



**EMIRATES INTERNATIONAL
SALON CULINAIRE
2026**



CLASS BRIEFS

6-8 July 2026 Madinat Jumeirah Conference centre

Community | Connection | Engagement
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An Overview of the Emirates International Salon Culinaire 2026

06-08 July 2026

Venue United Arab Emirates

The Emirates Culinary Guild (ECG) (www.emiratesculinaryguild.net) is the association of professional chefs of the UAE. It is a non-profit-making organization, organized by volunteers dedicated solely to the advancement of culinary art in the UAE.

The aims of the ECG, broadly, are:

- To encourage and inspire young chefs through training and competition.
- To enhance internationally the culinary prestige of the UAE.
- To encourage UAE nationals to consider a career within the hospitality industry.

The Emirates International Salon Culinaire (ESC) is a series of practical and display-based culinary competitions and fully Endorsed by the World Association of chefs Societies, Worldchefs; entry to which is open to professional chefs, pastry chefs, cooks and bakers and culinary students. Some of the competitions are designed for entry by a single competitor; others are designed as team events.

Each competition is called a class.

The ESC shall take place in with an exhibition for Chefs, Bakers, Pastry chefs and cooks and which will once again be the home of the Emirates International Salon Culinaire and is a fully endorsed competition from Worldchefs. To exhibit or sponsor please contact

All this - coupled with three days of real-time, hectic, and thrilling cookery competitions - fought against the constraints of time, makes the salon a stimulating event that will become a major attraction at the event for Chefs, Bakers, Pastry chefs and cooks. This year the education arena is not to be missed as a special feature of the exhibition. Demonstrations and interactive sessions will be another highlight of the event.

Social media plays a large part in the Guilds self-promotion and the Gulf Gourmet magazine drive awareness around the globe. www.emiratesculinaryguild.net/, www.facebook.com/Emirates-Culinary-Guild-763644223697376/timeline/, www.facebook.com/gulfgourmet?fref=ts, follow these links for more information on the Emirates Culinary Guild.

In 2026 the Emirates International Salon Culinaire event shall see the return of the Alan Thong Golden coffee Pot challenge for Young chefs. All this activity will make this the chefs event of the year.

Membership of the ECG is open to all of those professionally and solely involved in the preparation of food. Anyone interested in the Emirates Salon Culinaire to compete or sponsor, please contact us below.

The Emirates Culinary Guild
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11022026



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Resume Of Classes for Entry

Class no.

Pastry and Bakery

- 01 Cake Decoration – Practical Powered by Felchlin Switzerland
- 02 Wedding Cake Three-Tier- Powered by Pristine
- 03 Four Plates of Dessert – Powered by Arla Pro
- 04 Pastry Showpiece powered by
- 05 Bread Loaves and Showpiece Powered by CSM ingredients & Schapfen Muehle Germany
- 06 Petits Fours, Pralines Powered by Marguerite & Candia Professional France



Showpiece Artistic Displays

- 07 Chocolate Carving Showpiece Powered by Veliche Chocolate Belgium
- 08 Fruit & Vegetable Carving Showpiece Powered by Barakat
- 09 Open Show Piece Powered by



Gourmet Static Display

- 10 Five-Course Gourmet Dinner Menu Powered by USMEF
- 11 Sustainable Three-Course Vegetarian Lunch Menu powered by Farzana
- 12 Four Plated Chicken Dishes – Powered by powered by Farzana
- 13 Savory tartelette Creations Powered by HUG



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- 14 Sweet tartelette Creations Powered by HUG
- 15 Sweet Creations Powered by Potatoes USA



Practical Artistic Carving

- 16. Individual Ice Carving powered by
- 17. Ice Carving Team Event powered by
- 18. Practical Fruit & Vegetable Carving Powered by Barakat



Practical Cookery

- 19 Arabic Mezzeh - Practical Cookery Powered by Rahma
- 20 Fish & Seafood - Practical Cookery Powered by Deep Seafoods
- 21 Beef - Practical Cookery Powered by USMEF
- 22 Emirati Cuisine – Practical Cookery powered by Hearty Mart
- 23 Dressed Chicken & Dressed Fish Practical Butchery Young chefs powered by
- 24 Savory Potato Creations Practical Cookery Powered by Potatoes USA
- 25 Chicken - Practical Cookery – Powered by USAPEEC



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26 Plant based Practical cookery appetizer and main course Powered by Wonder Protein

27 Burger, Loaded fries and a shake Practical cookery Powered by Chefs Palette



28 Lamb Primal Cuts Practical Butchery powered by

29. Sounbula Mills Artisan Bakery Arena Practical Cookery



30 The National Cuisine challenge powered by TAAZA. **Team event**



31 Fruit juice based Mock tails Powered by Barakat

32 Chocolate Hand Made pralines, Bonbons and Petit Fours Practical cookery powered by

33 The Artisanal Sandwich Practical Cookery Powered by Al Marai

Invitation Only Events details on request

34. Alen Thong Golden Coffee Cup Young Chef Challenge powered by JM Foods



35. Tri Discipline Challenge for baker, pastry chef and Chef powered by Foodtech



37. Afternoon tea for Airline lounges & hotel lobby lounges powered by

38. Lyres Non Alcoholic cocktails powered by Lyres

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PASTRY AND BAKERY

Practical Pastry

Class : Cake Decoration – Practical Powered by Felchlin Switzerland

1. Two hours duration.
2. Decorate a pre-baked single cake base of the competitor's choice.
3. The Theme of decoration for the cake decoration will be to the competitors choice
4. The cake base must be a maximum size of 25cm X 25cm or 25cm Diameter.
5. The cake can be brought already filled without coating – ready to decorate.
6. The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up to hygiene food product will not be judge.
7. All decorating ingredients must be edible and mixed on the spot. (Chocolate/Sugar/Marzipan/Fondant) minimum height is 30cm, it should be able to enhance and harmonize with the overall presentation
8. Natural colors and flavoring only to be used nonchemical.
9. Gold, Silver, bronze, copper, pearlescent, metallic, lustre, glitter, mica and titanium dioxide powders or liquids are not allowed unless used as none edible, removable decoration such as cake top or centrepiece
10. No pre-modelled garnish permitted.
11. Chocolate and royal icing can be pre-prepared to the basic level,
12. Competitors must provide all ingredients, cake base, utensils, and small equipment required.
13. A standard buffet table is provided for each competitor to work upon.
14. Water, electricity and refrigeration might not be available.
15. The cake will be tasted and cut by the Judges, as part of the judging criteria
16. Ingredients supplied by the sponsor and shall be mandatory to be used, as follows, participants can choose from Sao Palme Dark 60%, Sao Palme Milk 43%, Sao Palme White and Deco Roma Fondant
17. Information shall be sent to competitors in advance of the competition for supply of ingredients if being supplied. 50 Points will be deducted for noncompliance
18. All recipes must be provided for the judges on the day of the completion including all finishing items such as glazes and decoration ingredients to be mentioned.
19. Training on this class will take place in Richemont School for competitors prior to the salon
20. An international trip of education shall be awarded to the chef with highest judging points of the class The winner will be sent to Felchlin for a Chocolate Training at "Condorama" Felchlin Training Center in Switzerland.

Pastry Displays

Class : Elegance Stylish Wedding Cake –Three Tier Powered By Pristine

All decorations must be edible and made entirely by hand.

1. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
2. Fine, food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
3. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
4. All layers of the cake can be inedible blanks, there is no tasting of the cakes, this is to support Zero food waste
5. All cakes must be removed and taken back to the competitors work place for display and are not to be thrown away.



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6. Inedible blanks must be used for the three layers.
7. Maximum area w60 cm x d75 cm.
8. Maximum height should not exceed 1 meter (including socleor platforms)
9. Pristine Ingredients supplied by the sponsor may be used if these are supplied, competitors **must use** if instructed by organizers.
10. Information shall be sent to competitors in advance of the competition for supply of ingredients.

Class : Plated Dessert Powered by Arla Pro

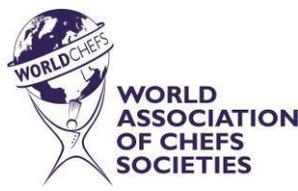
1. Prepare four different types of desserts each for one person.
2. Displayed cold, each portion for one person, suitable for a la carte service.
 - a) 1 x Hot and Cold dessert composition
 - b) 1 x Vegetarian without eggs and animal fat
 - c) 1 x Arabic Dessert Free Style creation
 - d) 1 x Dessert served in glass
3. Practical and up-to-date presentation is required.
4. Typewritten description and recipes are required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm
7. Showpieces are allowed but will not be judged.
8. Each dessert must have 2 of the below Arla Pro products in the recipe
9. All the plates must use Arla Pro products compulsory in the preparation.
10. All Arla Pro products are mandatory to be used and no other cream, cream cheese or Arla butter are to be used if others used then 50% reduction in points will be applied.
11. All Arla Products shall be supplied by the sponsor to the competitor in advance
12. Products to be used, Arla Pro whipping cream, Arla Pro Cream cheese block and Arla Pro butter



Class : Pastry Showpiece powered by

1. To display a showpiece of either
 - (a) Chocolate
 - (b) marzipan/sugar/pastillage
 - (c) dough/bread dough
 - (d) Asian dough figurineNo frames, moulds or wires are allowed. Points will be deducted for non-compliance.
2. Edible media may be used, singly or in mixed media. Sponsors products may be available to be used. Information shall be sent to competitors prior to the competition
3. Written description required.
4. Maximum area w90 x d75cm.
5. Maximum height 90cm (including base or socle).

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Class : Baked Goods and Baked Bread Showpiece Powered by CSM ingredients & Schapfen Muehle Germany



The entire exhibit must comprise baked goods and must include the following:

1. A baked bread showpiece.
2. Three types of bread loaves 250-300 grams (competitor's choice) two pieces of each loaf to be displayed
3. Three types of bread roll 25-40grams (competitor's choice) three pieces of each roll to be displayed ensuring the size is equal.
4. Three types of baked sweet breakfast items 25-40grams (competitor's choice) three pieces of each item to be displayed.
5. Three types of baked savoury breakfast items 25-50grams (competitor's choice) three pieces of each item to be displayed.
6. One extra piece of each variety to be displayed on a separate platter for judges' tasting. Tasting shall make up 30% of the marks
7. All breads & dough must be baked at own workplace as fresh as possible and delivered to the competition venue for judging.
8. Poor hygiene standard of handling bakery products will not be judged.
9. Typewritten products description and recipes are required.
10. Maximum area w90 x d75cm
11. Ingredients supplied by the sponsor these shall be mandatory to be used as follows:
12. Participants to use T-55 from Schapfen Muehle, Germany for all the products.
13. For Bread Rolls and Bread Loaves - Kraftkorn bread mix (Dark Malted Multi Cereal) or Pane Luciane (Mediterranean) bread mix any 1 to be used.
14. The focus of this class is on the quality and flavour of the bread rolls and loafs presented. The centre piece is judged however only 10% of the marks are attributed to the centre piece.
15. Training on this class will take place in Richemont School for competitors prior to the salon
16. An international trip of education shall be awarded to the chef with highest judging points of the class. The winner will be sent for training to Germany training centre

Class : Petits Four & Pralines Powered by Marguerite & Candia Professional France



1. Exhibit 4 varieties.
2. Six pieces of each variety (24 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting. each piece to weight between 6-14grams)
3. Freestyle presentation and theme
4. Present the exhibit to include a small showpiece.
5. Showpieces should enhance the presentation and will be judged.
6. Written description mentioning the theme is required.
7. Typewritten products description and recipes are required.
8. Maximum area w90 cm x d75 cm.
9. Ingredients will be supplied by the sponsor these shall be mandatory to be used. Praline Participants will be using Marguerite Croquant range Passion fruit, Citron and Caramel from CSM, and Candia Pro "Signature" Whipping cream 35.1%,
10. Different Flavours ,textures and cooking techniques will be looked for in the items presented
11. Training on this class will take place in Richemont School for competitors prior to the salon
12. An international trip of education shall be awarded to the chef with highest judging points of the class winner to be sent to Candia Training Center in France

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SHOWPIECE ARTISTIC DISPLAYS

Artistic Displays

Class : Chocolate Carving Showpiece powered by Veliche Chocolate Belgium

1. Free-style presentation. To be carved from a single block
2. Natural coloring and minimal glazing is allowed.
3. No frames, molds or wires are allowed.
4. Points will be deducted for non-compliance.
5. Maximum area: w60 cm x d75 cm.
6. Maximum height 30-35cm (including base or socle).
7. Written description mentioning the theme is required
8. Chocolate may be supplied and will be informed to the competitors, however VELICHE brand chocolate from Master Baker to be used.



Class : Fruit & Vegetable Carving Showpiece Powered by Barakat

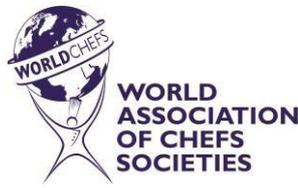
1. To bring in already prepared one display of fruit and / or vegetable carving, no visible supports are permitted
2. Freestyle presentation.
3. Light framing is allowed, but the construction of the piece must not depend upon it.
4. Maximum area w60 cm x d75 cm.
5. Maximum height 55 cm (including base or socle).



Class : Open Showpiece (Free Style Showpiece) Powered by

1. Freestyle presentation.
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Frames and wires support are allowed but must not be exposed.
4. Maximum area w90 cm x d75 cm.
5. Maximum height 75 cm. (including base or socle).
6. **Special note:** To enhance the overall level of competition and to aid competitors to demonstrate superior modeling skills, it is permitted to use, frames and supports .i.e. Styrofoam support must not pre-molded and simply sprayed, a round cylinder to form the base of a body is permitted, under no circumstances will pre-carved detailed Styrofoam of any other media be permitted. If the judging committee deems that the finishing has been aided by excessive molding work it may not be judged.

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GOURMET STATIC DISPLAY

Gastronomic Creations

Class : Five-Course Gourmet Dinner Menu Powered by USMEF



1. Present a plated five-course gourmet meal for one person
2. One of the courses for the meal must contain US Beef as the main ingredient. Proof of purchase needs to be brought to the Competition for all the Beef Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
4. Hot food presented cold on appropriate plates.
5. Food coated with aspic or clear gelatin for preservation.
6. Total food weight of the 5 plates should be 400/500 gms.
7. Typewritten description and typed recipes required
8. Maximum area w90 cm x d75 cm.

Class : Sustainable Three-Course Vegetarian Lunch Menu Powered by Farzana

1. Present a plated three-course vegetarian meal for one person.
2. Suitable for lunch service in a high-end restaurant
3. The meal consists of:
 - An appetizer or soup
 - A main course
 - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood, or fish to be used, (meat-based gelatin glaze to enhance presentation is accepted).
6. Ovo-Lacto products are allowed. Chefs are to apply sustainable product selection for ingredients and ensure food wastage is reduced through this meal.
7. Total food weight of the four plates should be 350/400 gms.
8. Typewritten descriptions and recipes required.
9. Maximum area w75cm x d75cm.

Class : Four Plated Chicken Dishes –Powered by Farzana

1. Prepare 2 different appetizer and 2 different main course dishes each for 1 person using Farzana chicken as the main protein items in all dishes
2. All 4 dishes must use Farzana Chicken in their creation
3. Each of the dish's plate must contain ingredients as stipulated by the sponsor



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4. Proof of purchase needs to be brought of sponsors ingredients to the Competition for all the Farzana chicken if proof of purchase is not brought then 50% of the judging marks shall be reduced
5. Practical and up to date presentation is required
6. Hot food presented cold on appropriate plates.
7. Food coated with aspic or clear gelatin for preservation.
8. Recipes and ingredient list (typed) of each dish required.
9. Maximum area 60cm x 80 cm

Class : HUG AG – Savory Creations



1. This is a static class featuring savory HUG pastry shells suitable for dinner service.
2. Only savory HUG pastry shells are to be used.
3. Pastry shells will be supplied by SAFCO.
4. Present four different savory dishes on individual plates, 1 of each dish, using two savory HUG shells per plate (i.e. exhibit eight shells in total).
5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
6. Typewritten description and recipes required.
7. Maximum space available: 75cm x 75cm.

Class : HUG AG – Sweet Creations



1. This is a static class featuring dessert HUG pastry shells suitable for dinner service.
 2. Only dessert HUG pastry shells are to be used.
 3. Pastry shells will be supplied by ARAMTEC.
 4. Present four different pastry dishes on individual plates, 1 of each dish, using two dessert HUG shells per plate (i.e. exhibit eight shells in total).
 5. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
 6. Typewritten description and recipes required.
- Maximum space available: 75 cm x 75 cm.

Class : Potatoes USA – Dessert/Baked Creations



1. This is a static class featuring Potatoes from USA suitable for restaurant service. NO Sweet potatoes to be used. A dessert or sweet dishes utilizing the wide variety of Potatoes from USA. Potatoes from USA products including Fresh, Frozen and Dehydrated must be utilized.
2. NO Sweet potatoes to be used. Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced
3. Present three different pastry dishes on individual plates, 1 of each dish, using Potatoes from USA, Potatoes as the main ingredient per plate.
4. To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
5. Typewritten description and recipes required.
6. Maximum space available: 75 cm x 75 cm.



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PRACTICAL ARTISTIC CARVING

Practical Artistic

Class : Individual Ice Carving powered by

1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organizers).
4. Competitors to use own hand-tools and gloves.
5. A non-slip mat is mandatory.
6. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
7. The use of power tools is allowed to slice blocks only.

Class : Ice Carving Team Event powered by

1. Freestyle.
2. Two persons per team
3. 120 minutes duration.
4. Hand-carved work from three large block of ice (provided by the organizers).
5. Competitors to use own hand-tools and gloves.
6. Non-slip mats are mandatory.
7. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be dismantled and destroyed by the organizers.
8. The use of power tools is allowed to slice blocks only.
9. If a team is no show then a additional charge of 500Dhs will be leveied

Class : Practical Fruit & Vegetable Carving Powered by Barakat

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\vegetables.
4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
7. Each competitor will be supplied with a standard buffet table on which to work.

Barakat

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PARCTICAL COOKERY

Notes on the Practical Cookery Classes - These notes pertain to all practical cookery classes. They must be read in combination with the brief of the class entered.

1. The preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.
2. Waste and over-production will be closely monitored. Please refer to the ECG Sustainability Guidelines on the website
3. Competitors are to avoid the use of single use plastics, acceptable items are reusable, recyclable, compostable, bio-degradable, items for ingredient containers etc., reusable tasting spoons to be used.
4. There is a point penalty deduction for wastage or over-production.
5. Timing is closely monitored.
6. There is a 1-point penalty deduction for every 1 minute that the meal is overdue.
7. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent.
8. Failure to bring food items in a hygienic manner will result in disqualification.
9. All dishes are to be served in a style equal to today's modern presentation trends.
10. Portion sizes must correspond to a three-course restaurant meal.
11. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
12. Unless otherwise stated, competitors must supply their own plates/bowls/platters with which to present the food.
13. Competitors must bring with them all necessary mise-en-place prepared according to WORLDCHEFS guidelines in the hot kitchen discipline (www.worldchefs.org). [Culinary Rules - WORLDCHEFS](#)
14. Including Worldchefs Hygiene rules, https://worldchefs.org/wp-content/uploads/Hygiene_rules.pdf
15. Including Worldchefs Best Practices <https://worldchefs.org/wp-content/uploads/Worldchefs-best-practices.pdf>
16. Including Worldchefs chefs Judges code of conduct <https://worldchefs.org/wp-content/uploads/JuryCodeOfConduct-1.pdf>
17. Competitors are to provide their own pots, pans, tools and utensils.
18. All brought appliances and utensils will be checked for suitability. The use of any additional equipment must receive prior approval before the competition from the organizers.
19. The following types of pre-preparation can be made for the practical classes:
EXPLANATION (what foods are permitted to be brought into the kitchen)
 - a) Salads – cleaned, washed, not mixed, or cut.
 - b) Vegetables – cleaned, peeled, washed, not cut, must be raw.
 - c) Fish may be scaled and filleted, and the bones cut up.
 - d) Meat may be de-boned, and the bones cut up
 - e) Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, etc.). Hot and cold samples must be available for the judges.
 - f) Pastry sponge, biscuit, meringue, basic dough's – can be brought in but not cut.
 - g) Basic pastry recipes can be brought in weighed out but no further processing.
 - h) Fruit pulps – fruit purees may be brought in but not as a finished sauce.
 - i) Decor elements – 100% must be made in the kitchen.
20. No pre-cooking, poaching, marinating etc. is allowed.
21. No ready-made products are allowed.
22. No pork products are allowed.
23. No alcohol is allowed. However Lyres Non Alcoholic Spirits are allowed
24. If a farce is to be used for stuffing, filling, etc., the farce must be prepared in the kitchen in front of the judges to show the competitor's skill
25. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and

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ready for the next competitor to use.

26. Two copies of the recipes - typewritten - are always required.
27. Submit one copy of the recipe/s to the clerk when registering.
28. Submit one copy of the recipe to the duty marshal at the cooking station.
29. No transglutaminase (meat glue) is permitted to be used
30. No gold, silver leaf or powders are permitted.
31. The use of 2 moulds and one stencil only per event should be included see separate guideline sheet

Practical Cookery

Class . Mezzeh – Practical Cookery Powered by Rahma Olive Oil



1. Time allowed: 45 Minutes
2. Prepare and present two portions: Two types of hot mezzeh and 1 type of cold mezzeh.
3. Dishes must represent a variety of cooking methods and the use of ingredients as used in the Levant restaurants of the UAE.
4. Mezzeh can be traditional or modern and be representative of any Levant country
5. All Mezzeh should be prepared during the competition with very minimum of pre-prepared ingredients as per Worldchefs Guidelines please read the overview in this document for practical cookery .
6. Rahma olive oil must be the only olive oil used in the creation of these dishes and will be available in the competition venue
7. Present the mezzeh in two equal portions.
8. One portion will be presented and one portion will be presented to the judges.
9. Typewritten recipes are required.

Class : Fish & Seafood - Practical Cookery Powered by Deep Seafood



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using fish and or shellfish as the main protein item of the dish.
3. All ingredients excluding the fish must be provided by the competitors. The fish & seafood is being supplied by the sponsor and this fish is only to be used. Each competitor shall receive in the competition kitchen Fish /seafood TBC between 400-500 grams. It shall be issued by the organizers on the day of the event. Please see attached picture and specification
4. Weight of fish per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Rahma olive oil will be supplied and must be used in the kitchen
7. Typewritten recipes are required.

Class : Beef - Practical Cookery Powered by USMEF



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using US Beef as the main protein item. Proof of purchase needs to be brought to the Competition for all the US Meat Products if proof of purchase is not brought then 50% of the judging marks shall be reduced
3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used.
4. Weight of beef per portion on the plate to be 150grams
5. Present the main courses on individual plates with appropriate garnish and accoutrements.
6. Rahma Olive oil shall be supplied and must be used in the kitchen
7. Typewritten recipes are required.

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Class: Emirati Cuisine - Practical Cookery powered by

1. This class is designed to ensure that the tradition of Emirati Cuisine is preserved and promoted through professional chefs and that Emirati cuisine comes to the forefront of restaurants menus across the Emirates in modern and traditional restaurants.
2. Prepare and present two plated portions each of 2 different Emirati dishes of the competitors choice. Any Emirati dish can be presented there is no restriction, can be fish, meat, chicken, breakfast, lunch or dinner. 1 of the dishes to be a main course
3. Emirati cuisine with traditional flavors, the main course to be modern high end restaurant style in presentation and preparation maintaining the traditional flavors of the Emirate's, The protein of the main course to be 150grams.2 plates
4. The second dish to be served in a traditional style. 2 plates
5. **Young Chef of the Year competitors must cook Balalit as one of the dishes in traditional style.**
6. Competitors must bring their own plates/bowls for presentation and all necessary mise-en-place for the meals
7. All Competitors must use (Sponsors ingredients if provided) in one of the dishes, this is mandatory, and failure will result in 50 point reduction.
8. The judges will check appliances and utensils for suitability
9. Typewritten description and recipes are required
10. Time allowed 60 minutes to present all two recipes

YOUNG CHEF OF THE YEAR ENTRIES Powered by

Entrants for The Young Chef of the Year trophy must enter the following classes and no others.

In addition to classes **25 & 33** here below competitors must also enter for **class 22** Emirati Cuisine Practical Cookery one dish must be Balalit

Class : Dressed Chicken – Dressed Fish - Supplementary Class

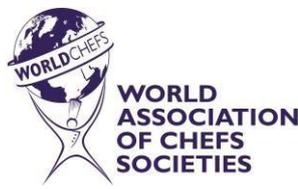
1. Practical Butchery Fish and Chicken Class for Young Chef of the Year Trophy.
2. Competitors are to supply their own whole fish and whole chicken **MUST BE USED**, all utensils and chopping boards.

Time allowed 1 hour in 30-minute sections as below:

Chicken:

1. Time allowed 20 minutes
2. Take a whole fresh chicken and prepare from it the following:
3. One breast skinless.
4. One breast skin-on.
5. One whole leg, skin-on, and tunnel-boned, ready for making a ballotine.
6. One thigh boneless.
7. One drumstick.
8. Two wings prepared for pan frying/grilling.
9. Carcass prepared for stock.
10. **After 20 minutes:**
11. 10 minutes to explain to the judges the method of preparation of a classical chicken stock.

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12. Fish:

13. Time allowed 20 minutes.
14. Take a whole fresh Sherry or other sustainable fish species of the Arabian Gulf waters.
15. No imported type of fish is to be used.
16. Gut, clean and fillet the fish.
17. One fillet with skin on.
18. One fillet skinless.
19. Cut each fillet into as many 140gr size servings as possible.

20. After 20 minutes –10 minutes to:

21. Explain to the judges the usage of any leftovers.
22. Explain to the judges the method of preparation of a classical fish stock

Competitors will be marked on knife skills, clean bone work, meat left on carcass, wastage, basic knowledge of questions asked about the preparations of stocks.

Class : Chicken - Practical Cookery Powered by USAPEEC



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using USAPEEC Chicken Quarters. The chicken shall be supplied by the organizers in the competition venue on the day of the competition.
3. The bones of the chicken are to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish and accoutrements.
5. Typewritten recipes are required
6. Weight of chicken per portion on the plate to be 150 grams
7. All of the above rules are applicable for the competitors entering Best Arab National Cuisinier trophy. The main course for those competitors **ONLY** must be a Traditional flavored Chicken Arabic main course, from any Levant country. Can be served modern style for high end restaurant lunch or dinner service
8. All other competitors are not to follow Point 7

Class : Potatoes USA – Savory Creations Practical cookery



1. Time allowed 60 minutes
2. Prepare and present three identical main courses using Potatoes from USA, Fresh, Frozen or Dehydrated, to the competitor's choice, 3 plates to be presented two for judges one for presentation. The dish must have a minimum of 3 potato recipes using potatoes from the UAS, Fresh, Frozen or Dehydrated.
3. Potatoes from USA **MUST** be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced. Present the main courses on individual plates with appropriate garnish and accoutrements.
4. Typewritten recipes are required
5. Weight per portion on the plate to be 150 grams

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Class : Potatoes USA – Sweet Creations



- 1 This is a static class featuring Potatoes from USA suitable for restaurant service. NO Sweet potatoes to be used. A dessert or sweet dishes utilizing the wide variety of Potatoes from USA. Potatoes from USA products including Fresh, Frozen and Dehydrated must be utilized.
- 2 NO Sweet potatoes to be used. Potatoes from USA MUST be used in all preparations and be the main ingredient used in the dish, Potatoes from the USA, Fresh, Frozen and Dehydrated these are the only Potatoes to be used and are mandatory failure to utilize these products then 50% of the judging marks shall be reduced
- 3 Present three different pastry dishes on individual plates, 1 of each dish, using Potatoes from USA, Potatoes as the main ingredient per plate.
- 4 To be prepared in advance and displayed cold on appropriate plates and appropriate garnishes to represent a dish suitable for dinner service in a restaurant ala carte style.
- 5 Typewritten description and recipes required.
- 6 Maximum space available: 75 cm x 75 cm.

Class : Plant based Practical cookery appetizer and main course Powered by Wonder Proteins

1. Prepare and present 1 appetizer hot or cold and 1 main course hot, 2 identical plates of each (1 for judge; 1 for feedback)
2. Total of 60 minutes for both creations
3. Present the dishes on individual plates with appropriate garnish and accoutrements.
4. Each of the preparations must be totally plant based and only plant based ingredients are to be used.
5. 3 types of Wonder Protein products are to be used and a combination of the plant based protein item MUST be used in both dishes.
6. The sponsor shall provide a catalogue of Plant based items that are to be used and explanations of each item will be provided to the competitors.
7. Typewritten recipes are required
8. Weight per portion on the plate to be 150 grams
9. Full shared kitchen will be provided.

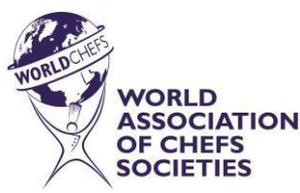
Class Burger, Loaded Fries and a Shake Practical cookery powered by Chefs Pallet



To prepare a Burger, side of loaded fries and Milk Shake utilizing chefs palette ingredients

1. Total of 60 minutes for the three creations served together, 2 portions of each
2. Any cuisine any style 2 identical plates of each dish, the burger, the loaded fries and the shake (1 for judge; 1 for feedback)
3. Loaded fries to competitors choice utilizing the chefs palette sauce, French fries from sponsors, in 2 bowls
4. 2 Milk shakes in glasses minimum 250ml per glass (any size) utilizing chefs Palette syrups supplied by sponsor
5. 2 burgers any style ,any toppings but utilizing chefs palette sauces
6. Competitor's style and choice
7. Sponsors products shall be provided, Chefs Palette sauces, syrups . We want to see these used as an ingredient not used in raw format as we want to challenge the craft skills .The competitors need to expand the base sauce to be a creative ingredient in their dishes.
8. Limited kitchen equipment will be provided, in the form of 2 rectangular work benches with 2 induction units
1 milk shake blender, 1 table top fryer no other equipment allowed. Water will be provided.

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Class Lamb Primal Cuts- Practical Butchery powered by

1. Prepare various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Competitors must use the fridges provided to store their finished cuts prior to judging
4. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
5. Organisers will supply the lamb primal for this class.
6. Each competitor will have two stainless steel tables (supplied by the organisers) on which to work.
7. No power tools permitted.
8. Competitors to supply their own:
9. Tools and knives
10. Twine or netting
11. RED cutting boards (this is a municipality requirement and will be strictly enforced)
12. Garnishing
13. Display trays
14. Sundries
15. Time allowed: one hour
16. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
17. Cuts required by the organisers are:
18. 1 x shoulder, boned and rolled, tied or netted ready for roasting.
19. 3 pieces shoulder chops.
20. 1 x 8 rib Frenched rack.
21. Mid-loin chops from a short loin
22. 1 x Eye of Loin.
23. 1 x Tunnel-boned leg tied or netted for roasting.
24. 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.
25. Sustainability is a key part of our jobs as chefs and judges will be looking at this as part of the judging criteria to
26. see wastage on bones, competitors knowledge of usage of off cuts and other usable parts, they will be expected to explain to the judges what can be done with any waste seen by judges.
27. Nutritional facts, competitors are expected to be able to tell the judges what is the difference between beef and lamb from a nutritional stand point

Class Sounbula Mills Artisan Bakery Arena, Practical Cookery

1. A team event for 2 bakers per team. By invitation
2. Please read separate full detailed class briefing document



Class : Chocolate Hand Made Petits Four & Pralines Practical cookery Practical Powered by

- 1 Team of 2 Chefs
- 2 Time 3 hours
- 3 Produce one chocolate showpiece maximum height 50cm, can be pre made pieces ,molded in the place of work however all must be assembled during the competition Showpiece should enhance the presentation and will be judged.
- 4 Prepare 2 types of the following 9 pieces of each, 2 types BonBon, 2 types Petit Fours, 2 types of pralines, without pre shell or mould. Must be handmade and 2 types of Pralines. each piece to weight between 6-14grams

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- 5 Five Pieces of each type for the judges for tasting and remaining 4 pieces of each type to be displayed with the show piece on appropriate platter/presentation
- 6 Freestyle presentation and theme
- 7 Written description mentioning the theme is required.
- 8 Typewritten products description and recipes are required.
- 9 Different Flavours ,textures and chocolate types will be looked for in the items presented
- 10 A professional kitchen shall be available to competitors to bring all equipment, ingredients and special tools.
- 11 Equipment list in kitchen shall be shared to each team.
- 12 Sponsored ingredients may be supplied and must be used
- 13 Competitors are advised to review Worldchefs rules and guidelines

Class: The Artisanal Sandwich Practical Cookery Powered by Al Marai

1. Total of 30 minutes cooking time
2. Any cuisine any style of sandwich that would be served in a high end casual dining, coffee shop
3. 2 identical plates, (1 for judges for tasting ; 1 for feedback)
4. Hot or Cold Sandwich with a side order of accompaniment to competitors choice
5. Competitor's style and choice of sandwich and presentation styles
6. Al Marai products shall be provided and must be used and all ingredients as per the list sent to competitors shall be made available on the day in the competition kitchen. We want to see these used as an ingredient not used in raw format as we want to challenge the craft skills at this competition. The competitors need to expand the ingredients to be as creative as possible in their dishes. The competitors once registered shall receive specification sheets of ingredients to be guided. Any other ingredients other than those that are mandatory from the sponsor then competitors to supply their own.
7. Non use of the mandatory ingredients will result in a 50% reduction in scores.
8. Limited kitchen equipment will be provided, in the form of 1 rectangular work benches with 1 induction unit and 1 additional power 13amp socket. Water will be provided.
9. Competitors can bring extra equipment with written approval of the organizers, microwave ovens are not allowed. Only 13 amp equipment will be permitted

Class: Afternoon Tea for Airport 1st class Lounge & Hotel Lobbies Powered by

A total of Nine Teams will compete from Hotels, Restaurants and Airline Caterers. This is a practical cookery class

Teams will create an elegant Afternoon Tea experience within a 90-minute timeframe. Each team must prepare two complete Afternoon Tea sets - one (01) for judging and one (01) for display -with each set designed to serve two (02) persons. Each team consist of 4 chefs any position, any age.

1. Teams must create a cohesive Afternoon Tea presentation featuring six (06) distinct items as detailed below.
2. A decorative showpiece (maximum height 30cm) made from chocolate, sugar, marzipan, or fondant must complement the presentation. Showpieces may be brought to the venue pre-made but must be assembled during the competition.
3. All food items must be transported and displayed with proper temperature control using boxes or dry ice where appropriate. Items not meeting hygiene standard will be disqualified from judging.
4. Presentation will occur sequentially at ten-minute intervals in a designated tasting area. A detailed time table shall follow to those teams that register

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5. Each team will have two (02) minutes to present their concept to the judges.
6. Three (03) copies of the complete Afternoon Tea menu and recipes must be submitted to the judges prior to presentation.
7. All Table ware, plate ware and flat ware and décor is the responsibility of the team as part of their story telling for their Afternoon Tea concept.
8. Teams will have access to competition kitchen
9. Teams to produce the below items within the 90 minutes in the kitchen
10. 1 set shall be served to guests in the dining room and 1 set for judges
11. Worldchefs practical cookery guidelines must be followed

Item	Quantity	Specifications	Preparation Notes
Scones	Two (02) Pieces (one [01] Variety)	<ul style="list-style-type: none"> • Weight: 40 — 60g each • Sweet or savoury • Served with appropriate accompaniments • 	<ul style="list-style-type: none"> • Dough may be prepared in advance • Must be shaped and baked on-site • served warm for judging
Savoury items	Two (02) pieces (Two [02] Varieties)	<ul style="list-style-type: none"> • Weight: 40— 60g each • May include puffs, pies, tarts, or sandwiches 	<ul style="list-style-type: none"> • Laminated dough may be pre-prepared • Must be shaped and baked during competition
Dessert in Glass	Two identical Presentations	<ul style="list-style-type: none"> • Style and composition at competitor's discretion 	<ul style="list-style-type: none"> • Complete creative freedom
French Pastries	Two (02) pieces (Two [02] Varieties)	<ul style="list-style-type: none"> • Weight: 40 —60g each • Must include one choux pastry item • Second variety is competitor's choice 	<ul style="list-style-type: none"> • Choux pastry dough to be Completely made onsite no pre made choux allowed
Healthy Cookies	Four (04) Pieces (One [01] Variety)	<ul style="list-style-type: none"> • Weight: 12 – 30g each 	<ul style="list-style-type: none"> • Dough may be prepared in advance • Must be shaped and baked on-site
Tea Service	1 Pot	<ul style="list-style-type: none"> • Hot tea appropriate to the overall concept 	<ul style="list-style-type: none"> • Brewed and served onsite

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THE EMIRATES INTERNATIONAL SALON CULINAIRE 2026

1.

ADDENDUM – The Emirates Salon Culinaire 2026

VENUE & ENTRY FEES:

1. The Emirates Salon Culinaire will be held 6-8 July 2026.
2. The venue is at the Madinat Jumeirah Conference Centre
3. The entrance fee for all single entries is Dhs.120 (AED. One Hundred) per person per class, unless otherwise stated in the *Rules and Regulations* or the *Class Briefs*.
4. **Entry applications are ONLY via the foodverse APP available in the app and google play store and here <https://www.foodverse.io/> competitors must sign up to the APP to gain access to the foodverse and the competition entries. No paper based entries or emails will be entertained.**
5. The fee for entry to the trophy classes is as follows:
 - i. Best Cuisinier – The Emirates Salon Culinaire- Dubai 2026 AED:520/- per person
 - ii. Best Pastry Chef – The Emirates Salon Culinaire- Dubai 2026 AED:420/- per person
 - iii. Best Artist – The Emirates Salon Culinaire- Dubai 2026 AED:520/- per person
 - iv. Best Arab National – The Emirates Salon Culinaire- Dubai 2026 AED:320/- per person
 - v. Young Chef of the Year – The Emirates Salon Culinaire Dubai 2026 AED: 320/- per person

CLOSING DATE:

6. Closing date for entries is June 28th 2026 However, many are often fully subscribed and closed well before the closing date.

TROPHY ENTRY:

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant.

Trophies are awarded on the highest aggregate judging points from all classes pertaining to the trophy being awarded.

The required classes are:

BEST CUISINIER:

- i. Class #10. Five-Course Dinner Menu
- ii. Class # 21. Beef Practical Cookery
- i. Class # 27. Chicken Practical Cookery

In order to qualify for inclusion in the points tally for Best Cuisinier Trophy a competitor must win three medals, at least one of which must be a gold medal.

BEST PASTRY CHEF:

- i. Class # 01. Practical Cake Decoration
- ii. Class # 03. Four Plates of Desserts
- iii. Class # 06. Friandises, Petites Four

In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least two medals one of which must be a gold medal.

BEST ARTIST:

- i. Class # 07. Chocolate Showpiece
- ii. Class # 09. Open Showpiece
- iii. Class # 15. Individual Ice Carving
- iv. Class # 17. Practical Fruit & Vegetable Carving

In order to qualify for inclusion in the points tally for Best Artist Trophy a competitor must win at least three medals one of which must be a gold medal.

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BEST ARAB NATIONAL CUISINIER:

- i. Class # 27. Chicken – Practical Cookery Arabic Style
- ii. Class # 19. Arabic Mezzeh - Practical Cookery
- iii. Class 22: Emirati Cuisine - Practical Cookery
- iv. In order to qualify for inclusion in the points tally for Best Arab National Trophy a competitor must win at least one Gold medal and be an Arab National.

BEST BAKERY TEAM

1. Class 40 Sounbula Mills Artisan Bakery Arena Class “The SOUNBULA MILLS UAE Bakery team of 2026”

YOUNG CHEF OF THE YEAR 2026 See *Classes for Entry* Document. Classes Practical cookery chicken, Practical Butchery fish and chicken, Practical cookery Emirati cuisine

The Emirates International Salon Culinaire

2026 JUDGING AND THE AWARDS SYSTEM

A team of WorldChefs (The World Association of Chef’s Societies) approved international Judges will adjudicate at all classes of the competition: using Worldchefs-approved methods, criteria and documents www.worldchefs.org
After each judging session, the judges will hold a debriefing session at which each competitor attending may learn something of the thinking behind the judges’ decision.

Competitors will not be competing against each other: rather, they will be striving to reach the best possible standard. The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class.

In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

The scaling for awards in all classes is as follows:

Points

100	Gold Medal with Distinction with Certificate.
99 – 90	Gold Medal with Certificate.
89 – 80	Silver Medal with Certificate.
79 – 70	Bronze Medal with Certificate
60 – 69	Certificate of Merit
Thereafter	Certificate of Participation

Corporate and Establishment Trophies

The corporate and establishment trophies available are:

Best Effort by an Individual Establishment – The Emirates International Salon Culinaire

This trophy is awarded to the establishment whose competitors gain the highest total combined points from the medals won from all of their entries.

Best Effort by a Corporation – The Emirates International Salon Culinaire

This trophy is awarded to the corporation whose competitors gain the highest total combined points from the medals won from all of their entries.

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Best Effort by an Individual Culinary Hospitality School – The Emirates International Salon Culinaire

This trophy is awarded to the educational Centre whose competitors gain the highest total combined points from the medals won from all of their entries.

Point Value of each Medal Won:

Gold Medal with Distinction	6 Points
Gold Medal	5 Points
Silver Medal	3 Points
Bronze Medal	1 Point

Winners where a sponsored trip is awarded are restricted to winning the trip once per life time. In a case where the overall winner has participated in a sponsored trip previously the trip shall be awarded to the 2nd place winner.

If no Gold Medals are awarded to competitors in the trophy classes then there shall be no trophy given at the competition.

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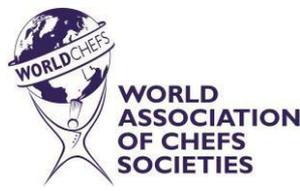


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JUDGING POINTS BREAKDOWN PRACTICAL COOKERY

<p>TASTE & TEXTURE</p> <p>The dish should preserve its authentic taste, texture with appropriate seasoning, and meet modern nutritional standards in quality, flavour, and colour.</p>	50 Mark
<p>CORRECT PROFESIONAL PREPARATION</p> <p>Modern culinary arts, emphasizing practical and acceptable food Preparation methods, applying proper cooking techniques for all ingredients, maintaining hygiene, minimizing food waste, and ensuring efficient teamwork and time management during preparation and service.</p>	15 Mark
<p>HYGIENE AND FOOD WASTE</p> <p>Maintaining clean and hygienic work techniques, adhering to established workflows, ensuring benches are clear and uncluttered, storing food items properly, controlling temperature for hot and cold foods, managing excess and food waste effectively, and limiting plastic waste.</p>	10 Mark
<p>PRESENTATION</p> <p>Ingredients and side dishes should be harmonious. The plating must be clean, straightforward, without artificial garnishes or elaborate arrangements, to create an appetizing appearance.</p>	10 Mark
<p>SERVICE</p> <p>Meals must be practical and transportable, presented on time, and in the correct number of plates.</p>	5 Mark
<p>MATERIAL BROUGHT / MISE EN PLACE</p> <p>Clear arrangement of materials, ensure the correct number of items are brought in, apply proper working techniques and make efficient use of working time.</p>	5 Mark
<p>INNOVATION</p> <p>Introduce new or improved techniques, enhance dish presentation to exceed expectations, and enable chefs or teams to create a memorable impression.</p> <p>Total Score: 100 points (No half points will be given)</p>	5 Mark

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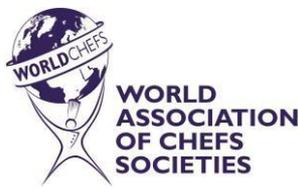


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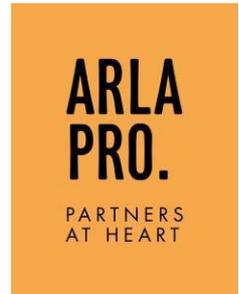
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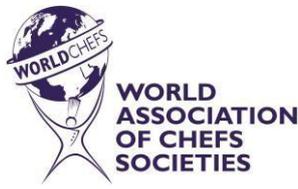
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THE EMIRATES SALON CULINAIRE 2026

Mandatory and Sponsored Ingredients ALL TBC

IFFCO Professional Classes 2,19

Rahma Olive oil in all live kitchens

1. Pristine Cooking cream in all live kitchens
2. Pristine Cake mixes for Wedding Cake
3. The in addition to the above following items shall also be available in the main kitchens used for live cooking of the salon (16), multi purpose cream, whipping cream, Rahma Extra virgin olive oil, balsamic vinegar, fry shortening.to be used by the competitors.

Master Baker Classes,1,5,6,7

1. Class 7 : Chocolate carving class powered by Veliche Chocolates from Cargill. The winner will be sent to —House of Chocolatel training Center Cargill in Belgium
2. Class 1 : Cake Decoration – Live Practical powered by —Felchlin Switzerland participants can choose from Sao Palme Dark 60%, Sao Palme Milk 43%, Sao Palme White and Deco Roma Fondant. The winner will be sent to Felchlin for a Chocolate Training at —Condiramal Felchlin Training Center in Switzerland.
3. Class 5 : Bread Loaves and show pcs. Participants to use T-55 from Schapfen Muehle, Germany for all the products. For Bread Rolls and Bread Loaves - Kraftkorn bread mix (Dark Malted Multi Cereal) or Pane Luciane (Mediterranean) bread mix any 1 to be used. For Sweet and Savoury Breakfast – Tiger Paste Salt and Pepper and Tiger Paste Mediterranean The winner will be sent for training to Germany training centre.
4. Class 6 : Petites Four, Praline Participants will be using Marguerite Croquant range Passion fruit, Citron and Caramel from CSM, and Candia Pro —Signaturel Whipping cream 35.1%, winner to be sent to Candia Training Center in France

HUG, tartlet class. Classes 13, 14

1. Sweet and Savoury Shells for each class, winners in both classes will win an all-expenses paid trip to the factory for a week-long experience in Switzerland
2. Savoury from SAFCO
3. Sweet form ARAMTEC

Arla pro, 4 plates desserts Class 3 mandatory use. Then as an option to use in the secondary kitchens(8-10TBC) (excludes the main 16 hot kitchens)

1. Arla Pro Butter
2. Arla Pro Whipping cream
3. Arla Pro Cream cheese block

SOUNBULA Class Bakery Arena

1. Flour for all preparations

TBC Class 28

1. Lamb primal for butchery

Fish seafood Class 20

1. Fish and seafood per competitor to 600 grams combined

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POTATOES USA Classes 15,24

1. Only potatoes from the USA can be used, fresh, freeze dried, powdered, dehydrated
2. No use of sweet potatoes is allowed

USMEF Classes 10,21

1. USA Beef no tenderloin, no rib eye no sirloin, competitors to supply own

USAPEEC Classes 25

1. USAPEEC Chicken Quarters in class 25 will be supplied at the venue by organizers

Chefs Palette Class 27 Burger, Fries and a shake

1. Ingredients TBC

Plant based Practical cookery appetizer and main course Powered by Wonder Proteins

1. Selection of 3 types/cuts of Wonder Protein

The Artisanal Sandwich Practical Cookery Powered by Al Marai

1. Ingredients TBC

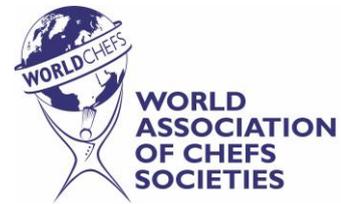
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Rules and Regulations for Culinary Competitions

Organised by the Emirates Culinary Guild

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Emirates International Salon Culinare 2026 6--8 July The venue is Madinat Jumeirah Dubai

1. **Please read** the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete disqualification.
2. **The Briefs of the Classes** for Entry document also forms part of these Rules and Regulations and must be read in conjunction with this document. More details can also be found at www.worldchefs.org for Worldchefs rules and judging.
3. **Other regulations** relevant to a particular competition would appear on the last page/s of this document. PARTICIPATION:
 4. Participation at competition is open to anyone professional employed in the preparation of food.
 5. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
 6. Competitors are restricted to one entry per class
 7. Competitors must attend and participate on the date and at the time allotted to them no date changes will be allowed.

COMPETITION ENTRY: Entry applications are via the foodverse APP available in the app and google play store and here <https://www.foodverse.io/> competitors must sign up to the APP to gain access to the foodverse and the competition entries. No paper based entries or emails will be entertained.

8. Complete the entry-form on the foodverse app according to the instructions on the foodverseapp. www.foodverse.io
9. Submit the completed form to the organisers via the app
10. Entry is paid but pending final decision.
11. Entries are accepted strictly on a first-come, first paid-accepted basis
12. Competitors must be 18 years old and above

CERTIFICATES AND LETTERS OF PARTICIPATION:

13. Ensure that your name on your entry-form exactly as you would wish it to appear on any certificate, letter of participation or posting of results.

HYGIENE:

14. A professional food-safety company will oversee all aspects of hygiene practice at the competition.
15. It is quite possible that the Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.
16. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete

THE SECRETARIAT:

17. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
18. The competition is governed by and construed according to the rules of the organisers.
19. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
20. Entrants' acceptances of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of the Emirates International Salon Culinare.
21. The address of the ECG for all correspondence and inquiries referencing culinary competitions is: The Emirates Culinary Guild, PO Box 454922 Dubai, United Arab Emirates. Tel: + (97156) 801 4089. Email: emiratesculinaryguild@gmail.com

COMPETITORS AND HELPERS:

22. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
23. A helper must be junior in rank to the person he/she is helping.
24. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
25. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
26. Competitors that are incorrectly dressed at a competition will not have their exhibits judged.
27. Helpers that are incorrectly dressed will not be admitted to the exhibition.
28. Logos, marks and identifying colors provided by the organisers must be worn by competitor throughout the competition in the position indicated to them by the organisers at the time of registration.
29. Logos, marks and identifying colors provided by the organisers must be worn by helpers throughout the competition in the position indicated to them by the organisers at the time of registration.
30. A competitor entered in a practical competition must register at least thirty minutes before the commencement of the competition otherwise the competition slot will be given to a waitlisted competitor.
31. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
32. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.



Rules and Regulations for Culinary Competitions

Organised by the Emirates Culinary Guild

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WORLD
ASSOCIATION
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SOCIETIES

EXHIBITS:

33. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
34. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
35. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
36. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
37. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
38. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
39. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required.
40. Competitors are responsible for their exhibits and should ensure that they are available in their proper place for judging on the day and time specified.
41. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
42. Finished exhibits must be placed in the position indicated by the organisers.
43. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
44. Competitors must leave the judging area as soon as their exhibits are in place or when instructed to leave by the marshals, whichever is the sooner.
45. Exhibits may, at the discretion of the organisers, be moved to a separate enclosure, there to remain for part or for the duration of the exhibition.
46. Failure by a competitor to register or exhibit at the specified time could result in disqualification. The competitor entered must place his or her exhibit themselves this task cannot be done in absentia
47. Exhibits which are removed by competitors without permission of the organisers will not qualify for any kind of award.

COMPETITION MARSHALS:

48. A Marshal-at-arms will be recognizable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'Marshal'.
49. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned.
50. Competitors, helpers and visitors are all obliged to cooperate with the marshals - without question, at all times.
If a competitor is disrespectful to any member of the organizing committee, judges or marshal they will be disqualified and banned for life from future competitions organized by the ECG and reported to their General Manager.

AWARDS:

51. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
52. The decision of the judges is final and each competitor is required to abide by it without comment.
53. Medals will normally be presented at 17:30 each day. This may change according to circumstance.
54. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.
57. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates. Chefs uniform NO JEANS
58. Incorrectly dressed competitors/helpers will not be allowed access to the awards area.

COPYRIGHT:

59. All exhibitors and competitors assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.

DISCLAIMER:

60. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
61. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
62. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods, persons or personal effects.
63. By entering the competition, the competitors give their permission to the organizer the right to use their submitted personal information as required as part of the Guild activities.

QUERIES:

64. All queries must be submitted by email to: emiratesculinaryguild@gmail.com the question and answer to each query will be broadcast to all entrants.

ENDS 2026.



EMIRATES CHEFS GUILD FZ-LLC

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Commitment to continuous sustainability of our planet and Industry

As part of The ECGs ongoing focus on food wastage and awareness, the ECG calls on all competitors to its competitions to be aware of food wastage as part of culinary competitions. Over the past years the Guild has started to modify its competition classes to reduce food wastage, through the inclusion of more live cooking classes with reduced plating, edible buffet classes, and utilization of butchery class meats donated to charity as some examples.

The Guild strongly believes that it is the chef's responsibility to ensure education and awareness to both young chefs and the general public on food wastage awareness and in the ECGs culinary competitions this is also important.

The rules and regulations and the Brief of classes that are issued to competitors are very clear with what is expected to be presented during a competition, number of portions, size of main ingredient and in the buffet classes the number of guests and amount of main protein items. These are to be followed by the competitor's and competitors should cook no more than the stipulated quantities nor should they bring in excessive amounts of Mise en place that is ultimately not used and then thrown away.

The judging criteria used by the ECG is aligned to Worldchefs and under the criteria Mise en place part of the judging points this is where points shall be deducted and in extreme cases under the judging criteria "Professional Correct preparation" competitors could lose up to 35 points.

The utilization of food, segregation of rubbish, all plays an important part in the kitchen of today. Another area where the ECG is focusing on is to look at one time use plastics to ensure this is reduced, and the use of reusable small containers that the competitors use is strongly recommended instead of throwing away plastic containers. Competitors are also mandated to use biodegradable, compostable, recycled containers, plastics, gloves and other products in their competition.



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An Update from the United Nations tells us a graphic story of food waste:

<https://news.un.org/en/story/2019/10/1049181> With one-third of food produced for human consumption lost or wasted, and millions still going hungry, the UN's food-related agencies are shining a spotlight on the issue: the Food and Agriculture Organization (FAO) published its annual State of Food and Agriculture report with findings that could lead to a reduction in food loss and waste, and, earlier in October, the World Food Programme (WFP) launched its awareness-raising #StopTheWaste campaign.



The World Association of chefs Societies, Worldchefs also has its program firmly linked to the UN and also as one of its pillars: Feed the Planet: Feed the Planet is an initiative to inspire sustainable food consumption among communities and culinary professionals, and to support people in need through relief, food poverty alleviation, and education. Founded by Worldchefs, it is run in partnership with Electrolux and AIESEC. <https://www.feedtheplanet.worldchefs.org/>