



WORLD ASSOCIATION OF CHEFS SOCIETIES

2009 CULINARY RULES

NATIONAL TEAMS SENIOR

Team Composition

One Team Manger
Four Chefs
One Pastry Chef

The cold table surface will be 12m² (3m x 4m).

Classification Requirements

Please note all service and/or presentation dishes must meet the requirements of modern food safety.

Only the six team members may participate in the setting up of the cold display. A further four persons (including any drivers) may also

be allowed within the competition area during this set up but they are restricted to carrying duties and must not participate in the actual set up of the food or the table. This maximum of ten persons overall is to be strictly adhered to.

The same numbers will apply in the setting up of the Hot Kitchen.

Note: It is the duty of the lead judge to police the above at all WACS approved competitions.

Teams that infringe this rule will have a 5% penalty deduction, imposed by the lead judge, from their final score.

The organizer of the competition is required to rope off the area around the table allowing only the predetermined individuals within that roped area.

The timing of the cold display is to be strictly policed at all WACS approved competitions. Teams will be reminded of the amount of time left to complete their set up. Teams not completing their task within the allotted time will have a 5% penalty deduction, by the lead judge, from their final marks of that section.

No preparation or finishing shall be allowed in the Exhibition hall except show pieces which have to put together on the spot. The organisers are to provide a special room for emergency repairs to entries. The setting up process for the cold display table will be assessed within points allocated for hygienic practices.

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.

Four different starters, two hot and two cold, individually prepared for one person.

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.

or

Restaurant Platters

One restaurant platter for two guests.

Every effort should be made to select a main piece of protein or vegetable item that reflects its total use on the platter and it is also important that all pieces, such as ends, should be presented on the platter.

Short descriptions are required.

Note: It is important to mention that typed and accurate descriptions are required. However, it is also important to note that grammatical errors in descriptions of the dishes are not judged.

Festive Menu

A five-course festive menu for one person which must include a dessert.

Composition must be in a 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, four different sorts for six persons.

Four 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.

Category R

Hot Food / Restaurant of Nations

60 - 80 portions if it is a four-course menu

80 -110 portions if it is a three-course menu

Maximum of five hours preparation time, excluding time for service.

Teams consists of six members, this includes a pastry chef plus a team manager.

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

One of the team members (out of the 6) must work as the announcer on the pass. One kitchen porter will be supplied for each hot kitchen by the

competition organisers. The kitchen porter may not partake in any food preparation or presentation activities.

Recipes must be supplied

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.

Note: The organiser is responsible to ensure that the service waiters are allocated as follows: Non professional/student waiters - one for every 12 guests. Professional Waiters - one for every 20 guests.

There must be sufficient numbers of service personnel to enable a smooth service throughout the entire meal time period.

Waiting/service staff must be assigned to each kitchen to assist with the ease of this service of the meal.