



# WORLD ASSOCIATION OF CHEFS SOCIETIES

## 2009 CULINARY RULES

### JUNIOR NATIONAL TEAMS

#### Team Composition

The teams must consist of four members. None of the team members must be older than 25 years. A passport or similar form of identification may be requested as evidence of age.

Please note that the cold table surface is to be 2m<sup>2</sup> (1m x 2m).

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

## **Category A**

Finger foods and/or tapas suitable for evening cocktail service for four persons.

Two different kinds of finger food and/or tapas intended cold and displayed cold.

Two different kinds of finger food and/or tapas intended hot and displayed cold.

A festive, cold display presentation platter for eight persons.

In addition to the above, one plate for one person from the festive platter must also be presented so that the optical effect along with the relative proportions will be clearly apparent. Descriptions must be supplied.

## **Category B**

### **Festive Menu**

In this section it will be presented as a five-course menu and must include a dessert. Composition must be well balanced in both nutrition and form.

Description to be supplied.

## **Category C**

### **Pastry**

Three different desserts – prepared hot or cold for one person, individually served.

One showpiece of choice, from the competitor, using edible pastry materials only. Minimum of 60 cm height.

## **Cooking Demonstration in the Studio Kitchen**

**This category is not obligatory. The host country may decide whether he will organize this category or not.**

The competition organiser is responsible for the schedule of this category.

This part of the competition is a live culinary demo/cooking in front of spectators.

Therefore, it is necessary to have a small kitchen set up in front of a tiered theatre-style spectator area. Each candidate will have 40 minutes of demonstration time in the culinary studio plus 10 minutes for cleaning the work area upon completion.

All the food material, except the main product, must be supplied by the team. The main product for the task will be delivered by the competition organizer, for example rabbit or salmon or chicken or leg of lamb, etc.

### **Tasks:**

1. Prepare a starter from the main product for two persons arranged on serving dishes.
2. Preparation of a clear consommé or bound soup from the bones, with a garnish, for two persons.
3. Preparation of a main course from the deboned main product with three different kinds of vegetables and one carbohydrate side dish for two persons.
4. Preparation of three dessert plates, using material which is announced by the competition organizer, e.g. yoghurt or Bavarian cream with different fruits.

## Category R

### **Junior National Team Hot Food Competition**

The team must prepare a three-course meal for 50 people, including a dessert.

One menu suggestions with cost analysis and colour photographs must be sent to the organizers sixty days prior to the cook-off.

The organizers will notify the team of their selection no later than thirty days prior to the competition.

### **80:20 Rule - Mise en place**

80% of the fish may be scaled or filleted as well as the bones cut.  
80% of the meat may be deboned and the bones cut.  
80% of the total garnishes for the entire menu may be brought into the competition kitchen i.e. decorative ornaments out of chocolate or similar materials. The remaining 20% must be produced in the kitchen on the day of the competition.

100% of the following items may be pre-made or prepared for the hot food competition:

Vegetables / mushrooms / fruits - washed but not cut up or shaped.  
Potatoes - washed and peeled but not cut up or shaped.  
Onions - peeled but not cut up.  
Basic dough's can be pre-prepared.  
Basic stocks except fish, without any reduction.  
Basic ingredients may be weighed or measured.

All food to be used in the kitchen will be inspected by the judges at the beginning of the competition.

Note: That there will be severe point penalty of 5% deduction if this rule is abused.

Scores will not be finalized until a final inspection of the kitchen is completed. Points may be deducted if the kitchen is not left in clean and good working order and if original equipment is missing.

An important point regarding service is that the organizers must provide one non-professional service person per 12 guests or one professional service person for 20 guests.