

Salon
Culinaire

CHEF'S COMPETITION

RULEBOOK

14TH
SALON
CULINAIRE

22-25 JULY 2025



- ASIAN GOURMET
TEAM CHALLENGE
- PASTRY COMPETITION

ORGANISED BY :



Indonesian
Pastry
Baking
Society



FHI
FOOD & HOSPITALITY
INDONESIA

ENDORSED BY :



COMPETITION RULE BOOK

THE 14th SALON CULINAIRE 2025



**By Association of Culinary Professionals Indonesia
and PAMERINDO INDONESIA**

**Held in Conjunction with Food and Hotel Indonesia 2025
JIEXPO Kemayoran, Jakarta
On 22 – 25 July 2025**

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GENERAL INFORMATION

Introduction

The 14th Salon Culinaire 2025 will be taking place in Jakarta, together with Food & Hotel Indonesia Exhibition 2025 which organized by Pamerindo Indonesia.

The event will have objective to promote and develop of Asian Cuisine into the World, which now we aware that Asian Cuisine growing so fast and universal.

Association of Culinary Professionals Indonesia had good collaboration with Pamerindo Indonesia through the years, and we have same objective to promote and developing Indonesian Cuisine and Asian Cuisine to the world

Dates and Venue

Food and Hospitality Indonesia
Salon Culinaire 2025

22 – 25 July 2025
22 – 25 July 2025

Opening hours and admission

The 14th Salon Culinaire 2025 will start from 09.00 hours – 18.00 hours to the public who will have the opportunity to see Asian Countries Team and also Indonesian Team, showing their skill to make a Set Menu with Asian Cuisine

Food and Hospitality 2025

Visit numerous stands displaying equipment, products, supplies and services for the Hotel Restaurant and Catering Industries. With Exhibitors from all corners of the world, this is the ideal opportunity to update your operation and improve your productivity.



Worldchefs Continental Director ASIA – Willment Leong

We are delighted to invite all talented culinary competitors to participate in The 14th Salon Culinaire 2025, taking place in Jakarta alongside the Food & Hotel Indonesia Exhibition 2025, organized by Pamerindo Indonesia. This prestigious event aims to elevate Asian cuisine on the global stage, highlighting its rapid growth and widespread popularity. The Association of Culinary Professionals Indonesia has enjoyed a strong partnership with Pamerindo Indonesia over the years, united by the shared goal of promoting Indonesian and Asian cuisines worldwide.

The event will be held from July 22 to July 25, 2025, at the Jakarta Convention Center. The Salon Culinaire will run daily from 09:00 to 18:00, providing a platform for talented culinary teams from various Asian countries, including Indonesia, to showcase their skills by creating impressive set menus featuring Asian flavors.

In addition, Food and Hospitality Indonesia 2025 will feature a diverse array of equipment, products, supplies, and services catering to the hotel, restaurant, and catering industries. With exhibitors from across the globe, this exhibition offers an excellent opportunity to upgrade your operations and boost productivity. We look forward to your participation in this exciting culinary showcase.

Culinary Greetings,

Willment Leong

Worldchefs Continental Director – Asia



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

CULINARY
COMPETITION
COMMITTEE

Vice President Worldchefs | Chairman of Competition and Culinary Committee - Dr Rick Stephen AM (HON)

I am extremely honoured and excited to see the 14th edition of Salon Culinaire in Jakarta about to take place. I have had the privilege of seeing this event grow from virtually nothing to one of the most respected competitions in Asia.

As the Worldchefs' Vice President and Chairman of the Competition and Culinary Committee I would congratulate the organizers, sponsors and naturally you, the competitor on been on this culinary journey.

Indonesia, is a country I have regularly visited since 2012, I had my first opportunity some time back to witness the enthusiasm and passion from the chefs on wanting to learn and embrace their culinary skills. I was fascinated to see the number of competitors, the skill levels and the enthusiasm of the support team to ensure this was a world class event.

I am convinced that the skills levels and competitors in of this bustling food hub, are on the path to be World Champions in the not-too-distant future. Salon Culinaire Jakarta 2025 is the largest Worldchefs endorsed culinary competition in Indonesia, bringing close to 800 competitors in as many as 18 different classes under a multitude of international Worldchefs judges. To win any medal at this event, puts you in the right frame to win a medal in any country that conducts Worldchefs competitions.

Not only is this event a must for aspiring Indonesian chefs, but it also draws chefs from, Singapore, Malaysia, Taiwan, South Korea, Vietnam and the Philippines. Culinary competitions are such a motivating and satisfying part of our Culinary Profession, where we all have the opportunity to meet, network and exchange new trends and skills.

As this is a major Worldchefs event in Indonesia, it will follow all regulations and set down by Worldchefs to ensure transparency and fairness to all. I wish all competitors the greatest success and remember ***“Fail to train, Train to Fail”***

Look forward to seeing your result come though to the world.

In Culinary Friendship,

Dr. Rick Stephen AM

Vice President Worldchefs

Chairman of Competition and Culinary Committee



Chief Judge of the 14th Salon Culinaire Competition –

Culinary Excellence Begins with Passion

Dear Esteemed Competitors, Colleagues, and Culinary Enthusiasts,

It is an honor to serve as Chief Judge for the 14th Salon Culinaire 2025, a platform where talent, innovation, and tradition converge to celebrate Asia's vibrant culinary heritage. This year's competition, held in conjunction with Food and Hotel Indonesia, promises to elevate standards while honoring the artistry and dedication that define our craft.

As judges, we will uphold the highest principles of fairness and rigor. Whether in the Asian Gourmet Team Challenge or the Patisserie & Bakery Challenge, your work will be evaluated on precision, creativity, adherence to Worldchefs' hygiene standards, and the harmonious balance of flavor, technique, and presentation. The meticulous criteria—from mise-en-place to taste—reflect our shared commitment to excellence.

To all teams and individuals: Embrace this opportunity to push boundaries. Let your dishes tell stories of cultural authenticity, modern ingenuity, and respect for ingredients. Remember, every detail matters—how you manage time, minimize waste, and collaborate under pressure speaks volumes about your professionalism.

To our junior competitors, your energy and fresh perspectives inspire the future of our industry. To seasoned professionals, your mastery sets benchmarks for others to aspire to. Together, you embody the spirit of culinary evolution.

I extend my gratitude to the Association of Culinary Professionals Indonesia, Pamerindo Indonesia, and the Indonesian Pastry and Bakery Society for their tireless efforts in organizing this landmark event. Let us all contribute to a competition marked by integrity, camaraderie, and unforgettable gastronomic artistry.

May your knives stay sharp, your creativity flow freely, and your passion shine through every creation.

With warm regards,

KK Yau
Chief Judge



Chairman's Message – Rafael Triloko Basanto

This year marks an exciting new chapter for the **14th Salon Culinaire 2025**. Together with **Pamerindo Indonesia**, we are happy to bring this competition back as part of **Food & Hospitality Indonesia**, giving chefs and culinary students a space to challenge themselves, grow, and connect.

This biannual culinary competition has grown to become a key platform for showcasing talent, innovation, and culinary excellence in Indonesia and across the region. For 2025, we are proud to introduce a refreshed competition format that reflects the evolving landscape of the food industry.

This year marks the debut of the Asian Gourmet Team Challenge, presented in two categories: Professional Team and Junior Team. This exciting new format is designed to highlight the essence of Asian cuisine—its freshness, creativity, authenticity, and respect for ingredients. By bringing teams together to collaborate under time pressure, this challenge aims to cultivate teamwork, modern presentation techniques, and the use of local and seasonal ingredients, while celebrating Asia's rich culinary heritage.

In addition, we are thrilled to officially host a diverse pastry competition under the newly formed Indonesian Pastry and Bakery Society (IPBS). This new collaboration opens a stage for passionate pastry professionals and emerging talents to showcase their skills in artistic and technical categories—fostering creativity, precision, and the future of the sweet arts.

Let the spirit of passion and excellence shine through each dish, and may this competition continue to uplift the standards of Indonesia's culinary industry.
See you at the 14th Salon Culinaire 2025!

Culinary regards,

Rafael Triloko Basanto

Chairman of The 14th Salon Culinaire 2025

President Association of Culinary Professionals Indonesia



Indonesia Pastry and Bakery Society's President – Louis Tanuhadi

It is with great pleasure and pride that I welcome all participants, judges, and supporters to the 14th Salon Culinaire Cooking Competition 2025 at Food and Hospitality Indonesia. As one of the most prestigious culinary platforms in the region, this event continues to celebrate not only technical excellence but also the artistry and boundless passion that define our industry.

This prestigious event continues to be a driving force in elevating the culinary and pastry industry—not only by showcasing technical mastery but by celebrating the creativity, discipline, and heart behind every dish and display. With participants from across the country and region, the competition serves as a melting pot of ideas, innovation, and cultural expression.

For the Pastry Class, both Live and Display categories offer a stage for aspiring and professional pastry chefs to challenge themselves, push boundaries, and share their passion for the craft. From intricate showpieces to delicate bonbons, from butter cookies to viennoiseries—each creation reflects the dedication and spirit that define our community.

Above all, Salon Culinaire is more than just a competition—it's an opportunity to learn, grow, and connect. It is where passion and craftsmanship come to life, and where the future of our industry continues to be inspired.

On behalf of the Indonesian Pastry Bakery Society (IPBS), I applaud each of you for stepping into this arena. May this journey ignite new ideas, build lasting friendships, and further strengthen your love for the art of pastry.

Warmest regards,

Louis Tanuhadi

President Indonesian Pastry Bakery Society (IPBS)

COMPETITION CATEGORY

ASIAN GOURMET CHALLENGE

Class 01	International Asian Gourmet Food Challenge (10 Countries) / for Overseas & Indonesian Professional Team only
Class 02	Junior International Asian Gourmet Food Challenge (10 Junior Teams) / for Overseas or Indonesian Junior Team Only (age minimum 16 Years old to Maximum 23 years old on the year 2025)

PATISSERIE – BAKERY CHALLENGE

Class 01	LIVE	Fondant Cake Figures	Individual
Class 02	LIVE	Paysan Breton - Assorted Butter Cookies	Individual
Class 03	LIVE	Embassy Artisan Chocolate	Individual
Class 04	LIVE	Paysan Breton - Modern Viennoiserie	Team 2 persons
Class 05	LIVE	Angel Yeast - Asian Sweet Bread	Team 2 persons
Class 06	DISPLAY	Tier Cake Display	Individual
Class 07	DISPLAY	Pastry Showpiece	Individual
Class 08	DISPLAY	Embassy Chocolate - Chocolate Shop Style Bonbon or Pralines	Individual
Class 09	DISPLAY	Artistic Levain European Bread	Individual
Class 10	DISPLAY	Mignardise	Individual

COMPETITION GUIDELINE

These rules must be read before submitting competition entry forms.

1. ***This competition is open to everybody, including Professional Chef, Young Chefs, Students, Catering company, Teachers or Lecturer and also Chefs from Overseas***
2. ***With minimum Age of 16 years old to be part as registered Contestant***
3. Every exhibit must be the bona fide work of the individual or team competitor.
4. Submission of a completed entry form shall constitute an agreement abide by the Rules & Regulations of the Salon Culinaire Competition.
5. An individual competitor can participate in as many classes as they wish, but is restricted to one entry in any one class.
6. Each competitor must wear his or her ***Proper Chef Jacket Uniform, no sports-shoes and jeans***; include Chef Hat at all times when he or she is within competition area or during competition
7. No change of classes will be allowed. Please notify the Organizer should you wish to cancel application. At the event, absentees without written pre-notification to the organizer will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.
8. To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organizer should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered, should the competitor leave the company before the event.
9. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.
10. The competition display areas within the Event Halls will be open to competitors from 06.00 am; all displays must be ready from 08:00 hours to allow for judging (or follow the schedule). All packing/exhibit debris must be removed from the exhibition hall before judging begins.
11. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
12. No removal of display exhibits is allowed before 5.00 pm on the first 3 days of the show and 4.00 pm on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.

13. Entries for the Individual Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case, and if they do not wish to select an alternative class. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.
14. Individual Hot Cooking competitors must be present at least 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
15. Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer's control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.
16. Chef's attire is required during competition and all official events. For Hot Cooking and Practical 'Live' Classes, ***no company name/logo should be visible to the judges during judging***. It may be included or placed on uniforms once judging is completed.
17. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
18. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
19. Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The organizer does not require copies, but reserves the right to request them.
20. For the display piece, the theme or name must be given to the exhibits. The name card for the table display should be without company logo, with a size not exceeding 30cm x 10cm.
21. All plate ware used for the competition should without logo.
22. The Organizer reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
23. If an award is won, the competitor has to ensure their presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted ***in Chefs Jacket uniforms*** & Chef Hat. Any trophy/ medal/certificate that are not accepted at the ceremony will be forfeited three weeks after the event.
24. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
25. To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.

26. The Organizer will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
27. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
28. The Organizer reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
29. The Organizer will arrange schedule of competition and send to all participant. Schedule of competition can be changed or modified due to the situation and volume of competitors.

ASIAN GOURMET CHALLENGE

CLASS 01: INTERNATIONAL ASIAN GOURMET FOOD CHALLENGE: (PROFESSIONALS TEAM)

1. Open to maximum 10 Asian Countries (by Invitation Only)
2. Each team consist of Three (3) Chefs participant who will be working in kitchen
3. Organizing Committee will provide an Apartment Room type near to the venue, Jakarta which have small pantry kitchen on each Room.
4. Team should be arrived on 21 July before 14.00pm in Jakarta & Technical Meeting
5. Accommodation will be provided by Organizing Committee from 21 July 2025 (Check in) until 26 July 2025 (Check out) (for Overseas team & Team from out of Jakarta)
6. Organizing Committee will provide transportation to team only during event (no pick up on the airport)
7. Each team should wear proper Chef Uniform (no Jeans or sport shoes allowed)
8. Team Competing should bring their small kitchen utensils, knife, pots and pans.
9. All Chinaware such as Plates, soup Plate will be provided by Organizing Committee.
10. Each team will compete for 2 times during 4 days competition
11. All the result will be collected and compile to final result on last day of competition
12. We will have Highest score Winner 1,2 and 3 during 4 days competition
13. Prize Money for 3 highest point on last day
 - 1st Winner Rp 15,000,000, -
 - 2nd Winner Rp 10,000,000, -
 - 3rd Winner Rp 5,000,000, -
14. All team will also have medals & Certificate base on average final result

RULE & REGULATION OF INTERNATIONAL ASIAN GOURMET FOOD CHALLENGE:

1. Make one (1) set menu of Asian Food or dish (From any Asian Cuisine), **Asian set menu consists of Appetizer, Soup, Main course (1) and Main course (2)**
 - Appetizer (can be cold or hot) using Protein that provided by Organizing Committee
 - Soup (Should be hot soup): in free manner to the team
 - Main course (1) with appropriate starch and vegetables, mandatory use **Protein that provided by Organizing Committee**
 - Main course (2) with appropriate starch and vegetables, mandatory use **Protein that Provided by Organizing Committee**

Each course should be made in 7 portions (5 portions for guest & 2 portion for Judge)
Organizing Committee will provide Two (2) different type of Proteins to be used in the menu as mandatory, but can be used in free manner of composition
Only Main course dish should be using two (2) different proteins that is given

2. Team will have 3 hours to complete the preparation of the dish and finished one (1) complete set (from appetizer to maincourse) for judges to taste.
3. 5 others portion will be served to the guest on dining table (normal dining experience)
4. Organizing Committee will give cash money Rp 1.500.000.- to each team, to buy other ingredients needed by the team.
5. Team would not be allowed to bring their own ingredients from overseas, **except dried herbs.**
6. Each day will have 5 teams to compete in venue of competition,
And every team will have one day before the schedule of competition to buy ingredients in Supermarket (Transportation will provided)
7. Organizing committee will do drawing for teams
8. 3 teams with highest score from 4 days competitions, will have special award, Trophy & Medal
9. Schedule competition will inform later (one week before competition day)
10. Organizing committee will provide Market Table, with various type of ingredients that can be used for competition. Those products at least should be used by team in free manner (**use as maximum as you can**)

Kikkoman Akufood	Fitrafood	Sasa	Unilever Food Solution	Koepoe Koepoe
Saus Rasa Tiram (Oyster sauce)	Basic Indonesian White Paste (bumbu dasar putih)	Sasa Coconut milk	Potato Flakes 500gr	White Pepper Powder
Saus Mie Jepang (Soy Sauce for Soba & Udon)	Basic Indonesian Red Paste (bumbu dasar merah)	Sasa Chicken Seasoning	Lime Powder 400gr	Black Pepper Powder
Saus Manis Khas Jawa (Sweet Soya sauce)	Basic Indonesian yellow paste (bumbu kuning)	Sasa Beef Seasoning	Golden Salted Egg Powder 270gr	Turmeric Powder
Tomato ketchup	Sambal terasi (chili paste / sambal belacan)		Hellmann's All Purpose Mayo 1L	Nutmeg Powder
Chili Sauce			Tom Yam Paste 1.5kg	Coriander Powder
				Curry Seasoning
				Gulai Seasoning
				Ngo Hiang Seasoning

CLASS 02: JUNIOR INTERNATIONAL ASIAN GOURMET FOOD CHALLENGE: (JUNIOR TEAM ONLY) AGE 16 TO 23 YEARS OLD ON THE YEAR OF 2025

1. Open to maximum 10 Asian Countries (by Invitation Only)
2. Each team consist of Three (3) Chefs participant who will be working in kitchen, and One (1) Team Leader (no age restriction & only Verbal Coaching)
3. Organizing Committee will provide an Apartment Room Type near to the venue, Jakarta which have small pantry kitchen on each Room.
4. Team should be arrived on 21 July before 14.00pm in Jakarta & Technical Meeting
5. Accommodation will be provided by Organizing Committee from 21 July 2025 (Check in) until 26 July 2025 (Check out) (for Overseas team & Team from out of Jakarta)

6. Organizing Committee will provide transportation to team only during event (no pick up on the airport)
7. Each team should wear proper Chef Uniform (no Jeans or sport shoes allowed)
8. Team Competing should bring their small kitchen utensils, knife, pots and pans.
9. All Chinaware such as Plates, soup Plate will be provided by Organizing Committee.
10. Each team will compete for 2 times during 4 days competition
11. All the result will be collected and compile to final result on last day of competition
12. We will have Highest score Winner 1,2 and 3 during 4 days competition
13. Prize Money for 3 highest point on last day
14. 1st Winner Rp 15,000,000, -
15. 2nd Winner Rp 10,000,000, -
16. 3rd Winner Rp 5,000,000, -
17. All team will also have medals & Certificate base on average final result

RULES & REGULATION OF INTERNATIONAL JUNIOR ASIAN GOURMET FOOD CHALLENGE:

1. Make one (1) set menu of Asian Food or dish (From any Asian Cuisine),
Asian set menu consists of Appetizer, Soup, Main course (1) and Main course (2);
 - Appetizer (can be cold or hot) using Protein that provided by Organizing Committee
 - Soup (Should be hot soup): in free manner to the team
 - Main course (1) with appropriate starch and vegetables, mandatory use *Protein that provided by Organizing Committee*
 - Main course (2) with appropriate starch and vegetables, mandatory use *Protein that Provided by Organizing Committee*

Each course should be made in 7 portions (5 portions for guest & 2 portion for Judge)
 Organizing Committee will provide Two (2) different type of Proteins to be used in the menu as mandatory, but can be used in free manner of composition
 Only Main course dish should be using two (2) different proteins that is given
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3. 5 others portion will be served to the guest on dining table (normal dining experience)
4. Organizing Committee will give cash money Rp 1.000.000.- to each team, to buy other ingredients needed by the team.
5. Team would not be allowed to bring their own ingredients from overseas, except dried herbs.
6. Each day will have 5 teams to compete in venue of competition,
 And every team will have one day before the schedule of competition to buy ingredients in Supermarket (Transportation will provided)
7. Organizing committee will do drawing for teams
8. 3 teams with highest score from 4 days competitions, will have special Award, Throphy & Medal
9. Schedule competition will inform later (one week before competition day)

10. Organizing committee will provide Market Table, with various type of ingredients that can be used for competition. Those products at least should be used by team in free manner (try to use as maximum as you can).

Kikkoman Akufood	Fitrafood	Sasa	Unilever Food Solution	Koepoe Koepoe
Saus Rasa Tiram (Oyster sauce)	Basic Indonesian White Paste (bumbu dasar putih)	Sasa Coconut milk	Potato Flakes 500gr	White Pepper Powder
Saus Mie Jepang (Soy Sauce for Soba & Udon)	Basic Indonesian Red Paste (bumbu dasar merah)	Sasa Chicken Seasoning	Lime Powder 400gr	Black Pepper Powder
Saus Manis Khas Jawa (Sweet Soya sauce)	Basic Indonesian yellow paste (bumbu kuning)	Sasa Beef Seasoning	Golden Salted Egg Powder 270gr	Turmeric Powder
Tomato ketchup	Sambal terasi (chili paste / sambal belacan)		Hellmann's All Purpose Mayo 1L	Nutmeg Powder
Chili Sauce			Tom Yam Paste 1.5kg	Coriander Powder
				Curry Seasoning
				Gulai Seasoning
				Ngo Hiang Seasoning

Judging Score

Mise-En-Place	0 – 5 points
Practical and Professional Preparation	0 – 15 points
Innovation	0 – 5 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

HOT COOKING PREPARATION GUIDELINES

The following items are permitted to be brought in and in what stage of production:

Basic stocks & Mother sauces - Are permitted but must have further fabrication

Salad - Can be cleaned and washed

Vegetables/ Fruits - Can be washed, clean, peeled, cut / trimmed (any shape) but must be raw.

Fruits & Vegetables Purees - must be done during competition time

Pastas & other Doughs - Allowed can be flavored and rolled into sheets, but not portion and not cooked

Fish - All Protein will be provided by Organizing Committee

Seafood/Shellfish - All Protein will be provided by Organizing Committee

Lamb/Beef/Chicken - All Protein will be provided by Organizing Committee

Mousses - Need to be made in the competition

Indonesian Basic Paste - Provided in Market Table by Sponsor

Dry ingredients - Can be weighed and measured (will have sponsor products)

Dressings - To be made in competition

Decorations - To be done during competition

Coulis - Puree can be brought in but needs to be finished in competition

Fruit pulps - Can be brought in but with no additives

Pastry sponge and dough - Can be brought in but cannot be cut in any format

Meat - Transglutaminase (meat glue) is not permitted to be used

HOT COOKING / LIVE COOKING CHALLENGE JUDGING CRITERIA:

Mise en place 0 - 5 points

Clean arrangement of materials- correct number of items brought in- proper working technique- correct utilization of working time

Practical and Professional Preparation 0 – 15 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization

Hygiene and Food Waste 0 - 10 points

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook

Clean Hygienic Work Technique- workflow been adhere too and followed- clear benches not cluttered – correct storage of food items – temperature control of food items- hot & cold – control of excess food waste – limitation of plastic waste

Service 0 – 5 points

Correct number of plates must be served – The meal should be practical, transportable – meal must be presented on time OR points will be deducted

Presentation 0 -10 points

Ingredients & side dishes must be in harmony- Points are granted for excellent combination, simplicity and originality in composition- clean arrangement, with no artificial garnishes and no time-consuming arrangement- Exemplary plating to ensure an appetizing appearance is required.

Taste & Texture 0 - 50 points

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavor, the dish should confirm to today's standard.

Innovation – 5 Points

Creative and original approaches contestants use to elevate their dishes beyond traditional methods. It involves introducing new techniques, ingredients, presentation styles, or flavor combinations that surprise and delight to the judges.

Patisserie & Bakery Challenge

CLASS 1 – FONDANT CAKE FIGURES

Live 120 minutes

Each participant is required to create 1 character-shaped cakes, free themes in 120 minutes. The cakes should measure overall dimensions ranging up to 30 cm (height or length)

- The cake can be plain sponge, butter cake, fruit cake, etc
- Trimming of the cake is not allowed before the competition
- Round / square cake can be transformed to any shape
- Food wastage will result in point deduction
- The cake will not be tasted by the judges

All decorating ingredients used must be edible and made instantly, on-the-spot. There is no height restriction to the completed cake. Colored fondant, chocolate modelling paste can be brought in but cannot be shaped or sheeted prior. Each participant is required to provide all ingredients, utensils and materials required, unless the organizer shares information about any available sponsored products.

The organizer will provide one (01) table and one (01) electric power plug for each participant. Each power point is to connect to one (01) piece of equipment at one point in time. Participants are not allowed to connect multiple electrical appliances to one power point via a multi-plug adaptor. There will be no chiller provided. Participants are not allowed to place any food ingredients, equipment, tools, or utensils on the floor. The main assessment is based on cleanliness, presentation, general impression, technique & degree of difficulty, and similarity to the original form.

CLASS 2 – PAYSAN BRETON - ASSORTED BUTTER COOKIES - INDIVIDUAL LIVE 120 MIN

Each participant must prepare **four (04) types of butter cookies** product and must complete them within 120 minutes.

1. Viennois butter cookies; 12 pieces for display
2. Jam filled butter cookies; 12 pieces for display
3. Chess butter cookies; 12 pieces for display
4. Diamond butter cookies; 12 pieces for display
 - Each cookies weighs between 10 to 15 gram
 - Free combination of flavors
 - All ingredients are allowed to be weighed, prepared beforehand, but butter must be prepared and weighed on the spot
 - Food wastage will result in point deductions
 - Each participant must provide all necessary ingredients, equipment and supplies except butter which must use Paysan Breton Unsalted Butter, which will be provided 500 gram by the organizer
 - The organizers provided Baking Powder & Baking Soda, Koepoe-Koepoe brand for use in the competition.

The judges will examine the taste, texture and composition of the cookies from the products on display.

CLASS 3 – EMBASSY ARTISAN CHOCOLATE**INDIVIDUAL****LIVE 3 HOURS**

Each participant must prepare **two (02) types of product categories** and must complete them within three (03) hours.

1. 1 (one) entremet chocolate, **made using Embassy Chocolate**, weight 900 – 1200 grams including decoration
2. 2 (two) types of chocolate bonbons/pralines, weight 8 – 14 gram:
 - 1 type using commercial chocolate molds, with free decorations. Total 12 pieces
 - 1 type without chocolate molds, free styles. Total 12 pieces
 - All decorative elements are made of chocolate and must be made on site
 - The required theme is **Circus**
 - It is permissible to prepare melted chocolate first
 - Baking elements for entremets (sponge, meringue, pain de genes, etc.) can be prepared in advance
 - Mousse, cream, cremeux, ganache, pate de fruit, and all fillings must be made on site
 - Chocolate molds are not allowed to be colored first
 - Chocolate Showpiece can be display as decoration, but will not be judge.
 - Organizer will provide 1 kg Embassy Dark Chocolate Oceanic 65%

The judges will examine the taste, texture and composition of the chocolate entremet and bonbons/pralines on display.

CLASS 4 – PAYSAN BRETON - MODERN VIENNOISERIE**TEAM OF 2****LIVE 6 HOURS**

Each participating team will comprise two (02) contestants, is allowed to have one (01) helper to carry things into and clear things out of the kitchen. This helper is not allowed to stay in the kitchen once the competition starts.

Each team is required to create, prepare various modern Viennoiserie products, **must use Paysan Breton Dry Butter Sheet**, presented with a modern display concept, within 6 hours.

Seven (07) types of products:

1. Butter Croissant
2. Bicolor Butter Croissant
3. Savory Croissant
4. Pain Au Chocolat
5. Kouign Amann
6. Brioche
7. Savory Brioche
 - It is permissible to bring the finished product filling beforehand
 - All types of dough; must be made during the competition
 - The final weight of each product should be around 80 – 100 grams
 - Artistic bread showpiece can be displayed, but will not be judged
8. Organizer will provide Paysan Breton Dry Butter 2 kg and Paysan Breton Unsalted Butter 500 gr

The judges will examine the taste, texture and filling of the viennoiseries on display.

CLASS 5 – ANGEL YEAST - ASIAN SWEET BREAD**TEAM OF 2****Live 4 hours**

Each participating team will comprise two (02) contestants, is allowed to have one (01) helper to carry things into and clear things out of the kitchen. This helper is not allowed to stay in the kitchen once the competition starts.

Each team is required to create, prepare various modern Asian Sweet Bread products, **made using Angel Yeast** presented with a modern display concept, within 4 hours.

Six (06) types of products:

1. Custard Bun : 6 pieces
2. Pineapple Bun : 6 pieces
3. Coffee Bun : 6 pieces
4. Milk Bun : 6 pieces
5. Savory Bun : 6 pieces

The final weight of each product should be around 80 – 100 grams

6. Milk Toast Bread : 2 whole pieces

The final weight of the product should be around 450 - 600 grams

- It is permissible to bring the finished product filling beforehand
 - 2 types of dough; sweet bread and milk toast must be made during the competition
 - Artistic bread showpiece can be displayed, but will not be judged
7. It is mandatory to use Angel products. Organizer will provide Instant Dry Yeast (500gr), Bread Improver (500gr), and Instant Dry Yeast Sachets (11gr).
 8. The organizer will provide Paysan Breton Unsalted Butter (750gr) and Paysan Breton Whipping Cream (2x200ml).

The judges will examine the taste, texture, and filling of the bread products on display.

CLASS 6 – THREE (03) TIER CAKE DISPLAY**INDIVIDUAL****DISPLAY**

To incorporate three (03) cakes into one (01) wedding design cake or anniversary cake or birthday cake etc, which can be contemporary or themed.

All three (03) tiers are not required to be edible. The height of the completed display should not exceed 120 cm or lower than 60 cm.

The entire cake should be decorated by hand. All decorations, apart from pillars, must be edible. Royal icing, pastillage, fondant, chocolate modelling pastes or any other appropriate materials may be used. Wiring, lace, or equivalent are not allowed. Points will be deducted for non-compliance.

Each participant is required to provide display signage indicating the title / themed description of the exhibit, including a list of ingredients used.

CLASS 7 – PASTRY SHOWPIECE**INDIVIDUAL****DISPLAY**

To prepare and display one (01) pastry showpiece with the use of either:

1. Chocolate
2. Marzipan / Sugar
3. Dough / Bread Dough; or
4. Dough Figurine

The height of the showpiece should **not exceed 100 cm**. It should have at least three (03) different techniques, meaning a display of three (03) different methods of product utilization. Non-edible structure elements are not allowed over and above the base. Frames, molds, and wires are not allowed. Points will be deducted for non-compliance.

Each participant is required to indicate his/her choice of creation (a, b, c or d) upon registration. No changes will be allowed.

CLASS 8 – EMBASSY CHOCOLATE SHOP STYLE BONBONS OR PRALINES -**INDIVIDUAL****DISPLAY**

To prepare and display **eight (08) types** of chocolate bonbons or pralines, made using Embassy Chocolate, consisting of:

1. Three (03) molding chocolates, made using a commercial chocolate mold
2. Three (03) dipping/enrobing chocolates, made without using commercial chocolate molds

The presentation should consist of **48 pieces** of bonbons or pralines in total. Eight (08) pieces per product type. Each of the bonbon or pralines should be bite-size, weighing between 8 gram to 14 gram and suitable for selling in the chocolate shop.

The judges will examine the taste, flavor, freshness and composition of the bonbons/pralines from the products on display.

Product inquiry please contact Embassy Chocolate – Ms. Karina +62 878-7866-4108

CLASS 9 – ARTISTIC LEVAIN EUROPEAN BREAD	INDIVIDUAL	DISPLAY
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To prepare and display various forms of artistic European breads made with natural yeast; levain

Mandatory products consist of types:

1. Baguette : three (03) models @3 pieces (total 9 pieces)
2. Rustic bread : three (03) models @3 pieces (total 9 pieces)
3. Brioche dough : three (03) models @3 pieces (total 9 pieces)
4. Viennoiserie : three (03) models (Butter Croissant & 2 free styles) @3 pieces (total 9 pieces)

Each participant is required to prepare one (01) product per type of bread, which has been cut in half, for judges to examine the taste, freshness, aroma and texture of the breads.

CLASS 10 – MIGNARDISE	INDIVIDUAL	DISPLAY
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To prepare and display **six (06) different types** of elegantly presented mignardise; six (06) pieces per product type. Unlimited creations, free types or models, are allowed to use various types of food components; Tart, Torte, French Pastries, Verrines, and Chocolates. Total product for display **36 (thirty six) pieces**.

All decoration products used must be edible, it is not permitted to use gold leaf, gold powder and similar products.

The judges will examine the taste, freshness and flavor of the mignardise from the products on display.

JUDGING CRITERIA - Patisserie & Bakery Art Practical

CLASS 1 – FONDANT CAKE FIGURES

JUDGING CRITERIA	SCORE
MISE EN PLACE & CLEANLINESS	0 – 20 POINTS
PRESENTATION & GENERAL IMPRESSION	0 – 40 POINTS
TECHNIQUE & DEGREE OF DIFFICULTY	0 – 40 POINTS
TOTAL	100 POINTS

Points will be deducted for “Food Waste” if there is more than 10% leftover cake at the end of the competition.

CLASS 2 – PAYSAN BRETON ASSORTED BUTTER COOKIES

CLASS 3 – EMBASSY ARTISAN CHOCOLATE

CLASS 4 – PAYSAN BRETON MODERN VIENNOISERIE

CLASS 5 – ANGEL YEAST ASIAN SWEET BREAD

JUDGING CRITERIA	SCORE
MISE EN PLACE & CLEANLINESS	0 – 5 POINTS
CORRECT PROFESSIONAL PREPARATION BASED ON <ul style="list-style-type: none">• WORK SKILLS• TECHNIQUES• WORK FLOW	0 – 15 POINTS
INNOVATION	0 – 5 POINTS
HYGIENE & FOOD WASTE	0 – 10 POINTS
SERVICE	0 – 5 POINTS
PRESENTATION	0 – 10 POINTS
TASTE & TEXTURE	0 – 50 POINTS
TOTAL	100 POINTS

MISE EN PLACE & CLEANLINESS (0 – 5 points)

Bring in food items according to the "Permitted Food Items" section, ensuring clear arrangement and proper labeling. Ensure the correct amount of items are brought in. Employ proper working techniques and utilize working time effectively.

CORRECT PROFESSIONAL PREPARATION (0 – 15 points)

Prepare food according to modern culinary pastry art standards. Use practical, acceptable methods that exclude unnecessary ingredients. Apply appropriate cooking techniques for all ingredients. Employ proper working techniques and maintain hygiene during food preparation.

HYGIENE & FOOD WASTE (0 – 10 points)

Practice clean and hygienic work techniques. Follow and adhere to the workflow. Store food items correctly and maintain proper temperature control for hot and cold food items. Control excess food and minimize food waste and limit plastic waste. Keep the workstation clean and uncluttered, including cleanliness after the competition. Wear clean chef uniform.

SERVICE (0 – 5 points)

Ensure the correct number of entries according to the rules. Deliver all entries punctually at the appointed time. Maintain consistent decoration for both cakes, paying attention to proper food temperature, practicality, and transportability. Full points will be awarded if the service flows smoothly and dishes are delivered on time from the kitchen.

PRESENTATION (0 – 10 points)

Overall food presentation must be harmonious. Points will be awarded for excellent combinations, simplicity, and originality in composition. Arrangements should be clean, with no artificial garnishes or overly time-consuming elements. Exemplary plating is required to ensure an appetizing appearance. Additionally, there should be no repetition of ingredients, shapes, colors, or cooking techniques between the different cakes.

TASTE & TEXTURE (0 – 50 points)

The butter cookies, chocolate cakes, bonbon / pralines, viennoiserie, and sweet bread; should retain its typical taste. It must have appropriate taste, quality, and flavor, and should meet contemporary nutritional standards.

INNOVATION (0 – 5 points)

Creative and original approaches contestants use to elevate their dishes beyond traditional methods. It involves introducing new techniques, ingredients, presentation styles, or flavor combinations that surprise and delight to the judges.

* Total possible points: 100 (no half points will be given)

Patisserie & Bakery Art Display**CLASS 6 – THREE (3) TIER CAKE DISPLAY****CLASS 7 – PASTRY SHOWPIECE**

JUDGING CRITERIA	SCORE
PRESENTATION / INNOVATION	0 – 30 POINTS
COMPOSITION	0 – 30 POINTS
CORRECT PROFESSIONAL PREPARATION	0 – 30 POINTS
SERVING	0 – 10 POINTS
TOTAL	100 POINTS

CLASS 8 – EMBASSY CHOCOLATE SHOP STYLE BONBONS OR PRALINES**CLASS 9 – ARTISTIC LEVAIN EUROPEAN BREAD****CLASS 10 – MIGNARDISE**

JUDGING CRITERIA	SCORE
PRESENTATION / INNOVATION	0 – 30 POINTS
COMPOSITION	0 – 10 POINTS
CORRECT PROFESSIONAL PREPARATION	0 – 10 POINTS
TASTE & TEXTURE	0 – 50 POINTS

	TOTAL	100 POINTS
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The punctual presentation of each entry is a matter of urgent necessity.

- **Every minute late will deduct 1 (one) point**
- **More than 10 minutes will be disqualified**

WORLDCHEFS FOOD SAFETY REGULATIONS

The following information is to be read in conjunction with the WORLDCHEFS's Competition Guidelines.

NOTES : Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person

The Five Keys to WorldChefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are:

(1) keep clean; (2) separate raw and cooked (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. **Keep Clean** (*It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick*)
 - a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
 - b. Fruits and vegetables need to be washed and packed in appropriate containers.
 - c. The kitchen area needs to be spotless as it is a showcase of our profession.
 - d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
 - e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.
2. **Separate Raw and Cooked** (*Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items*)
 - a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
 - b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
 - c. Various packed and labelled dry items can be stored on the same tray.
 - d. Cooked food items must be stored above raw items to avoid drips and cross-contamination. There should be no contact between the two items

3. Cook Correctly (*Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption*)
 - a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed
 - b. Blanched Items, should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
 - c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria
4. Keep Food at a Safe Temperature - *Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).*
5.
 - a. As mentioned under **Cooking Correctly**, HACCP sheet should be used in all food preparations.
 - b. Raw proteins can only be left on work table if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
 - c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests
 - d. Cooked food can be served à la minute to avoid this.
 - e. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
 - f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated. All food items to be refrigerated or kept in the freezer must be covered and labelled
6. Selection of Safe Raw materials (*Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables*)
 - a. Temperatures of your produce should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen –

HACCP.

- b. Fruits and vegetables should be checked for worms, grubs and mould.
- c. Fish, seafood and meat proteins need to be <5 °C and not bruised or damaged.
- d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

- 1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
- 2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
- 3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
- 4. Safety style, non-slip, must to be worn. Sport shoes are not allowed in the kitchen.
- 5. Neckties – are optional.
- 6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
- 7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

- 1. Male chefs should be clean shaven.
- 2. Chefs with beards must wear a beard net.
- 3. Chefs should be clean and showered and demonstrate good personal hygiene.
- 4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
- 5. After shave and perfumes must not be overpowering
- 6. Sleeves of chef's jackets must be a minimum of elbow length.
- 7. Correct footwear must be clean.

FOOD & DRINK DURING COMPETITION

- 1. Industrially bottled and packaged beverages may be consumed in the competition kitchen.
- 2. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
- 3. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen

GENERAL RULES TO FOLLOW

- 1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
- 2. Remove a sample of a product from the container with one spoon.
- 3. Transfer the product sample onto a second spoon, away from the original

food container or preparation area.

4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise en place, that may be used later, should be kept separately, not mixed together, labelled, and stored at <5°C (41°F).
15. Hand paper towels to be used for work surface ~~bench~~ and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor.

- I. Face Mask / Face Shield: When requested by the local health authorities or the organisers
 - a. These forms of PPE must be worn during the entire competition while in the competition arena.
 - b. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

II. Hand Washing

It is a 30 second process which must take place

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour

- e. After handling raw proteins
- f. When each task is finished
- g. After mise en place has been set
- h. Before service
- i. After visiting the wash room
- j. After handling rubbish
- k. At all times upon returning to the kitchen.

III. Sanitizing

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

- a. All work surface must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches must need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition

IV. Aprons

- a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
- b. Bib aprons can be used when cleaning proteins.
- c. Aprons should be changed:
 - iv. At the start of the competition
 - v. After working on proteins
 - vi. If they become heavily soiled at any stage
 - vii. Prior to service

V. Glove

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food which will be consumed by the jury/public
- c. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- d. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
- e. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items, unless the food items will not receive any heat treatment.

Gloves need to be changed;

- i. If you start to use other equipment after touching proteins
- ii. Before starting service
- iii. Regularly during service
- iv. Before and after cleaning of dirty, or staining vegetables or marinades.

- VI. Rubbish
- a. Small bins are permitted on the work bench.
 - b. Neither the small table bins nor the main kitchen bin may overflow.
 - c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
 - d. Bins should be empty at the start of service
 - e. Cleaned and washed at the end of service
 - f. Sinks must be used for washing and not to hold dirty pots and rubbish.
 - g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.
- VII. Team Spacing
- Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable
- VIII. Glass Policy
- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
 - b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
 - c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.
- IX. Food Efficiency (Left Over)
- a. In some circumstances, some food excess is unavoidable but this must be controlled. It is how you manage it that will be noted.
 - b. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
 - c. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
 - d. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
 - e. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
 - f. Such left over food will be reviewed by the kitchen jury before it is taken away.
 - g. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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Source : https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf

PRACTICAL COOKING

1. A schedule of competition will be confirmed ***one week prior to the event*** after all the teams are confirmed.

2. **Culinary KITCHEN** Station equipped with the following:

There are 2 kitchen Set

- 2x 4 burner gas range
- Refrigerator
- Combi Oven
- Work table
- Sink with running water
- 2 power points (230V) for each competitor

3. **Pastry LIVE Kitchen** equipped with the following:

Each competition kitchen would be equipped with the following items:

- 1 x Combination Oven
- 1 x Deck Oven
- 1 x Proofer
- 3 x Sheeter (to share)
- 3 x Blast Freezer (to share)
- 1 x Table Top Under Counter Chiller
- 1 x Trolley Rack 40 x 60 cm
- 1 x Planetary Mixer 20 Lt
- 1 x Table Mixer
- 2 x S/S Working Table
- 1 x Sink
- 2 x Electric Power Plug (220 Volt/2000 watt)

4. The organizers will not be responsible for loss or breakage of silverware, crockery or other utensils. No charcoal or BBQ allowed.
5. Participants are required to use equipment provided by the organizer or sponsor, unless otherwise stated. Please note that the items provided may be subject to change.
6. Each competitor is advised to provide / bring the following items, if required, for the competition:
 - a. Pots and pans
 - b. Kitchen utensils
 - c. Baking Pan 40 x 60 cm
 - d. Display equipment
7. It is each competitor's responsibility to ensure that the electrical load onsite is not strained, causing a power failure or interruption that may affect other competitors, resulting in demerit points.

TROPHIES, AWARDS & CERTIFICATES

CERTIFICATES OF PARTICIPATION

Team competitors that have completed the classes for which they have been registered will each receive a Certificate of Participation.

MEDALS AND CERTIFICATES OF AWARDS

The respective medals and certificates will be awarded to any competitor if he attains points as follows:

GOLD WITH DISTINCTION	100	points
GOLD	99 – 90	points
SILVER	89 – 80	points
BRONZE	79 – 70	points
DIPLOMA	69 – 60	points

International Asian Gourmet Food Challenge International Team:

1. Medal Award will be based on average score points during 4 days that achieved by each team
2. Trophy will be given to the 3 Teams with highest score
3. Prize Money will provided for the 3 Teams with highest score

Junior International Asian Gourmet Food Challenge Team:

1. Medal Award will be based on average score points during 4 days that achieved by each team
2. Trophy will be given to the 3 team with the highest score
3. Prize Money will be given to the 3 Team with the highest score

HINTS AND TIPS

With Compliments ACP **“We wish you a successful competition”**

Particular attention should be paid to the following:

- Originality – new ideas
- Numerical harmonizing of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper color presentation and flavor combination
- Presenting a natural appetizing look
- The use of clear jelly for seafood should be considered
- The use of tan jelly for meat should be considered
- Only well-coated food (jelly aspic) should be on cold food
- Food prepared hot but displayed cold should be glazed with jelly (aspic)
- Sauce dishes should only be filled half and the sauce light coated with aspic
- Use only crystal-clear fish jelly for fish
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Meat sliced should be served with the carved surface upwards and not left as when carved.
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- Eggs should only be served on glass, porcelain or glazed dish
- Plated portions must be in proportion to the dish itself and to the number of people specified.
- In general portion weight should be in keeping with the norms of accepted practice
- If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly beads of jelly on meat or trimming do not make a good impression and should be carefully removed
- Participants should not set their aim too high and abide by fundamental cleanliness and practicality as far as possible in their work
- All exhibits should be identified by their proper names, both on exhibition table and on entry form.
- Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

For more information regarding the competitions, please contact:

ASIAN GOURMET CHALLENGE	PATISERIE AND BAKERY CHALLENGE
Mr. Stefu Santoso Committee of The 14 th Salon Culinaire 2025 HP : + 62 818 0674 9348 Email : stefu_santoso@yahoo.com	Mr. Louis Tanuhadi Committee of The 14 th Salon Culinaire 2025 HP : +62 813-8088-6168 Email : tanuhadilouis@gmail.com

HOW TO REGISTER

1. **Complete the Registration Form:**

Carefully fill out all the required fields on the entry form. Ensure that you provide accurate and up-to-date information as requested. This information may include your name, contact details, affiliation, and any other relevant details.

2. **Submit Before the Deadline (July 1st 2025):**

Once you have completed the entry form, make sure to submit it **together with the payment proof** and photo of KTP/Passport (for junior/student competitors) to the ACP Secretariat. It's crucial to submit your entry form before the specified deadline date: **July 1st 2025**. Late submissions might not be accepted, so be sure to complete the process well in advance.

3. **Confirmation Process:**

After submitting your registration form, you can expect to receive a confirmation of your registration. The confirmation email should be sent to you within a maximum of **48 hours (2x24 hours)** after submitting the form. This email will serve as proof that your registration has been received and processed.

4. **Contacting the ACP Secretariat (If Necessary):**

If you do not receive a confirmation email within the specified timeframe, or if you have any concerns regarding your registration, you can contact the ACP Secretariat (strictly before the registration closed, please pay attention on your registration process) They will be able to assist you with any inquiries or issues you may have regarding your registration status.

5. **Loss or Delayed Registration Forms:**

Please note that the event organizer will not be held responsible for any loss or delayed registration forms.

By following these steps, you can successfully complete the registration process for the competition. Remember to double-check your information before submitting the form and to reach out to the ACP Secretariat if you encounter any issues. Make sure to complete your registration before the **July 1st 2025** deadline to secure your spot at the competition.

ACP Secretariat	: Ms. Diah Fitriana
Mobile	: + 62 813 1699 9093
Email	: competitionacp@gmail.com

REGISTRATION STRUCTURE

NO REGISTRATION FEE REQUIRED FOR ASIAN GOURMET TEAM CHALLENGE

PATISERIE & BAKERY CHALLENGE

Junior/Young Chefs:

(age is under 23 years old and should show KTP/Passport upon registration)

- Individual (any individual class competition) : Rp 250.000,-/person
- Team (class with team competitor) : Rp 500.000,-/team

Professional Chefs or (Non Junior/Non Students) :

- Individual : Rp 450.000.- /person
- Team (class with team competitor) : Rp 700.000.- /team

PAYMENT

Payments should be made in Rupiah. Local checks and Overseas Bank Drafts should be made payable to Association of Culinary Professionals Indonesia. Please do not send cash.

Acceptances of entries are on first come first served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the competition

Please send your copy of transfer payment along with registration form and copy KTP/ID to competitionacp@gmail.com it is important for registration services

BANK DETAIL

Bank Name	: Bank Mandiri
Branch	: KCP Jakarta Grand Wijaya
Acc no	: 126-00-0658356-0
Acc Name	: Ikatan Praktisi Kuliner Indonesia
SWIFT Code	: BMRIIDJ

REGISTRATION FORM ASIAN GOURMET CHALLENGE

Last Submission: 1 JULY 2025

CLASS TO ATTEND PLEASE (X) BOXES

	Class 01	Asian Gourmet Food Challenge – PROFESSIONAL TEAM
	Class 02	Asian Gourmet Food Challenge – JUNIOR TEAM (age minimum 16 Years old to Maximum 23 years old on the year 2025)

Please fill the form below typed in MS.EXCEL/WORD format (NOT HANDWRITTEN)

Attention:

- The schedule of the competition will be sent to the email registered based on the submitted data below.
- Make sure all name submitted is correct, all certificate will be print out based on data below.

ASIAN GOURMET CHALLENGE FORM	
COMPETITOR NAME	1. 2. 3.
ESTABLISHMENT (COMPANY/ASSOCIATION)	
MOBILE NUMBER	
EMAIL ADDRESS	
CLASS COMPETITION	

Please attach the transfer slip together with the ID and registration form

I agree to abide by the rules and regulations of the competition.

Signed/Name by Competitor's or Leader

: _____

Date of submission

: _____

REGISTRATION FORM PÂTISSERIE & BAKERY CHALLENGE**Last Submission: 1ST JULY 2025****CLASS TO ATTEND PLEASE (X) BOXES**

	Class	Type	Class Name	Category
	Class 01	LIVE	Fondant Cake Figures	Individual
	Class 02	LIVE	Assorted Butter Cookies	Individual
	Class 03	LIVE	Embassy Artisan Chocolate	Individual
	Class 04	LIVE	Modern Viennoiserie	Team 2 persons
	Class 05	LIVE	Asian Sweet Bread	Team 2 persons
	Class 06	DISPLAY	Tier Cake Display	Individual
	Class 07	DISPLAY	Pastry Showpiece	Individual
	Class 08	DISPLAY	Chocolate Shop Style Bonbon or Pralines	Individual
	Class 09	DISPLAY	Artistic Levain European Bread	Individual
	Class 10	DISPLAY	Mignardise	Individual

Please fill the form below typed in MS.EXCEL/WORD format (NOT HANDWRITTEN)**Attention:**

- The schedule of the competition will be sent to the email registered based on the submitted data below.
- Make sure all name submitted is correct, all certificate will be print out based on data below.

Competitor Name	Establishment	Mobile Number	Competitor's Email	PIC Email	Class No	Class Name
(example) Andika Arman	Café ABC Jakarta	8123456789	Arm@yahoo.com	man@gmail.com	9	Mignardise

Please complete the form and send it with copy of KTP or passport and transfer slip to:

competitionacp@gmail.com**I agree to abide by the rules and regulations of the competition.**

Signed/Name by Competitor's or Leader

: _____

Date of submission

: _____



ORGANIZED BY:



AFFILIATED WITH :



ACP & IPBS PARTNERS:



CONTACT US

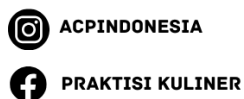
ACP INDONESIA

www.acpindonesia.org

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www.foodhospitalityindonesia.com

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