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**KARACHI 5<sup>TH</sup>**

**KICS** 2026

National 5<sup>th</sup> Karachi International Culinary Salonniere

**WORLD CHEFS**  
WORLD ASSOCIATION OF CHEFS SOCIETIES

Worldchefs  
Endorsed Competition

**REGIONAL**

# RULE BOOK

12 - 14 NOVEMBER 2026  
Avari Tower Hotel Karachi

Organized by

**KARACHI ICA**  
**Chefs Association**  
PROUD MEMBER OF  
WORLD ASSOCIATION OF CHEFS SOCIETIES

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## «5<sup>th</sup> Karachi International Culinary Salonniere 2026»

**Powered by: National Foods**

### **General Information**

The Karachi Chefs Association maintains culinary recognition. Held in 12-14 November 2026, this competition is set to be another benchmark in the Pakistan culinary industry. KCA will cover virtually every aspect of Food & Beverage and Culinary Ethics, focusing on hotel/restaurant equipment/supplies, food and beverage, companies, tourism & hotel.

Furnishings and accessories, food service and catering equipment, housekeeping products, hospitality and retail technologies.

### **Venue**

**Avari Tower Hotel Karachi-Pakistan**

**Hot Cooking Competition**

**Pool Side**

**Dessert Competition**

**Indus Suites**

### **Date**

**12-14 November 2026**

### **Endorsed By**

**World Association of Chefs Societies**

### **Organizer**

**Karachi Chefs Association**

### **Powered By**

**National Foods**

Tel: +92 333 3512123 | +92 331 2879000 | +92 301 3587661

Email: [info@karachichefsassociation.com](mailto:info@karachichefsassociation.com)

Opening Hours and Competition Registration

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The competition for Competitors:

Individual Competitors – Culinary Art/Pastry Art Display Classes

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## 5<sup>th</sup> Karachi International Culinary Salonniere 2026 Powered by: National Foods

The 5<sup>th</sup> Karachi International Culinary Salonniere 2026 is KCA's fifth culinary competition. We are reaching out to Professional and Young Chefs, Home Chefs, Students from all over Karachi, Sindh - Pakistan and the World to participate in order to crown the best Chefs (Professional and Young Chefs, Home Chefs, Students). Our panel of Judges shall be critiquing the culinary creations of our competitors according to the competition Rule Book and the guidelines given to each participant.

This event shall be a full day program starting at 0800h and ending at 1900h with over 600 chefs participating and is being held on Thursday, 12<sup>th</sup> November 2026 to 14<sup>th</sup> November 2026 at the Karachi City. A medal ceremony will be held at 1930h on the final day at Avari Tower Hotel Karachi-Pakistan, to award winning chefs with Certificates, Medals and Souvenirs.

### Registration Details:

Each competitor (Professional Chef, Young Chef, Home Chefs, Students) has to fill in their registration form available online. They can also physically submit their forms KCA office. 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 5<sup>th</sup> Karachi International Culinary Salonniere 2026 powered by National Foods is PKR 8,500/-.

Each Team will comprise of two (02) members and will pay registration fee of PKR 18,000/- 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.

## POINTS TABLE FOR THE MEDALS IN THIS CLASS

- 100 – 90 points Gold medal with certificate
- 89 – 80 points Silver medal with certificate
- 79 – 70 points Bronze medal with certificate
- 69 – 60 points Diploma with certificate

### ‘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: Three Course Menu (3 Courses)
- Each Team will consist of two (02) 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 60 minutes, one (01) main course with poultry (either alone or as a combination) in modern & western style, individually plated with appropriate garnish. The participant will make three (03) plates 2 for judges and 1 for display.

- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

#### Class 2 – MAIN COURSE BEEF

To prepare and present within 60 minutes, one (01) main course with beef (either alone or as a combination) in modern & western style, individually plated with appropriate garnish. The participant will make three (03) plates 2 for judges and 1 for display.

- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

#### Class 3 – MAIN COURSE SEAFOOD / FISH

To prepare and present within 60 minutes, one (01) main course with seafood / fish (either alone or as a combination) in modern & western style, individually plated with appropriate garnish. The participant will make three (03) plates 2 for judges and 1 for display.

- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

#### Class 4 - FREE STYLE SANDWICHES

Participants are required to prepare and present a plate of sandwiches in free style within 60 minutes. The sandwiches may be made using any type of bread and can be grilled or baked, and served hot or cold with appropriate sides. The dish must be individually plated with suitable and aesthetically appropriate garnish. Each participant must present three (03) identical plates, two for judging and one for display.

#### Class 5- Karachi Best Biryani (Powered by: National Foods)

To prepare and present Karachi's Best Biryani Participants are required to prepare and present Karachi's Best Biryani within 60 minutes, using only National Foods Biryani Masala. Traditional cutlery and crockery may be used. Each participant must present three (03) plated servings with appropriate garnish - 2 set for the judges and 1 for display. The selection of the dish and its presentation should follow a la carte style. This class will judge according to the Worldchefs judging criteria.

- The participant must ensure that the protein portion weight between 110-150 g.
- The weight of the individual plate to be between 160-240g.

#### Class 6 -THREE COURSE MENU (TEAM CATEGORY COMPETITION)

To prepare and present within 120 minutes, a full three (03) course Continental Dinner Menu consisting of a Cold / Hot Appetizer, a Main Course (any choice of Meat / Protein) & a Dessert. Presentation of the three (03) Courses can be done free style. Team base on two (02) chefs for participation. Each team will make 3 plates (Appetizer, Main Course & Dessert) of their three-course menu, 2 for the judges and 1 for display.

The top scoring team of the competition will be awarded the **Team of the Year Karachi Award**.

- The participant must ensure that the protein portion weight between 110-150 g.
- The weight of the individual plate to be between 160-240g.

#### Class 7 - Restaurant Challenge Category (Mandatory Restaurant Chefs Participation)

Participation requires each team to prepare three identical main course portions, including one seafood dish, one beef dish, and one poultry dish. Each dish must be presented on three (03) plates. The total time duration for the competition will be 90 minutes. This is a team-based challenge, and each team must consist of two chefs.

For the Restaurant Challenge category, participation is limited to teams of two chefs who are currently working in the same registered restaurant. This category is free of cost. However, at the time of registration, an official undertaking from the restaurant is required as confirmation of participation. The undertaking must be provided on the restaurant's official letterhead, with proper stamp and signature.

In case of withdrawal after confirmation for competition, KCA reserves the right to charge PKR 24,000 as a penalty.

- The participant must ensure that the protein portion weight between 110-150 g.
- The weight of the individual plate to be between 160-240g.

### **Class 8 - Pasta Freestyle (Main Course Only)**

Participants are required to prepare and present Fresh pasta/noodle dishes within 45 minutes, using any variety of pasta or fresh dough pasta, either individually or in combination, in a modern, Western & authentic style. Each dish must be individually plated with appropriate and aesthetically suitable garnish.

- Fresh pasta/noodle, which are made on site: 45 minutes
- The participant must present three (03) sets of plates, two for judging and one for display.
- Commercial pasta/noodle (dry pasta/noodle) 30–45 minutes (organizer to declare)
- Pasta/noodles must be cooked and finished onsite
- Other individual starches that also may feature in this class can be used as well. ie; Potato, polenta, rice etc.
- The pasta/noodles, rice, potatoes are the highlight of the dish, not the protein or accompaniments.
- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

### **Class 9 - Two Young Chefs (age under 25) (Team Category)**

- Team of two chefs
- 3 portions each of:
- Appetizer and Main course (seafood/fish/vegetarian)
- Contemporary Western-style main course
- Time limit: 60 minutes minimum
- Appetizer: served at 50-minute mark
- Main course: served at 60-minute mark
- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

### **Class 10 - Modern Local Cuisine**

- Modern local cuisine with Western plating OR the traditional individual style plating 03 portion.
- Must be authentic in flavor profile and not fusion cuisine
- The weight of the individual portion needs to be between 110-150g
- Time limit: A minimum time of 60 minutes
- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

### **Class 11- Best Chinese Chef Challenge**

Participants are required to prepare and present two Chinese main course dishes within 90 minutes, featuring chicken, fish, or beef, accompanied by rice. The dishes may be prepared individually or in combination and should reflect a modern presentation style. Each dish must be individually plated with appropriate and aesthetically suitable garnish. The participant must present three (03) identical plates, two for judging and one for display.

- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

## Class 12 – National Drizzle Barbecue Steak

Participants are required to prepare and present two portions of a main course within 60 minutes, using chicken, fish, or beef, with the compulsory use of National Drizzle Barbecue Sauce. The dish must be executed in a modern Western style and presented as individually plated portions with appropriate and aesthetically suitable garnish. Each participant must present three (03) identical plates, two for judging and one for display.

- The participant must ensure that the protein portion weight between 110–150 g.
- The weight of the individual plate to be between 160-240g.

## Hot Culinary Challenge Judging Criteria

- **Material brought / mise en place 5 points**
  - Clear arrangement of materials
  - Correct amount of items brought in
  - Proper working technique
  - Correct utilization of working time
- **Hygiene & Food Waste 10 points**
  - Clean hygienic work techniques
  - Workflow been adhere too and followed
  - Clear benches not cluttered
  - Correct storage of food items
  - Temperature control on food items – hot and cold
  - Control on excess and food waste
  - Limitation on plastic waste
- **Corrects Professional Preparation 15 points**
  - Correct basic preparation of food, corresponding to today’s modern culinary art.
  - Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.
  - Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
  - Proper working technique and attention paid to hygiene during preparation of food
  - Review of all food waste including excess items.
  - Review of team work or the time to make items or serve them.
- **Innovation 5 points**
  - The introduction of a new technique or significantly improving and existing dish
  - New style of dishing presentation that enhances to customer or judge’s expectation.
  - allow chefs or team to create a WOW factor.
  - Scoring will start for zero (0) and go up to 5 marks

- Chairman of the jury will decided when dealing with ethnic or heritage food whether to allocate 5 points automatically
- **Service 5 points**
  - Correct number of plates must be presented.
  - The meals, should be practical, transportable
  - Meals must be presented on time OR points will be deducted
- **Presentation / Innovation 10 points**
  - Ingredients and 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 arrangements
  - Exemplary plating to ensure an appetizing appearance is required
- **Taste & Texture 50 points**
  - The typical taste of the food should be preserved
  - It must have appropriate taste and seasoning
  - In quality, flavour and colour, the dish should conform to today's standards of nutritional values

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**PERMITTED FOOD TO BE BROUGHT INTO THE KITCHEN BY THE COMPETITOR**

**ALL FOOD ITEMS BROUGHT INTO THE COMPETITION AREA WILL BE INSPECTED BY THE JUDGES PRIOR TO THE START OF THE EVENT.**

**Compete Ingredient Guideline (for mise en place)**

5th National Karachi International Culinary Saloniere 2026 this event is Halal

- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) **BUT** must be raw
- Fruit purées are permitted but must not be a finished item
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted
- Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- The use of transglutaminase (Meat glue) is not permitted
- Fish – gutted, scaled can be fileted / portioned if required **BUT** must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell
- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.

- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbread can be brought soaked in milk, but not seasoned or flavoured.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macaroons or macarons need to be baked on premise, the mixture may be brought in
- Decor elements 100% made on site
- No titanium dioxide – no metallic powder no artificial food colours are permitted
- Do not use gold or silver leaves
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed
- Please note, only 2 molds are permitted to be used in the menu and 1 stencil.

***Competitors who violate the above rules will be penalized up to 10%- point deduction from their final score.***

**The minimum kitchen equipment to be selected and organized by the organizers.**

- 2-4 top induction/electric or gas burner
- Oven – can be bench top, under bench oven or small combi oven. Electric oven
- Stainless steel work bench minimum 1200cm x 700cm
- 1 salamander (Share basis)
- A sink with water supply – cold water is sufficient
- 2 power plugs (local amp age)
- 1 Chiller (can be share bases)
- 1 fridge (min 120ltr.)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat
- Set of separate waste bins for organic and recycling

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



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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 - Individual Category:**

The 'Dessert' Competition shall only feature the Desserts class.

#### **Class 13 - 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 9 inch.

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. Pastry art showpieces are required as part of the exhibit to enhance the presentation and will be judged.

#### **Class 14 - ASSORTED MOUSSE**

To prepare and display in 90 minutes, five (05) different types of assorted mousse. All five (05) Mousse dishes will be displayed cold, each portion for one (01) person suitable for a 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.

#### **Class 15 - Bread Display**

Participants must prepare a decorative bread display within 60 minutes. The display must include at least three (03) different types of bread, variety of presentation, creativity, and technical skill. KICA's will give you a table in the air-conditioned room you will bring all the bread prepared, you will have to put the display on it.

Non-edible materials may only be used for structural support.



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A display card indicating the name/theme and list of ingredients is required. Judging will be based on appearance, variety, technique, and overall presentation.

### Class 16 – Fruits and Vegetable Carving

Participants must create a display of artistic carvings using fruits and/or vegetables within 90 minutes. All work must be original, hand-carved, and edible. Non-edible aids are permitted for structural purposes only. KCA will provide you with a table in an air-conditioned room only. You will display all of your fruit/vegetable carvings here.

A display card with the participant’s name and theme is required. Judging will focus on creativity, accuracy, technique, and overall presentation.

### ‘DESSERT’ COMPETITION – Judging Criteria

Hygiene & Food Waste	PRESENTATION / INNOVATION	CORRECT PROFESSIONAL PREPARATION : WORKSKILLS TECHNIQUES WORKFLOW	COMPOSITION	SERVING	TASTE & TEXTURE	TOTAL MARKS
0-10	0-10	0-15	0-10	0-5	0-50	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
- Pastry Sponge, biscuits, not cut or stenciled
- Decor elements 100% made on site
- No titanium dioxide – no metallic powder, no artificial food colors are permitted
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed

### 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, 1x plate will be as a sample and the other



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meals will be portioned by a Rookie Jury member or a dedicated wait-person  
These are general food safety guidelines that every participant must follow.

## 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 <math><5^{\circ}\text{C}</math> (41°F).
- c. Various packed and labelled dry items can be stored on the same tray.

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.

g. All food items to be refrigerated or kept in the freezer must be covered and labelled.

5. **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 produces 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 <math>5^{\circ}\text{C}</math> 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. 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 colored ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewelry 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.



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6. Sleeves of chef's jackets must be a minimum of elbow length.

7. Correct footwear must be clean.

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## Registration Form

12 - 14 November 2026 at Avari Tower Hotel Karachi

All competitors, including Professional Chefs, Young Chefs, Home Chefs, and Students, are required to complete a registration form. Forms can be submitted either online or physically at our designated registration desks. Each contestant must select the class they wish to compete in. Registration operates on a first come, first served basis, and once all competition slots are filled, no further entries will be accepted. Any violation of the competition rules will result in immediate disqualification, and the decision of the KCA Management will be considered final.

The registration fees for every individual entering the 5<sup>th</sup> Karachi International Culinary Salonniere 2026 is PKR 8,500/-

Each Team will comprise of two (02) members and will pay registration fee of PKR 18,000/- to enter the competition.

### CLASSES

Class 1 - MAIN COURSE POULTRY

Class 2 - MAIN COURSE BEEF

Class 3 - MAIN COURSE SEAFOOD / FISH

Class 4 - FREE STYLE SANDWICHES

Class 5- Karachi Best Biryani (Powered by: National Foods)

Class 6 -THREE COURSE MENU (team category competition)

Class 7 - Restaurant Challenge Category (Mandatory Restaurant Chefs Participation)

Class 8 - Pasta Freestyle (Main Course Only)

Class 9- Two Young Chefs (age under 25) (Team Category)



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Class 10 - Modern Local Cuisine

Class 11 - Best Chinese Chef Challenge

Class 12 - National Drizzle Barbecue Steak

**DESSERT COMPETITION - Individual Category**

Class 13 - WEDDING CAKE

Class 14 - ASSORTED MOUSSE

Class 15 - Bread Display

Class 16 - Fruits and Vegetable Carving

**Participation Details / Team Members**

**Participant 1:**

Full Name: \_\_\_\_\_

Contact No: \_\_\_\_\_ Email: \_\_\_\_\_

Organization / Institution: \_\_\_\_\_ Country: \_\_\_\_\_

**Participant 2:**

**Participation Details / Team Members**

Full Name: \_\_\_\_\_

Contact No: \_\_\_\_\_ Email: \_\_\_\_\_

Organization / Institution: \_\_\_\_\_ Country: \_\_\_\_\_

**Bank Account Details:**

**Bank Details**



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<b>Title of Account</b>	<b>Karachi Chefs Association</b>
<b>Account Number</b>	<b>1115-0981-01943-101</b>
<b>Branch Code</b>	<b>1115</b>
<b>Bank Name</b>	<b>Bank Al Habib</b>
<b>The Last date of submission of the form is <u>30<sup>th</sup> August 2026</u></b>	

### Declaration & Agreement:

I, \_\_\_\_\_, confirm my participation in the selected competition and agree to comply with the event's rules and regulations. The registration for the competition will be active once the payment is received.

I understand that the participation fee is non-refundable.

Please complete the online registration form and deposit the required fee into the official KCA bank account. After payment, share the fee receipt along with the completed form on the provided contact numbers.

**For Team Category Participants:** Kindly also share photographs of team members wearing chef coats along with the form and fee receipt on the given numbers.

**Mr. Adeem Warsi**  
**Event Coordinator & Registration Head**  
[karachichefsassociation@gmail.com](mailto:karachichefsassociation@gmail.com)  
**0346-1030133 | 0333-3512123**

Signature:

Submission Date:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



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## Get in Touch for Sponsorship Opportunities and Competition Information

**Mr. Muhammad Afzal**

President Karachi Chefs Association

[president@karachichefsassociation.com](mailto:president@karachichefsassociation.com)

0331-2879000

**Mr. Nawab Sajjad Ali Khan**

Head of Marketing & International affairs

[info@karachichefsassociation.com](mailto:info@karachichefsassociation.com)

0301-3587661

## Only Competition Registration

**Mr. Adeem Warsi**

Event Coordinator & Registration Head

[karachichefsassociation@gmail.com](mailto:karachichefsassociation@gmail.com)

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