



WORLD ASSOCIATION OF CHEFS SOCIETIES

2009 CULINARY RULES

REGIONAL, CITY AND COMPANY TEAMS

Team Composition

One Team Manger
Three Chefs
One Pastry Chef

The cold table surface will be 9m² (or 3m x 3m²).

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

Category A

Finger foods and/or tapas suitable for evening cocktail service for six 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

Menu of the Day

This is an important discipline as it reflects what we do as chefs and cooks on a daily basis.

A three-course vegetarian menu of the day, including dessert. The menu should be balanced both in composition and nutrition. Description to be supplied.

Festive Menu

In this section it will be presented as a five-course menu and must include a dessert.

Composition must be well balanced both in nutrition and form. Description to be supplied.

Category C, Pastry

One platter with sweet biscuits, chocolates, petits fours, cheese fours or friandises, three different sorts for six persons.

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.