



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 YOUNG 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:

To prepare a 3 course menu for 4 pax (3 for jury + 1 for general photos) and the menu must be served in order and on you time allocation – as penalties will apply. The preparation and presentation of the 3 course menu of 4 servings must be done in the required timeframe - 3 hours cooking. Every competitor is required to finish and present their menu; there will be point deductions for exceeding the time limit.

The Team:

Each team will consist of an apprentice/student/commis chef under 25 years of age as of January 1, 2024. A student shall be assigned to the competitor by the organizers, the student is permitted to do as much as you direct or can work as a kitchen steward to support the cleanliness of the kitchen.

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 YOUNG CHEFS CHALLENGE 2022

1ST COURSE

A warm seafood appetizer featuring **Sterling White Halibut**, 1 **Kerry** product and **Koppert Cress**.

2ND COURSE

A main course using **Van Drie Veal ThickSkirt/hanging tender** and **Van Drie Dutch Veal Rump tail** with appropriate starch and compliments.

3RD COURSE

A dessert featuring **Valrhona Bahibe** 46%, **Dilmah Tea** and 2 **Kerry** products.

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

The use of pork-based products and bi-products (eg. parma prosciutto, gelatin) and alcohol (eg. Fruit extracts and flavors) is not permitted.

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

Shells should be raw in their shells but cleaned.

Crustaceans should be raw or boiled, but not peeled.

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.

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.

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 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) Adjii Cress - [Adjii 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 & IQF fruits selection for the events are:

Frozen puree morello cherry, strawberry, lemon, lychee.

IQF frozen fruit Lingon berry, strawberry, blackcurrant, blackberry

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

Chef from Nestlé Professional range of Fumet Homard, Fonds Brun Veau Lie, Fonds Blanc Volaille.

Items sponsored per competitor:

2 fillets 1top 1 bottom Sterling White Halibut – approx. 2 kg

Veal

Van Drie Dutch Veal ThickSkirt/hanging tender vealcuts no

3807 <https://www.vealcuts.com/3800#page2> 1kg

Van Drie Dutch Rump tail on vealcuts no 3240 <https://www.vealcuts.com/3200#page2> 1kg

Dilmah Tea as per list

Koppert Cress as per list

Kerry frozen fruit purée & IQF fruits as per list
Valrhona Bahibe 46% x 500g

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

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.

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 YOUNG CHEF TIMETABLE SAMPLE

Team Day1	Start time	First Course	Main course	Dessert	Finish and clean down
Country 1	09.30	12.30	13.00	14.00	14.30
Country 2	09.30	12.30	13.00	14.00	14.30
Country 3	09.30	12.30	13.00	14.00	14.30

