



1. THE MENU

- 1.1 The menu shall be composed of 1 starter, 1 main course and 1 dessert
- 1.2 Each team shall prepare 2 portions of each course. 1 for the jury 1 for the picture
- 1.3 The competitors are allowed to bring their own plates and chinaware to do the plating, as they prefer. Plates and chinaware will also be available in the kitchen at competitor's disposal.

2. INGREDIENTS

- 2.1 Each team is responsible for bringing all the main ingredients to prepare the 3-course menu
- 2.2 All the ingredients brought by the teams must be raw, intact, and uncut.
- 2.3 The choice of the ingredients is one of the main elements evaluated by the jury. All the teams shall submit, during the registration (see paragraph 11) "the ingredient form" previously provided by the organizer, with a detailed ingredient list. The team failing to submit the form will be disqualified.
- 2.4 The organizer will provide ONLY the "**basic ingredients**" displayed in each station in the kitchen. A list of the basic ingredient will be provided to the competitors.

3. EQUIPMENT

- 3.1 The list of the available equipment will be communicated at the same time of the ingredient list disclosure (10th October 2022)
- 3.2 The competitors are allowed to bring their own kitchen utensils and small equipment. No big equipment such oven or cooker will be admitted.

4. MARSHAL

- 4.1 The organizer will nominate an inspector: THE MARSHAL
- 4.2 The Marshal will give the timing of the competition and control the rules and regulation's observance.
- 4.3 The Marshal has the right to disqualify the competitors in case of serious breach of the rules.
- 4.4 The marshal has the right to report the competitors to the jury and assigned penalties as per the paragraph PENALTIES point 10

5. JURY

Jury Procedures

- 5.1 The evaluation criteria scale is from zero to one hundred points (with zero being the lowest score and one hundred being the highest). Total score of each section will be calculated by adding the sum of the judges' technical score sheets.
- 5.2 The winner will be the Team who receives the highest score.
- 5.3 The decision of the judges is final in all aspects of this competition.
- 5.4 Competitors are forbidden to review their score sheets with the judges

Jury evaluation criteria

A maximum of 100 points will be rewarded by the jury on the following criteria:

SECTION A: OVERALL MENU EVALUATION

CRITERIA	POSSIBLE POINTS
Balance of the ingredients in the menu	0-8
Portion size and plating	0-8
TOTAL POSSIBLE POINTS	16

SECTION B: PRESENTATION AND TASTE EVALUATION

CRITERIA	POSSIBLE POINTS
Taste and flavour of each dish * 0-4 possible points for each dish	0-12
Presentation and eye appeal of each dish * 0 -4 possible points for each dish	0-12
TOTAL POSSIBLE POINTS	24

SECTION C: SUSTAINABILITY/ ZERO WASTE

CRITERIA	POSSIBLE POINTS
Ingredient choice/sustainability	0-15
Proper utilization of the ingredient/ wastage	0-15
Sanitation/food handling	0-10
TOTAL POSSIBLE POINTS	40

SECTION D: BONUS VISION&KNOWLEDGE

CRITERIA	POSSIBLE POINTS
Vision & Knowledge This section is based on the chefs' answers during the menu presentation. The bonus is focused on the chefs' menu explanation, knowledge on the ingredient's sustainability and vision on the competition's main themes.	0-20
TOTAL POSSIBLE POINTS	20

1. Penalties

- 1.1 The penalties will be assigned by the marshal and immediately notified to the competitors and the jury.
- 1.2 Lack of punctuality: 1 – 5 points
- 1.3 Over wastage of ingredients: 1 – 10
- 1.4 Lack of cleanness and work organization: 1 -10
- 1.5 Over timing in the dish preparation: 1 – 10

COMPETITION PROCEDURES

2. Registration

- 1.1 The organizer will communicate the time and location of the competition
first leg: CULINARY CASTING
- 1.2 The competitors should be at the location on time. Delays will result in penalty points
- 1.3 The team shall report to the marshal in order to be registered
- 1.4 In case one team's member for unforeseen reasons is unable to compete, the team has the possibility to replace him before the registration. The new team member shall comply with the all the points and paragraph 1: THE PARTICIPANTS
- 1.5 If two team's members for whatsoever reason can't compete, the team will be Disqualified.
- 1.6 The team must submit the ingredients list form to the marshal to complete the registration. Failing to submit the form determine the team disqualification.
- 1.7 The Marshals will inspect and accept the ingredients. All the ingredients not complying with paragraph 6 THE INGREDIENTS will be removed from the ingredient list and will be not be used.
- 1.8 The marshal will assign an ID number to each team, communicate the starting time and the assigned teams' working stations.
- 1.9 The team shall communicate to the marshal who is the team leader. A distinctive badge will be assigned to identify the team leader.
- 1.10 In case of dispute regarding the registration procedure or the ingredients, the marshal will report to the Jury which will rule on the dispute.
- 1.11 The decision of the jury is final and irrevocable

3. Start of the competition

- 3.1 The marshal shall start the 60 minutes countdown and give the official start of the competition.
- 3.2 The competitors have 60 minutes to prepare a 3-course menu with 2 portions for each course (in total 6 dishes)
- 3.3 The marshal will call the time every 15 minutes
- 3.4 At the end of the 60 minutes, the competitors shall stop all activities
- 3.5 Competitors that will not obey to the end of activities will incur in a penalty

4. End of the competition

- 4.1 The marshal will call all the teams one by one to present their dishes to the jury
- 4.2 When the team is called, they have to take their dishes and follow the marshal to the front of the jury table.
- 4.3 3 dishes will be presented to the jury and 3 dishes will be displayed on the photo table.

- 4.4 **Question time:** The team leader has 5 minutes to explain the menu and answer the jury's questions. The question time is part of the jury evaluation and represents 20% of the overall votes.
- 4.5 The team will not be allowed to return to the kitchen until all the teams have passed in front of the jury.
- 4.6 Once all the teams have presented their menus, the jury will declare the 4 teams with the highest scores that will proceed to the Regional Finals

5. REGIONAL FINALS (10th of November at Top Table - Gulfhost)

- 5.1 The regional finals will be hosted in November at Dubai Trade Centre in the TOP TABLE kitchen on the 9th of November 2022. Timings will be communicated at a later stage.
- 5.2 The rules and regulations will be the same as of the 'Culinary casting'.
- 5.3 Due to possible logistic issues, some of the procedures of the competition may vary. The competitors will receive a detailed communication with the procedure variation in case that that happen.

6. INTERNATIONAL FINALS

- 6.1 The international finals will be hosted the 23rd of February 2023 at TOP TABLE kitchen during GULFOOD 23 at the Dubai World Trade Centre.

The rules and procedure of the competition will remain the same, however, the finalists Teams will be provided with new RULES AND REGULATIONS specifically adapted for the occasion.