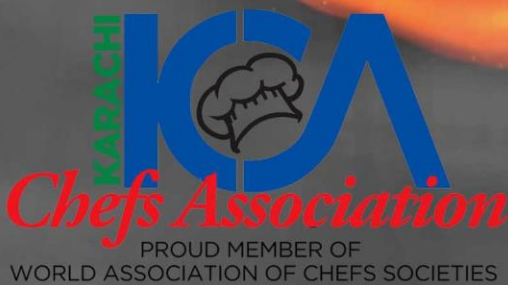


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Karachi Gourmet Chefs Challenge 2023



WORLD ASSOCIATION OF CHEFS SOCIETIES



Organizational Introductions

Worldchefs

The World Association of Chefs' Societies, or Worldchefs in short, is a dynamic global network of more than 100 chefs' associations representing chefs at all levels and across all specialties worldwide. It was founded in 1928 at the Sorbonne in Paris with the venerable August Escoffier as first Honorary President. Worldchefs is a global authority on food, creating impact through these core focus areas:

education – includes our landmark Recognition of Quality Culinary Education program and the world's first global culinary certification;

networking – Worldchefs provides a gateway to global culinary networking opportunities and hosts the landmark biennial Worldchefs Congress & Expo;

competition – Worldchefs upholds a list of certified judges, sets global standards for competition rules, and runs the prestigious Global Chefs Challenge;

humanitarian & sustainability – our Feed the Planet and World Chefs Without Borders programs relieve food poverty, deliver crisis support, and promote sustainability across the globe;

Karachi Chefs Association (KCA)

A proud member of the World Association of Chefs Societies, Karachi Chefs Association (KCA) aims to be the premier association of qualified culinary artists, chefs, and cooking enthusiasts. We welcome members of every age, ethnicity, and background without prejudice, as long as they possess the right culinary arts qualifications and experience. The Association wishes to become a unified platform for the polishing and exposition of the immense talent that the Chefs in Karachi possess and showcase it to the world, through participation in fairs, events, culinary competitions, and ultimately the Culinary Olympics.

Karachi Institute of Culinary Arts (KICA)

Karachi Institute of Culinary Arts (KICA) is a Worldchefs approved modern culinary arts and hospitality training institute that provides a platform for up-to-date culinary training by the best Pakistani chefs. KICA is affiliated with Sindh Board of Technical Education (SBTE), registered with Sindh Technical Education and Vocational Training Authority (STEVTA) and accredited with National Vocational & Technical Training Commission (NAVTTTC). It is associated with KCA on the national level and Worldchefs on the international level.

KICA is devoted to offering quality culinary experience to students with international standard coursework in the best working environment, furnished with modern electrical equipment, well organized vocational training and discussion classes. KICA has a rich history of providing national and international platforms to its trainees for their professional and career development. Our trainees have also participated in the many international culinary competitions and won the medals for Pakistan.

Profiles

CHEF WILLMENT LEONG

Continental Director for Asia - World Association of Chefs' Societies

Chef Willment Leong is a veteran chef hailing from Singapore with a vast experience of over 32 years in the culinary industry. He began his extraordinary culinary journey in 1990 when he joined Westin Stamford Singapore (now known as Swissotel Stamford) as a trainee chef. A year later, he was the pioneer team working in the six-star Raffles Hotel, home to S.E. Asia's most esteemed annual culinary event, the "Raffles Hotel Food, Wine & Art Experience". He became the Director Culinary at Swissotel Le Concorde Bangkok.

Chef Willment was selected for the prestigious role of Continental Director for Asia at WorldChefs. He is also the Chairman of World Chef without Borders and the Founder Chairman of the Thailand Culinary Academy.

MUHAMMAD CHEF AFZAL

President – Karachi Chefs Association, Worldchefs International Judge

Muhammad Chef Afzal is the only World Association of Chef Societies (WACS) accredited Judge in Pakistan with over 19 years of professional culinary experience all over the world, he is an internationally certified Chef having traveled several countries participating in culinary competitions representing Pakistan both as a Judge and as a competitor at the highest levels. He is also a Member Chef's Club of Greece, member of the British Culinary Federation, Senior Member at the Emirates Culinary Guild, and a National Assessor at the National Vocational & Technical Training Commission. Chef Afzal has taught Culinary Arts at numerous professional culinary institutions and shares his passion for cooking with his students and peers alike.

3rd Karachi Gourmet Chefs Challenge 2023

The 3rd Karachi Gourmet Chefs Challenge 2023 is KCA's third national level culinary competition. We are reaching out to Professional and Young Chefs from all over Pakistan to participate in order to crown the best chefs (Professional and Young). Our veteran Jury Panel shall be critiquing the culinary creations of our competitors according to this Competition Rule Book and the guidelines given to each participant.

This event shall be a full day program starting at 0800h and ending at 1800h with over 150 chefs participating and is being held on Friday 13th & Saturday 14th of January 2023 in Karachi. A Medal Ceremony will be held at 1930h on the same day, to award winning chefs with Certificates, Medals and Souvenirs.

REGISTRATION DETAILS

Each competitor (Professional Chef & Young Chef) has to fill in their registration form available online. They can also physically submit their forms at our designated registration desks. Each contestant will choose the Class, they wish to compete in. The event registration is on a first come – first served basis. As soon as all our competition slots are full, no more entrants shall be entertained. Violation of any of the competition rules shall mean immediate disqualification. The KCA Management's decision shall be deemed final.

Registration Fees for every individual entering the 3rd Karachi Gourmet Chefs Challenge 2023 is PKR **6,500/-** per class entered. Each Team will comprise of four (04) members and will pay registration fee of PKR **26,000/-** to enter the competition

COMPETITION SCHEDULE

The Competition shall begin at 0700h and ending at 1800h. A Medal Ceremony will be held at 1930h on the same day, to award winning chefs with Certificates, Medals and Souvenirs.

All competitors are required to report to the registration desk at the venue, at least 30 minutes prior to their scheduled participation time and wait for their turn in the Chef's Lounge. Competitors not present at their scheduled time will be considered no-show and would be disqualified.

PRIZES, AWARDS AND CERTIFICATES

A certificate of participation will be presented to all competitors who complete the class they have registered in. The respective medals and certificates of awards will be presented to competitors who attain the following points.

Gold with Distinction	100 Points
Gold	90-99 Points
Silver	80-89 Points
Bronze	70-79 Points
Diploma	60-69 Points

The KCA management reserves the right to withhold the presentation of any awards should the scores or judge's opinion deem it necessary.

'HOT ZONE' COMPETITION – Individual and Team Category:

- The 'Hot Zone' Competition – Individual and Team Category will be a live hot zone cooking challenge with 10 – 20 chefs cooking in a single time slot
- The competition will feature 7 Classes in the Individual Category and 1 Class in the Team Category: Continental Dinner Menu (3 Courses)
- Each Team will consist of four (04) members – no more or less
- Each participant will create two plates: one for display and one for the judges

Every item presented on the plate must be edible and all preparation and cooking has to be completed onsite, during the competition. Preparation of sauces and ingredients must be done onsite during the competition. Competitors will be allowed a basic mise-en-place beforehand to allow for the main course dish to be prepared within the stipulated time limit.

Class 1 – MAIN COURSE POULTRY

To prepare and present within 45 minutes, one (01) main course with poultry (either alone or as a combination) in modern & western style, individually plated with appropriate garnish.

Class 2 – MAIN COURSE BEEF

To prepare and present within 45 minutes, one (01) main course with beef (either alone or as a combination) in modern & western style, individually plated with appropriate garnish.

Class 3 – MAIN COURSE SEAFOOD / FISH

To prepare and present within 45 minutes, one (01) main course with seafood / fish (either alone or as a combination) in modern & western style, individually plated with appropriate garnish.

Class 4 – FREE STYLE SANDWICHES

To prepare and present within 45 minutes, a plate of Sandwiches in free style individually plated with appropriate garnish. The Sandwiches can be made with any kind of bread, can be Grilled or Baked, served Hot or Cold with sides etc.

Class 5 – CONTINENTAL DINNER MENU (TEAM CATEGORY)

To prepare and present within 120 minutes, a full three (03) course Continental Dinner Menu consisting of an Appetizer (Soup), a Main Course (any choice of Meat / Protein) & a Dessert. Presentation of the three (03) Courses can be done free style. Maximum Presentation Table Size will 75cm x 180cm

Class 6 – ITALIAN PASTA CHALLENGE

Candidates are to prepare and present within 60 minutes, one (01) Pasta dish with Chicken or Fish (either alone or as a combination) in modern & western style, individually plated with appropriate garnish

HOT ZONE COMPETITION – Judging Criteria

CLASSES	MISE-EN-PLACE	HYGIENE AND FOOD WASTE	CORRECT PROFESSIONAL PREPARATION: WORKSKILLS TECHNIQUES WORKFLOW	SERVICE	PRESENTATION	TASTE	MAXIMUM TOTAL
Class 1 - 4 – Main Course Poultry, Beef, Seafood & Sandwiches	0-5	0-10	0-20	0-5	0-10	0-50	100
Class 5 – Continental Dinner Menu (Team)	0-5	0-10	0-20	0-5	0-10	0-50	100
Class 6 – Italian Pasta Challenge	0-5	0-10	0-20	0-5	0-10	0-50	100

PERMITTED FOOD TO BE BROUGHT INTO THE KITCHEN BY THE COMPETITOR

- **Basic stocks, sauces** can be brought in, but not reduced, seasoned or thickened. Tasting required to be done at start of the competition
- **Salad** can be washed and cleaned, but not mixed or cut
- **Vegetables, fruits** can be washed, peeled and cut but cannot be cooked beforehand
- **Pumpkin, broad beans** seeds can be removed
- **Tomatoes** can be peeled
- **Bones** can be cut into small pieces
- **Fruit pulps** can be brought in but with no additives
- **Eggs** can be separated
- **Plating** to be done onsite
- **Dry ingredients** can be weighed and measured

KITCHEN EQUIPMENT

Each competitor will be allocated one (01) kitchen with the following kitchen equipment:

- 1 x Workplace bench
- 2 x Induction burners
- 1 x Salamander grill (to share)
- 1 x Drinking Water Dispenser
- 1 x Freezer (to share)

Competitors have to use the equipment provided by the organizer or its partners, unless stated otherwise. Please note that items provided may be subject to change. Competitors will be notified of such changes, if any, via email by the organizer. Each competitor is advised to provide/bring in the following items, if required, for the competition:

- Pots and pans
- Kitchen utensils
- Hot boxes or trolleys

Any additional equipment to be brought in by competitors has to be approved by the organizer prior to the competition. Competitors are required to write in to the organizer the proper description of the equipment they wish to bring in, including information such as brand, model name/number and electrical specification at the earliest possible time. It is the competitor's responsibility to ensure that the electrical load is not exceeded, causing a power failure or interruption that may affect other individuals and resulting in loss of points.

Due to fire safety regulations, open flame cooking equipment and gas hobs will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

Each competitor is responsible to collect all the equipment brought in after judging. The organizer will not be responsible for loss or damage of any competitors' belongings.

DESSERT COMPETITION

The Dessert Competition shall only feature Desserts classes.

Class 7 – CAKE DECORATION

Each participant is required to decorate one (01) **TRAVEL CAKE** with cream in 90 minutes to create a Cream Cake. The cake should measure 30cm in diameter for a round cake, or 30cm by 30cm for a square cake.

- The cake must be **TRAVEL CAKE** type i.e., English Fruit Cake, Marble Butter Cake, Coffee Financier Cake etc.
- The cake can be plain, flavored or with fillings
- Trimming of the cake is not allowed before the competition
- Only one (01) cake is to be used by each participant
- Round / square cake can be transformed to any shape
- Food wastage will result in point deduction
- The cake will be tasted and cut by the judges, as part of the judging criteria

All decorating ingredients used must be edible and mixed on the spot. There is no height restriction to the completed cake. Colored cream is allowed.

Each participant is required to provide all ingredients, utensils and materials required apart from the one mentioned in this rule book.

All food items must be delivered and set up hygienically with cold box or dry ice storage. Poor hygiene standard of handling food products will not be judged.

Class 8 – WEDDING CAKE

To incorporate one (01) cake into a wedding design, which can be contemporary or themed in 90 minutes.

The participant is required to cut one (01) section of the edible cake for inspection by the judges. The height of the completed display should not exceed 1 ft.

The entire cake should be decorated by hand. All decorations, with the exception of pillars must be edible. Icing, pastillage 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 name/themed description of the exhibit, including list of ingredients used.

Class 9 – PLATED DESSERTS

To prepare and display in 60 minutes, two (02) different types of desserts:

1. one (01) hot or cold dessert; and
2. one (01) free style creation of chocolate dessert or fruit dessert served in glass

Desserts will be displayed cold, each portion for one (01) person suitable for à la carte service in a restaurant environment. Practical and up-to-date presentation is required.

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

DESSERT COMPETITION – Judging Criteria

CLASS	MISE-EN-PLACE & CLEANLINESS	PRESENTATION & GENERAL IMPRESSION	TASTE & TEXTURE	TECHNIQUE & DEGREE OF DIFFICULTY	MAXIMUM TOTAL
Class 7 – Cake Decoration	0-10	0-30	0-20	0-40	100

CLASSES	PRESENTATION/ INNOVATION	COMPOSITION	CORRECT PROFESSIONAL PREPARATION	TASTE & TEXTURE	SERVING	MAXIMUM TOTAL
Class 8 – Wedding Cake	0-30	0-30	0-30	Not Applicable	0-10	100
Class 9 – Plated Desserts	0-30	0-30	0-30	Not Applicable	0-10	100

PERMITTED FOOD TO BE BROUGHT INTO THE KITCHEN BY THE COMPETITOR

- The competitors will be required to do their mise-en-place on their own and finish their entries at the competition venue
- Judging will be done based on the criteria laid out in this Rule Book

KITCHEN EQUIPMENT

Each competitor will be allocated one (01) kitchen with the following kitchen equipment:

- 1 x Workplace bench
- 2 x Electrical Points
- 1 x Drinking Water Dispenser
- 1 x Freezer (to share and for entry display)

The organizer will provide one (01) table and two (02) power points for each participant. Each power point is to connect to one (01) 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 chillers provided for display.

Each participant is required to provide all ingredients, utensils and materials required. Participants are not allowed to place any food ingredients, equipment, tools and utensils on the floor.

Competitors have to use the equipment provided by the organizer or its partners, unless stated otherwise. Please note that items provided may be subject to change. Competitors will be notified of such changes, if any, via email by the organizer.

Each competitor is advised to provide/bring in the following items, if required, for the competition:

- Pots and pans
- Kitchen utensils
- Boxes or trolleys

Any additional equipment to be brought in by competitors has to be approved by the organizer prior to the competition. Competitors are required to write in to the organizer the proper description of the equipment they wish to bring in, including information such as brand, model name/number and electrical specification at the earliest possible time. It is the competitor's responsibility to ensure that the electrical load is not exceeded, causing a power failure or interruption that may affect other individuals and resulting in loss of points.

Due to fire safety regulations, open flame cooking equipment and gas hobs will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

Each competitor is responsible to collect all the equipment brought in after judging. The organizer will not be responsible for loss or damage of any competitors' belongings.

GENERAL RULES AND REGULATIONS FOR COMPETITORS

The following rules of 3rd Karachi Gourmet Chefs Challenge 2023 must be read before the competition registration.

1. Every exhibit must be the bona fide work of the individual competitor and must not have been entered in other competitions.
2. Submission of a completed registration form shall constitute of, and agreement to, abide by the rules and regulations of 3rd Karachi Gourmet Chefs Challenge 2023.
3. An individual competitor can participate in a maximum of three classes with one entry allowed per class.
4. No change of classes will be allowed. Please notify the organizer should you wish to cancel the registration. At the competition, absentees without written pre-notification to the organizer will have their future registration denied. Empty spaces at display tables are unsightly and non-attendance at the popular Hot Zone means one other chef could have taken that slot.
5. To avoid having their registration 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 employment. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered 10 days before the competition, should the competitor leave the company before the competition.
6. Uncollected certificates will be disposed 3 weeks after the competition.
7. Competitors and their assistants are strictly not allowed to leave their belongings or use furniture there for lounging during the set-up and judging hours.
8. Entries for all Competitions are accepted on a first-come-first-secured basis with up to 5 competitors per establishment. Applicants for these classes should select another class in the event if they are unsuccessful for their first choice. Please note that with limited kitchen stations, these classes are usually full before the official closing date.
9. Competitors must be present 30 minutes before their appointed time and inform the Registration Desk 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.
10. 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.

11. Chef's attire / uniform is required during the competition and all official events. No company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed. All competitor assistants are not allowed to wear chef uniform.
12. Competitors to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
13. 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.
14. 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.
15. If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs' uniforms. Any trophy / medal / certificate that is not accepted at the ceremony will be forfeited 3 weeks after the event.
16. The organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
17. The organizer will not be responsible for any damage or loss of exhibits, equipment, utensils or personal effects of competitors.
18. Due to fire safety regulations, open flame cooking equipment and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
19. Competitors contravening any of the rules and regulations of the competition may be disqualified.
20. By entering the competition, all competitors agree to take part in any publicity concerning the competition at any stage including but not limited to photos, filming and interviews. All teams and competitors grant the organizer a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotion.

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.

3rd Karachi Gourmet Chefs Challenge 2023

13th to 14th January 2023



Karachi Chefs Association

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