

EISC - Class Competitions 2026



**THE EMIRATES
CULINARY GUILD**



**EMIRATES INTERNATIONAL
SALON CULINAIRE**





An Overview of the EISC – Class Competition 2026

Venue ICCA School Dubai 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.

Class Competition (EISC) 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. Entry to the competition is open to all competitors from food service.

The venue is the world famous culinary School home grown in Dubai ICCA, and the school will be the venue for all competitions, with access to their state of the art kitchens, including all equipment and assistance with ingredients. Foodverse and ICCA live will feature as the tech and marketing platforms with the entire event being live streamed globally through the ICCA network.

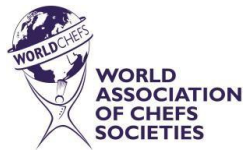
Sponsors will be invited to participate through sponsorship packages and on site demos and interactive stands if they wish.

The program is spread over 4 months with individuals competing in practical cookery and some display classes. The event is designed to show case the chefs and industry during a challenging time for the Middle east hospitality industry.

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.

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.

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EISC- Class Competitions 2026

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Resume Of Classes for Entry

Class no.

Pastry and Bakery

- 01 Cake Decoration – Practical
- 02 Wedding Cake Three-Tier-
- 03 Four Plates of Dessert –
- 04 Pastry Showpiece

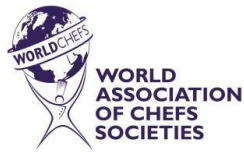
Showpiece Artistic Displays

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- 10 Practical Fruit & Vegetable Carving Powered by Taaza Fresh



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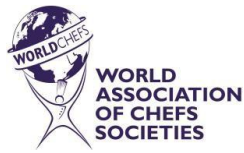


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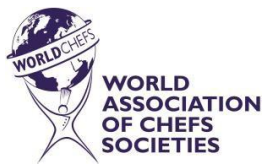
21 Afternoon Tea for Airport 1st class Lounge Powered by Foodtech

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Food
Tech

chef's
palette



PASTRY AND BAKERY

Practical Pastry

Class 1 : Cake Decoration – Practical Powered by

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 .Decoration made in the venue is the main focus of this class
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. All recipes must be provided for the judges on the day of the competition including all finishing items such as glazes and decoration ingredients to be mentioned.

Pastry Displays

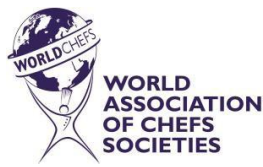
Class 2 : Elegance Stylish Wedding Cake –Three Tier Powered

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.
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)

Class 3: Plated Dessert

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.

Class 4 : 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).

SHOWPIECE ARTISTIC DISPLAYS

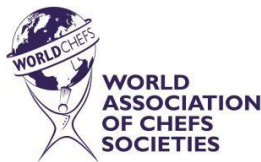
Artistic Displays

Class 5 : Chocolate Carving Showpiece powered by

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

Class 6 : 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.



GOURMET STATIC DISPLAY

Gastronomic Creations

Class 7 : 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 Beef 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 8 : Sustainable Three-Course Vegetarian Lunch Menu

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 9 : Four Plated Chicken Dishes –

1. Prepare 2 different appetizer and 2 different main course dishes each for 1 person using chicken as the main protein items in all dishes
2. All 4 dishes must use Chicken in their creation
3. Each of the dish's plate must contain ingredients as stipulated by the sponsor
4. Practical and up to date presentation is required
5. Hot food presented cold on appropriate plates.
6. Food coated with aspic or clear gelatin for preservation.
7. Recipes and ingredient list (typed) of each dish required.
8. Maximum area 60cm x 80 cm



PRACTICAL ARTISTIC CARVING

Class 10 : Practical Fruit & Vegetable Carving Powered by

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.



PRACTICAL 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. Competitors must bring all ingredients for their dishes unless specified in the rules.
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



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 11 . Mezzeh – Practical Cookery Powered by TAAZA

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. A selection of vegetables shall be available in the venue for use by the competitors, parsley, 3 types of peppers, onions, carrots, baby spinach, mixed lettuce, tomatoes chopped
10. Typewritten recipes are required.

Class 12 : Fish & Seafood - Practical Cookery Powered by The Deep Seafood Company



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. **Fish and seafood to be supplied TBC**
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 13 : Beef - Practical Cookery Powered by USMEF

1. 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
2. Time allowed 60 minutes
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.



Class 14: Emirati Cuisine - Practical Cookery powered by JM Foods

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

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

In addition to classes **12 & 16** here below competitors must also enter for **class 14** Emirati Cuisine Practical Cookery one dish must be Balalit

Class 15 :– Savory Creations Practical cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using Potatoes 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 Fresh, Frozen or Dehydrated.
3. Present the main courses on individual plates with appropriate garnish and accoutrements.
4. A minimal amount of protein can be used but potatoes are the main ingredient
5. Typewritten recipes are required
6. Weight per portion on the plate to be 150 grams

Class 16: Chicken - Practical Cookery

1. Time allowed 60 minutes
2. Prepare and present three identical main courses using Chicken ,any cut of chicken can be used with or without bones
3. The bones of the chicken are to be kept for inspection by judges if deboning is done
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 17 Lamb Primal Cuts- Practical Butchery powered by JM Foods

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 18: 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 19 : Chocolate Hand Made Petits Four & Pralines Practical cookery Practical Team of 2 Chefs

- 1 Time 3 hours
- 2 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.
- 3 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
- 4 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



- 5 Freestyle presentation and theme
- 6 Written description mentioning the theme is required.
- 7 Typewritten products description and recipes are required.
- 8 Different Flavours ,textures and chocolate types will be looked for in the items presented
- 9 A professional kitchen shall be available to competitors to bring all equipment, ingredients and special tools.
- 10 Equipment list in kitchen shall be shared to each team.
- 11 Sponsored ingredients may be supplied and must be used
- 12 Competitors are advised to review Worldchefs rules and guidelines

Class 20: The Artisanal Sandwich Practical Cookery Powered by Chefs Palette



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. Several products from chefs Palette **(items will be communicated to all participants)** will be available and all must be used in the preparation of the sandwich and side dish. 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

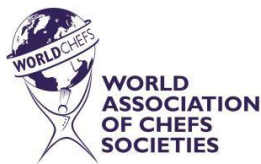
Class 21: Afternoon Tea for Airport 1st class Lounge See separate document powered by Foodtech



Class 22: Burger, Loaded Fries and a Side salad Practical cookery powered by Chefs Palette



1. To prepare a Burger, ,side of loaded fries and salad utilizing chefs palette ingredients
2. Total of 60 minutes for the three creations served together, 2 portions of each
3. Any cuisine any style 2 identical plates of each dish, the burger, the loaded fries and the salad (1 for judge; 1 for feedback)
4. Loaded fries to competitors choice utilizing the chefs palette sauce
5. Side salad to complement the burger using chef Palette sauces
6. 2 burgers any style ,any toppings but utilizing chefs palette sauces
7. Competitor's style and choice
8. Several products from chefs Palette **(items will be communicated to all participants)** will be available and all must be used in the preparation of the sandwich and side dish. 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 Sponsors products shall be provided, Chefs



Palette sauces, dipping sauces . 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.

9. Limited kitchen equipment will be provided, in ICCA, deep fryer available. All ingredients and utensils to be brought by the competitor
10. Non use of the mandatory ingredients will result in a 50% reduction in scores. List will be provided
11. Loaded fries or plain fries, with a use of Chefs Palette as a dipping sauce, to create your own secret special sauce
12. Skills are a focus on Cooking the chef can do a stuffed Pattie and marinated Pattie, a pulled beef Pattie utilizing chefs Palette sauces to create a special and customized recipe for the Pattie

Salon Classes 2026

VENUE & ENTRY FEES:

1. The Emirates Salon Culinaire will be held June -September 2026.
2. The venue is at the ICCA School Dubai
3. The entrance fee is AED50 for all single entries, 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 entrys. No paper based entrys or emails will be entertained.**
5. The fee for entry to the trophy classes is as follows:
 - i. Best Cuisinier – Salon Classes - Dubai 2026 AED:250/- per person
 - ii. Best Pastry Chef – Salon classes- Dubai 2026 AED:250/- per person
 - iii. Best Artist – Salon Classes- Dubai 2026 AED:250/- per person
 - iv. Best Arab National – Salon classes- Dubai 2026 AED:250/- per person
 - v. Young Chef of the Year – salon classes Dubai 2026 AED: 250/- per person

CLOSING DATE:

6. Closing date for entries is 20th of every month based on the classes per month 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 #7. Five-Course Dinner Menu
- ii. Class # 13. Beef Practical Cookery
- i. Class # 16. 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 # 19. Chocolate Hand Made pralines, Bonbons and Petit Fours Practical cookery
- iii. Class #3. Four plates dessert

In order to qualify for inclusion in the points tally for Best Pastry Chef Trophy a competitor must win at least three medals one of



which must be a gold medal.

BEST ARTIST:

- i. Class #5. Chocolate Showpiece
- ii. Class #6. Open Showpiece
- iii. Class #10. 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.

BEST ARAB NATIONAL CUISINIER:

- i. Class #16. Chicken – Practical Cookery Arabic Style
- ii. Class #11. Arabic Mezzeh - Practical Cookery
- iii. Class 14: 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 three medals & 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 12,14,and 16 are the three mandatory classes for entry.

Salon classes 2026 an EISC competition

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

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.



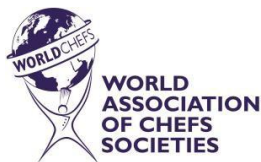
Point Value of each Medal Won:

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.

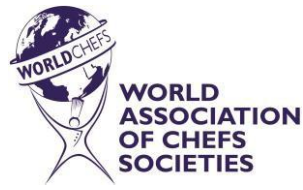
If no Gold Medals are awarded to competitors in the trophy classes then there shall be no trophy given at the competition.





JUDGING POINTS BREAKDOWN PRACTICAL COOKERY

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



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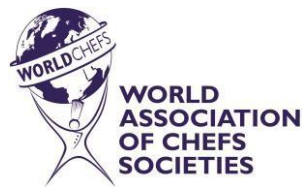


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Rules and Regulations for Culinary Competitions Organised by the Emirates Culinary Guild

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Mandatory and Sponsored Ingredients ALL TBC

SOUNBULA Class Bakery Arena

1. Flour for all preparations
2. Seafood Class, by The deep seafood company sponsored and supplied seafood
3. Beef Practical and Gourmet Static class, US Beef only to be used with proof of Purchase.
4. Vegetables supplied by TAAZA for Mezzeh as per list above in rules
5. Lamb Primal butchery lamb supplied by organizers

Salon classes 2026 an EISC Competition The venue is ICCA 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:
 1. Participation at competition is open to anyone professional employed in the preparation of food.
 2. Unless the organisers specifically mention a class as being a team event, all classes are for entry by a single competitor.
 3. Competitors are restricted to one entry per class per day, competitors entering trophy classes are allowed only one entry per mandated class for the trophy class.
 4. 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.

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

CERTIFICATES AND LETTERS OF PARTICIPATION:

10. 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:

11. A professional food-safety company will oversee all aspects of hygiene practice at the competition.
12. It is quite possible that the Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit.
13. 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:

14. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the competition.
15. The competition is governed by and construed according to the rules of the organisers.
16. The organisers have sole authority to adjudicate on any matters pertaining to the competition.
17. 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.
18. 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:

19. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area.
20. A helper must be junior in rank to the person he/she is helping.



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21. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
22. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
23. Competitors that are incorrectly dressed at a competition will not have their exhibits judged.
24. Helpers that are incorrectly dressed will not be admitted to the exhibition.
25. 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.
26. 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.
27. 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.
28. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.
29. Competitors and helpers are forbidden from approaching or speaking with or at a judge without the express permission of the organisers.

EXHIBITS:

30. 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.
31. 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.
32. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
33. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
34. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit.
35. All exhibits must be suitable for presentation as a decorative item in a restaurant or banqueting setting.
36. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required.
37. 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.
38. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area.
39. Finished exhibits must be placed in the position indicated by the organisers.
40. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
41. 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.
42. 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.
43. 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.
44. Exhibits which are removed by competitors without permission of the organisers will not qualify for any kind of award.

COMPETITION MARSHALS:

45. A Marshal-at-arms will be recognizable by a badge displaying the logo of the Emirates Culinary Guild and the legend 'Marshal'.
46. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned.
47. 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:

48. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
49. The decision of the judges is final and each competitor is required to abide by it without comment.
50. Medals will normally be presented at 17:30 each day. This may change according to circumstance.
51. 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.



Rules and Regulations for Culinary Competitions

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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 it's 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/>