



### Class 27. An Arabian Feast Edible buffet by USAPEEC

**In line with the Emirates Culinary Guild's constitution to ensure the enhancement of Emirati Cuisine this class is designed to show case the Arabian Hospitality and cuisine of the United Arab Emirates.**

1. Present a traditional Arabian wedding feast as it would be served at a five-star hotel in the UAE.
2. Suitable for 20 people.
3. Free-style presentation
4. A team of two chefs and 1 young chef 25 years of age or below, and 3 helpers are permitted to assist with set up and carry of items, only the two chefs shall be awarded.
5. The presentation to comprise the following dishes, cold food cold and hot food served hot
6. Six cold mezzeh
7. Three hot mezzeh.
8. Two Emirati salads
9. Bread and accompaniments
10. A whole Lamb leg presented with rice and garnish cooked Ouzi style, (to ensure zero wastage)
11. Two US Poultry main course (Emirati Cuisine) one dish made with US Turkey and one dish made with chicken Main Dishes. Proof of purchase needs to be brought to the Competition for all the US Poultry Products if proof of purchase is not brought then 50% of the judging marks shall be reduced. The organizers may supply the chicken and turkey
12. A fish main course (Emirati Cuisine)
13. A vegetable dish (Emirati Cuisine)
14. Two types of kebabs, one of chicken, one of lamb, each with appropriate accompaniments.
15. One hot dessert
16. Three cold desserts.
17. Two of the above desserts (competitors choice) must be typically Emirati
18. Only the above dishes are to be presented, no other dishes are to be added.
19. Competitors must ensure their exhibit is presented neatly so as to fit the available space
20. Limited to 9 teams on a first paid basis

#### **THE BUFFET SET UP:**

- The organizers will provide one 3m x 4m table covered with plain white cloth; height approx. 79.2 cm. Table is to be used for the hot, cold buffet and for the dessert buffet.
- No tables other than those provided are allowed to be used.
- The team must use the table cloths provided but can enhance the buffet table with top cloths and decorations as required. All buffet risers, chaffing dishes and equipment needed for the buffet is to be provided by the competitors, no equipment will be supplied by the organizers except for the service cutlery and service equipment. Chaffing dishes to have sterno (subject to Venue regulations). No more than a standard ½ gastronorm 60mm of each hot food per dish is to be provided. Hot mezzeh can be served either in chaffing dishes or under heat lamps, however only one 13amp socket per buffet table shall be made available.
- Access to the venue is from 0900 each day (although access time on day one can be problematic due to the need for Abu Dhabi police to make a full security check-up before the official opening). All timings are subject to change, please check with organizers.
- Dressing of buffet table may begin at 0900 for buffet risers and buffet equipment placement etc.
- All food for the buffet must be transported to the venue in refrigerated vehicles. Hot food above 65oc and cold food below 4oc, the temperatures will be monitored on arrival and if deemed unacceptable the team may not be allowed to present their food for judging.

- A kitchen for finishing off will be provided for 1 hour only, from 11am till 12 noon each day for the team to use to reheat and finish off dishes, however dishes need to be ready and brought to the venue like an outside catering ready to place on the buffet.
- The menu must include appropriate dressings, sauces and condiments.
- The kitchen must be cleaned and vacated by 12.30pm as it will be used for other competitors, competitors to bring their own stewards to clean.
- NO aspic to be used.
- NO alcohol to be used.
- NO pork products to be used.
- All food items must be prepared in the team's respective Hotel – based establishment as close to the serving time as possible.
- The teams should treat the buffet class as an outside catering operation as they would from their hotel.
- The buffet food set-up CANNOT begin before 11.00 and the food set-up must be finished by 12.00.
- Set-up time is restricted so as to maintain the highest standard of hygiene and food freshness for guests' consumption.
- Competitors have freedom of choice of serving methods either all portions in one large receptacle, or set out in a number of smaller receptacles, however competitors are reminded this is to be practical.
- All buffet items for the stipulated 20 persons are to be set on the table at one time, as a complete buffet.
- No replenishment of the buffet is allowed.
- An additional 4 portions of each of the cold and cold dessert buffet items are to be kept refrigerated and hot food will be taken from the buffet for the tasting by judges
- A copy of the buffet menu and buffet tags must be placed on the table.
- The buffet menu placement is mandatory, but the menu itself is not judged.
- Typed recipes for all dishes are to be provided to the judges
- Ticket-holders for the lunch are allowed to consume any item from any team competing on that day from the buffets.
- The organisers will provide service staff to manage the buffets and serve guests at the dining tables.
- The Team must be present during the guest service time to explain the food to the guests.

#### **THE SERVICE ELEMENT (Provided by the organisers)**

- Waiters to wear appropriate uniform
- Waiters to welcome and seat guests as they would in their hotel
- All linen, and operating equipment for both table and buffet service, this is to include but not limited to cutlery, chinaware and glasses and any other service utensil shall be supplied.
- The overall service, although not judged, will play an important part of the operation.
- Waiters are allowed to assist the culinary team with buffet set up also if required.