



GLOBAL CHEFS CHALLENGE

SEMI-FINALS AFRICA AND MIDDLE EAST

TAKING PLACE IN

SHARJAH UNITED ARAB EMIRATES, 29TH TO 31ST MAY 2023

AS PART OF EXPO CULINAIRE AND EMIRATES SALON CULINAIRE

GLOBAL PASTRY CHEFS

MISE EN PLACE KITCHEN

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

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 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 PASTRY CHEFS CHALLENGE 2022 SEMI FINAL PROGRAM

Theme for the Centrepiece, the desserts and the cakes: **Asia**

The required ingredients will be announced 6 months before the competition.

A) A chocolate centerpiece within 60 – 100 cm in height featuring **Valrhona Equatoriale Noire** 55%.

B) Six (6) portions of the same identical dessert for up market restaurant reflecting the overall theme of featuring the flavor of **Valrhona Bahibe** 46%, **Dilmah tea**,

2 **Kerry** products, see list and **Koppert Cress**.

1 cake of your choice featuring **Kerry** It must weigh between 800 – 900g (excluding the garnish).

5 portions of the cake to be presented to the jury on your time slot, the remaining gâteau to be on your show table on completion.

Each competitor will be given a maximum of 8 hours to prepare the following. 30 more minutes. will be given to set-up the centrepieces and table.

Sponsored Items

Dilmah Tea selection for the events are see attached booklet:

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) Atsina Cress - [Atsina® Cress - Koppert Cress](#)
- 2) Chilli Cress - [Chilli Cress - Koppert Cress](#)
- 3) Rock Chives - [Rock Chives® - Koppert Cress](#)
- 4) Adji Cress - [Adji Cress - Koppert Cress](#)
- 5) Tahoon Cress - [Tahoon® Cress - Koppert Cress](#)
- 6) Shiso Purple Cress - [Shiso Purple - Koppert Cress](#)
- 7) Melissa Cress - [Melissa Cress - Koppert Cress](#)
- 8) Lupine Cress - [Lupine Cress - Koppert Cress](#)
- 9) Kyona Mustard - [Kyona Mustard Cress - Koppert Cress](#)

- 10) Gangnam Tops - [Gangnam Tops - Koppert Cress](#)
- 11) Floregano Blossoms - [Floregano® - Koppert Cress](#)
- 12) Algae Powder Emerald - [Algae Powder Emerald - Koppert Cress](#)

More details can be found at www.koppertcress.com

Kerry frozen fruit purées & IF fruits selection for the events are:

Frozen puree morello cherry, strawberry, lemon, lychee.

IQF frozen fruit Lingon berry, strawberry, blackcurrant, blackberry

SCHEDULE

The team will need to set up their own presentation table, this can be done on the day early in the morning, only the team members can set or touch the table.

On the morning of the competition you will be permitted into the kitchen 1 hour prior to starting time (from 06:30 am).

All competitors will be asked to leave their respective kitchens 10 minutes before the hour is completed and then will be called up according to their kitchen number.

Competitors will be given a 15 minute pre-warning when each of their items are due up.

One hour after jury has scored the centrepieces the participants will be asked to move their centrepiece to a public area where the displays will remain for the duration of the Congress.

REGULATIONS

For Centrepiece

- The Centrepiece must demonstrate skill, difficulty in execution and artistic philosophy.

The centrepiece must contain at least 60% chocolate.

- The chocolate must be presented using at least 3 techniques, eg. Marbled, Shaped, Sculptured, Modelled, Piped, etc., it cannot be just one moulded piece.
- The base of the centrepiece must not be taller than 20 cm from the surface of the table. The actual centrepiece must be within 60 cm – 100 cm in height above the base.

The base for the centrepiece can only be a maximum of 40 cm(W) x 40 cm(L) x 20 cm (H), but your centrepiece may exceed beyond the dimension of the base.

The centrepiece must not have any inedible framework apart from the base.

- Air brushing and painting are not considered as mandatory techniques, but the skills will be recognized.

- Upon completion, and after the initial judging in the competition area, the centerpiece must be transported and displayed in a designated area in full view of the public for the entire show. Therefore, the centerpiece must be constructed in such way that it can be assembled for displaying in the competition area and if necessary dismantled, transported and reassembled exactly as presented in the competition area.

- The Centerpiece is evaluated twice: at the end of the competition and one more

time after it is reassembled in the public display area.

- Moulded elements can only represent 20% of the total centrepiece.
- Almond paste, chocolate modelling paste can be brought in but cannot be preshaped or pre-sheeted.

For Cake

- The weight of the cake will be controlled. It must weigh between 800 to 900g. The base used will be pre-weighted by the jury, and weight will be recorded by the jury prior to the start of the competition.
- 5 portions will be cut by a jury assistant, then presented and served to the jury.

For Desserts

- The desserts must show different elements of skills involved in the pastry kitchen, seasonal, suitable for an upmarket restaurant and representing the host country.
- Five (5) portions of the dessert to be presented at the scheduled time. The sixth portion will be placed on the display table at the same time as the cake and the centrepiece.
- The dessert must contain at least 3 main components:
 - o One of these components must be served refrigerated or frozen.
 - o One of these components must be served warm or hot.
 - o One of the three main components must a sophisticated baked plantbased element.
 - o Sauce and decoration are not considered as one of the three main components.

Other regulations

- The use of pork-based products and bi products (eg. gelatin) and alcohol (eg. Fruit extracts and flavors) is not permitted.
- Snacks and beverages supplied by yourself can be consumed outside your kitchen area during the event.

Explanation of items that can be brought in:

Dried fruit / or vegetable powder permitted

Basic sponge or cake (Slab) but cannot be cut or shaped.

Meringue can be in a piping bag pre-made but not cooked

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

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

No glaze or concentrated juices

Food colors, titanium dioxide, glitters, gold dust are allowed for the centerpiece, **but are banned** in the cake and plated dessert.

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

Sugar can be cooked and coloured but not stretched/pulled. Chocolate may be brought in melted and tempered. Coloured cocoa butter may be brought in melted.

Pastillage elements are dried, sanded, white, not coloured in the mass and not marbled. Plain white Royal icing. Almond paste not rolled.

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**.

JUDGING CRITERIA - CENTERPIECE

Presentation – 25 marks

Is the overall appearance pleasing to the eye, a clear concept evident? Has the theme “Asia” been clearly displayed? Is there a good understanding or combination of the mediums? Is this centrepiece original?

Composition – 25 marks

Is the centrepiece keeping with the theme and modern trends? Is there more than one skill demonstrated?

Is the centrepiece harmonious?

Are the colour combinations pleasing to the eyes?

Preparation – 25 marks

Is there a variety in textures, has the correct height been achieved? Has the competitor displayed correct techniques in preparation?

Has the allowed amount of preparation pre-competition been exceeded? Has the correct ratio of chocolate been used in the whole centrepiece?

Finish – 25 marks

Has the centrepiece been finished correctly without smudges and fingerprints? Would the centrepiece be suitable for a grand buffet?

The Centerpiece is evaluated twice:

- a) At the end of the competition
- b) And one more time after it is reassembled in the public display area.

Total – 100 marks

Penalty of up to 10% of the points every 5 minutes of delay.

JUDGING CRITERIA FOR 6 IDENTICAL DESSERTS AND 1 CAKE

Mise en Place – 5 marks

Items clearly marked and the amount of pre-preparation is in line with the rules.

Hygiene and Food Waste - 10 marks

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

Correct Professional Preparation – 20 marks

Hygiene, work skills and techniques.

Timing – 5 marks

Were the items on the table as per the prescribed timings.

Presentation / Innovation – 10 marks

Clean and clear lines, no unnecessary garnishes, items in harmony.

Taste – 50 marks

Utilization of the mandatory ingredients.

Combinations of textures, flavours, sauces and garnishes.

Respect of the theme for plated dessert, “Asia” in the final. A penalty of up to 10% may be debited if the theme is not respected.

Total – 100 marks

SEMI FINAL GLOBAL PASTRY CHEF TIMETABLE SAMPLE

Team Day1	Start time	Dessert	Gateau	Centre Piece	Finish and clean down
Country 1	07.30	12.30	13.30	16.00	16.30
Country 2	07.30	12.30	13.30	16.00	16.30
Country 3	07.30	12.30	13.30	16.00	16.30