



## The Tri Discipline Challenge 2026



## The Tri Discipline Challenge 2026 POWERED BY FoodTech Group



A new challenge for a pastry chef a Baker and a chef to work together as a team against nine teams for the trophy prize. The baker needs to work closely with both of the chefs so as he can produce items not only bread but also items that must be used by the pastry chef and the chef who is producing the appetizer and main course. The pastry chef will also need to be helping the kitchen chef as he cannot do everything on his own so this is truly a teamwork exhibition of culinary excellence. This type of category of class brings a new dimension to culinary competitions as it brings all disciplines from the culinary together and we believe that this will be an exciting new addition for not only our culinary petition but also one that can be taken across the globe by other culinary associations. We are expecting very high standards this year at the Emirates International Salon Culinaire and we believe that this new competition will help achieve our aspirations of continued growth and expertise within the gastronomy arena of the United Arab Emirates.





## The Tri Discipline Challenge 2026

### Conditions of participation

The teams are to be made up of 1 Baker, 1 Pastry chef, 1 chef. There shall be a limit of 9 teams only.

### 1. Team Composition

Each team will consist of three chef participants, plus one steward. The team structure would be as follows with one of the 3 nominated as team captain: -

- Team Baker Chef
  - Team Chef
  - Team pastry Chef
    - One Steward, can set up kitchen and carry equipment can not touch any food
- For each team, 4 team individuals are being recognized at the award ceremony.

The participants are to be working within the culinary profession, hotels, restaurants, production facilities, schools.

The team captain/manager is responsible for the team.

All competitors are required to wear white chef's jackets, hats, dark trousers and black shoes for the duration of the competition and awards.

The team to supply their own steward to assist the teams, teams are responsible to wash pots and pans and to ensure hygiene is maintained to the highest standards.

The teams need to submit, their menu with photographs for marketing purposes by the organizers 2 months prior to competition date. The organizers shall stipulate the compulsory ingredients to be used latest by 01/03/2026, 3 months prior to the competition if sponsored.

There is to be no use of high end expensive products, like lobster, caviar or Foie gras etc

### 2. Obligations of the Organizers

A professional kitchen in the competition venue for each team, as attached to this document. the kitchens may be separated for the baker and pastry chef.

Organizer will supply all chairs tables service equipment and service staff for guest service



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### 3. Competition Task:

The Teams will be required to produce a three-course menu for 10 PAX including. 1 plate for photography, 2 plate for jury shall be served to jury members and 7 plates served to sponsors and guests in the dining room.

3 courses to be served to include a Appetizers, warm/ cold, main course with appropriate garnishes and sauces. Bread basket with butters ,1 dessert with A warm element, frozen element and cold element.

Teams must bring their Mise en place prepared to the Worldchefs guidelines (see attached) to the competition kitchen. It is recommended that teams read carefully the guidelines and teams are to supply all ingredients, kitchen utensils and small equipment as needed.

The baker is to produce bread for the main course and a different baked bread for the appetizer. The baker is to produce a pastry baked good to be used by the chef for the main course for example, a croute pastry for en croute.

Teams shall be allowed to bring table decoration if they wish, however this not judged.

6 copies of a printed menu need to be provided, and 1 sets of type written recipes are to be submitted and uploaded to foodverse at time of registration.

In the event sponsors are brought into the competition, then those products must be used and organizers shall inform the teams 3 months in advance,

### Competition timing: TBC sample below subject to change either lunch or dinner service

16:00 – Arrival of teams to Expo Hall

16.30- set kitchen

17:00 – start cooking

19:00 – start service appetizers served



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19.30 Main Courses served

20.00 – Dessert service

20:30 – clear kitchen

Service of dishes will be as per a restaurant call-off service. The dishes have to be prepared completely 100% in the competition kitchen.

Teams must use their own serving dishes. The meal is to be presented on plates, bowls or other containers supplied by the teams, no plates will be supplied from the organizers, except for guests dining which is supplied by the organizer.

### 4. Competition Kitchen

A complete competition kitchen will be supplied to each Team competing. A full plan with layout will be made available to each team on registration. A comprehensive list of small kitchen utensils and tools will also be made available and teams can bring additional as needed.

Written authorisation must be obtained from the organizers to bring in any additional specialised equipment and this confirmation must be shown to the head juror at the competition briefing.

### 5. Registration

Registration for participation in The Tri Discipline Challenge 2026 should be completed latest by 01/4/2026, 4 months before the Competition.

This will be an invitation only event by the organizers as a first right of refusal.

### 6. Awards for the Teams

All participating teams will receive a participation certificate. Medals and achievement certificates will be awarded corresponding to the reached number of points. All judging points and judges will be abiding by Worldchefs Rules. A team of qualified Worldchefs judges shall be appointed by the organizers, if there are questions about the food be served by the judges then the team manager will be allowed to explain to the judges the dishes when presented.

### Judging points:





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- For the starter – 0-100 of the possible points
- For the main course – 0-100 of the possible points
- For the dessert – 0-100 of the possible points
- In total up to 300 of the possible points / 3 = 100 points
  - Mise en place 5 marks
  - Hygiene & Food Waste 10 marks
  - Correct professional Prep 15 marks
  - Innovation 5 marks
  - Service /timing 5 marks
  - Presentation 10 marks
  - Taste 50 marks
  - Total 100 marks

### Medals and Certificates are awarded as follows:-

- 100 points –Gold medal with Distinction
- 90-99.99 points – Gold medal with certificate
- 80-89.99 points – Silver medal with certificate
- 70-79.99 points – Bronze medal with certificate
- 50-69.99 points – Diploma

The Team that is awarded the highest number of points will become the:

### **The Tri Discipline Challenge 2026 Champions**

**Trophies shall be awarded for 2<sup>nd</sup> place and 3<sup>rd</sup> place teams**

### **7. Jury**

Judgment by the Jury – The jury will be appointed by Worldchefs and the organizers.

The judges will judge accordingly to the issued conditions of participation and guidelines of Worldchefs. The result declared by the jury is final.

The Worldchefs rules and regulations are found here

[www.worldchefs.org/Competitions/CulinaryRules](http://www.worldchefs.org/Competitions/CulinaryRules)

### **8. General**





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The venue is Madinat Jumeirah Convention Centre, and is held during Emirates International Salon Culinaire. 6-8 July 2026

Photographs – all competing teams will assign all rights concerning photographs to the organizers.

Organizers will assist with extensive media coverage

All questions to be directed to [emiratesculinaryguild@gmail.com](mailto:emiratesculinaryguild@gmail.com) and to Andy Cuthbert [andic@eim.ae](mailto:andic@eim.ae) and a Q&A document shall be circulated to all teams as and when questions come from teams. Attached registration form to be filled and returned ASAP.

### NOTES ON 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 2 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 WORLD CHEFS guidelines in the hot kitchen discipline ([www.worldchefs.org](http://www.worldchefs.org)).
14. Including Worldchefs Hygiene rules, [https://worldchefs.org/wpcontent/uploads/Hygiene\\_Rules-1.pdf](https://worldchefs.org/wpcontent/uploads/Hygiene_Rules-1.pdf)
15. Including Worldchefs Best Practices <https://worldchefs.org/wp-content/uploads/Worldchefsbest-practices.pdf>
16. Including Worldchefs chefs Judges code of conduct <https://worldchefs.org/wp-content/uploads/JuryCodeOfConduct1.pdf>
17. Competitors to ensure they read the latest Food safety guidelines from Worldchefs'
18. Competitors are to provide their own pots, pans, tools and utensils.
19. All brought appliances and utensils will be checked for suitability. The use of any



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additional equipment must receive prior approval before the competition from the organizers.

20. 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.
21. No pre-cooking, poaching, marinating etc. is allowed.
  22. No ready-made products are allowed.
  23. No pork products are allowed.
  24. No alcohol is allowed.
  25. No transglutaminase ( meat glue ) is permitted to be used
  26. No gold, silver leaf or powders are permitted.
  27. The use of 2 moulds and one stencil only per event should be included
  28. 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
  29. 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.
  30. Two copies of the recipes - typewritten - are always required.
  31. Submit one copy of the recipe/s to the clerk when registering.
  32. Submit one copy of the recipe to the duty marshal at the cooking station.

