



WORLD ASSOCIATION OF CHEFS SOCIETIES

2009 CULINARY RULES

TEAM GOURMET CHALLENGE

Team Composition

One Team Manger
Three Chefs
One Pastry Chef

The cold table surface will be 12m² (or 3m x 4m²).
Dressing of tables may be done the night before.

Note:

Each team will prepare a cold edible buffet for 30 persons, to be sold and served by the Organizers to diners in a café setting, along the lines of outside catering.

Teams must make their own arrangements for the buffet items to be transported to the exhibition hall in refrigerated or air-conditioned vehicles. The integrity and continuity of the food safety chain is to be maintained at all times. Hygiene is paramount.

Teams must bring their own raisers, centerpieces and other decorative items to enhance their display, as well as all serving chinaware and serving utensils. 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.

A buffet menu must be placed on the table.

Note: It is forbidden to use live animals for decoration issues.

Competition Schedule for Lunch

Buffet Set-up :	10.45 am - 11.45 am
Judges' Viewing :	11.45 am - 12.30 pm
Press Viewing :	12.30 pm - 12.45 pm
Time of food service :	12.45 pm - 2.30 pm.

The buffet must include the following:

- 4 salads, modern freestyle
- 2 fish or seafood platters
- 2 meat or poultry platters
- 6 different kinds of tapas
- 1 cold soup
- 3 cold appetizers (team's choice)
- 3 freestyle desserts
- 2 different cakes, freestyle
- A bread display

Menu has to include appropriate dressings, sauces and condiments. (No aspic is to be used) 3 portions of each buffet item must be prepared separately, for Judges' tasting. These are not to be displayed on the table, but will be chilled in a refrigerator provided on-site.

Jury

Buffet will be judged on innovation and presentation.

The Teams must start preparation only from 10.00am the day before your competition day. All food items must be prepared in the teams' respective based establishment, as close to the serving time as possible. These establishments should have a food shop licence with permission to cater, issued by Ministry of the Environment. The buffet has to be set up on the table in the hall from 10.45 – 11.45 am sharp on the scheduled competition day. Set-up is not allowed earlier so as to maintain the highest standard of hygiene and food freshness for human consumption. Judges will make 2 unannounced visits from 10.00am the morning before your competition day, up to 9.00am on the day itself. Visits will be unannounced. Hygiene is paramount. Should there be participants without foodshop licence with permission to cater, they could be advised to apply to the Ministry of the Environment. A copy of the licence should be produced by the Team to the organiser. Overseas teams preparing at local hotels should liaise with the Executive Chef on this licence. Local hotels possess this licence.