



# **WORLD ASSOCIATION OF CHEFS SOCIETIES**

## **2009 CULINARY RULES GENERAL**

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# 1.0 GENERAL INFORMATION

## PREFACE

All educational and professional endeavours undertaken or sponsored by the World Association of Chefs Societies are guided by its mission:

## MISSION OF THE WORLD ASSOCIATION OF CHEFS SOCIETIES

*The World Association of Chefs Societies is a non-political, professional organization, dedicated to maintaining and improving the culinary standards of global cuisines.*

*It accomplishes these goals through education, training and professional development of its international membership. As an authority and opinion leader on food, WACS represents a global voice on all issues related to the culinary profession*

To make culinary competitions fair to all competitors, it is essential to use the same set of rules and guidelines. The WACS Culinary Guidelines are updated on a regular basis in order to comply with new trends and technology. A committee representing all WACS Continents meets on an ongoing basis to develop universal guidelines and criteria that could be easily understood and practically implemented to achieve a consistent global standard. To ensure these standards are maintained, it is vitally important that all WACS member countries follow and use these guidelines.

WACS approved judges will make sure that a fair and consistent level is achieved around the world with specific and measured judging criteria along with standardized competition rules and guidelines. The competitors and member countries will find these guidelines invaluable as a resource while preparing for regional, national, continental and international competitions. All references made throughout this document are gender inclusive.

## **INTRODUCTION**

### **PURPOSE AND IDEALS OF CULINARY ART EXHIBITIONS**

During the 19<sup>th</sup> century, culinary art exhibitions were a forum for reformers of the culinary art, like Marie-Antoine C  reme, Prosper Montagne, Joseph Favre and Auguste Escoffier. Even today, in our fast moving time, the function of culinary art exhibitions is to provide models, as well as a podium for the international development of the culinary art.

The focal point, however, is no longer the culinary art alone. The creation of the menu has become obligatory. The technical development ushers in new opportunities for quality improvement and economic efficiency. Nutrition in its totality is demonstrated in all its forms, in theory and practice. Where else but at a culinary art exhibition have the public and the professional world had a chance to obtain a complete overview of the present position Culinary Art.

Without culinary art exhibitions the rising generation would not be in a position to see what can be done. It may be possible today to travel to every corner of the world, but not everybody has the time or financial means. Through culinary exhibitions one has an opportunity to see new developments and exotic creations from unfamiliar cultures.

Culinary art exhibitions are a world-wide window. Cooks / Chefs would be well advised to get inspired and to incorporate into their daily work what they have seen and experienced.

With these international Guidelines for Culinary Competitions, the WACS Culinary Competition Committee has created a standard-level playing field regarding the criteria for exhibitors and competitors. Further, it aims to create universally acceptable guidelines for fair assessment.

Additional points of view must also receive due consideration, such as the acknowledgement of the ever developing gastronomic culture, the unchecked progress of sophistication, as well as the creation of more refined dishes and the economic and ecological points of view.

In addition, nutritional-physiological trends and attractive presentation require sufficient consideration.

## **WACS CULINARY COMPETITION COMMITTEE**

The WACS President appoints Culinary Committee members. Their role is to realize and apply international regulations and adapt these according to circumstances and conditions required. No alterations as it relates to the guidelines can be made without the written approval of the Culinary Competition Committee and the WACS.

The Culinary Competition Committee shall consist of representatives from the WACS Continental Areas and are all WACS approved Judges. Additional members to the WACS Culinary Competition Committee may be appointed as required. For a full list of the current committee members, visit the WACS website at [www.wacs2000.org](http://www.wacs2000.org), or [www.worldchefs.org](http://www.worldchefs.org).

Organizers of culinary competitions may approach the committee members directly.

A member of the WACS Culinary Committee will serve as an observer at each of the WACS Approved culinary competitions. The flight costs for the observer to attend will be met by the World Association of Chefs Societies. Accommodation, meals, etc., will be covered by the show organizers. The WACS Observer should not come from any of the competing countries to avoid any perceived conflict of interest.

## **CLASSIFICATION OF COMPETITIONS**

Following are the 4 current classifications of WACS approved Competitions:

- (a) ***WACS Global competitions***  
***Global ranking competitions include the IKA Culinary Olympics (Germany), Culinary World Cup (Luxembourg), the Global Chefs Challenge (Individual Senior Chef Competition) and the Global Chefs Junior Challenge (The Hans Bueschkens Trophy).***

For the Culinary Olympics and the Culinary World Cup the hot and cold WACS criteria apply. In the Restaurant of Nations, a three-course meal has to be served for 80 -110 people.

The number of meals is at the discretion of the organizing committee. The team must consist of six members including a pastry chef and a team manager.

The team manager will be a working part of the team and may take part in any of the activities in the kitchen.

The individual competitions have a separate criterion in section

**(b) *WACS International competitions***

***International ranking competitions include the America Classics (USA), Salon Culinaire Mondial (Switzerland), Battle of the Lyon (Singapore), Scot-Hot (Scotland).***

These competitions also require the hot and cold WACS Criteria. In the Restaurant of Nations, a minimum of a three-course meal has to be served for 80 -110 people.

The number of meals is at the discretion of the organizing committee. The team must consist of six members including a pastry chef and a team manager.

The team manager will be a working part of the team and may take part in any of the activities in the kitchen.

**(c) *WACS Continental Competitions***

These competitions would apply to more than one country competing in any of the continental areas of WACS.

The chef associations organizing these competitions must have committees made up of suitably qualified culinarians.

Some hot and cold criteria, as with the above mentioned team competitions, will be required, however, ~~(but)~~ the teams may consist of only three members. In the hot kitchen, 30 portions are required to qualify for this category. The organizers will confirm,

in the competition schedule, the required number of courses and servings. Four course menu 60 - 80 portions. Three-course menu 80 - 110 portions.

**(d) WACS National Competitions**

These competitions would be covered by regional areas of WACS.

The chef associations organizing these competitions must have committees made up of suitably qualified culinarians.

***For all WACS approved Events / Shows***

***In all WACS approved Competitions, a WACS approved Judge must be the lead judge. A list of the participating approved judges must be sent 2 months before the competition to the Culinary Competition Committee Chairman. The appropriate WACS Continental Director and a Culinary Committee member from that area must approve an application for this competition. A copy of the rules and guidelines for this competition must be sent to 2 months before to the Culinary Competition Committee Chairman.***

## **2.0 APPROVAL AND TIME SCHEDULE**

### **APPROVAL OF COMPETITIONS BY WACS**

The national associations, which are members of WACS, and WACS Extraordinary Members, who have the permission of the national member, are authorized to conduct WACS-approved shows. The respective WACS Member Country or Extraordinary Member must organize, or co-organize, conduct and supervise such competitions. All WACS Member Country or Extraordinary Member wishing to hold a WACS-Approved competition must be a member in good standing.

The organizing committee is responsible for making sure that the WACS Culinary Guidelines are adhered to and respected. It ensures that the assessments of the competitors work are done in accordance with the WACS Culinary Guidelines and evaluated by WACS-approved judges. The

organizers must confirm the legitimate national team status of all participating teams.

At least two years prior to the intended competition (this applies to classifications a, b, c and d only), the organizers must send a written application to the WACS President and to the Chairman of the Culinary Competition Committee to ensure that the competition may take place under the patronage of WACS.

With the application, the organizers must present a time schedule and a concept for conducting the competition. Furthermore, it must include a clear description of the organization, partner firms and sponsoring companies.

Once WACS has approved the competition and has received the requested fee, the national association, or Extraordinary members has the right to use the WACS logo to advertise the competition. All other advertising and use of the WACS logo is prohibited, unless written authorization has been granted.

***At the conclusion of the competition the WACS observer, together with the WACS Member or Extraordinary Member, or WACS organizers, must provide the WACS President and the Culinary Committee with a final report. This must contain the list of national teams, youth national teams, regional teams and military teams who participated, with their respective placement and point classifications, as well as a complete list of the jury panel. WACS will use this data as a base for establishing world ranking of national teams.***

## **TIME SCHEDULE**

After acceptance of the competition by WACS, the organizer must comply with the following terms:

One year before the competition, the organizer must supply the competitors with the exact requirements. Further, he/she must provide the national teams and those equipped to participate in the hot competition, with a layout of the kitchen plan and a complete list of the

kitchen equipment and fittings as well as a list of any technical specifications.

Ten months before the competition, he/she must request confirmation from the various teams along with the names of participants including clear descriptions of their responsibilities. Furthermore, he/she will request proposals for the menus/recipes which, whenever possible, should be accompanied with photos for the hot kitchen presentation and a description of the exhibits for the cold section kitchen.

Six months before the competition, the organizer will announce the menu which has been selected for the National Team / Youth National team in the hot kitchen / Restaurant of the Nations (Category R).

## **WACS LOGO**

The official WACS logo will be supplied on disk and as a bromide. Please scale the logo accordingly.

## **FEES FOR THE COMPETITION**

- a) WACS Global Competitions would have a fee of Euro 2500.
- b) WACS International competitions would have a fee of Euro 1500.
- c) WACS Continental competitions would have a fee of Euro 1000.
- d) WACS National competitions would have a fee of Euro 300.

These fees must be paid prior to the final approval of these competitions.

## **3.0 GENERAL RULES FOR COMPETITORS AND JUDGES**

### **TIPS AND ADVICE FOR CONSIDERATION**

The following is a checklist of what is considered the most general guidelines for both competitors who are developing displays and for judges who will evaluate them.

The criteria for judging all dishes start with the description, a brief description of ingredients and method. Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.

Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be implemented.

Dressing the rims of plate's results in an unacceptable appearance

Meat should be carved correctly and cleanly. Red meats should be cooked medium (pink) so that no blood is drawn during glazing.

Meat and vegetable juices should not make a dish look unappetizing.

Vegetables must be cut or turned uniformly.

For garnishes, trimmings and dressings to stay fresh longer, they should not be cooked completely soft but should be glazed with aspic.

Binding agents may be used for creams.

The amount of gelatine used in aspics may exceed normal quantities but not to the extent that the style of presentation is dependent on the extra gelatine content.

Plate arrangement and decoration should be practical yet appealing and should comply with daily standards.

Avoid all non-edible items, such as bases. (Croutons, however, are permitted.)

Food prepared hot should not be placed on buffet platters or mirrors.

Eggs should be placed on glass, porcelain or on aspic glazed dishes.

Food prepared hot should not be served on dishes glazed with aspic.

Dishes prepared hot but displayed cold should be glazed with aspic.

Plated portions must be proportional to the dish itself and the number of people specified.

Sauce boats should be only half full.

Aspic used should refer to the product.

In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.

Meat slices should be served with the carved surface upwards and not left as when carved.

If fruit is used to garnish meat it should be cut into small pieces or sliced thinly.

Beads of aspic on meat or trimming do not make a good impression and should therefore be carefully removed.

Less experienced participants are advised not to set their aims too high and to abide by fundamental cleanliness as much as possible in their work.

All exhibits should be identified by their correct names both on exhibition tables and on entry forms. No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.

All exhibits must be clearly marked on the exhibit table, as well as on the registration form. Please ensure personally and in loco that each exhibit carries the correct label.

To ensure freshness, the food should carefully be coated with jelly.

Although the table decoration is not a component of the exhibits to be judged, a tastefully arranged and attractive table contributes to the good impression, which an exhibitor wants to achieve.

In conclusion, it must be stressed that the punctual completion of all exhibits for the appointed time is an absolute necessity.

### **Essential aspects to be avoided:**

The use of non-edible materials  
The overloading of platters and plates  
The construction of sculptures with the help of moulds  
Presentation of an exhibit already judged.  
Additional designation of an exhibit via advertising before adjudication  
The use of artificial ornaments, flowers etc.  
The use of tarnished silverware  
Unsuitable crockery (not suited for service)

### **Permitted Serving Vessels, Platters**

#### **Cold dishes on:**

Silver platters, silver trays, mirrors, stainless steel dishes, polished wood, porcelain and glass containers.

#### **Hot dishes on:**

Silver dishes, silver platters, stainless steel platters, coated copper dishes, earthenware dishes (ovenproof) and porcelain dinnerware.

## **FURTHER GUIDELINES FOR THE JUDGING OF CATEGORY C**

### **Theme**

The first condition for an optimum assessment is that the entered work harmonizes completely with the theme. Only then is it possible to attain the maximum number of points.

### **Showpieces**

For the creation of the showpiece only natural ingredients should be used, for example sugar, caramel, *couvertures*, praline, marzipan, etc.

### **Desserts**

## **Creams**

For instance Bavarian cream should not deviate from the original recipe but can be stabilized and preserved with the addition of more gelatin and sugar; possibly the dessert can be polished with a thin coat of wine jelly or something similar.

## **Mousses**

Crème mousse (chocolate) or fruit mousse should not deviate from the original recipe but rather should be made more imperishable through the addition of more chocolate, sugar, gelatine or Carrageen.

Under no circumstances may recipes be used for these two types of desserts which consist only of sugar, milk, colour and gelatine. The penalty is a high deduction in points.

## **Warm Desserts**

### **Soufflés and puddings**

For the benefit of the professional visitor the imitation of soufflés and puddings should be presented in an optimum manner. In order to achieve this, the original recipe should be stabilized and made more durable through the addition of extra sugar, nuts, almonds, biscuit crumbs, pudding powder or Carrageen.

### **Baked puddings (for example apple beignets)**

The fruit should be pre treated by drying or crystallizing; the beer or wine dough can be stabilized by adding more sugar and flour.

Under no circumstances may warm desserts, presented cold, deviate completely from the original.

## **Jellies**

Terrines made of jelly should not deviate from the original recipe. Through the addition of more gelatine and sugar they can be made more durable. It is better to first treat marinated fresh fruit with sugar; under no circumstances may one use only water, sugar colour and gelatine. This carries a high penalty in point deductions.

## **Sauces**

### a) Frothy Sauces (Sabayon)

Frothy sauces must look frothy. Through the addition of more sugar and emulsifiers, such as lecithin and glycerine, they obtain more durability; by the addition of Carrageen, they can be stabilized.

### b) Fruit Sauces

The fruit sauce must consist of at least one-third fruit pulp. The addition of glucose, glycerine, gelatine, etc. makes the sauce attractive for a longer period of time. Under no circumstances may sauces be presented without fruit pulp. This would result in a substantial deduction of points.

### c) Crème Sauces

These, too, should not deviate from the original. They can be made more durable and stabilized by the addition of more sugar, gelatine, glycerine, glucose butter and Carrageen.

## **Pralines**

In order to obtain the maximum number of points, pralines must be dressed, spread and cut, rather than just being moulded. Each should weigh between 7 and 10 grams.

## **Petits Fours**

There must be five kinds filled with different flavours.

a) Fancy Biscuits

The fancy biscuits must be made of five different types of dough.

b) Cheese fours

Five different cheese fours made of short crust pastry, choux dough and puff pastry. The fillings should not deviate from the original recipe; they can be hardened through the addition of more fat. All fresh assemblies should first be polished with aspic.