



GLOBAL CHEFS CHALLENGE

SEMI-FINALS AFRICA AND MIDDLE EAST

TAKING PLACE IN

SHARJAH UNITED ARAB EMIRATES, 15TH TO 17TH MAY 2023

AS PART OF EXPO CULINAIRE AND EMIRATES SALON CULINAIRE

GLOBAL VEGAN CHEFS

MISE EN PLACE KITCHEN

The venue and contact details of the mise en place kitchen will be announced 3 months before the competition.

Menu Requirement

The teams will be required to prepare and present a well-balanced 3 course vegan menu 6 servings including cold or warm appetizer, main course, and dessert. Cooking time of 4 hours

The Team

Each team will consist of a chef (any age) and an apprentice/student/commis chef under 25 years of age as of January 1, 2024. The apprentice/student/commis will be permitted to assist with the entire menu.

JURY FOR THE FINAL

A team of Worldchefs approved senior judges including Vegan certified judge representing Worldchefs Culinary Committee will evaluate and decide the winner of this prestigious event.

All judges will be responsible for all aspects of the competition including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients. They will remain in the kitchen the entire time of the competition and then proceed with the tasting. One proctor judge, will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

KITCHEN

The host country will provide a suitable competition area. The competition area will contain individual kitchens for the competitors; these kitchens will be in use every day. Each kitchen is 4.0 meters X 4.0 meters. With Suitable equipment details to follow. Utensils list will follow. Specialized equipment the teams must bring

GLOBAL CHEFS CHALLENGE 2022

1st COURSE

A Vegan cold or warm appetizer

2nd COURSE

A Vegan main course appropriate compliments.

3rd COURSE

A Vegan dessert featuring Valrhona Bahibe 46%, Dilmah Tea and 2 Les vergers Boiron products.

Explanation of what foods are permitted to be brought into the kitchen:

Salads – cleaned, washed, not mixed or cut.

Vegetables – cleaned, peeled, washed, not cut, must be raw.

- Fruit and vegetable purees are permitted but must not be seasoned or finished item

- No glaze or concentrated juices

- Dried fruit / or vegetable powder permitted

- Dehydrated fruit or sheets permitted

- Vegetable ash and home-made spice mixture are permitted

Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.

Pastry sponge, biscuit, – can be brought in, but not cut.

Basic pastry recipes can be brought in weighed out but no further processing. Fruit

pulp – fruit purees may be brought in but not as a finished sauce.

Decor elements – 100% must be made in the kitchen.

Food colors, titanium dioxide, glitters, gold dust are not allowed.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

Teams bringing in similar items to the sponsored items will be **disqualified**.

Dilmah Tea selection for the events are see booklet attached:

1. Dilmah English Breakfast
2. Dilmah Earl Grey
3. Dilmah Pure Green Tea
4. Dilmah Green Tea with Jasmine Petals
5. Dilmah Pure Peppermint Leaves
6. Dilmah Pure Camomile Flowers

Koppert Cress selection for the events are:

1. Koppert Cress Emirates Boost Mix (Atsina Cress, Adji Cress, Brocco Cress, Dutch Garden, Rock Chives, Sakura)
2. Koppert Cress Melissa Cress
3. Koppert Cress Lupine Cress
4. Koppert Cress Kyona Mustard Cress
5. Koppert Cress Shiso Purple Cress
6. Koppert Cress Tahoon Cress
7. Koppert Cress Specialties: Humus Leaves
8. Koppert Cress Specialties: Aikiba Leaves
9. Koppert Cress Specialties: Gangnam Tops

More details can be found at www.koppertcress.com

Les vergers Boiron frozen fruit purées selection for the events are:

1. Les vergers Boiron Mango 100%
2. Les vergers Boiron Strawberry 100%
3. Les vergers Boiron Raspberry 100%
4. Les vergers Boiron Clementine from Corsica (from PGI fruits) 100%
5. Les vergers Boiron Bergamot 100%
6. Les vergers Boiron Fig
7. Les vergers Boiron Sea buckthorn
8. Les vergers Boiron Pineapple
9. Les vergers Boiron Coconut Cream 100%

More details can be found at www.my-vb.com

Also for you to select from the community table are the following products:

Plates – standard white round plates will be provided if not sponsored.

INGREDIENTS GUIDELINES FOR VEGAN

A vegan's meal is free of all animal products, not only meat but also eggs, dairy products and other animal-derived substances including Honey. A typical Vegan Diet can include all plant-derived foods like cereal, vegetables, fruits, salad vegetable, pulses, nuts, seeds, dried fruits, yeast extract, soya sauce, tofu, and tempeh. For vegan it is important that iron, zinc, protein and omega 3 is taken in on a daily basis. It is highly recommended, that each team do extensive research into the ingredients for vegan. No processed protein is allowed.

JUDGING CRITERIA FOR ALL COURSES

Mise En Place (0 – 5 points)

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

Correct Professional Preparation (0 – 20 points)

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Hygiene and Food Waste (0 - 10 points)

Please review the document of Food Hygiene and Food Waste [here](#).

Service (0 – 5 points)

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation (0 – 10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

Taste (0 – 50 points)

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

***Note:**

The maximum score for each course is 100 points. The final score is the average score of all courses.

SEMI FINAL GLOBAL CHEF TIMETABLE SAMPLE

Team Day1	Start time	1 st course	Second course	Third course	Dessert	Finish and clean down
Country 1	08.30	12.30	13.00	13.30	14.00	14.30
Country 2	08.30	12.30	13.00	13.30	14.00	14.30
Country 3	08.30	12.30	13.00	13.30	14.00	14.30
Country 4	08.30	12.30	13.00	13.30	14.00	14.30