individual plates, 1 of each dish, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75 cm x 75 cm.

YOUNG CHEF OF THE YEAR ENTRIES

Entrants for The Young Chef of the Year trophy must enter the following classes and no others.

In addition to classes **25 & 26** here below competitors must also enter for **class 22** Emirati Cuisine Practical Cookery one dish must be Balalit

Class 25: Dressed Chicken – Dressed Fish - Supplementary Class

1. Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
2. Competitors are to supply their own whole fish and whole chicken **MUST BE USED**, all utensils and chopping boards.

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.

10. After 20 minutes:

11. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

12. Fish:

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

20. After 20 minutes –10 minutes to:

21. Explain to the judges the usage of any left overs.
22. Explain to the judges the method of preparation of a classical fish stock

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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.

Class 26: Egg Cookery – Practical Cookery

1. Time allowed 45 minutes
2. a. Prepare and present 2 identical portions of one traditional French style of breakfast Omelet b. Prepare and present 2 identical portions of the competitors choice of egg dish and served with hollandaise sauce in addition to the dish.
3. Madar Farms Micro greens must be used and will be available in the kitchen
4. Portions suitable for Ala carte Breakfast
5. Present the dishes on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required

Class 27: Chicken - Practical Cookery by USAPEEC



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using USAPEEC Chicken Quarters. The chicken shall be supplied by the organizers in the competition venue on the day of the competition.
3. Madar Farms Micro greens must be used and will be available in the kitchen
4. The bones of the chicken is to be kept for inspection by judges
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are require
7. Weight of chicken per portion on the plate to be 150 grams
8. All of the above rules are applicable for the competitors entering Best Arab National Cuisinier trophy .The main course for those competitors ONLY must be a Traditional Chicken Arabic main course, from any Arab country.
9. All other competitors are not to follow Point 7

Class 28: Four Plated Vegan dishes –Powered by Violife

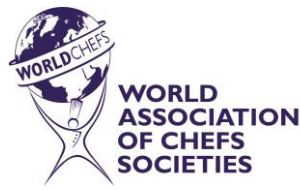


9. Prepare 2 different dessert dishes and 2 different savoury dishes each for 1 person
10. All 4 dishes must be 100% vegan
11. Each of the dishes plate must contain vegan ingredients as stipulated by the sponsor
12. Vegan products will be supplied by Upfield & Violife
13. Practical and up to date presentation is required
14. Typewritten description and recipe in English is required
15. This is a static class, plates must be prepared with Aspic hot food to be displayed cold.
16. Maximum area for display is w92cm and d75cm.

Class 29:

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Class 30: 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. Madar Farms Micro greens must be used and will be available in the kitchen
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Typewritten recipes are required
7. Weight per portion on the plate to be 150 grams

Class 31: Practical Cookery Saudi Arabian Cuisine

1. Prepare and present two plated portions of any one of the following dishes
2. A breakfast dish and A dessert dish, from a choice of 4 traditional dishes that once competition is approved, a list of dishes will be confirmed in conjunction with Saudi Arabian Chefs through Worldchefs President Thomas Gugler. Dishes like shakshuka, martabak, basbousa, muhalabiya, these will then be communicated to all competitors entered into this class
3. In addition prepare and present two plated portions of the competitor's choice main course. The following dishes are a guide only and are not mandatory:
4. Main Courses of your choice as an example Kabsa, Tharid, Mandi, Jalamah
5. Saudi Cuisine with traditional presentation and serving as would be found in a family home of Saudi Arabia.
6. Competitors must bring their own plates/bowls for presentation and all necessary mis-en-place for the meals.
7. The judges will check the appliances and utensils for suitability
8. Typewritten description and recipes are required in English
9. Time allowed 60 minutes to present all 4 recipes

Class 32:

Class 33: Potatoes USA – Savory Creations

1. This is a static class featuring Potatoes USA, Potatoes suitable for dinner service.
2. Only Potatoes USA, Potatoes are to be used as the main ingredient.
3. Present three different savory dishes on individual plates, 1 of each dish, Potatoes USA Potatoes per plate



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4. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
5. Typewritten description and recipes required.
6. Maximum space available: 75cm x 75cm.

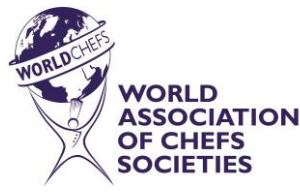
Class 34: Potatoes USA – Sweet Creations



- 1 This is a static class featuring Potatoes USA Potatoes suitable for dinner service.
- 2 Only Potatoes USA, Potatoes are to be used.
- 3 Present two different pastry dishes on individual plates, 1 of each dish, using Potatoes USA, Potatoes as the main ingredient per plate .
- 4 To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
- 5 Typewritten description and recipes required.
- 6 Maximum space available: 75 cm x 75 cm.

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1. ADDENDUM – The Emirates Salon Culinaire 2022

VENUE & ENTRY FEES:

1. The Emirates Salon Culinaire will be held during the Expo Culinaire 2022 from May 30th to June 2nd 2022.
2. The venue is at the Abu Dhabi National Exhibition Centre (ADNEC)
3. The entrance fee for single entries in the following classes **15,16,19,20,21,22,27,30,31**, is Dhs.100 (AED. One Hundred) per person per class, all other classes are free of charge entry, unless otherwise stated in the *Rules and Regulations* or the *Class Briefs*.
4. The fee for entry to the trophy classes is as follows:
 - i. Best Cuisinier – The Emirates Salon Culinaire- Dubai 2022 AED:500/- per person
 - ii. Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2022 AED:400/- per person
 - iii. Best Artist – The Emirates Salon Culinaire- Dubai 2022 AED:500/- per person
 - iv. Best Arab National – The Emirates Salon Culinaire- Dubai 2022 AED:300/- per person
 - v. Young Chef of the Year – The Emirates Salon Culinaire Dubai 2022 AED: 300/- per person

CLOSING DATE:

5. Closing date for entries is April 28th 2022 However, many are often fully subscribed and closed well before the closing date.

TROPHY ENTRY:

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 required classes are:

BEST CUISINIER:

- i. Class #10. Five-Course Dinner Menu
- ii. Class # 21. Beef Practical Cookery
- i. Class # 20. Fish & Seafood Practical Cookery

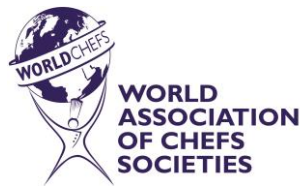
In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win three medals, at least one of which must be a gold medal.

BEST PASTRY CHEF:

- i. Class # 01. Practical Cake Decoration
- ii. Class # 03. Four Plates of Dessert
- iii. Class # 06. Friandises, Petites Four

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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 # 07. Chocolate Showpiece
- ii. Class # 09. Open Showpiece
- iii. Class # 15. Individual Ice Carving
- iv. Class # 17. 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 # 27. Chicken – Practical Cookery Arabic Style
- ii. Class # 19. Arabic Mezzeh - Practical Cookery
- iii. Class 22: 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.

YOUNG CHEF OF THE YEAR See *Classes for Entry* Document.

The Emirates Salon Culinaire 2022

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

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

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates Salon Culinaire

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

Winners where a sponsored trip is awarded are restricted to winning the trip once per life time. In a case where the overall winner has participated in a sponsored trip previously the trip shall be awarded to the 2nd place winner.

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

ESC2022 Ends



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