



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

WORLD CHEFS

Rules & Regulations



Global
Chefs
Challenge



Global
Pastry
Chefs
Challenge

Hans
Bueschkens
Young
Chefs
Challenge



WORLDCHefs

Rules & Regulations

by
The World Association of Chefs Societies

Global Chefs Challenge
Global Pastry Chefs Challenge
Hans Bueschkens Young Chefs Challenge

Global Chefs Challenge 2016

PUBLISHER

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CONTENT

10 GLOBAL CHEFS CHALLENGE

- 10 CONDITIONS FOR APPLICATION
- 10 CANDIDATES
- 10 PERSONAL INFORMATION
OF THE COMPETITORS & ASSISTANTS
- 10 JURY FOR THE SEMI-FINALS
- 11 JURY FOR THE FINAL
- 11 KITCHEN
- 12 WORLD FINAL TIME
- 12 SEMI-FINAL CONTINENTAL COMPETITION – CONDITIONS
- 13 THE GRAND FINALE
- 14 JUDGING CRITERIA FOR ALL COURSES
- 15 EXPLANATION OF WHAT FOODS ARE PERMITTED
TO BE BROUGHT INTO THE KITCHEN
- 15 FINALS AWARDS

18 GLOBAL PASTRY CHEFS CHALLENGE

- 18 CONDITIONS FOR APPLICATION
- 18 SEMI FINAL PROGRAM
- 19 REGULATIONS
- 19 SCHEDULE
- 20 JURY FOR THE SEMI-FINALS
- 20 THE GRAND FINALE
- 21 GRAND FINAL PROGRAM
- 21 JURY FOR THE FINAL
- 21 SCHEDULE
- 22 REGULATIONS
- 23 SCHEDULE
- 23 EXPLANATION OF ITEMS THAT CAN BE BROUGHT IN
- 23 JUDGING CRITERIA – CENTERPIECE
- 24 JUDGING CRITERIA FOR 6 IDENTICAL DESSERTS & GATEAUX

28 HANS BUESCHKENS YOUNG CHEFS CHALLENGE

- 28 GENERAL REGULATIONS – THE ORGANIZER
- 28 CONDITIONS FOR APPLICATION
- 28 CANDIDATES
- 29 PERSONAL INFORMATION OF THE COMPETITORS & ASSISTANTS
- 29 JURY FOR THE SEMI-FINALS
- 29 JURY FOR THE FINAL
- 29 KITCHEN
- 30 WORLD FINAL TIME
- 30 REQUIRMENTS FOR SEMI FINAL & WORLD FINAL
- 31 JUDGING CRITERIA FOR ALL COURSES
- 32 EXPLANATION OF WHAT FOODS ARE PERMITTED TO BE BROUGHT
INTO THE KITCHEN
- 32 THE GRAND FINALE
- 33 FINALS AWARDS
- 33 REGISTRATION
- 34 COMPETITION, RULES & REGULATIONS – CATEGORIES
- 34 JURY FOR COMPETITION

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WORLD CHEFS GLOBAL CHEF

GLOBAL CHEFS CHALLENGE

GLOBAL PASTRY CHEFS CHALLENGE

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WORLD CHEFS CHALLENGE

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Worldchefs Global Chefs Challenge
Where chefs meet to compete!



GLOBAL CHEFS CHALLENGE

CONDITIONS FOR APPLICATION

The Global Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies that have fully paid their membership dues. To select your country's candidate, it would be envisaged that each country would select their current 'Chef of the Year' or major competition winner. The semifinal would then be a 3 hours cooking competition & service for 6 people and held as a Continental Semi Final in your region.

The World Final would then, become a 6:45 hours (included serving) for 12 people and would be at the Worldchefs Congress 2016 in Athens, Greece.

Final instruction for the semi-final and the grand Final will be sent 2 months prior to the competition dates (this allow us to make any changes, Sponsors, equipment, changes from semi final etc.).

Worldchefs does not charge an entry or application fee for this event.

CANDIDATES

At the end of each Worldchefs Congress, a new competition will begin in each Worldchefs country. The following year each continental region of Worldchefs will stage its final (the semi-finals) to select one single continental candidate from each region of Worldchefs to participate in the World Final.

- The semifinal will be a one person competition and only cooking for 6 persons.
- For the World Final : Each of the seven finalists can bring an apprentice /student/commis to assist them who must be born after January 1st 1991, passport as verification will be sort with the final entry.
- The apprentice/student/ commis will be permitted to assist on the whole menu. The resulting costs will be the competitors' or countries' responsibilities.

PERSONAL INFORMATION OF THE COMPETITORS & ASSISTANTS

- A photocopy of the competitors' passports must accompany their entries into the World Final competition and that of their assistants as well.
- The world finalist must supply the organizer with a recent CV of themselves and their assistants these must be sent to the Director of the Global Competitions and the Worldchefs Head Office General Manager.

JURY FOR THE SEMI-FINALS

- Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.
The competing countries are under no obligation to send a jury member.
- If one participating country is not able to send a juror, the Continental

- Director and the continental representative of the Culinary Competitions Committee will nominate a Worldchefs approved juror from this area.
- When judging your own country, your scores will not be counted – your country will receive the average of the other jury members
- All judges in Continental Semi-Final must be Worldchefs approved and approved by the Chairman of the Culinary Competition Committee or Worldchefs president.

JURY FOR THE FINAL

- A team of Worldchefs approved senior judges representing the continental regions of the finalists will evaluate and decide on the winner.
- All judges are recommended by the Culinary Competition Committee and appointed by the President of Worldchefs. In conjunction with the Chairman of the Culinary Committee, these judges will all be Worldchefs 'A' Judges, one will be a specified pastry judge.
- In addition, there will be a chief judge to oversee the fair running of the competition.
- All judges will be responsible for all aspects of the competition, including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, and supervision of the assistant, timing and proper use of ingredients.
- They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting process. One proctor judge and one Rookie Judge, will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

KITCHEN

- Competitors will draw their number, which will determine their starting time, and finishing time.
- The menu (appetizer, main course and dessert) for the Semi Final and (starter, entrée, main course, dessert) for the World Final must be presented in that order with the courses being presented as per the designated time.
- The host country will provide a suitable competition area. The host country will send out a list of equipment with plans of the kitchen well in advance. No additional equipment will be allowed into the area without prior and written permission from the competition organizer to create a level playing field.
- The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted unless there is a full kitchen canopy exhaust system to control heat and smell/smoke.
- Personal equipment such as smokers, brulée guns, vacuum sealers, stick blenders that would fit into a tool box will be permitted, provided these items haven been tested and tagged.
- The kitchen used for Global Chefs Challenge is a standard kitchen (see drawings and equipment list).

WORLD FINAL TIME

- The preparation and presentation of the 4 course menu of 12 servings must be done in the required timeframe (6 hours 45 minutes).
- Every competitor is required to finish and present their menu; however there will be point deductions for exceeding the time limit.
- The competitor must be a member of the National Association. For the semifinals; It is up to each country to handle the financial requirements and administrative details of its country's competition.
- The complete costs for competitors and the jury member are at the expense of the National Association they represent.

GLOBAL CHEFS CHALLENGE SEMI-FINAL CONTINENTAL COMPETITION – CONDITIONS

- The Continental Competition country's semi-finalist, will be determined and supported by the nominated countries who are financial members of Worldchefs.
- The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
- There is no cost to competitors to compete or register for this event, however transportation, hotel and food for the semifinals will be the responsibility each individual country competing in the Continental semifinal.
- The Semifinal will be over seen by the respective Continental Director and the continental representative of the Culinary Competitions Committee.
- Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.
- The competing country reserves the right not to send a jury member as a cost saving exercise. However, each Continental Semi-Final should have Worldchefs approved judges on its judging panel.

Each competitor will be given 3 hours to create a 3 course menu for 6 pax this will be an individual competition for the Semi Finals.

1ST COURSE

Will be determined by the sponsored items which must make up to 80% of the proteins

2ND COURSE

Will be determined by the sponsored items which must make up to 80% of the proteins

3RD COURSE

Will be determined by the sponsored items

Standard recipe cards attached must be available at the semifinal and grand final for the jury.

SEMI FINAL STARTING & FINISHING TIME (EXAMPLE)

EXAMPLE OF THE SEMI-FINAL TIME FRAME

| START TIME | APPETIZER | MAIN COURSE | DESSERT | FINISHING TIME |
|------------|-----------|-------------|---------|----------------|
| 13:00 | 16:00 | 16:30 | 17:00 | 17:30 |
| 13:05 | 16:05 | 16:35 | 17:05 | 17:35 |
| 13:10 | 16:10 | 16:40 | 17:10 | 17:40 |
| 13:15 | 16:15 | 16:45 | 17:15 | 17:45 |
| 13:20 | 16:20 | 16:50 | 17:20 | 17:50 |
| 13:25 | 16:25 | 16:55 | 17:25 | 17:55 |

If there are more or if there are fewer competitors, the above times may change.

THE GRAND FINALE

- The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare and present a well balanced four-course menu for 12 servings.
- The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
- The complete costs for competitors are at the expense of the competing National Association they represent. However Worldchefs will provide to the country 1000 Euro to the National Association to help offset cost, also provided will be 4 nights accommodation for the competitor and assistant in a twin share room and 2 tickets, one for the chef and one for the assistant to the gala dinner presentation.
- The competitor, at their country's cost and planning, bring all the ingredients they require and would like to use on the menu. They must, however, use the main ingredients which are supplied by the hosts, or sponsors. The ingredients brought along have to be unprocessed and in the original packaging or vacuum packed.
- During the Grand Final, the only Chefs Jacket that will be permitted is that of the Sponsors as per the competition, it is the competitor's responsibility to respond to request for jacket size in a timely manner. Participants who do not come in proper uniform will not be allowed to compete.
- All finalist will receive up-dates information on all questioned asked.

WORLD FINAL STARTING & FINISHING TIME (EXAMPLE)

| WORLD FINAL STARTING AND FINISHING TIME | | | | | |
|---|------------------------|------------------------|------------------------|------------------------|----------------|
| START TIME | 1 ST COURSE | 2 ND COURSE | 3 RD COURSE | 4 TH COURSE | FINISHING TIME |
| 7:00 | 12:00 | 12:35 | 13:10 | 13:45 | 14:20 |
| 7:05 | 12:05 | 12:40 | 13:15 | 13:50 | 14:25 |
| 7:10 | 12:10 | 12:45 | 13:20 | 13:55 | 14:30 |
| 7:15 | 12:15 | 12:50 | 13:25 | 14:00 | 14:35 |
| 7:20 | 12:20 | 12:55 | 13:30 | 14:05 | 14:40 |
| 7:25 | 12:25 | 13:00 | 13:35 | 14:10 | 14:45 |
| 7:30 | 12:30 | 13:05 | 13:40 | 14:15 | 14:50 |

JUDGING CRITERIA FOR ALL COURSES

MISE-EN-PLACE (0 – 10 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 – 25 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.

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 appetising 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:** Each of the course can attract a maximum of 100 points which is divided by the amount of courses with a final divided tally of 100 points for Hot Cooking.

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.
- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells, but cleaned.
- Crustaceans should be raw or boiled, but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.
- 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, meringue – can be brought in, but not cut.
- 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.

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

FINALS AWARDS

- The Global Chef and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.
- The second runner-up will receive a Worldchefs Bronze medallion and trophy.
- The first runner-up will receive a Worldchefs Silver medallion & trophy.
- The Grand Winner and Global Chef will receive the Global Chefs Challenge trophy and Gold Medallion.
- Any monetary awards, Sponsors and Media awards and respective trophies will be based on availability of sponsorship.

GLOBAL PASTRY CHEFS CHALLENGE

CONDITIONS FOR APPLICATION

The Global Pastry Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies that have fully paid their membership dues.

To select your country's candidate, it would be envisaged that each country would select their current 'Pastry Chef of the Year' or major competition winner. The selection of the competitors is purely up to the National Association whom they will represent.

Final instruction for the semi-final and the grand Final will be sent 2 months prior to the competition dates (this allow us to make any changes, Sponsors, equipment, changes from semi final etc.).

The semi final would then be a 6 hours competition for one Pastry chef, cooking as per the criteria below.

- There is no cost to competitors to compete or register for this event, however transportation, hotel and food for the semifinals will be the responsibility of each individual competing country.
- The Semifinal will be over seen by the respective Continental Director and the continental representative of the Culinary Competitions Committee.
- Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.
- The competing country reserves the right not to send a jury member as a cost saving exercise. However, each Continental Semi-Final should have Worldchefs approved judges on its judging panel
- The Continental Competition country's semi-finalist, will be determined and supported by the nominated countries who are financial members of Worldchefs.
- The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
- The Semifinal will be over seen by the respective Continental Director and the continental representative of the Culinary Competitions Committee.

Each competitor will be given a maximum of 6 hours to prepare the following. Thirty more min. will be given to set-up the centerpieces.

Theme is: The theme for the Centerpiece will be 'Tales and Legends' of Greece, the host for the 2016 Chefs Congress, please note, the same centerpiece in the semi-final may be used in the final with refinement.

SEMI FINAL PROGRAM

- A chocolate themed centerpiece with a minimum height of 60cm. – note other mediums may be used.
- Four (4) portion of the same identical dessert for up market restaurant representing an autumn theme.

- Standard recipe cards attached must be available at the semifinal and grand final for the jury on the format provided.

REGULATIONS

- The centerpiece must contain at least 60% chocolate.
- The chocolate must be presented using at least 3 techniques ie; Marbled, Shaped, Sculptured, Modeled, Piped etc, it cannot be just one molded piece, air brushing and painting are not considered as one of the mandatory techniques but the skill will be recognized.
- The base of the centerpiece must not be taller than 50cm from the surface of the table.
- The actual centerpiece must be a minimum of 60cm tall.
- The base for the centerpiece can only be a maximum of 40cm square, but your centerpiece may exceed the dimensions of the base.
- The centerpiece is not to have any un-edible frame work apart from the base.
- The centerpiece may be placed upon the base but must be free standing without any glue, chocolate, sugar etc. The centerpiece may not be glued to the base.
- The centerpiece may be assembled onto the display table in stages with-in the last hour of the competition.
- Molded elements can only represent 25% of the total centerpiece.
- The deserts must show different element of skills involved in the pastry kitchen and suitable for an up-market restaurant.
- Three (3) portions of the dessert to be presented at per time schedule, then the remaining portion on the same display table as the centerpiece on completion.
- The description of the dessert, and centerpiece must be sent to the Worldchefs office 30 days before the competition and it must also be submitted with the standard recipe form at the competitors briefing.
- The semifinal you are only permitted to wear your own Chefs Association Chefs jacket with no sponsor's logo as this is an infringement to our sponsors.
- Participant who do not come in proper uniform will not be allowed to compete.

SCHEDULE

- The participants will be given 2 hours the day prior to their competition to set up their kitchen.
- On the competition morning – participants will be permitted into the kitchen 1 hour prior to starting time.
- All competitors will be asked to leave their respective kitchens 50 minutes before the hour is completed and then will be called up according to their kitchen draw.
- Competitors will be given a 15 minute pre-warning when their items are due up.

TIMING ON PROGRAM – EXAMPLE

SEMI-FINAL STARTING AND FINISHING TIME

| START TIME 1 HOUR TO SET-UP | DESSERT FINISHED | CENTREPIECE & TABLE SET | KITCHEN CLEANED DOWN |
|-----------------------------------|---------------------|----------------------------|----------------------------|
| 7:00 | 11:00 | 13:30 | 14:30 |

JURY FOR THE SEMI-FINALS

- Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.
- The competing countries are under no obligation to send a jury member.
- If one participating country is not able to send a juror, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a Worldchefs approved juror from this area.
- All judges in Continental Semi-Final must be Worldchefs approved and approved by the Chairman of the Culinary Competition Committee.
- Your own country's jury member's points will be calculated, you will receive and average of the other jury members.
- All judges will be responsible for all aspects of the competition, including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, supervision of the assistant in the world final, timing and proper use of ingredients.
- They will remain in the kitchen the entire time of the competition.

THE GRAND FINALE

- The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare as in the Semi final with the assistance of a junior pastry chef who must be born after January 1st 1991.
- There is no cost to competitors to compete or register for this event.
- The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
- The complete costs for competitors are at the expense of the competitors or of the competing National Association. However Worldchefs will provide to the country 1000 Euro to the National Association to help offset cost, also provided will be 4 nights accommodation for the competitor and assistant in a twin share room and 2 tickets, one for the chef and one for the assistant to the gala dinner presentation.

Global Pastry Chefs Challenge Finals Awards. The Global Pastry Chef and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.

- The second runner-up will receive a Worldchefs bronze medallion and trophy.
- The first runner-up will receive a Worldchefs Silver medallion & trophy.
- The Grand Winner and Global Pastry Chef will receive the Global Pastry Chefs Challenge trophy and Worldchefs Gold medallion
- The monetary awards and respective trophies will be based on available sponsorship.

GRAND FINAL PROGRAM

- A chocolate centerpiece with a minimum height of 60cm.
- Six (6) portions of the same identical dessert for up market restaurant representing a summer theme (please note the Grand Final is 6 portions).
- A gateaux of your choice but must weigh between 1.2 – 1.4kg.

Each competitor will be given a maximum of 8 hours to prepare the following. Thirty more min. will be given to set-up the centerpieces.

Theme is: The theme for the Centerpiece will be 'Tales and Legends' of Greece, the host for the 2016 Chefs Congress, please note, the same centerpiece in the semi-final may be used in the final with refinement.

JURY FOR THE FINAL

- All judges in Final must be Worldchefs approved A judges and approved by the Chairman of the Culinary Competition Committee and selected by the president of Worldchefs.
- All judges will be responsible for all aspects of the competition, including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, and supervision of the assistant in the world final, timing and proper use of ingredients.
- They will remain in the kitchen the entire time of the competition.

SCHEDULE

- The participants will be given 2 hours the day prior to their competition to set up their kitchen.
- On the competition morning – you will be permitted into the kitchen 1 hour prior to starting time.
- All competitors will be asked to leave their respective kitchens 50 minutes before the hour is completed and then will be called up according to their kitchen draw.
- Competitors will be given a 15 minute pre-warning when each of their items are due up.

DAY PROGRAM – THIS MAY CHANGE FOR AN EARLIER START

SEMI-FINAL STARTING AND FINISHING TIME

| START TIME 1 HOUR TO SET-UP | DESSERT FINISHED | GATEAUX FINISHED | CENTREPIECE & TABLE SET | KITCHEN CLEANED DOWN |
|-----------------------------------|---------------------|---------------------|----------------------------|----------------------------|
| 7:00 | 12:00 | 13:00 | 15:30 | 16:30 |

All competitors will start at a 5 minute interval per team.

REGULATIONS

- The centerpiece must contain at least 60% chocolate.
- The chocolate must be presented using at least 3 techniques ie; Marbled, Shaped, Sculptured, Modeled, Piped etc, it cannot be just one molded piece, air brushing and painting is not considered as one of the mandatory techniques but the skill will be recognized.
- The base of the centerpiece must not be taller than 50cm from the surface of the table.
- The actual centerpiece must be a minimum of 60cm tall.
- The base for the centerpiece can only be a maximum of 40cm square, but your centerpiece may exceed beyond the dimensions of the base.
- The centerpiece is not to have any un-edible frame work apart from the base.
- The centerpiece may be placed upon the base but must be free standing without any glue, chocolate, sugar etc.
- The centerpiece may be assembled onto the display table in stages with-in the last hour of the competition.
- Molded elements can only represent 25% of the total centerpiece.
- The deserts must show different element of skills involved in the pastry kitchen and suitable for an up-market restaurant.
- Three (3) portions of the dessert to be presented at per time schedule, then the remaining portion on the same display table as the centerpiece on completion.
- The Gateaux will be determined by weight, it must weigh between 1.2 – 1.4kg, the base used must be pre-weighted for the jury when you have stepped out of your kitchen and recorded by the jury.
- Snacks and beverages supplied by yourself can be consumed outside your kitchen area during the event.
- The description of the dessert, and centerpiece must be sent to the Worldchefs office 30 days before the competition and it must also be submitted with the standard recipe form at the competitors briefing.
- During the Grand Final, the only Chefs Jacket that will be permitted is that of the Sponsors as per the competition, it is the competitor's responsibility to respond to request for jacket size in a timely manner.
- All finalist will receive up-dates information on all questioned asked.

- Participants who do not come in proper uniform will not be allowed to compete.

SCHEDULE

- The participants and their assistants will be given 2 hours the day prior to their competition to set up their kitchen.
- On the competition morning – you will be permitted into the kitchen 1 hour prior to starting time but only for 50 minutes as below.
- The team will need to set up their own presentation table, this can be done when asked to leave the kitchen.
- All competitors will be asked to leave their respective kitchens 50 minutes before the hour is completed and then will be called up according to their kitchen draw.
- Competitors will be given a 15 minute pre-warning when their items are due up.
- One hour after jury has scored the centerpieces the participants may be asked to move their centerpiece to a public area where the displays will remain for the duration of the Congress.

EXPLANATION OF ITEMS THAT CAN BE BROUGHT IN

- Fruit pulps/fruit purees but not as a finished sauce.
- Basic sponge or cake (Slab) but cannot be cut or shaped.
- Basic recipes may be pre-weighed off.
- 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, snaded, white, not coloured in the mass and not marbled.
- Royal icing/ almond paste dough but not rolled.

JUDGING CRITERIA – CENTERPIECE

PRESENTATION – 25MARKS

Is the overall appearance pleasing to the eye, a clear concept evident? Has the theme been outline clearly, is there a good understanding or combination of the mediums, is it original.

COMPOSITION – 25MARKS

Is the centrepiece keeping with the theme and modern trends, are there more than one skill relevant and items in harmony, colour combinations are acceptable.

PREPARATION – 25MARKS

Is there a variety in textures, has the correct height been achieved. Has the competitor displayed correct techniques in preparation? The Amount of preparation pre-competition has not been exceeded? Has the correct ratio of chocolate been use in the whole centrepiece.

FINISH – 25MARKS

Has the centrepiece been finished correctly without smudges and fingerprints. Is the work consist on all the mediums used, would the centrepiece be suitable for a grand buffet.

Total – 100marks

JUDGING CRITERIA FOR 6 IDENTICAL DESSERTS & GATEAUX

MISE EN PLACE – 10MARKS

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

CORRECT PROFESSIONAL PREPARATION – 25MARKS

Hygiene, workskills and techniques.

TIMING - 5 MARKS

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

PRESENTATION / INNOVATION – 10MARKS

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

TASTE – 50MARKS

Utilization of the mandatory ingredients. Combinations of textures, flavours, sauces and garnishes. Respect for theme for plated dessert, “Fall” in the semi-final and ‘Summer’ in the final. A penalty of up to 10% may be debited if theme not respected.

Total – 100marks

HANS BUESCHKENS YOUNG CHEFS CHALLENGE

GENERAL REGULATIONS – THE ORGANIZER

The Worldchefs Culinary Competition Committee on behalf of the World Association of Chefs Societies (Worldchefs) and this event is dedicated to Chef Hans Bueschkens, former president of Worldchefs.

The Semi-finals in 2015 will be a 3 course menu for 4 persons.

The World Final in 2016 will be a 3 course menu for 6 persons.

CONDITIONS FOR APPLICATION

The Hans Bueschkens Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies that have fully paid their membership dues. To select your country's candidate, it would be envisaged that each country would select their current 'Apprentice/Trainee of the Year' or major competition winner.

The semifinal would then be a 3 hours competition cooking for 4 people and held as a Continental Semi Final in your region.

The World Final would then, become a 4hr & 45 minute competition (included service) for 6 people and would be at the Worldchefs Congress 2016 in Athens, Greece.

Final instruction for the semi-final and the grand Final will be sent 2 months prior to the competition dates (this allow us to make any changes.. Sponsors, equipment, changes from semi final etc.).

Worldchefs does not charge an entry or application fee for this event.

CANDIDATES

At the end of each Worldchefs Congress, a new competition will begin in each Worldchefs country. The following year each continental region of Worldchefs will stage its final (the semi-finals) to select one single continental candidate from each region of Worldchefs to participate in the World Final.

- The competitors, must be born after January 1st 1991 to be eligible for the semifinal then on to the World Final.
- The semifinal will be a one person competition and only cooking for 4 persons.
- For the World Final : the host country will supply a culinary student who speaks English to be an assistant, this assistant can do whatever the HB competitor requires or basically work to keep the kitchen tidy.
- The apprentice/student/ commis will be permitted to assist on the whole menu.

PERSONAL INFORMATION OF THE COMPETITORS & ASSISTANTS

- A photocopy of the competitors' passports must accompany their entries into the World Final.
- The world finalist must supply the organizer with a recent CV of themselves and be sent to the Director of the Global Competitions and the Worldchefs Head Office General Manager.

JURY FOR THE SEMI-FINALS

- Each country can, with its candidate, send one approved Worldchefs jury member at its own cost.
The competing countries are under no obligation to send a jury member.
- If one participating country is not able to send a juror, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a Worldchefs approved juror from this area.
- All judges in Continental Semi-Final must be Worldchefs approved and approved by the Chairman of the Culinary Competition Committee or Worldchefs president.

JURY FOR THE FINAL

- A team of Worldchefs approved senior judges representing the continental regions of the finalists will evaluate and decide on the winner.
- All judges are recommended by the Culinary Competition Committee and appointed by the President of Worldchefs. In conjunction with the Chairman of the Culinary Committee, these judges will all be Worldchefs 'A' Judges, one will be a specified pastry judge.
- In addition, there will be a chief judge to oversee the fair running of the competition.
- All judges will be responsible for all aspects of the competition, including the kitchen, to evaluate cleanliness, sanitation, work habits, professional preparation, and supervision of the assistant, timing and proper use of ingredients.
- They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting process. One proctor judge will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

KITCHEN

- Competitors will draw a number, which will determine their starting time, and finishing time.
- The menu (appetizer, main course and dessert) for the Semi Final and (entrée, main course, dessert) for the World Final must be presented in that order with the courses being presented as per the designated time.

- The host country will provide a suitable competition area. The host country will send out a list of equipment with plans of the kitchen well in advance. No additional equipment will be allowed into the area without permission for competition organizer to create a level playing field.
- The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted unless there is a full kitchen canopy exhaust system to control heat and smell/smoke.
- Personal equipment such as smokers, brul  e guns, vacuum sealers, stick blenders that would fit into a tool box will be permitted, provided these items have been tested and tagged.
- The kitchen used for Hans Bueschken Challenge is a standard kitchen (see drawings and equipment list).

WORLD FINAL TIME

- The preparation and presentation of the 3 course menu of 6 servings must be done in the required timeframe (4 hours 45 minutes) including service time.
- Every competitor is required to finish and present their menu; however there will be point deductions for exceeding the time limit. The competitor must be a member of the National Association.
- For the semifinals; It is up to each country to handle the financial requirements and administrative details of its country's competition.
- The complete costs for competitors and the jury member are at the expense of the competitors or of the competing National Association.

REQUIREMENTS FOR SEMI FINAL AND WORLD FINAL

1ST COURSE

Will be determined by the sponsored items which must make up to 80% of the proteins.

2ND COURSE

Will be determined by the sponsored items which must make up to 80% of the proteins.

3RD COURSE

Will be determined by the sponsored items

Standard recipe cards attached must be available at the semifinal and grand final for the jury.

SEMI FINAL STARTING & FINISHING TIME (EXAMPLE)

EXAMPLE OF THE SEMI-FINAL TIME FRAME

| START TIME | APPETIZER | MAIN COURSE | DESSERT | FINISHING TIME |
|------------|-----------|-------------|---------|----------------|
| 13:00 | 16:00 | 16:30 | 17:00 | 17:30 |
| 13:05 | 16:05 | 16:35 | 17:05 | 17:35 |
| 13:10 | 16:10 | 16:40 | 17:10 | 17:40 |
| 13:15 | 16:15 | 16:45 | 17:15 | 17:45 |
| 13:20 | 16:20 | 16:50 | 17:20 | 17:50 |
| 13:25 | 16:25 | 16:55 | 17:25 | 17:55 |

If there are more or if there are fewer competitors, the above times may change.

JUDGING CRITERIA FOR ALL COURSES

MISE-EN-PLACE (0 – 10 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 – 25 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.

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 appetising 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:** Each of the course can attract a maximum of 100 points which is divided by the amount of courses with a final divided tally of 100 points for Hot Cooking.

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.
- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells, but cleaned.
- Crustaceans should be raw or boiled, but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.
- 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, meringue – can be brought in, but not cut.
- 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.

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

THE GRAND FINALE

- The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare and present a well-balanced three-course menu for 6 servings.
- The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.
- The complete costs for competitors are at the expense of the competitors or of the competing National Association. However Worldchefs will provide to the country 1000 Euro to the National Association to help offset cost, 4 nights accommodation for the competitor and assistant in a twin share and 2 tickets, one for the chef and one for the assistant to the gala dinner presentation.
- The competitor, at their country's cost and planning, bring all the ingredients they require and would like to use on the menu. They must, however, use the main ingredients which are supplied by the hosts, or sponsors. The ingredients brought along have to be unprocessed and in the original packaging or vacuum packed.
- During the Grand Final, the only Chefs Jacket that will be permitted is that of the Sponsors as per the competition, it is the competitor's responsibility to respond to request for jacket size in a timely manner.
- All finalist will receive up-to-date information on all questions asked.

WORLD FINAL STARTING AND FINISHING TIME (EXAMPLE)

EXAMPLE OF THE WORLD FINAL TIME FRAME

| START TIME | APPETIZER | MAIN COURSE | DESSERT | FINISHING TIME |
|------------|-----------|-------------|---------|----------------|
| 13:00 | 16:00 | 16:30 | 17:00 | 17:30 |
| 13:05 | 16:05 | 16:35 | 17:05 | 17:35 |
| 13:10 | 16:10 | 16:40 | 17:10 | 17:40 |
| 13:15 | 16:15 | 16:45 | 17:15 | 17:45 |
| 13:20 | 16:20 | 16:50 | 17:20 | 17:50 |
| 13:25 | 16:25 | 16:55 | 17:25 | 17:55 |

FINALS AWARDS

- The Hans Bueschkens winner, and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.
- The second runner-up will receive a Worldchefs Bronze medallion and trophy.
- The first runner-up will receive a Worldchefs Silver medallion & trophy.
- The Grand Winner and Global Chef will receive the Global Chefs Challenge trophy and Gold Medallion.
- Any monetary awards, Sponsors and Media awards and respective trophies will be based on availability of sponsorship.

REGISTRATION

Each fully paid up Worldchefs member country will be allowed to send one representative to compete in the Hans Bueschkens World Young Chefs Challenge Continental Final organised within your own Region. It would be envisaged that this person has won a major award and can work as an ambassador for your country. There will be a kitchen draw to see what kitchen you will be using at the competition brief before the 'Cook Off' Continental Final Winner; 1st & 2nd Runner up, will receive Worldchefs certificated of recognition and all other competitor will receive a certificate of participation. The winner of the Continental Hans Bueschkens Final, will then go on to represent your region in the World Final in Athens, Greece 2016.

In the event that the Winner for some un-foreseen reason cannot represent the Continent in the final, the 1st Runner Up will be given the opportunity.

General Liability The organisers assume no liability whatsoever for loss or damage sustained to, during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance. Who is eligible to compete? The competition is open to anyone who was born after January 1st 1991. The contestant must be a member of the countries Worldchefs Chefs Association he/she is representing. Verification of your age will be asked for i.e. passport/birth certificate. The complete costs for competitors are at the expense of the competitors or of the competing National Association. Only one competitor for each Worldchefs Continental Area can participate in this competition. Making 7 competitors for the World Final.

Worldchefs will provide to the country 1000 Euro to the national Association to help offset cost, 4 nights accommodation for the competitor in a twin share room and one ticket for competitor to attend the gala dinner presentation.

COMPETITION, RULES & REGULATIONS – CATEGORIES

- The competitor must produce a three-course meal for 4 people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert.
- The time limit for cooking will be three hours. Each contestant will have the same time to prepare their dishes but will start at five-minute intervals thus allowing good judging practices.
- Competitors will be sent a list of proteins that must be used in their respective dishes the menu.
- Two months prior to the final, these will be sponsored items and compulsory ingredients for the event will be supplied by the competing country.
- All other ingredients will be the responsibility of the competitor.

Standard recipe cards attached must be available at the semifinal and grand final for the jury.

JURY FOR COMPETITION

The Continental Final (Semi Final) must have in total no less than 5 Jury members. The World Young Chefs Final Jury, will consist of a Jury as nominated by the Worldchefs President from your Continent, and Worldchefs rules will be abided by in all Finals.

TIMETABLE EXAMPLE OF THE TIME FRAME FOR THE SEMI FINAL & WORLD FINAL COMPETITION

| SEMI-FINAL STARTING AND FINISHING TIME | | | | |
|--|-----------|-------------|---------|----------------|
| START TIME | APPETIZER | MAIN COURSE | DESSERT | FINISHING TIME |
| 7:30 | 10:30 | 11:05 | 11:40 | 12:15 |
| 7:35 | 10:35 | 11:10 | 11:45 | 12:20 |
| 7:40 | 10:40 | 11:15 | 11:50 | 12:25 |
| 7:45 | 10:45 | 11:20 | 11:55 | 12:30 |
| 7:50 | 10:50 | 11:25 | 12:00 | 12:35 |
| 7:55 | 10:55 | 11:30 | 12:05 | 12:40 |
| 8:00 | 11:00 | 11:35 | 12:10 | 12:45 |

ABOUT WORLDCHEFS

The World Association of Chefs' Societies, or Worldchefs in short, is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris.

Today, this global body has over 100 official member associations that represent some 10 million professional chefs world wide. The biennial congress is a hallmark tradition of Worldchefs and has been organised in over 20 cities across the world throughout its illustrious 86-year history.

OUR MISSION

The World Association of Chefs' Societies (Worldchefs) is a non-political professional organization, dedicated to maintaining and improving the culinary standards of global cuisines.

We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession.

