

Global, International, Continental and National Culinary Competitions

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ENDORSEMENT

Endorsed competitions must be organized by WACS or a National Association of WACS and can be in conjunction with a company engaged by either of the two parties.

Endorsement will be granted only when a written commitment is obtained from the host country and must include the competition rules (in English) for verification by the WACS Culinary Competition Committee. Special requests can be made to the Culinary Competition Committee if the host competition does not exactly match with established competition categories.

OBLIGATIONS AND REQUIREMENTS

GLOBAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- a) A fee of 5000 Euro made payable to WACS on receipt of an application form endorsed by your Country's National President.
- b) The competition needs to be organized by WACS or a National Association of WACS and can be in conjunction with a company engaged by either of the two parties.
- c) One free booth for WACS, at least 3 x 4 meter, including electrical connection, basic furniture and WiFi.
- d) At entrance, stage and presentation area of the show there must be WACS banners /flags (will be provided by WACS).
- e) The WACS President must be invited to the opening and closing ceremonies. All costs are borne by the organizer.
- f) All brochures of the Culinary Competition as well as the website have to show the WACS logo.
- g) Both the WACS and the competition web sites are to be linked.
- h) All brochures of the culinary competition, as well as the website, have to include "WACS endorsed Culinary Competition".
- i) All diplomas/certificates have to bear name and signature of the WACS President and the WACS logo.
- j) Kitchens are to be furnished modern in accordance with kitchen standards and the WACS checklist.
- k) Adequate and trained waiters are required for service.
- l) The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).

- m) Each Team must be sent the WACS evaluation/feedback questionnaire with clear instructions that it should be completed and returned to the WACS Culinary Competition Committee Chair after the competition.

OBLIGATIONS OF WACS

- a) WACS will provide Observer/s and bear the cost of travel and accommodation.
- b) WACS publishes the endorsed culinary competition on their own website.
- c) WACS to give a minimum of a half page advertisement in WorldChefs magazine pre-competition.
- d) WACS to give a minimum of a half page story in WorldChefs magazine on the competition post competition.
- e) WACS intensively conducts promotion for this culinary competition to all WACS members.
- f) WACS to help where possible with Global sponsorship.

The following rules apply in conjunction with other culinary competition rules as defined by the WACS Culinary Competition Committee.

TEAM COMPETITIONS

- a) National Teams – a minimum of 16 Teams must be invited/compete to fulfil the requirements for a Global endorsed competition.
- b) Youth National Teams, National Military Teams, Regional Teams, Gourmet Team Challenges, Company Teams, Individual Exhibitors may also participate in the Global competition provided the National team levels are met.
- c) Medals are to be awarded in Culinary Arts, Pastry Arts and the Restaurant of Nations.
- d) 1st, 2nd and 3rd place to be announced in all the above sections.
- e) There must be a distinct difference between the medals for National Teams and other competing categories.

Examples of current shows that fall under the **Global** category are:

- Global Chefs Challenge
- Hans Bueschkens Young Chefs Challenge
- Global Pastry Chefs Challenge
- Culinary Olympics
- Culinary World Cup

REQUIREMENTS

- Categories (Culinary Arts, Pastry Arts + Restaurant of the Nations)

- Restaurant of the Nations and other Hot Kitchen competitions
 - Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY

National Teams, Youth National Teams, National Military Teams

- Five (5) jurors for each category representing the organizing country and four (4) other different national chefs associations. All WACS approved (A level) judges.

Regional teams and Individual exhibitors

- Three (3) jurors for each category, 3 different national chefs associations. All WACS approved (B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

The WACS Observer/s, (nominated by the Culinary Competition Committee) must be given full access to all areas of the competition and all scorecards.

MEDIA & SPONSORS

- A media room with W-LAN internet connection and office services for printing of documents and results from the competitions in the English language. W-LAN internet connection should also be available in the exhibition and competition areas.

INTERNATIONAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- a) A fee of 2500 Euro made payable to WACS on receipt of an application form endorsed by your Country's National President.
- b) The competition needs to be organized by WACS or a National Association of WACS and can be in conjunction with a company engaged by either of the two parties.
- c) One free booth for WACS, at least 3 x 4 meter, including electrical connection, basic furniture and WiFi.
- d) At entrance, stage and presentation area of the show there must be WACS banners /flags (will be provided by WACS).
- e) The WACS President will be invited to the opening and closing ceremonies. All costs are borne by the organizer.

- f) All brochures of the Culinary Competition as well as the website have to show the WACS logo.
- g) Both the WACS and the competition web sites are to be linked.
- h) All brochures of the culinary competition, as well as the website, have to include “WACS endorsed Culinary Competition“.
- i) All diplomas/certificates have to bear name and signature of the WACS President and the WACS logo.
- j) Kitchens are to be furnished modern in accordance with kitchen standards and the WACS checklist.
- k) Adequate and trained waiters are required for service.
- l) The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).
- m) Each Team must be sent the WACS evaluation/feedback questionnaire with clear instructions that it should be completed and returned to the WACS Culinary Competition Committee Chair after the competition.

OBLIGATIONS OF WACS

- a) WACS will provide an Observer and bear the cost of travel and accommodation.
- b) WACS publishes the endorsed culinary competition on their own website.
- c) WACS to give a minimum of a half page advertisement in WorldChefs magazine pre-competition.
- d) WACS to give a minimum of a half page story in WorldChefs magazine on the competition post competition.
- e) WACS intensively conducts promotion for this culinary competition to all WACS members.
- f) WACS to help where possible with Global sponsorship.

The following rules apply in conjunction with other culinary competition rules as defined by the WACS Culinary Competition Committee.

TEAM COMPETITIONS

- a) National Teams – a minimum of 10 Teams must be invited/compete to fulfil the requirements for an International endorsed competition.
- b) Youth National Teams, National Military Teams, Regional Teams, Gourmet Team Challenges, Company Teams, Individual Exhibitors may also participate in the International competition provided the National team levels are met.
- c) It may be possible for a Regional Team to be promoted to National Team status if the country the team represents has the written permission of its National President.

- d) Medals are to be awarded in Culinary Arts, Pastry Arts and the Restaurant of the Nations.
- e) 1st, 2nd and 3rd place to be announced in all the above sections.
- f) There must be a distinct difference between the medals for National Teams and other competing categories.

Examples of current shows that fall under the **International** category are:

- Salon Culinaire Mondial (Switzerland)
- Battle of the Lion (Singapore)

REQUIREMENTS

- Categories (Culinary Arts, Pastry Arts + Restaurant of the Nations)
- Restaurant of the Nations and other Hot Kitchen competitions
 - Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY

National Teams, Youth National Teams, National Military Teams

- Five (5) jurors for each category representing the organizing country and four (4) other different national chefs associations. All WACS approved (A level) judges.

Regional teams and Individual exhibitors

- Three (3) jurors for each category, 3 different national chefs associations. All WACS approved (B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

The WACS Observer, (nominated by the Culinary Competition Committee) must be given full access to all areas of the competition and all scorecards.

CONTINENTAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- a) A fee of 1000 Euro made payable to WACS on receipt of an application form endorsed by your Country's National President.

- b) The competition needs to be organized by WACS or a National Association of WACS and can be in conjunction with a company engaged by either of the two parties.
- c) One free booth for WACS shared with the organizer including electrical connection and Internet access.
- d) At least one (1) WACS banner/flag must be in a prominent area and visible (will be provided by WACS).
- e) All brochures of the Culinary Competition as well as the website have to show the WACS logo.
- f) Both the WACS and the competition web sites are to be linked.
- g) All brochures of the culinary competition, as well as the website, have to include "WACS endorsed Culinary Competition".
- h) All diplomas/certificates have to bear name and signature of the WACS President and the WACS logo.
- i) Kitchens are to be furnished modern in accordance with kitchen standards and the WACS checklist.
- j) Adequate and trained waiters are required for service.
- k) The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).

OBLIGATIONS OF WACS

- a) WACS publishes the endorsed culinary competition on their own website.
- b) WACS intensively conducts promotion for this culinary competition to all WACS members.
- c) The competition country may seek its own sponsorship.

The following rules apply in conjunction with other culinary competition rules as defined by the WACS Culinary Competition Committee.

TEAM COMPETITIONS

- a) National Teams, Regional Teams, Gourmet Team Challenges, Company Teams, Individual Exhibitors may also participate in the Continental competition. It is possible for no teams to compete and have a purely individual competition.
- b) Medals are to be awarded in Culinary Arts, Pastry Arts and in the Restaurant of the Nations (if applicable).
- c) 1st, 2nd and 3rd place to be announced in all the above sections.
- d) There must be a distinct difference between the medals for National Teams and other competing categories.

REQUIREMENTS

- Categories (Culinary Arts, Pastry Arts + Restaurant of the Nations)
- Restaurant of the Nations and other Hot Kitchen competitions
 - Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY

National Teams, Regional Teams

- Three (3) jurors for each category representing the organizing country and two (2) other different national chefs associations. All WACS approved (B level) judges.

Individual exhibitors

- Three (3) jurors for each category. All WACS approved (B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

NATIONAL CULINARY COMPETITION

OBLIGATIONS OF THE ORGANIZER

- a) A fee of 500 Euro made payable to WACS on receipt of an application form endorsed by your Country's National President.
- b) The competition needs to be organized by WACS or a National Association of WACS and can be in conjunction with a company engaged by either of the two parties.
- c) One free booth for WACS shared with the organizer including electrical connection and Internet access.
- d) At least one (1) WACS banner/flag must be in a prominent area and visible (will be provided by WACS).
- e) All brochures of the Culinary Competition as well as the website have to show the WACS logo.
- f) Both the WACS and the competition web sites are to be linked.
- g) All brochures of the culinary competition, as well as the website, have to include "WACS endorsed Culinary Competition".
- h) All diplomas/certificates have to bear name and signature of the WACS President and the WACS logo.
- i) Kitchens are to be furnished modern in accordance with kitchen standards and the WACS checklist.
- j) Adequate and trained waiters are required for service.

- k) The jury will be invited at the expense of the organizer (travel expenses, accommodation, board and daily allowance).

OBLIGATIONS OF WACS

- a) WACS publishes the endorsed culinary competition on their own website.
- b) WACS intensively conducts promotion for this culinary competition to all WACS members.
- c) The competition country may seek its own sponsorship.

The following rules apply in conjunction with other culinary competition rules as defined by the WACS Culinary Competition Committee.

TEAM COMPETITIONS

- a) Regional Teams, Gourmet Team Challenges, Company Teams, Individual Exhibitors may also participate in the National competition. It is possible for no teams to compete and have a purely individual competition.
- b) Medals are to be awarded in Culinary Arts, Pastry Arts and in the Hot Kitchen competitions (if applicable).
- c) 1st, 2nd and 3rd place to be announced in all the above sections.
- d) There must be a distinct difference between the medals for National Teams and other competing categories.

REQUIREMENTS

- Categories (Culinary Arts, Pastry Arts + Individual Hot Kitchen)
- Individual Hot Kitchen competitions
 - Open kitchen, visible to spectators and visitors in the restaurant (separated by glass and/or distance), or TV coverage with commentaries on the restaurant screens.

JURY

Regional Teams

- Three (3) jurors for each category representing the organizing country and two (2) other different national chefs associations. All WACS approved (B level) judges.

Individual exhibitors

- Three (3) jurors for each category. All WACS approved (B level) judges.

The list of jurors must be presented in writing to the Culinary Competition Committee three (3) months in advance of the show.

HYGIENE AND FOOD SAFETY RULES

These guidelines are an overview of critical points that must be adhered to; breaching hygiene can put guests at risk and reflect badly on our professionalism as most competitions are under the watchful eye of the public and media.

DRESS STANDARDS

- Chef's jacket – all chefs must enter the competition arena wearing a clean and pressed white chef's jacket.
- Chef's hat – normal chef's hat is required, baseball cap style will not be accepted.
- Apron – apron length can be determined by the team and butcher stripe apron can be used. Teams must change aprons prior to service.
- Shoes – a non-slip safety style shoe is to be worn.
- Neckties – are optional.
- Jewelry - no visible jewelry is to be worn except for a wedding band, ear stud or sleeper.

PERSONAL HYGIENE

- Male chefs should be clean shaven.
- Chefs with beards must wear a beard net.
- Sleeves of chef's jackets must not be rolled up past the elbow.
- Chefs should be clean and showered with good personal hygiene.
- After shave and perfumes must not be overpowering.

FOOD & DRINK DURING COMPETITION

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

FOOD HANDLING REQUIREMENTS

- Basic principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to.
- Temperature recording of perishable food items must be recorded when leaving preparation kitchen.
- Temperature recording of perishable food items must be recorded when entering competition kitchen.

- Food items to be stored correctly between -18°C to $+4^{\circ}\text{C}$.
- Chefs must wash their hands prior to starting in a competition.
- Chefs must wash their hands when they change tasks.
- Chefs must wash their hands upon return to the kitchen if they are required to leave the competition kitchen for any reason.
- Food items should not be held at 65°C for longer than 2 hours.
- Tasting food must be carried out with single use disposable utensils or utensils that are washed after each tasting.
- Double dipping into sauces or food items with the same spoon is not acceptable.
- Food items in transport and in storage must be covered with clear plastic or a lid.
- Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc.
- **Ready To Eat** food (RTE) that is not at 65°C should not be handled with bare hands. RTE foods must be handled from a plate, using tongs, chop sticks, tweezers or with hands covered with gloves.
- Gloves do not give an automatic exemption to proper food handling techniques. Once the food item is changed, you must change your gloves.
- Basic spills should be cleaned up immediately.
- Ensure that knives are kept clean at all times.

STORAGE OF FOOD

- Food items should be on trays or in containers and covered.
- When setting up your chiller/refrigeration, ensure items do not drip on items stored below.
- Food trimmings from your mise en place that are to be used later should be kept separate and not mixed together.
- Food trimmings should be identified, covered and labeled to avoid cross-contamination.
- Do not store raw food with cooked food items.

SANITATION

- Hands are to be washed frequently.
- Hand paper towels are to be used for bench wiping and hands.
- Cloth towels are only to be used for hot items.
- Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.
- Cutting boards in PEHD material are preferred and should be clean and have the appropriate color used for each task. The standard color usage is; green for vegetable, red for meat, blue for fish and brown for cooked

- meats. Otherwise, white is acceptable as a neutral color for all tasks, cutting boards should not be made of wood.
- Work areas should always be clear of unnecessary items.

CODE OF CONDUCT

All members of the Jury have a number of obligations that must be followed to contribute to the success of the show and to ensure it is judged professionally.

As a member of the jury;

- I shall conduct my professional activities in a manner, which reflects honor and integrity to our profession.
- I shall not engage in slander or disrespect to a fellow member of the jury team.
- I will judge all products presented to me fairly and without bias including on the basis of religion, race and creed.
- I shall refrain from using my position on the jury to influence others in decisions relating to the competition in favor of one or another.
- I shall participate in the various activities that are required to be a member of the jury, including feedbacks, team meetings and kitchen inspections as requested by the President or Chairman of the Jury.
- I will only comment as a member of the jury to competitors during the time allocated and only discuss items that I have been in the jury team to judge.
- I will report for my duties at the time indicated or requested by the President or Chairman of my jury team. If for some unforeseen circumstance where I cannot report as required, I will notify the Chairman immediately.
- I will dress according to the dress code as set out by the President of the Show and maintain a professional appearance during the duration of the show.
- I shall refrain from using my position as a member of the jury in such a manner as to state or imply matters that may contravene or go beyond the scope of my position.
- I will ensure that I follow all WACS approved judging guidelines and will not deviate from these rules and regulations.
- All press related issues will be forwarded to the President of the Jury and if approached, I will direct the media to the President or the official Press office.

- Should I transgress from any of these obligations, I am aware that I may be removed from the jury and also removed from the WACS jury list in the future. I am also aware that my country President and Association will be informed of the breach of conduct.

RULES AND REGULATIONS

NATIONAL TEAMS

TABLE

- 3 X 4 m = 12m²
- White table top and white skirting
- White table centerpiece 150 x 50 x 20 cm, with a sign displaying the name of the exhibiting nation
- Fixed spotlights
- One table for each team used for finishing work at the table
- 1 marshal for 3 teams to check the setting up

JUDGES

- One marshal for every three teams
- 4 to 6 chefs judge Culinary Art
- 4 to 6 pastry chefs judge Pastry Art
- The jury can cut the items if necessary
- Nothing from Culinary Art will be tasted
- Petits fours plate required for cutting and examination

TEAM COMPOSITION

- Six (6) chefs including pastry chef and team captain + four (4) helpers
- The six chefs must be the same as in the hot kitchen
- Helpers will not wear a chef jacket
- Helpers are only allowed to carry the items to the table and are not allowed to work with the items or place them on the table
- Hygienic rules must be followed

GENERAL RULES

- It is not permitted to change or cover any part of the table surface or the skirting.

- Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.

Culinary Art

JUDGING POINTS

Presentation & innovation	25 points
Composition	25 points
Correct professional preparation	25 points
Serving arrangement	25 points

TOTAL	100 points
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PROGRAM REQUIREMENTS

- a) Finger food; weight should be 10-20 g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.
 - Can be served with dipping sauce
 - Two (2) x different kinds prepared cold, served cold for six (6) persons
 - Two (2) x different kinds prepared hot, served cold for six (6) persons
 - One (1) plate with one (1) piece of each for presentation
- b) One festive/buffet platter for eight (8) persons and one (1) plated to give the jury the optical effect of portion size.
 - Buffet platter should consist of three main items with one garnish for each main item
 - The end pieces to be placed on the platter close to the representing slices
 - The buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side
 - Bread and butter will not be judged
 - Garnishes should not be mistaken for finger food
 - No bowls, spears or small plates are allowed on the buffet platter
- c) Three (3) different hot appetizers (starters) presented cold
- d) One (1) lacto-ovo vegetarian three course menu
 - Starter

- Main-course (prepared hot, served cold)
- Dessert

e) One (1) five course festive/gastronomy menu for one (1) person including a dessert

Pastry Art

JUDGING POINTS

Presentation & innovation	25 points
Composition	25 points
Correct professional preparation	25 points
Serving arrangement	25 points

TOTAL	100 points
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PROGRAM REQUIREMENTS

- a) One showpiece
- height minimum 60 cm and maximum of 100 cm
 - The base is set at 40 cm x 60 cm but the entire piece may extend over the width of the base
 - The Team may choose the theme and material as long as it is edible
 - The showpiece should have at least three (3) different techniques
- b) Four (4) different individual plated desserts for one (1) person
- One (1) with chocolate as the main ingredient
 - One (1) with fruit as the main ingredient
 - Two (2) is the team's own choice
- c) Display of sweet biscuits, chocolates, petits-fours or friandises
- for six (6) persons x four (4) sorts = 24 pieces
 - weighing 6g -14g each
 - one (1) plated with one (1) of each for examination

MEDALS will be awarded in both Culinary Art and Pastry Art.

- Winner
- 1st runner up
- 2nd runner up

Hot Kitchen

GENERAL

- Preferably dinner service.
- Kitchens are to be furnished in accordance with modern kitchen standards.
- Hot and cold water must be installed for both hand-washing and for ware-washing.
- Must conform to hygiene and food safety guidelines.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The WACS CCC will supply the organizer with a template for the display.

JUDGES

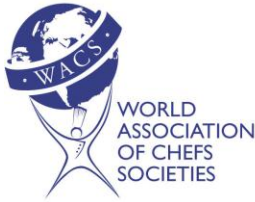
- 6 - 8 with at least one pastry chef
- Once the service starts, the judging groups will be divided as follows:
 - One judge for each 3 teams to check the service
 - The other judges will be the tasting jury

TEAM COMPOSITIONS

- Six (6) chefs including pastry chef and team captain + four (4) helpers.
- When the service starts, one of the team members must step out and do the announcing. The announcer is only allowed to place decorations on the plate (no sauce).
- Helpers are only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- Helpers are not allowed to wear chef jackets.
- Once the kitchen work starts, helpers must step out of the kitchen.
- A dishwasher is allowed and may be assigned to one of the helpers. The same helper is also allowed to polish the plates.
- The Team manager must leave the kitchen area once the work starts and cannot stand by the pass during work and service.

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	



Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
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TOTAL	100 points

PROGRAM REQUIREMENTS

Previously, a plated portion of each course of the menu was prepared, glazed and displayed in a showcase. This is no longer the case. Teams will need to send photos so the organizer can make a poster.

- Teams have 6 hours of cooking before the start of service.
- Teams are to prepare 110 meals, 100% in the kitchen.
- The menu should be a nutritionally balanced meal.
- 110 appetizers/starters with seafood/fish as main ingredient or a combination of both. The main component of the dish must be warm but the remainder can have some cold components.
- 110 main courses using either butcher's meat, poultry or game.
- 110 desserts to contain elements contrasting in textures and temperatures.

EXPLANATION (what foods are permitted to be brought into the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.
- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

RESTAURANT OF THE NATIONS JUDGING POINTS

Appetizer/starter	100 points
Main course	100 points
Dessert	100 points

TOTAL	300 points
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MEDALS will be awarded in the Hot Kitchen

- Winner
- 1st runner up
- 2nd runner up

GRAND TOTAL and overall Winner of the competition SUMMARY of points

Culinary Art + Pastry Art divided by 2	100 points
Hot Kitchen divided by 3	100 points

Culinary Show + Hot Kitchen **200 points**

MEDALS will be awarded overall

- Winner
- 1st runner up
- 2nd runner up

REGIONAL TEAMS

TABLE

- 3 x 3 m = 9 m² table – with one power outlet
- White table top and white skirting
- 1 marshal for 4 teams to check setting up

JUDGES

- 3 chefs judge Culinary Arts
- 3 pastry chefs judge Pastry Art
- Culinary Art will be judged only by chefs
- The jury can cut any of the items if necessary
- Nothing from Culinary Art or Pastry Art will be tasted

- Petit fours plate required for cutting and examination

TEAM COMPOSITION

- Five (5) chefs including team captain and pastry chef + three (3) helpers
- Helpers will not wear a chef jacket
- The helpers are only allowed to carry the items to the table and not allowed to work with the items or place them on the table
- Hygienic rules must be followed

Culinary Art

JUDGING POINTS

Presentation & innovation	25 points
Composition	25 points
Correct professional preparation	25 points
Serving arrangement	25 points

TOTAL	100 points
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PROGRAM REQUIREMENTS

- a) Finger food; weight should be 10-20g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.
 - Can be served with dipping sauce
 - Two (2) x different kinds prepared cold, served cold for six (6) persons
 - Two (2) x different kinds prepared hot, served cold for six (6) persons
 - One (1) plate with one (1) piece of each for presentation
- b) One festive/buffet platter for eight (8) persons and one (1) plated to give the jury the optical effect of portion size.
 - Buffet platter should consist of three main items with one garnish for each main item
 - The end pieces to be placed on the platter close to the representing slices
 - The buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side
 - Bread and butter will not be judged
 - Garnishes should not be mistaken for finger food
 - No bowls, spears or small plates are allowed on the buffet platter

- c) Three (3) different hot appetizers (starters) presented cold.
- d) One (1) five course festive/gastronomy menu for one (1) person including a dessert.

Pastry Art

JUDGING POINTS

Presentation & innovation	25 points
Composition	25 points
Correct professional preparation	25 points
Serving arrangement	25 points

TOTAL	100 points
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PROGRAM REQUIREMENTS

- a) Four (4) different individual plated desserts for one (1) person
 - One (1) with chocolate as the main ingredient
 - One (1) with fruit as the main ingredient
 - Two (2) is the team's own choice
- b) Display of sweet biscuits, chocolates, petits-fours or friandises
 - For six (6) persons x four (4) sorts = 24 pieces
 - weighing 6g -14g each
 - one (1) plated with one (1) of each for examination

MEDALS will be awarded in both Culinary Art and Pastry Art.

GRAND TOTAL and overall Winner of the competition SUMMARY of points

Culinary Art + Pastry Art = 200 points

MEDALS will be awarded overall

- Winner
- 1st runner up
- 2nd runner up

YOUNG CHEF NATIONAL TEAMS

The participants can not be more than 25 years old.

TABLE

- 2 x 2.5 m = 5 m² table
- Neutral table centerpiece with a sign displaying the name of the exhibiting nation
- 1 marshal for 4 teams to check the setting up

JUDGES

- 4 judges
- Culinary Art will be judged only by chefs
- The jury can cut any of the items if necessary
- Nothing from Culinary Art or Pastry Art will be tasted

TEAM COMPOSITION

- Five (5) chefs and team manager + one (1) helper
- The five (5) chefs must be the same as in the hot kitchen
- The team manager is not allowed to help
- The helper may not wear a chef jacket
- The helper is only allowed to carry the items to the table and not allowed to work with the items or place them on the table
- Hygienic rules must be followed

GENERAL RULES

- It is not permitted to change or cover any part of the surface of the table or the skirting.
- Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.

Culinary Art and Pastry Art

JUDGING POINTS

Presentation & innovation	25 points
Composition	25 points
Correct professional preparation	25 points
Serving arrangement	25 points

TOTAL

100 points

PROGRAM REQUIREMENTS

- a) One (1) festive/buffet platter for eight (8) persons and one (1) plated to give the jury the optical effect of portion size.
 - Buffet platter should consist of three main items with one garnish for each main item
 - The end pieces to be placed on the platter close to the representing slices
 - The buffet platter has to be served with a salad and at least two (2) sauces or chutney on the side
 - Bread and butter will not be judged
 - Garnishes should not be mistaken for finger food
 - No bowls, spears or small plates are allowed on the buffet platter
- b) Three (3) different hot appetizers (starters) presented cold.
- c) One (1) five course festive/gastronomy menu for one (1) person including a dessert.
- d) Four (4) different individual plated desserts for one (1) person
 - One (1) with chocolate as the main ingredient
 - One (1) with fruit as the main ingredient
 - Two (2) is the team's own choice

Hot Kitchen

GENERAL

- Should be a lunch service.
- Kitchens are to be furnished in accordance with modern kitchen standards.
- Hot and cold water must be installed for both hand-washing and for ware-washing.
- Must conform to hygiene and food safety guidelines.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The WACS CCC will supply the organizer with a template for the display.

JUDGES

- 6-8 with at least one pastry chef



- Once the service starts, the judging groups will be divided as follows:
 - One judge for each 3 teams to check the service
 - The others judges will be the tasting jury

TEAM COMPOSITION

- Five (5) chefs and team manager + one (1) helper.
- The team manager is not allowed to help in the kitchen.
- When the service starts, the team manager can do the announcing. The announcer is only allowed to place decorations on the plate (no sauce).
- The helper is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- The helper is not allowed to wear a chef jacket.
- Once the kitchen work starts, the helper must step out of the kitchen.
- A dishwasher is allowed and may be assigned to the helper. The same helper is also allowed to polish the plates.

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
<hr/>	
TOTAL	100 points

PROGRAM REQUIREMENTS

Previously, a plated portion of each course of the menu was prepared, glazed and displayed in a showcase. This is no longer the case. Teams will need to send photos so the organizer can make a poster.

- Teams have 5 hours of cooking before the start of service.
- Teams are to prepare 60 portions, 100% in the kitchen.
- The menu should be a nutritionally balanced meal.
- 60 **cold** appetizers/starters with seafood/fish as main ingredient or a combination of both.
- 60 main courses using either butcher's meat, poultry or game.
- 60 desserts to consist of a baked item, sauce and a fruit component.

EXPLANATION (what foods are permitted to be brought into the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.
- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

RESTAURANT OF THE NATIONS JUDGING POINTS

Appetizer/starter	100 points
Main course	100 points
Dessert	100 points

TOTAL	300 points
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MEDALS will be awarded in Culinary Art and the Hot Kitchen

- Winner
- 1st runner up
- 2nd runner up

**GRAND TOTAL and overall Winner of the competition
SUMMARY of points**

Culinary and Pastry Art	100 points
Hot Kitchen divided by 3	100 points
<i>Culinary Show + Hot Kitchen</i>	<i>200 points</i>

MEDALS will be awarded overall

- Winner
- 1st runner up
- 2nd runner up

YOUNG CHEF REGIONAL TEAMS

The participants may not be older than 25 years

TABLE

- 2 x 2.5 m = 5 m² table.
- Neutral table centerpiece with a sign displaying the name of the exhibiting nation.
- 1 marshal for 4 teams to check the setting up.

JUDGES

- 4 judges.
- Edible buffet will be judged only by chefs.
- The jury will taste the items.

TEAM COMPOSITION

- Four (4) chefs and team manager.
- The team manager is not allowed to help in the kitchen.
- The team manager is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- Once the kitchen work starts, the team manager must step out of the kitchen.

GENERAL RULES

- It is not permitted to change or cover any part of the surface of the table or the skirting.
- Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/platters that they carry.

EQUIPMENT & SERVING

- A completely equipped preparation kitchen will be supplied by the organizers. An equipment list is sent out 6 months prior to the competition.
- The team (1 or 2 members) is responsible to help serve the clients from behind the buffet.
- The organizer is responsible for the service in front of the buffet (beverages, etc.)
- Cooking utensils will be provided by the organizing instance
- Dishes and serving utensils (plates, sauce pans, soup bowls....) are to be provided by the teams
- A detailed list of the provided utensils and kitchen plan is sent out 6 months prior to the competition.

PROGRAM REQUIREMENTS

This is a live cooking edible buffet for 12 persons and includes both cold and hot items prepared based on a certain theme.

- 1 platter with 6 various kinds of finger food; 3 cold and 3 hot, (as buffet service).
- 1 cold buffet platter for 12 persons with fish and/or shellfish and/or seafood (to be decided by the organizers); 3 various preparations with 3 garnishes and at least 2 accompanying sauces, (as buffet service).
- 1 hot preparation (for example duck and duck liver) to be prepared in front of clients (live-cooking) with decorations in accordance with modern nutritional standards (as a plated service in front of the guests). Chafing dishes are provided by the organizer if needed.
- 1 assortment with 2 various desserts (at your choice) with decorations (as a plated service).

FOOD & RAW MATERIALS

- A basket list, only for the main course, will be sent out 1 month before the day of the competition.
- If so required, a list of local specialized food suppliers may be sent to the participants on request.
- The main ingredients (for example duck and duck liver) will be provided by the organizers.
- The complete recipe must be delivered to the head judge on the first day of the competition.

EXPLANATION (what foods are permitted to be brought into the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.

- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.
- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut. It must be used as ingredient for further use in the recipe.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

TIME SCHEDULE (example)

The kitchen will be available to the teams at	3:00 p.m.
Mise en place and control	3.15 p.m.
Start for the practical preparations	3.30 p.m.
Service from	7:30 p.m.

Teams not completing their task within the allotted time or delays during the service will have a 5% penalty deduction by the lead judge from their final mark of that section.

JUDGING POINTS

Mise en place	10 points
Correct professional preparations	30 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	10 points
Presentation	20 points
Taste	30 points

TOTAL HOT KITCHEN	100 points
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TOTAL BUFFET POINTS

Fingerfood	100 points
Cold buffet platter	100 points
Main course (Hot Kitchen)	100 points
Dessert platter	100 points

TOTAL 400/4 = 100 points

HYGIENE

The competition organizer reserves the right to disqualify any team, on decision of the head judge, in case of non-compliance with the international hygiene standards.

GLOBAL CHEFS CHALLENGE

General Regulations

CONDITIONS FOR APPLICATION

The Global Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies (WACS) and that have fully paid their annual membership dues.

To select your country's candidate, it would be envisaged that each country would select their current "Chef of the Year" or major competition winner.

The semi-final would then be a 3 hour competition cooking for 4 people and held as a Continental semi-final somewhere in your region.

The world final would then become a 6:45 hour (included serving) for 12 people and held at the 2014 WACS Congress in Stavanger, Norway.

CANDIDATES

At the end of each WACS Congress, a new competition will begin in each WACS country.

The following year, each WACS continental region will stage its semi-final to select one single continental candidate. The semi-final will be a one person competition and cooking for only 4 persons.

ASSISTANTS

Each of the seven continental finalists can bring an apprentice/student/commis to assist them at the world final. He/she must be born after January 1st 1989 to be eligible and must be verified with a copy of their passport.

The apprentice/student/ commis will be permitted to assist on the whole menu.

The resulting costs of participation will be the responsibility of the competitors and/or the countries competing.

PERSONAL INFORMATION

A photocopy of the competitor's passport must accompany their entry into the competition and also of their assistant.

The world finalist must supply the organizer with a recent CV of themselves and their assistant. These must be sent to the Director of the Global Competitions and the WACS Head Office General Manager.

JURY FOR THE SEMI-FINALS

Each country can, with its candidate, send one WACS approved (B level minimum) judge at its own cost.

The competing countries are under no obligation to send a jury member.

If one participating country is not able to send a judge, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a WACS approved (B level minimum) judge from the region.

All judges in the Continental semi-final must be WACS approved (minimum two (2) A level judges and remainder can be B level) and approved by the Chairman of the Culinary Competition Committee or WACS President.

JURY FOR THE WORLD FINAL

A team of WACS approved (A level) senior judges representing the continental regions of the finalists will evaluate and decide on the winner.

All judges are recommended by the Culinary Competition Committee and appointed by the WACS President.

In addition, there will be a chief judge (Observer) and a pastry judge. Neither of these two judges will be from a country represented by any of the finalists.

All judges will be responsible for evaluating all aspects of the competition including the kitchen cleanliness, sanitation, work habits, professional preparation, supervision of the assistant, timing and proper use of ingredients.

They will remain in the kitchen the entire time of the competition.

They will then proceed with the tasting process. One proctor judge will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

PLATES

The plates are white in colour and will be supplied.

No other tableware or glassware is allowed

UNIFORM

The Chef and the apprentice/student/commis must wear a professional uniform, which comprises of a white chef jacket, black trousers, closed slip-resistant kitchen shoes and a professional chef's hat.

KITCHEN

Competitors will draw numbers which will determine their starting time and finishing time.

The menu (appetizer, main course and dessert) for the semi-final and the menu (starter, entrée, main course and dessert) for the world final must be presented in that order with the courses being presented within 3 minutes prior to and 3 minutes following the given time.

The host country will provide a suitable competition area and will send out a list of equipment with plans of the kitchen well in advance. To ensure a level playing field, no additional equipment will be allowed into the area without permission from the competition organizer.

Tested personal small equipment such as smokers, brulée guns, vacuum sealers, stick blenders, etc. are permitted as long as they do not exceed the individual competitor's kitchen power limitations. Chefs are encouraged to verify small equipment with the organizer.

The kitchen used for Global Chefs Challenge is a standard kitchen (see drawings and equipment list).

WORLD FINAL TIME

The preparation and presentation of the entire 4 course menu of 12 servings must be completed in the required timeframe (6 hours and 45 minutes).

Every competitor is required to finish and present their menu on time; however, there will be point deductions for exceeding the time limit.

WORLD FINAL GLOBAL CHEFS STARTING AND FINISHING TIME

Start Time	1st Course	2nd Course	3rd Course	4th Course	Finishing Time
7:00	12:00	12:25	13:00	13:35	14:10
7:05	12:05	12:30	13:05	13:40	14:15
7:10	12:10	12:35	13:10	13:45	14:20
7:15	12:15	12:40	13:15	13:50	14:25
7:20	12:20	12:45	13:20	13:55	14:30
7:25	12:25	12:50	13:25	14:00	14:35
7:30	12:30	12:55	13:30	14:05	14:40

National Selection

NATIONAL COMPETITION

The National Association or Federation must be a member of WACS in good standing.

The competitor must be a member of the National Association.

It is up to each country to handle the financial requirements and administrative details of its country's competition.

The complete costs for competitors and the jury member are at the expense of the competitors or of the competing National Association.

Global Chefs Challenge Semi-Final

CONTINENTAL COMPETITION

The Continental Competition will determine its representative and will be based on the same culinary criteria as the Global Competition.

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

The cost of participating, organizing and staging the Continental Competition will be the sole responsibility of that continental area. It will be overseen by the respective Continental Director and the continental representative from the Culinary Competition Committee acting as an Observer.

Each country can, with its candidate, send one approved WACS jury member at its own cost.

In attempts to reduce the cost to a participating country, the country reserves the right not to send a jury member to the semi-final. However, each Continental semi-final should have WACS approved (B level) judges on its judging panel.

Each competitor will be given 3 hours to create a 3 course menu for 4 persons. The semi-final is an individual competition for the semi-finals.

1st COURSE

A cold or warm fish appetizer with garnishes using **Sterling** Halibut, Salmon and Langoustine.

Each appetizer must be the same in presentation; other proteins can be used but the halibut, salmon and langoustine must make up 80% or more of the total weight of the protein.

Fonterra cooking cream is to be used in this dish.

2nd COURSE

Using **AACo** Master Kobe Striploin, the dish must include a starch and appropriate vegetables or salad to reflect a modern presentation.

Fonterra parmesan cheese and unsalted butter must be used in this dish.

3rd COURSE

The dessert must contain **Valrhona Grand Cru** Manjari 64% chocolate from Madagascar, mango fruit and the flavor of **Dilmah** tea.

Wasabi-O paste is required as flavouring in at least one of the courses on their menu.

All sponsored food products will be accessible world-wide. Final details will be sent to competitors 8 weeks prior to the competition.

SEMI-FINAL GLOBAL CHEFS STARTING AND FINISHING TIME

Start Time	Appetizer	Main Course	Dessert	Finishing Time
13:00	16:00	16:30	17:00	17:30
13:05	16:05	16:35	17:05	17:35
13:10	16:10	16:40	17:10	17:40
13:15	16:15	16:45	17:15	17:45
13:20	16:20	16:50	17:20	17:50
13:25	16:25	16:55	17:25	17:55

If there are more or if there are fewer competitors, the above times may change.

THE GRAND FINALE

The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare and present a well-balanced four course menu for 12 servings.

Ingredients and details to be confirmed.

1st COURSE

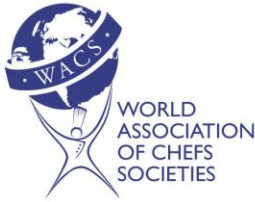
Lacto-ovo vegetarian.

2nd COURSE

A fish appetizer using **Sterling** Halibut with garnishes. **Wasabi-O** paste is required as flavouring in this course.

3rd COURSE

Using **AACo Beef** (two (2) different cuts), the dish must include a starch and appropriate vegetables or salad to reflect a modern presentation.



4th COURSE

The dessert must contain **Valrhona Grand Cru Pure Tainori 64%** chocolate from Dominican Republic and the flavor of **Dilmah** tea.

Wasabi-O paste is required as flavouring in at least one of the courses on their menu.

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competitors or of the competing National Association.

The competitor may, at their own cost and planning, bring all the ingredients he/she needs and would like to use on the menu. He/she must, however, use the main ingredients which are supplied by the hosts, or sponsors. The ingredients brought along must be unprocessed and in the original packaging or vacuum packed.

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
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TOTAL	100 points
Appetizer/starter	100 points
Main course	100 points
Dessert	100 points
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TOTAL	300 points

FINAL AWARDS

The Global Chef and the first and second runner-up will be announced at the President's Dinner which concludes each Congress.

The second runner-up will receive a monetary award and an appropriate trophy.

The first runner-up will receive a monetary award and an appropriate trophy.

The Grand Winner and Global Chef will receive the Global Chefs Challenge trophy and a monetary award.

The monetary awards, Beverage and Media awards and respective trophies will be based on available sponsorship.

GLOBAL PASTRY CHEFS CHALLENGE

General Regulations

CONDITIONS FOR APPLICATION

The Global Pastry Chefs Challenge is an international cooking contest that is open to all member countries of the World Association of Chefs Societies (WACS) that have fully paid their membership dues.

To select your country's candidate, it would be envisaged that each country would select their current "Pastry Chef of the Year" or major competition winner.

The semi-final would then be an 8 hour competition for one Pastry chef, cooking as per the criteria below.

Each competitor will be given a maximum of 8 hours to prepare the following. Thirty more minutes will be given to set up the centerpieces.

LIST OF COMPONENTS

The candidates must make each of the following components.

1. Chocolate centerpiece. The chocolate centerpiece should have a minimum height of 60cm. The candidate must choose one of the following themes for the centerpiece: communication, transportation or water.

Valrhona Equatoriale Noire 55% chocolate should be used in the centerpiece.

2. Chocolate gateaux/cake. One chocolate gateaux/cake with a weight specification between 1.2 and 1.4 kg. The gateaux/cake will need to be displayed after 5 hours of competition.

Valrhona Grand Cru Pure Tainori 64% chocolate from Dominican Republic should be used in the gateaux/cake.

3. Dessert: Four portions of the same identical dessert representing an upscale restaurant and a summer theme. Desserts must be displayed after 6 hours of competition.

Valrhona Grand Cru Pure Tainori 64% chocolate from Dominican Republic should be used for the dessert.

Fonterra Culinary and Whipping Cream should be used **(to be confirmed)**.

Wasabi-O paste should be used in at least one of the components.

All sponsored food products will be accessible world-wide. Final details will be sent to competitors 8 weeks prior to the competition.

JURY FOR THE SEMI-FINALS

Each country can, with its candidate, send one WACS approved (B level) judge at its own cost.

The competing countries are under no obligation to send a jury member.

If one participating country is not able to send a judge, the Continental Director and the continental representative of the Culinary Competitions Committee will nominate a WACS approved (B level) judge from the region.

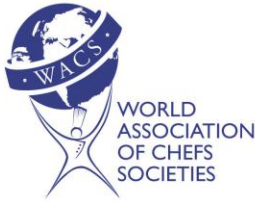
All judges in Continental semi-final should be WACS approved (B level) and approved by the Chairman of the Culinary Competition Committee or WACS President.

JURY FOR THE FINAL

A team of WACS approved (A level) senior judges representing the continental regions of the finalists will evaluate and decide on the winner.

All judges are recommended by the Culinary Competition Committee and appointed by the WACS President.

All judges will be responsible for evaluating all aspects of the competition including the kitchen cleanliness, sanitation, work habits, professional preparation, supervision of the assistant, timing and proper use of ingredients.



They will remain in the kitchen the entire time of the competition.

THE GRAND FINALE

The seven winners from the continental areas (Asia, Pacific Rim, Africa-Middle East, The Americas and Northern, Southern and Central Europe) will be required to prepare as in the semi-final. Each of the seven finalists can bring an assistant/student/commis to assist them. The assistant must be born after January 1st 1989 to be eligible and verified with a copy of their passport.

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

The complete costs for competitors are at the expense of the competitors or of the competing National Association.

FINAL AWARDS

The Global Pastry Chef and the first and second runner-up will be announced at the President’s Dinner which concludes each Congress.

The second runner-up will receive a monetary award and an appropriate trophy.

The first runner-up will receive a monetary award and an appropriate trophy.

The Grand Winner and Global Pastry Chef will receive the Global Pastry Chefs Challenge trophy and a monetary award.

The monetary awards and respective trophies will be based on available sponsorship

DAY PROGRAM

Start Time	Break Time	Gateaux/Cake finished & presented	Dessert Finished	Centrepiece & Table Set	Kitchen Cleaned Down
7:00	11:30-12:30	14:00	15:00	16:30	17:30

You will have one hour preset up time.

All competitors will start at the same time and finish at the same time.

HANS BUESCHKENS YOUNG CHEFS CHALLENGE

THE HISTORY

Hans J. Bueschkens, was President of WACS from 1980 to 1988. Born in Cologne in Germany in 1931, he began his career at the age of 14 as an apprentice. At the age of 20, he left Germany to emigrate to Canada and worked as a chef on a passenger liner. Later, he became active in the Canadian Federation of Chefs de Cuisine (CFCC). He headed the first official CFCC Team Canada at the 1972 Culinary Olympics in Frankfurt, Germany, which came up with a highly respected fourth place. In 1976, Canada placed second behind the Swiss.

In 1980, Bueschkens was elected President of WACS and was reelected in 1984 to a second four year term; the first consecutive re-election in the history of WACS. When he assumed the presidency, WACS represented about 210,000 members in 23 countries and grew to more than 1.8 million members in 51 countries. Bueschkens declared as his primary goals: the creation of a multi-continent WACS as a truly “world-wide” society by attracting more countries as members; and to create programs to interest “youth” by bringing “Young chefs” into WACS activities.

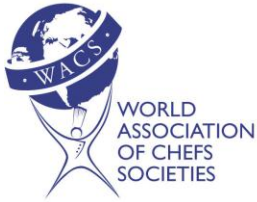
Thus, he played a key role in; the “Taste of Canada” World Student Chefs Olympics; the World Young Chefs Challenge held in South Africa; the WACS endorsed World Young Grand Prix 2003; and last but not least, the Hans Bueschkens Young Chefs Challenge, first hosted at the WACS congress in Kyoto, Japan in 2002. The Hans Bueschkens Young Chef Challenge continued in Dublin, Ireland in 2004, Auckland, New Zealand in 2006, Dubai in 2008, Santiago, Chile in 2010 and Daejeon, South Korea in 2012.

Well-deserved honours and accolades have followed Bueschkens the greater part of his life. Bueschkens died suddenly of a heart attack in Basel, Switzerland on September 8, 1996.

We will remember him as a great chef and a man with great passion and commitment.

General Regulations

THE ORGANIZER



The WACS Culinary Competitions Committee, on behalf of the World Association of Chefs Societies, and this event is dedicated to Chef Hans Bueschkens, former president of WACS.

REGISTRATION

Each fully paid up WACS member country will be allowed to send one representative to compete in the Hans Bueschkens Young Chefs Challenge Continental Final organized within your own Region. It would be envisaged that this person has won a major award and can work as an ambassador for your country.

There will be a kitchen draw at the competition brief before the cook-off to see what kitchen each young chef will be using.

Continental final winner, 1st and 2nd runner-up will receive a WACS certificate of recognition and all other competitors will receive a certificate of participation.

The winner of the continental Hans Bueschkens Young Chefs Challenge final will then go on to represent the region in the world final in Stavanger, Norway.

In the event that the winner for some un-foreseen reason cannot represent the continent in the final, the 1st runner-up will be given the opportunity.

GENERAL LIABILITY

The organizers assume no liability whatsoever for loss or damage sustained to participants during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance.

ELIGIBILITY

You must be born after January 1st 1989 to be eligible and verified with a copy of your passport.

You represent a WACS accredited Country.

For the world final, you must have been the winner of your continental final and if for some reason the winner cannot participate, the 1st runner-up will be given the opportunity to compete.

You must complete the registration entry by the due date.



Your country that you represented in the continental final must finance your trip to the final and in some circumstances, must also chaperon you if required due to age.

WHAT DO I NEED TO BRING?

Personal knives and small tools such as: cutters, paring knives, turning knives, shaping nozzles, piping bags, forms such as rings, mats and templates.

A flag representing your country.

Chefs shoes and trousers. Chef jacket, hat and apron will be supplied.

All other small equipment & electrical appliances will be supplied (example: robot coupe, stick blender, pasta roller, etc).

KITCHEN AND CHINA

Unmarked plates will be supplied to each participant. The plates are white in colour and are 28cm to 32cm in size.

The host country will provide a suitable competition area and will send out a list of equipment with plans of the kitchen well in advance. No additional equipment will be allowed into the area.

REQUIREMENTS

The competitor must produce a three-course meal for 4 people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert. The time limit for cooking will be three hours. Each participant will have the same time to prepare their dishes but will start at five-minute intervals thus allowing good judging practices.

EXAMPLE OF THE SEMI-FINAL & WORLD FINAL TIME FRAME

Start Time	Appetizer	Main Course	Dessert	Finishing Time
7:30	10:30	11:05	11:40	12:15
7:35	10:35	11:10	11:45	12:20
7:40	10:40	11:15	11:50	12:25
7:45	10:45	11:20	11:55	12:30

7:50	10:50	11:25	12:00	12:35
7:55	10:55	11:30	12:05	12:40
8:00	11:00	11:35	12:10	12:45

The world final will follow the schedule above.

If only 5 teams compete, the schedule will change. If more than 7 teams compete, two semi-finals will be required and starting times may change to accommodate the extra team(s) (example: 6:00am start).

1st COURSE

A cold or warm fish appetizer with garnishes using **Sterling** Halibut, Salmon and Langoustine **(to be confirmed)**.

Each appetizer must be the same in presentation; other proteins can be used but the halibut, salmon and langoustine must make up 80% or more of the total weight of the protein.

Fonterra cooking cream is to be used in this dish.

2nd COURSE

Using **AACo Beef** (two (2) different cuts), the dish must include a starch and appropriate vegetables or salad to reflect a modern presentation.

Fonterra parmesan cheese and unsalted butter is to be used in this dish **(to be confirmed)**.

3rd COURSE

The dessert must contain **Valrhona Grand Cru Pure Tainori 64%** chocolate from Dominican Republic and the flavor of **Dilmah** tea.

Custom Culinary sauce bases can be used in the menu.

Wasabi-O paste is required as flavouring in at least one of the courses on their menu.

All sponsored food products will be accessible world-wide. Final details will be sent to competitors 8 weeks prior to the competition.

JURY FOR COMPETITION

The continental final (semi-final) must have in total no less than 5 jury members.

The world final jury will consist of judges (A level) representing the continental regions of the finalists, recommended by the Culinary Competition Committee and appointed by the WACS President.

PRIZES AND MEDALS

The award ceremony will be held at the President's Dinner which concludes each Congress.

In this marking system, all competitors start with 100 points, with marks deducted for non-compliance of the guidelines.

1ST PLACE: Hans Bueschkens Memorial Trophy, gold medal and certificate.

2ND PLACE: Silver medal and certificate.

3RD PLACE: Bronze medal and certificate.

All competitors will be recognized at the President's Dinner with a WACS certificate of participation

MILITARY TEAMS

TEAM COMPOSITION

The team consists of 6 cooks/pâtissiers, one of which is the team manager as well as 4 helpers.

PROGRAM REQUIREMENTS

The teams must prepare a cold program and a hot program on two different days.

COLD PROGRAM – CULINARY ART

Troop catering "culinary art" - cold platters (7 different menus), prepared hot, displayed cold.

- Three (3) defense forces menus (three-course) for the restaurant of the nations on simple white plates that can be prepared for 150 persons. Maximum of one (1) soup can be used as a starter. One of these menus will be used in the hot kitchen – category R.

- One (1) three-course menu for weekday troop catering that can be prepared for 300 persons.
- One (1) ovo-lacto vegetarian catering menu on simple dishes and that can be prepared for 150 persons.
- One (1) three-course menu with traditional country specialties on traditional dishes including historical implications and that can be prepared for 150 persons.
- One (1) five-course gala (black tie, ball, etc.) dinner on fine china not prepared in the field kitchen and that can be prepared for 50 persons.

One menu should weigh between 650 to 750 grams, exclusive of aspic.

Each troop menu (starter or soup, main course and dessert) is for one person and must be feasible to prepare in a defense forces kitchen.

Country dishes are to be brought by every team themselves.

Menu cards must be written following the details of the cold program and must be written in English.

All elements must be completed and presented in accordance with the established culinary rules. Extra time is not permitted.

TABLE

- 3 x 4m = 12 m² table.
- White table top and white skirting.
- It is not permitted to alter the tables or to bring your own.
- No table superstructures similar to the 2012 IKA are permitted.
- Table decorations are provided by the organizer, no additional table decoration is permitted.

HOT PROGRAM

One (1) three-course menu selected from the three defense forces menus prepared in the cold program must be prepared for 100 persons. This is where teams can prepare national specialties depending on the available infrastructure. Care must be taken to ensure the menu can be prepared realistically. Each team must complete the following:

- Teams are to prepare 100 meals, 100% in the kitchen.
- Starters must be a plated service.

- Main course must be a plated service.
- Desserts must be a plated service

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

NOTE:

It is advised that teams define to the organizer what a defense forces kitchen is. They are no longer field kitchens (car or container) but rather a modest kitchen.

COMMUNITY CATERING TEAMS

KITCHEN

- Kitchens are to be furnished in accordance with modern kitchen standards.
- Must conform to hygiene and food safety guidelines.
- Hot and cold water must be installed for both hand-washing and for ware-washing.
- A first-aid kit must be available.
- A table for the purpose of team food is to be available outside every kitchen.
- Organizer must prepare posters for each team to display their menu using photos for the public to view. The WACS CCC will supply the organizer with a template for the display.

JUDGES

- 4 - 6 judges.
- Once the service starts, the judging groups will be divided as follows:
 - One judge for each 3 teams to check the service
 - The others judges will be the tasting jury

TEAM COMPOSITION

- The team must consist of four (4) persons and one (1) helper. It must include; one executive chef and three staff members, such as cooks, chef's apprentices, kitchen assistants and/or kitchen aides and they must all work for the same company.
- The helper is only allowed to carry the items into the kitchen and not allowed to put them into fridges, freezers and/or shelves.
- The helper is not allowed to wear a chef jacket.
- The helper can also assist as dishwasher.

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	20 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Nutritional value	5 points
Presentation & service	15 points
Taste	50 points

TOTAL	100 points
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PROGRAM REQUIREMENTS

The teams must conceptualize, plan organize and realize (from the organizer's defined theme) a culinary lunch event including costing, ordering of goods and materials, creation of recipes and menus, preparation and organize the set-up of the food service area.

- Teams have 5 hours of cooking before the start of service.
- Teams are to prepare for 150 guests.
- Service; self-service based on the free-flow system. In addition, the main course will be served at a font-cooking station.
- The following elements are required:
 - 1 soup
 - 2 meat dishes or 1 meat and 1 fish dish
 - 1 vegetarian dish
 - 2 starch side dishes
 - 2 vegetable side dishes
 - Salad buffet
 - 1 dessert

EXPLANATION (what foods are permitted to be brought into the kitchen)

- Salads – cleaned, washed, not mixed or cut.
- Vegetables – cleaned, peeled, washed, not cut, must be raw.
- Fish – gutted, scaled but NOT filleted.
- Shells should be raw in their shells but cleaned.
- Crustaceans should be raw or boiled but not peeled.
- Meats/Poultry – deboned, not portioned, not trimmed, bones may be cut into small pieces.

- Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.). Hot and cold samples must be available for the judges.
- Pastry sponge, biscuit, meringue – can be brought in but not cut.
- Basic pastry recipes can be brought in weighed out but no further processing.
- Fruit pulps – fruit purees may be brought in but not as a finished sauce.
- Decor elements – 100% must be made in the kitchen.
- 30% **convenience products** can be used but convenience food cannot be a main ingredient.

DESCRIPTION OF CONVENIENCE PRODUCTS

Some convenience food items will be permitted. The items listed below will be acceptable.

- Soup and sauce bases from a commercial supplier.
- One of the vegetables can be a frozen choice.
- Dried or frozen herbs.
- Pre-sliced prosciutto or ham that is commercially vacuum packed.

Teams violating these rules will be penalized up to 10% from the maximum potential score in the Hot Kitchen.

The cost of the food items is limited to the per person amount determined by the organizer.

AWARDS

The Community Catering Award will be won by the team earning the highest number of points.

EDIBLE BUFFET

To be organized for self-service with interaction between guests and chefs.

Open to food service teams from hotels, restaurants, culinary institutions, airlines or catering organizations.

ORGANIZER

Must provide the following:

- Approved host kitchen for the preparation of the buffet for the teams.

- Transportation from the host kitchen to the fair in refrigerated or air-conditioned vehicles approved for food transportation.
- Serving chinaware and cutlery for the guests.
- Space at the fair with working tables, hot and cold water as well as fridges for cold storage.
- A 4m x 3m table with a height of 80 cm, cloth skirting and lighting for the buffet.
- Power outlets for front-cooking.

TEAM

Must provide the following:

- China for the presentation of all food on the tables.
- Due to the hygiene regulations, a sign must be displayed to state when the buffet was set and when the items must be consumed.
- All buffet items must have a description card and must list all ingredients.
- A buffet menu must be placed on the table (not to be judged).

JUDGES

- 4-6 judges with at least one pastry judge.
- Jury must check the preparation unannounced in the prep kitchen at least 2 times.
- All food must be checked in (food quality verified and temperature control checked) by each team at the same time at their respective kitchen 1 hour before the cooking starts.
- All ingredients will be compared/verified with the menu.
- The prep kitchen will be checked throughout the night before the competition. The night check is just with one judge and his/her job is finished after the teams are checked in.
- Check food and transportation temperature at loading.
- Check temperature at the serving table.
- Once the service starts, the judging group will be divided as follows:
 - One judge for each 3 teams to check the upkeep of the food on the table.
 - The other judges will be the tasting jury

TEAM COMPOSITION

- The team must consist of five (5) chefs including pastry chef and team captain + two (2) helpers.
- The helpers are only allowed to carry the items into the kitchen and not allowed to work with any items, put them into fridges, freezers and/or shelves.
- The helper is not allowed to wear a chef jacket.
- The team manager is not allowed to work with the team.
- The Team must conform to hygiene and food safety guidelines.



GENERAL RULES

- Teams have freedom of choice for serving methods – either all portions in one large receptacle or set out in a number of smaller receptacles. All buffet items for the stipulated 30 persons are to be set on the table at one time, as a complete buffet. No replenishment is allowed.
- Teams must start preparation only from 10.00 the day before the scheduled competition day.
- All food items must be finally prepared in the team’s allocated prep kitchen as close to the serving time as possible.
- The buffet is to be set up on the table in the hall from 10:30 – 11:30 only on the scheduled competition day.
- Items can be hot or cold.
- Items that are hot must have a temperature of at least 65°C.
- Items that are cold must have a temperature below 8°C.
- 3 extra portions of each buffet item must be prepared separately for tasting by the jury. These are not to be displayed on the table and must be chilled in a refrigerator provided on-site.

Teams violating these important rules will result in point reductions.

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Presentation/ innovation	15 points
Taste	50 points
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TOTAL	100 points

PROGRAM REQUIREMENTS

Each team will prepare a cold edible buffet for 30 persons, to be sold and served by the organizers for dinner or lunch in a café setting along the lines of outside catering. A theme has to be incorporated into the buffet and the name of the theme must be submitted to the organizer with the entry form.

The buffet must include the following:

- 4 salads, modern freestyle.
- 2 fish or seafood platters **and** 2 meat or poultry platters
 - Buffet platters should consist of three (3) main items with one garnish for each main item.

- The end pieces to be placed on the platter close to the representing slices.
- The buffet platters must be served with at least two (2) sauces or chutney on the side.
- Garnishes should not be mistaken for finger food
- No bowls, spears or small plates are allowed on the buffet platter.
- Six (6) different kinds of finger food with a weight of 10-20g each.
- 1 soup (hot or cold) team to bring own soup terrine.
- Three (3) cold appetizers (team choice).
- Three (3) freestyle desserts, all pre-portioned.
- 2 different freestyle cakes; cakes must to be portioned.
- A bread display.

Menu must include appropriate dressings, sauces and condiments.

LIVE FOOD STATION

A chef must be at a station next to the buffet cooking a simple pan dish of the team's choice (for example; pasta, risotto, seafood sauté or items that are quick to cook). Maximum 2 burners or induction tops to be used.

Buffet ticket holders are allowed to consume any item from any team competing on that day.

COMPETITION SCHEDULE

Buffet Set-up	one (1) hour
Judges tasting & viewing + Press	one (1) hour
Time for food service	two (2) hours

MEDALS will be awarded

- Winner
- 1st runner up
- 2nd runner up

INDIVIDUAL COMPETITIONS (ONE OR TWO HOUR LIMITS)

HOT KITCHEN COMPETITION

Competitors must be given a basic set up of the following equipment:

- 1 x 6 rack or higher combi oven or a under bench oven.
- 1 shared salamander between two competitors.
- 1 shared deep fryer.

- 1 power outlet to use their own plug in equipment, food processors, stick blender, etc.
- Refrigeration/chiller with at least 4 shelves.
- Shared deep freezer facilities.
- 1 x 1500cm work bench
- Small selection of kitchen pots, pans and small wares (example; whisks, bowls, cutting boards, etc.).

JUDGING POINTS

Mise en place	10 points
Correct professional preparation	25 points
Hygiene	
Working skill/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points

TOTAL	100 points
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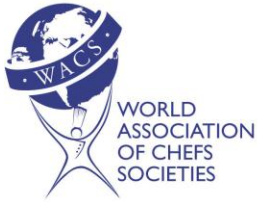
EXPLANATION (what foods are permitted to be brought into the kitchen)

- Salads - cleaned, washed, not portioned.
- Vegetables/Fruits - cleaned, peeled, washed, cut, not cooked.
- Pastas/Doughs – prepared, not cooked
- Fish/Seafood/Shellfish - cleaned, filleted, not portioned, not cooked.
- Lamb/Beef/Chicken/Pork - portioned, not cooked.
- Mousses - minced items allowed, mousses must be made during the competition.
- Marinated Proteins – pre-marinating permitted.
- Sauces – reduced, not finished or seasoned.
- Stocks – allowed.
- Dressings – must be made during the competition.
- Coulis – puree allowed, must be finished during the competition.
- Pastry Sponge – can be brought in but not cut or shaped.

NOTE:

As this is a time-limited competition, you are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock of your allowed time.

MEDALS will be awarded:



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WORLDCHEFS

- Bronze, 70-79 points
- Silver, 80-89 points
- Gold, 90-99 points
- Gold with distinction, 100 points