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DUBAI WORLD TRADE CENTRE



## YouthX Academy Challenge

Giving Chefs of the Future the largest platform to transform their passion into a successful career

24<sup>th</sup> OF FEBRUARY, GULFOOD, AT DUBAI WORLD TRADE CENTRE

**YOUTHX** is the first of its kind launch-pad, empowering promising F&B talent with a career changing experience.

For the first time ever, Gulfood will host a culinary competition that will test the skills of culinary school students looking to accelerate their career in the world of professional gastronomy, through the **YouthX Academy Challenge**.

The initiative aims to inspire the next generation of chefs by providing a platform for them to showcase their culinary skills and gain invaluable real-world experience through internships and placements. The ultimate objective for most students of culinary schools – to have their skills and potential displayed in front of industry leaders and top chefs, and this is exactly what the Academy Acceleration initiative aims to achieve.

- Pathway for culinary students to accelerate their career in the world of professional gastronomy
- Give them the opportunity to secure a full time position at one of the most coveted restaurants in the region.
- Jury will consist of executive chefs/owners of well-known restaurants in the region, known to uphold their status in the region for their consistently good quality and standards.

### BRIEF SUMMARY OF THE COMPETITION

The **YouthX Academy Challenge** is a competition reserved for culinary academy students. Every academy, after an internal selection, can participate with a team of two students. The competition is structured in a series of **practical tests** and the **creation of one original dish**.

The winning team is awarded an internship in one of the best restaurants in Dubai



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## RULES AND REGULATIONS

### 1. PARTICIPANTS

- 1.1 The competition is open to culinary academy students actually attending courses at the moment of their participation.
- 1.2 The competition is reserved to teams of 2 students
- 1.3 Competitors must be at least 16 years of age at the time of competition
- 1.4 The competing students must not be older than 25 years at the time of competition
- 1.5 Competitors can be of any nationality
- 1.6 A mix of gender in the teams is not compulsory but strongly encouraged
- 1.7 A maximum of 7 teams will be accepted with the YouthX Academy Challenge 2023

### 2. APPLICATIONS

- 2.1 To apply, the team must complete the online registration form, that can be accessed here or email [youthx@dwtc.com](mailto:youthx@dwtc.com) no later than **31 January 2023**.
- 2.2 The organizers reserve the right to reject at all time applications that do not comply with either the spirit or the rules of the contest.

### 3. COMPETITION

- 3.1 The competitors (team of 2 students) shall complete 3 practical tests and create 1 original dish.
  - 3.2 The **Practical Tests** are:
    - Test 1: Prepare the perfect omelette
    - Test 2: Fillet a fish
    - Test 3: Cook a steak to the perfect point (doneness)
  - 3.3 **The Original dish:**

The theme to create the 'original dish' is to use the **100% of the ingredients** coming from UAE. The organizer will provide a list of 7 products each one coming from the 7 emirates. The competitors must use 2 ingredients of their choice. The competitors have a maximum time of 25 minutes to present the dish starting from uncut and untouched ingredients.
  - 3.4 The compulsory ingredients list will be unveiled and communicated to the team on the 6<sup>th</sup> of February.
  - 3.5 The team has 3 days to communicate their choice of the compulsory ingredients via email. The team that fails to send the email by the 9<sup>th</sup> of February, will be assigned with 2 ingredients randomly.
  - 3.6 After the compulsory ingredients has been assigned, the teams are free to start to plan and test their dishes in their academies.
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- 3.7 On the day of the competition (24<sup>th</sup> February 2023) each team will be responsible for bringing all the ingredients to prepare their dishes except the compulsory ingredients which will be provided by the organizer.
- 3.8 The performance of each team will be evaluated by a panel of technical judges: chefs, culinary experts and journalists.
- 3.9 Names of the judges will be made public only on the day of the competition

#### **4. DATES OF THE COMPETITION:**

- 4.1 UNVEILING OF INGREDIENTS: 3<sup>rd</sup> February 2023
- 4.2 COMPETITION: 24<sup>th</sup> February at Gulfood, Dubai World Trade Centre

#### **COMPETITION'S MAIN ELEMENTS**

#### **5. THE TESTS**

The practical tests are a series of trials on 3 basic techniques essential to every chef. The objective of this part of the competition is to test the students on their fundamental knowledge and skills, while giving them a simulation of a real-world scenario in a professional kitchen. The 3 tests will be done at the same time.

##### *5.1 The Perfect Omelette*

- The competitors must prepare a perfect classic omelette as part of the practical tests. All the ingredients will be provided by the organizer. In case the omelette is not satisfactory in the first attempt before it's presented to the jury, the competitors are allowed a second attempt.
- The jury will take into consideration only the omelette presented to them.

##### *5.2 Fillet A Fish*

- The organizer will provide each team 1 cleaned whole fish (400-500 gr). The competitors must fillet the fish with minimal wastage. The jury will judge the technique and ability with the knife, as well as the final result.
- The competitors are allowed to bring their own knives.

##### *5.3 Meat Doneness*

- The organizer will provide a beef steak for the competitors to prepare at a particular doneness. All the ingredients will be provided by the organizer. The meat must be cooked in a pan. The competitors are free to use any fat they prefer to cook the meat.
  - The jury will not only evaluate the correct doneness but also the taste and the overall look of the meat.
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- Note: The support of a thermometer is not allowed.

#### 5.4 Tests Procedures

- The competitors have 8 minutes to complete the 3 tests. The team members can work simultaneously to complete the tests. Every team will have a station with 2 inductions, 3 chopping boards and 2 pans and all the ingredients to complete the tests.
- Every time they complete a test they have to present the dish to the dedicated table labelled with the team name. Penalties will be assigned if the 3 tests are not completed in 8 minutes.

## 6. THE ORIGINAL DISH

### 6.1 Procedures and ingredients

- Each team is responsible for bringing all the ingredients to prepare their dishes.
- Only the special assigned ingredient will be provided by the organizer.
- All the ingredients brought by the teams must be raw, intact, and uncut.
- The team will compete 2 at the time.
- They have to complete their dish in 25 minutes.
- Penalty will be assigned in case they use extra time.

### 6.2 Equipment

- Each team has an equally equipped cooking station with the following machines:
- Combi oven, fryer, pasta cooker, 3 induction, frytop, blender, pacojet, thermomix.
- All the pots, pans and small equipment is provided by the organizer. The competitors are allowed to bring their own small kitchen tools if they wish.

### 6.3 Type Of Dish

- The dish must be a complex main course with a sauce and different textures, inclusive of 2 sides. The team are free to use any ingredients they wish beside the compulsory ones, as long as all the ingredients are produced in UAE.
  - The overall quality of the dish must be compatible with high standard restaurants, however a fine dining plating is not required.
  - The team are allowed to bring their own plates.
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#### **6.4 Recipe**

Every team must bring a technical sheet of their dish with a step by step recipe, ingredients list and food cost indications. The team failing to present the recipe will be receive a penalty of 50% of the points assigned by the jury.

### **7. MARSHAL**

- 7.1 The organizer will nominate an inspector: THE MARSHAL
- 7.2 The Marshal will give the timing of the competition and control the rules and regulation's observance.
- 7.3 The Marshal has the right to disqualify the competitors in case of serious breach of the rules.
- 7.4 The marshal has the right to report the competitors to the jury and assigned penalties as per the paragraph 9: PENALTIES

### **8. JURY**

#### **Jury Procedures**

- 8.1 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.
- 8.2 The winner will be the Team who receives the highest score.
- 8.3 The decision of the judges is final in all aspects of this competition.
- 8.4 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:

#### **TESTS: THE PERFECT OMELETTE / FILLET A FISH / MEAT DANNES**

<b>CRITERIA</b>	<b>POSSIBLE POINTS</b>
CLASSIC OMELETTE	0 - 10
FILLET A FISH	0 - 10
MEAT DONENESS	0 - 10
<b>TOTAL POSSIBLE POINTS</b>	<b>30</b>

### ORIGINAL DISH: SECTION A

CRITERIA	POSSIBLE POINTS
Balance and choice of the ingredients	0 - 15
Taste and flavour	0 - 20
Plating and overall look of the dish	0 - 15
<b>TOTAL POSSIBLE POINTS</b>	<b>50</b>

### ORIGINAL DISH: SECTION B

CRITERIA	POSSIBLE POINTS
Proper utilization of the ingredient/ wastage	0-10
Sanitation/food handling	0-10
<b>TOTAL POSSIBLE POINTS</b>	<b>20</b>

## 9. Penalties

- 9.1 The penalties will be assigned by the marshal and immediately notified to the competitors and the jury.
- 9.2 Use of extra time: 5 points plus 10 points for every 30 second exceeding the assigned time
- 9.3 Over wastage of ingredients: 10 points
- 9.4 Lack of cleanness and work organization: 10

## 10. PRIZE

Winner gets an internship with a restaurant in Dubai