



**WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES**

*CULINARY  
GUIDELINES*

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**WORLD  
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**1.0**

# **GENERAL INFORMATION**

## **1.1 PREFACE**

All educational and professional endeavors 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 nonpolitical, 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 which represents all six major culinary competitions across the continents meets on an ongoing basis to ensure the consistency and standard of these guidelines.

The objectives of these guidelines are to determine a universal set of criteria that could be easily understood and practically implemented to achieve a global standard. It is vitally important that all WACS member countries all appointed by the WACS President use these guidelines. It is up to the organizers of every competition around the globe to adhere to the guidelines. It does not matter if the salon or competition is WACS approved or not. The more these rules and guidelines are used the easier it will be for competitors to understand and comply with the one set of guidelines.

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

## **1.2 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  re, 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. Service and the culture of table presentation have been included in this field. The ambience must be considered. 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 of l'art culinaire.

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 in new developments and exotic creations from alien cultures.

Culinary art exhibitions are a world-wide window. Female and male cooks 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 committee has created a standard-level playing field regarding the criteria for exhibitors and competitors. Further, it aims at universal acceptable guidelines for fair assessment.

Additional points of view must also receive due regards, 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.

### 1.3 WACS INTERNATIONAL CULINARY COMMITTEE

The WACS president appoints the Culinary Committee. Their role is to realize and apply international laws and 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 Committee or president of WACS.

The Culinary Committee shall consist of representatives of the various major culinary competitions. Additional members to the WACS International Culinary Committee may be appointed. For a full list of the current committee members, log onto the WACS Web site at [www.wacs2000.org](http://www.wacs2000.org). All members of the Culinary Committee are WACS-approved international culinary judges.

Organizers of culinary competitions may approach the committee members directly.

A member of the WACS International Culinary Committee will oversee ( Observe ) all the international culinary competitions. The flight costs for the observer to attend will be met by the World Association of Chefs Society. 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.

### 1.4 CLASSIFICATION OF COMPETITIONS

Following are the 3 current classifications of the WACS Competitions:

- (a) **Global ranking competitions include the Culinary Olympics, The Global Chefs Challenge ( individual Senior Chef Competition) and the Global Chefs Challenge Junior ( The Hans Bueschkens Trophy).**

For the Culinary Olympics the hot and cold WACS criteria apply. 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 activity in the kitchen.

The individual competitions have a separate criteria in section

- (b) **International ranking competitions which include the Culinary World Cup, Luxembourg, The American Culinary Classic, Chicago USA, Scotot ( both Senior and Junior ) Glasgow Scotland, Food and Hotel Asia ( including the Battle of the Lion ) Singapore, and Basel Competition in Basel Switzerland**

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 activity in the kitchen.

**(c) Continental Competition**

These competitions would be those that met the requirements and covered more than one country competing in any of the continental areas of WACS.

The chefs organizing any of the above competitions must have a board made up of suitable qualified culinarians.

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

*In all WACS approved competitions a WACS approved judge must be the chief judge. The appropriate WACS Continental Director and a Culinary Committee member from that area must approve an application for a Continental competition. A copy of the rules and guidelines must be sent to the culinary committee chair.*



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**2.0  
APPROVAL  
AND  
TIME  
SCHEDULE**

## **2.1 APPROVAL OF COMPETITIONS BY THE WORLD ASSOCIATION**

The national associations, which are members of WACS, and extraordinary members in good standing are authorized with the permission of the national member, to conduct WACS-approved shows. The respective national association must organize, or co-organize, conduct and supervise such competitions. All national associations wishing to hold a WACS-approved competition must be a WACS member in good standing.

The organizing committee oversees that the rules and regulations of the World Association are adhered to and respected. It ensures that the assessments of the competitors work are done in accordance with the guidelines given by the World Association 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 presidium and to the chairman of the Culinary Committee to ensure that the competition may take place under the patronage of WACS.

With the application, the organizer must present a time schedule and a concept for conducting the competition. Further, 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 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.

*After conclusion of the competition the WACS observer, together with the national association, must furnish the WACS presidency and the Culinary Committee with a final report. This must contain a list of national teams, youth national teams, regional teams and military teams with the respective placing and point classifications, as well as a complete list of the jury. The World Association will use this data as a base for establishing world ranking of national teams.*

## **2.2 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 furnish 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 from the various teams their confirmation of competing along with the names of participants including clear descriptions of their responsibilities. Further he/she will request proposals for the menus/recipes which wherever 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).

## **2.3 WACS LOGO**

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

NB: Only the official WACS logo may be used for printing (4 Band Logo).

## **2.4 Fees for the Competitions**

- a) Global Competitions would have a fee of €1500.
- b) International competitions would have a fee of €1000.
- c) Continental competitions would have a fee of €300.

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



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# **3.0 CRITERIA FOR VARIOUS COMPETITIONS INCLUDING AWARDING OF POINTS**

### 3.1 NATIONAL TEAMS

See 1.5 for the list of classifications of competitions.

#### Classification Requirements

- Please note all service and/or presentation dishes must meet the requirements of modern food safety.
- Please also note the cold table surface is to be 12m<sup>2</sup> (3m x 4m )

**The number of people involved in the setup of the cold display at internationally recognised WACS competitions is a maximum of 10 persons be allowed into the competition area to complete the cold display. That number includes drivers etc.**

**The same number will apply to the setting up of the Hot Kitchen**

***Note It would be the duty of the lead judge to police the above at all WACS endorsed competitions.***

**Penalties for any teams that do not observe the rule relating to the number of people involved in the setting up of the cold kitchen**

**“It would be the duty of the lead judge to deduct 2.5% penalty from the final marking on the cold buffet table”.**

**“The organiser of the competition would be required to rope off the area around the table allowing only the team members within that roped area”.**

**“The timing of the cold buffet section will be policed at all WACS endorsed competitions with teams being reminded of the time left while they are setting up to complete the task and any teams not completing the task within the allocated time would face a penalty of 2.5% of the final mark which would be deducted by the lead judge from the final marks of that section”.**

#### **Category A**

- Finger foods and/or tapas suitable for evening cocktail service for six persons.
  - (i) Three different kinds of finger food and/or tapas prepared cold and displayed cold.
  - (ii) Three different kinds of finger food and/or tapas prepared hot and displayed cold.

- Six different starters, three hot and three cold, individually prepared for one person. One of the six different starters must be prepared twice and is designated for the tasting by the judges.
- 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 an 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 meal including dessert - this must be the same three-course meal as is being presented in the hot kitchen under category R.
- The total weight of the meal size should be around 500 - 600 grams (18 - 21 oz). Composition must be well balanced in a correct proportion of fat, carbohydrates, proteins, vitamins and fiber. It is also important that the colors harmonize and the dish must show practical application. Description to be supplied.

### **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 descriptions of the dishes are not judged.*

### **Festive Menu or Four Main Course Dishes**

- A menu for a festive occasion. This menu must be practical. In this section it will be presented as a five-course menu and must include a dessert. The portion size should fall within 600-700 gm (21-25 oz) for the complete menu. The menu should show practical techniques for preparation as well as service. The menu should also be practical enough for a small banquet for 20 persons. It should also

reflect a correct progression of flavour, style and preparation throughout the menu.

- The main item is up to the competitor, however it should reflect a selection of the following
  - Fish
  - Seafood
  - Poultry
  - Fowl
  - Vegetable
  - Game
  - Beef
  - Lamb
  - Veal
  - Pork

The main course must be balanced and include carbohydrate and vegetables.

### **Category C**

#### **Pastry**

Two different cakes (gateaux, maximum 20 cm diameter) for eight persons, one slice cut and presented. One of the two cakes has to be presented twice (two times) to allow one to be tasted by the jury.

One platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, five different sorts for six persons. Additionally one further piece of each variety must be presented separately for the tasting by the jury.

Four different desserts – prepared hot or cold for one person, individually served. One of the four different desserts for one person has to be prepared twice for the tasting by the jury.

**One showpiece of choice from the competitor of only edible pastry materials**

### **Category R - Hot Food / Restaurant of the Nations**

#### *Hot Food*

- 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 activity in the kitchen

- One kitchen porter will be supplied for each hot kitchen by the competition organizers. The kitchen porter may not partake in any food preparation or presentation activities.
- Recipes must be supplied
- The menu must be the same as is presented in category B.

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

- **Eighty percent of the preparation of all the food items for the hot food competition may be done ahead of time, while the other 20% must be prepared in the kitchen on the day of the competition to be observed by the jury. Any questions regarding this issue can be clarified with the organizing committee and/or the head judge.**

- Eighty percent of the fish may be scaled or filleted as well as the bones cut.
- Eighty percent of the meat may be deboned and the bones cut.
- Eighty percent of the total garnishes for the entire menu may be brought in to the competition kitchen i.e. decorate 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.

**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 original equipment is missing.**

**Note: The organizer is responsible 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.**

**Asian Guidelines**

*Hot Food “Restaurant of the Nations”*

- Teams consist of six chefs, including the pastry chef and a team manager
- Team managers will not be allowed in the kitchen but may direct the team from the immediately adjoining area.
- Maximum time allowed five hours preparation including service time.
- A three course meal is expected; this should reflect the traditional cuisine of the country.
- Eighty - 110 portions (as confirmed by the organizers).
- The courses must be individually plated.
- The organizing committee must be informed well in advance should special equipment be required.
- A wok is supplied as a standard item in this section.
- The food should reflect modern service techniques.
- Recipes to be supplied to the organizing committee.

**Hot & Cold Category**

- One theme platter for eight servings, typical of the country’s specialties. This must be accompanied by a center piece, which fits theme.
- One platter for six servings with eight varieties.

**Dessert**

- Small cookie-style sweets such as sweet dim sum, rice cakes, Nonya.
- Six different finishing dishes, each with an individual theme.

Please note the 80:20 rule also applies to the Asian guidelines (see page 12 80:20 Rule Mis en place)

## **3.2 YOUTH NATIONAL TEAMS**

### **Team Composition**

The teams must consist of four members, plus a coach. No one of the team members must be older than 25 years. A passport may be requested as evidence of age, etc.

The Pauli “Classical Cooking, The Modern Way” will be the reference for cooking techniques and classical cuts for the youth guidelines.

**Note: Each team member participating in category R must also participate in categories A & C or B. The organizers have the choice of including either categories A & C or category B in the competition schedule.**

**Please note the cold table surface is to be 9m<sup>2</sup> (3m x 3m )**

### **Category A**

#### ***Cold Presentation***

One platter for eight people of meat, fish, poultry or vegetable. The platter should demonstrate a variety of techniques such as curing, roasting, poaching, baking and smoking methods for the main pieces. In addition, each platter must contain at least two appropriate supportive garnishes, which demonstrate the correct cut of vegetables as defined in the hot shown cold category. All the basic fundamentals of cooking methods and servicing must be observed and applied.

#### **Hot Presented Cold**

One theme lunch menu resembling a festive occasion for one person. The menu consists of three courses one of which must be a dessert.

The competitors must demonstrate three of the following classic cuts:  
Matignon, tourné, brunoise, paysanne, batonnet, julienne and jardiniere.

### **Category B**

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

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 theater-style spectator area. The candidates for the different tasks in the culinary studio will be drawn at the beginning of the competition. That means, each candidate must be well acquainted with each task. Each candidate will have 30 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 organiser, for example rabbit or salmon or chicken or lamb leg etc.

Tasks:

1. Debone the main product and prepare a starter 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 de-boned 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 C**

#### ***Desserts/Pâtisserie***

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

One of the two different desserts for one person must be presented twice to allow one to be tasted by the jury.

One showpiece of choice from the competitor using only edible pastry materials.

### **Category R**

#### ***Youth National Team Hot Food Competition***

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

Two menu suggestions with cost analysis and color 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.

The following items may be prepared for the hot food competitions:

- With the exception of the washing and peeling of the vegetables, mushrooms and fruit, 80% of all other components of the three-course menu may be prepared ahead of time. The other 20% of the components of the entire menu must be prepared in the kitchen on the day of the competition to be observed by the jury. In case of any questions, the team manager may talk to the organizers and/or the head judge.
- Vegetables/mushrooms/fruits - washed and peel, but not cut up or shaped.
- Potatoes - washed and peeled, but not cut up or shaped.
- Onions - peeled but not cut up.

All food to be used in the kitchen will be inspected by the judges at the beginning of the day of the competition. The score will not be finalized until a final inspection of the kitchen is completed. Points may be deducted.

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

## **3.3 REGIONAL, CITY AND COMPANY TEAMS**

### **Team Composition (3-5 members)**

- One Team Chef
- Two Chef's
- One Pâtissier
  
- One Team Manager
- Three Chef's
- One Pâtissier

### **Exhibition Requirements**

- 1 x Category A - Two of the three elements
  - 1 x Category B – Two of the three elements
  - 1 x Category C – Two of the three elements
- OR
- 1 x Category D – edible buffet

The tables have a white covering. The teams are not permitted to alter the tables or to bring their own tables.

The table cold surface will be 9m<sup>2</sup> (or 3m x 3m<sup>2</sup>).

The costs for the ingredients for the cold platter display will be the responsibility of the exhibitors.

### **Category A**

- Show platters of finger food and/or tapas.
- Three different kinds of finger food and/or tapas of six separate portions **prepared cold, displayed cold.**
- Three different kinds of finger food and/or tapas of six separate portions **prepared hot, displayed cold.**
- Four different complete starters individually prepared for one person.
- A festive cold display platter for eight persons.
- Portion from the show platter must be presented on the plates so the optical effect and the relative proportions will become clearly apparent.

### **Category B**

- One vegetarian platter ovo-lacto-vegetarian (without meat. milk products and eggs are allowed) as a main course for four persons, prepared hot, displayed cold.
- One menu for one person, consisting of three courses (starter, main course, dessert), prepared hot, displayed cold.
- Four different, individually served, innovative main course dishes, prepared hot, displayed cold.

### **Category C**

One platter with sweet biscuits or chocolates or petits fours or cheese fours or friandises, five different sorts for six persons. Additionally, one further piece of each variety must be presented separately for the tasting by the jury.

Four different desserts – prepared hot or cold for one person, individually served. One of the four different desserts for one person has to be presented twice to allow tasting by the jury.

One showpiece of choice from the competitor of only edible pastry materials.

All exhibits must be of edible materials.

#### **Category D Hot and Cold Buffet**

- Four salads, free style of the competitors choice, must be modern
- Two fish or seafood platters
- Two meat or poultry platters
- Six different types of tapas or finger foods
- One hot or cold soup
- Three cold appetizers of the teams choice
- Three freestyle desserts
- Two different cakes, freestyle
- A bread display

**The menu must include appropriate dressings, sauces and condiments (no glazing to be used).**

### **3.4 ARMED FORCES**

#### **Special Exhibition Regulation for Armed Force Teams**

1. The participating countries will nominate the teams.

##### **Composition of the teams**

2. The team will comprise a total of six cooks, one of whom is a team captain. The team captain may participate in all aspects of the team's work. Two apprentices are authorized per team. They may assist in the menu display and, in the case of the hot kitchen, may assist in cleaning up and running pots and pans to and from the dish washing area. They may not participate in any event which requires

culinary skill.

3. The members of the various teams must be active military, military reserve forces or civilian defense personnel. The same team of chefs must participate in both categories.
4. The cold menu display and the mise-en-place for the hot kitchen are to be prepared in one of the kitchens provided by the host country. The jury may be present in the kitchen during the production of the menu display and the mise-en-place for the hot kitchen.

### **Cooking in the Armed Forces Restaurant.**

5. Two x 75 three-course menus must be entirely prepared in the armed forces kitchen or a 1 x 75 three-course menu if in a field kitchen. The number of menus to be prepared can be changed by the organizers. These two restaurant menus will be chosen from the seven menus submitted for category B.
6. Kitchen utensils are to be taken over by the team before the beginning of the competition. Each team is responsible for all equipment and utensils provided by the organizers. Following the serving, the kitchen is to be cleaned and the utensils returned. The team manager and the organizers will jointly account for the number of meals served.
7. Participants are to bring their own small equipment and tools, such as muslin cloths, icing bags, knives, etc. Military teams will be notified at what time the kitchen in the armed forces restaurant is available.

### **Food items and raw ingredients**

8. The teams are responsible for the raw materials as specified in the exhibition requirements. The organizers will reimburse the agreed sum per menu for food served in the armed forces restaurant. The cost of all other food for the cold dishes is the responsibility of the team.

### **Customs**

9. For almost every country, there are extensive veterinary and customs regulations governing the importation of meat and other food products; these must be strictly observed.

### **Exhibition schedule for the competition**

10. The national team of the armed forces will carry out the following two-day program:

One day Category B (menu display) cold plated display consisting of:  
Seven menus for troop catering

or

Three menus for troop catering

and

Four culinary skill menus

Size of table (display area) 4 sq. m.  
Height of table 75 cm. (29.5 in.)  
Electricity supply Country specific

One day category R; armed forces restaurant or mobile kitchen.

11. The menus are to consist of soup or starter, main course and dessert. The host country organizers will specify the teams' schedules.

### **Presentation of pieces**

12. Teams will be notified in good time of the exact place and time of the presentation.

### **Delivery of exhibits**

13. The exhibits in the plate display must be presented to the jury from 0700 hours onwards in accordance with the regulations. The times must be strictly observed in order for the jury to make a fair evaluation. Exhibits, which do not conform to the regulations, can be eliminated by the jury. Plates and decorations are to be cleared daily between 1800 and 1900 hours.

### **Labeling**

14. Sufficient labels will be provided free of charge for the exhibitors by the organizers. Please fill them out using typewriters or printed letters. The label must correspond to the exhibit displayed.

### **International Jury for the Military Competition**

15. In international competitions the jury will consist of:
  - a. Chairperson of Military Jury.  
  
One WACS-appointed judge from host nation.
  - b. Hot Jury (category R)

Chairperson of Hot Jury -One WACS-appointed judge from host nation.

Four WACS-appointed military judges from International Military Culinary Organization (IMCO) list.

\*Two trainee judges appointed from competing nations not already represented on the jury.

c. Cold Jury (category B)

Chairperson of Cold Jury -One WACS-appointed judge from host nation.

Four WACS appointed military judges from IMCO list.

\*Two trainee judges appointed from competing nations not already represented on the jury.

\* Note The jury members appointed from competing nations will be considered as candidate jury members who, whilst participating fully in the jury processes will be mentored and assessed by the WACS jury members. Jury members in this category who prove to be worthy candidates will be recommended to the IMCO for elevation to WACS jury member status.

### **Procedure for appointing WACS military judges**

16. Each member of the IMCO is to submit one or two nominations for appointment to the military jury. Each nomination is to be supported by the following:
  - a. Biographic notes of the nominee to include details of participation in WACS sanctioned events as a competitor, team captain, team manager or military jury member.
  - b. A brief resume of the nominee's career in catering to include recognized craft qualifications and current employment status.
  - c. A letter of support for the nominee's candidature from his or her national, WACS chefs association.
  - d. Candidates must also attend a judges seminar conducted at various WACS-approved competitions.
17. On receipt of the national nominations, the IMCO will convene a meeting to consider the merits of each candidate and to select which of the nominations should be forwarded to WACS, with the IMCO's endorsement for appointment as official WACS jury members. The aim should be, in the first instance, to have eight IMCO candidates appointed as WACS jury members.
18. The category to which the individual jury members are to be assigned will be determined by drawing lots. The decision on this will be taken by the jury chairperson.

19. The international military jury will meet at least one day before each event in order to meet the chairman, draw lots for jury allocation and examine the submitted material from the participating countries with regard to content (according to the regulations).
20. A member of the military jury may not simultaneously be a “Chef de Mission”.

### **Photographs**

21. The exhibitors surrender all rights in respect of photographs to the organizers.

### **Recipes**

22. The exhibitors surrender all rights in respect of recipes and exhibits to the host country.

### **Judging**

23. The judging committees are appointed by the organizers. Judging will be carried out according to the current regulations and guidelines.
24. The team captain or a deputy may be asked questions relating to the plate display-please be prepared for this during judging.
25. The judges’ decisions are final and may not be contested. By participating in the exhibition, the exhibitor agrees to the exhibition regulations and to WACS Culinary Guidelines.

### **Category B**

26. Menu display

Seven three-course menus for troop catering comprising soup or starter, main course, dessert.

or

Three three-course menus as above and  
Four three-course culinary skill menus without significant restrictions.

27. The three-course menus for troop catering may not exceed the equivalent of 12 Euros per menu.
28. The three-course menus for culinary skills (specialties) may not exceed 25 Euros. The culinary skill menus are to be clearly marked (Culinary skill menu/Specialties) in order to distinguish them in the display and the documents.

## **Category R**

29. Judging criteria for the armed forces restaurant or mobile kitchen.
- a. Mise en place and cleanliness 0 – 10 points  
Preparation of material so that work proceeds smoothly during the service  
Adherence to work schedule and punctual completion of work  
Cleanliness and food hygiene
  - b. Correct professional preparation 0-20 points  
  
Correct preparation in accordance with modern cooking techniques and modern dietetics.
  - c. Arrangement and presentation 0-30 points  
  
Clean and precise arrangement, no artificial garnishing, no time-consuming arrangement, perfect plating to create an appetizing appearance.
  - d. Taste 0-40 points  
  
The food must retain its own typical flavor. The dish must be sufficiently seasoned to bring out its typical flavor. An appropriate combination of food items should produce a special tasting experience.
- This means that up to 100 points can be gained for each course of the menu. No half points will be given.
30. Prior allowed preparations are as follows:  
  
Peeled potatoes, washed/cleaned vegetables, unseasoned, unreduced stocks.
31. The jury will also be present for the entire duration of the service and will only complete the assessment when this has finished.
32. The menu is to be served on the tableware provided. It is also possible, however, to use traditional tableware of the relevant country, on condition that this does not in any way hinder the serving and providing it has been agreed with the organizers.
33. The organizers cannot be held liable in case of damages.

## **Category B**

34. Judging criteria for the cold display table.  
In this category, a total of seven troop-catering menus (program for one week) or three troop catering menus and four culinary menus are to be produced. National specialties are allowed in this category. Please submit seven complete menu proposals in the national language, and in German, English, Spanish or French with precise recipes/preparation methods and calculations.

- a. Presentation 0-10 points.

Appetizing, tasteful and elegant presentation in modern style

- b. Composition 0-10 points.

Nutritionally balanced, good blend of color and taste, easily digestible

- c. Correct professional preparation 0-10 points.

According to modern culinary art

- d. Arrangement/serving 0-10 points.

Clean and precise arrangement, no artificial garnishing, no time-consuming arrangement, perfect plating to facilitate practical serving

#### Maximum number of points

For seven assessments, a total of 280 points can be gained. The menus, either seven troop catering or three troop catering, must consist of typical troop catering fare but may be presented in exhibition style, however they must be practical for troop feeding. The four culinary skills menus are only restricted by price. The participant team must provide the tableware for the exhibits in category B. There is no restriction on the plates used. Decorations for display purposes are desirable, but will not be included in the assessment.

### **Awards for the Armed Forces**

35. All participating teams will receive medals and certificates according to the points gained.
36. The team that obtains the highest number of points from both competitions (categories B and R) is the final winner in the Armed Forces Competition.

## **3.5 GLOBAL CHEF'S CHALLENGE**

1. The purpose of the Global Chef's Challenge:
  - To create a top-level worldwide individual competition to select the World Association of Chefs Societies Global Chef every alternate year.
  - The Global Chef's Challenge will coincide with the WACS biannual World Congress and is to take place in the same area as the business meetings.
  - This challenge is designed to focus international attention to both the global culinary professionalism of chefs and the World Association of Chefs Societies.
  - The criteria for the Global Chef's Challenge will be unlike team competitions and specifically designed for a major single chef competition.

- To create a cuisine orientated focal point for continental forums along with each world Congress.
- To create a level platform and opportunity for a chef from every WACS member country to compete.

## 2. The Global Chef's Challenge process

- At the end of each WACS Congress, a new competition will begin in each WACS country.
- The following year each continental region of WACS will stage its final to select one single continental candidate. (Since 50% of WACS member countries are in the European region, WACS will hold a competition in the northern, central and southern sections.)

## 3. The Criteria

**IN ORDER TO INSURE A LEVEL PLAYING FIELD FOR ALL CHEFS FROM EVERY CONTINENT AND CULTURE, IT IS ESSENTIAL THAT THE NATIONAL COMPETITION OF EACH COUNTRY USE THE SAME CRITERIA AS THE CONTINENTAL AND GLOBAL COMPETITION. NO CHANGES MUST BE MADE UNLESS PRIOR APPROVAL IN WRITING HAS BEEN OBTAINED FROM THE CULINARY COMMITTEE CHAIRPERSON OR THE PRESIDENT.**

### 1. National Competition

It is up to each country to handle the financial requirements and administrative details of its own country's competition.

At least one WACS appointed judge must be present and involved in each countries competition.

This can take place anytime during the year following a Congress.

It is a requirement that proper WACS branding be used throughout the competition and it is suggested to designate a public relations representative to coordinate media relations with the WACS Marketing Committee. The same holds true for the continental and final competitions.

In all competitions, the chefs and apprentices/students must wear a professional uniform including chef hats, neckerchiefs and aprons.

### 2. Continental Competition

The continental competition will start in year two, and provided it is concluded three months before the next Congress, it can take place any time during that second year.

The continental competition will select its representative and will be based on the same criteria as the global competition.

The cost of participating, organizing and staging of the continental competition will be the responsibility of that continent and will be overseen by the respective Continental Director.

### 3. Global Chef's Challenge Finals

The seven finalists selected from the continental areas ( Asia, Pacific Rim, Africa, The Americas and northern, southern and central Europe) will be required to prepare and present a well balanced four-course menu for eight servings.

The menu must be made up from a market basket as presented to competitors the day before the competition. The market basket and standard equipment will be specific to each countries ingredients and cooking traditions. The competitors do not have to use all ingredients, but can select those appropriate for their menus. There will also be a line of staple ingredients available in a common pantry.

At this same time each competitor will submit the menu in writing and discuss his/her menu ideas with a wine expert. The competitor is solely responsible to select the wines with each course.

The judges, one from each of the country candidates will review the procedures with the candidates

The time allocated for the preparation and presentation of the 4 course menu for eight servings is five hours. Every competitor is required to finish and present their menu; however there will be point deductions for exceeding the time limit.

Competitors will draw a number, which will determine their starting and finishing time. The menu (starter, entrée, main course, dessert) must be presented in that order with the courses being presented within 3 minutes prior to and 3 minutes following the given time.

Each of the seven finalists (one from each area covered by a WACS Continental Director) can bring an apprentice/student to assist, who at the time of competition must be under the age of 23. This will be at the competitors or regions cost.

The apprentice/student must wear a professional uniform and is only allowed to perform basic tasks.

*“He or She may assist with the peeling, chopping etc of vegetables or the weighing up of ingredients during the hour from when the market basket ingredients is presented to the competitor prior to the actual competition timing starting. From the time the competition time commences the assistant must not handle any food in any way at all”.*

Competitors may not bring any ingredients but must use foods from the basket. Basic stocks relating to the protein elements will be provided in the market basket.

The host country will provide a suitable competition area and equipment. No additional equipment will be allowed into the area.

A team of WACS-approved senior judges representing the continental regions of each finalist will evaluate and determine the winners. All judges are recommended by the Culinary Committee and appointed by the president of WACS. In addition, there will be a chief judge and a pastry judge. None of the judges will be from a country represented by any of the finalists.

All judges will be responsible for all aspects of the competition including the kitchen to evaluate cleanliness, sanitation, work habits, professional preparation, supervision of the apprentice, timing and proper use of ingredients. They will remain in the kitchen the entire time of the competition. They will then proceed with the tasting process. One judge will keep an eye on the working methods while the tasting is in process.

Two wine~beverage experts will also judge and consult with the other judges. They will determine the best food/wine~beverage pairing award. The president of WACS will also appoint two media judges who will determine the Global Chef’s Challenge Media Award.

The following is a timetable example of the timeframe for the competition.

<b>COMPETITOR</b>	<b>START TIME</b>	<b>STARTER</b>	<b>ENTREE</b>	<b>MAIN COURSE</b>	<b>DESSERT</b>
<b>1</b>	<b>7:00</b>	<b>12:00</b>	<b>12:35</b>	<b>13:10</b>	<b>13:45</b>
<b>2</b>	<b>7:05</b>	<b>12:05</b>	<b>12:40</b>	<b>13:15</b>	<b>13:50</b>
<b>3</b>	<b>7:10</b>	<b>12:10</b>	<b>12:45</b>	<b>13:20</b>	<b>13:55</b>
<b>4</b>	<b>7:15</b>	<b>12:15</b>	<b>12:50</b>	<b>13:25</b>	<b>14:00</b>
<b>5</b>	<b>7:20</b>	<b>12:20</b>	<b>12:55</b>	<b>13:30</b>	<b>14:05</b>
<b>6</b>	<b>7:25</b>	<b>12:25</b>	<b>13:00</b>	<b>13:35</b>	<b>14:10</b>
<b>7</b>	<b>7:30</b>	<b>12:30</b>	<b>13:05</b>	<b>13:40</b>	<b>14:15</b>

Start times can be changed if the contest exceeds a two day period. A five minute interval between courses may not be enough, depending how far the kitchens are from the judging area

## **Awards**

The Global Chef and the first and second runner up will be announced at the president's dinner which concludes each Congress.

The second runner up will receive a monetary award and an appropriate trophy.

The first runner up will receive a monetary award and an appropriate trophy.

The grand winner and first-ever Global Chef will receive the Global Chef Challenge trophy, and a monetary award

The monetary awards, wine and media awards and respective trophies will be based on available sponsorships.

**GLOBAL CHEF CHALLENGE JUNIOR  
(HANS BUESCHKENS TROPHY)**

**GENERAL REGULATIONS**

**THE ORGANISER**

**WACS Congress Committee. The event is dedicated to Hans Bueschkens former President World Association of Cooks Society (WACS).**

## REGISTRATION

Each fully paid up WACS member country **will be allowed to** send one **representative to compete in the Hans Bueschkens World Junior Chef Challenge 2006**. Countries can send more than one representative **to attend the Junior Chef Forum**, however only one person can compete **to represent a country**.

**The appointed representative must register for the Junior Chef Forum and for the Hans Bueschkens World Junior Chef Challenge Hans Bueschkens World Junior Chef Challenge separately.**

## GENERAL LIABILITY

**The congress organisers assumes no liability whatsoever for loss or damage sustained to, during, or following the course of the competition. It is recommended that you obtain full medical and travel insurance prior to departing for Auckland, New Zealand.**

## WHO IS ELIGIBLE TO COMPETE?

**The competition is open to anyone not older than 23 years of age on the date of the competition. The contestant must be a national of the country he/she is representing as either an apprentice or not have completed more than one-year post apprenticeship. Verification of your age will be asked for i.e. passport/birth certificate.**

## COMPETITION RULES & REGULATIONS

### CATEGORIES

#### *Mystery Basket Competition*

To produce a three-course meal for six people consisting of an entrée (starter), main course with appropriate sauce(s), a starch and vegetables (minimum of two) and a dessert.

**The time limit including preparation is three and a half-hours (3 ½ hours). Each contestant will have the same time to prepare their dishes but will start at ten-minute intervals thus allowing good judging practices.**

Unmarked plates will be supplied **to each contestant**. The plates are white in **colour and are 28cm and 32cm in size**.

Each contestant has his or her own working space.

## REQUIREMENTS

Each contestant will prepare Six Servings **of a three-course meal.**

**Of the total portions to be prepared:**

Two for consistency in portioning and presentation, one will then be used for archive photograph.

Four will be served to special guests **invited to the restaurant.**

## JUDGING CRITERIA

### HOT KITCHEN

There will be two kitchen judges and three judges for tasting and presentation.

Furthermore a nutritionist **will be assisting the judges to meet the guidelines of nutritional quality. It will be the responsibility of the kitchen judges to adjudicate the following:**

**Each competitor will also be judged on how best they select a wine to accompany their main course. Each competitor will also be judged on best hygiene handling practices.**

## PRIZES

- The 3 top places only; will be presented at the congress gala dinner.

**There will be a first, second and third place in the Mystery Basket Competition.** The Hans Bueschkens Memorial Trophy **will be** awarded to the competitor with the highest points from the Hot Kitchen, Wine matching, and Hygiene standards.

<i>Hot Kitchen</i>	<i>Wine Appreciation</i>	<i>Hygiene</i>
<b>1<sup>st</sup> Place Certificate</b> <b>2<sup>nd</sup> Place Certificate</b> <b>3<sup>rd</sup> Place Certificate</b>	<b>1<sup>st</sup> Place Certificate</b> <b>2<sup>nd</sup> Place Certificate</b> <b>3<sup>rd</sup> Place Certificate</b>	<b>1<sup>st</sup> Place Certificate</b> <b>2<sup>nd</sup> Place Certificate</b> <b>3<sup>rd</sup> Place Certificate</b>

### *Overall*

**1<sup>st</sup> Place**      **Hans Bueschkens Memorial Trophy and Certificate**  
**2<sup>nd</sup> Place**      **Certificate**  
**3<sup>rd</sup> Place**      **Certificate**

In this marking system all competitors start with 100 points, with marks deducted for non-compliance to the guidelines. Competitors can receive Gold, Silver and Bronze medals with certificates in each class.

Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of merit can be awarded at the discretion of the Chief Judge.

**Medals will be awarded according to the WACS guidelines.**

<b>Hot Kitchen</b>	
<b>100 marks</b> <b>90 -99 marks</b> <b>80 - 89 marks</b> <b>70 - 79 marks</b>	<b>Gold Medal with distinction</b> <b>Gold Medal</b> <b>Silver Medal</b> <b>Bronze Medal</b>

***\*The judges decision is final and the overall winner will be declared by the highest number of points scored, not the medals awarded.***

### **Organiser**

WACS Congress Committee – on behalf of the World Association of Chefs Societies.

### **Eligibility**

- You are under 23 yrs old on the day of the competition

- You represent a WACS accredited Country
- Application is endorsed by the President or Secretary of your country
- Completed registration entry by due date
- You have not had more than 1 years post training working experience

### **Competition Outline**

- Prepare and cook a 3 course meal (magic box)
- Serve 6 covers
- Main course is matched with either wine or beer
- Nutritional, hygiene, & food safety aspects are demonstrated.

### **The Winner**

Will be the person who achieves the highest overall marks.

### **What Do I Need To Bring**

- Personal Knives & Equipment, cutters, paring, turning, shaping nozzles, piping bags
- forms, e.g. Rings, mats, templates
- A flag of representation of Competing Country.
- Chefs shoes, trousers, (Jacket, hat, apron supplied)

All other small equipment & electrical will be supplied,  
For example Robo Coupe, Stick Blender, Pasta Roller.

## **3.6 CONTEMPORARY CATEGORY**

This is a contemporary or specialty category which can include competitions such as one part cooking, chocolate sculpturing, sugar work, signature recipes, etc.

This is applicable to any WACS country that is currently a member in good standing. Each country has the opportunity to set out its own criteria for the competition.

The only requirement from the WACS Culinary Committee is that the criteria is submitted for approval to the committee in the normal time frame

The cost for the sanction of a contemporary/specialty competition is 500 euros. This must accompany the application through the WACS Culinary Committee

### **3.7 THE GOURMET TEAM CHALLENGE COLD EDIBLE BUFFET**

Open to teams from hotels, restaurants, culinary institutions, airlines or catering organizations. Each team must comprise one team captain, three chefs and one pastry chef. A manager may accompany the team. He/she can help set up the table, but cannot participate in the preparation. The winning team will receive the Gourmet Team Challenge Award.

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, within the proximity of the team preparation area. The buffet must include the following:

- Four salads, modern freestyle
- Two fish or seafood platters
- Two meat or poultry platters
- Six different kinds of tapas
- One cold soup
- Three cold appetizers (team's choice)
- Three freestyle desserts
- Two different cakes, freestyle
- A bread display

Menu has to include appropriate dressings, sauces and condiments. (*No aspic must be used*)

Three 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 by the organizer. The buffet will be judged foremost on flavor, innovation and presentation.

Teams must start preparation only from 10 a.m. the day before the competition day. All food items must be prepared in the teams respective Singapore-based establishment, as close to the serving time as possible. These establishments should have a foodservice license with permission to cater, issued by the host countries Ministry of the Environment by the respective governmental or municipal agency. The buffet has to be set up on the table in the hall from 10.45 – 11.45 a.m. sharp on the scheduled competition day. Set-up is not allowed earlier so as to maintain the highest standard of hygiene and food freshness. Judges will make two unannounced visits from 10 a.m. the morning before your competition day, up to 9 a.m. on the day itself. Visits will be unannounced. Hygiene is paramount.

Organizers will provide a 4m x 3m table (uncovered with a hole in the middle) for electrical wiring, if any). Expected height 79.2 cm. Draping/skirting must be provided by teams. No replacement of tables is allowed. Dressing of tables may be done the night before the allocated competition day, from 7 p.m. - 9 p.m., except for teams competing on day one, when it may be done from 2 p.m. – 4 p.m. the afternoon before.

Teams must make their own arrangements for the buffet items to be transported to the hall in refrigerated or air-conditioned vehicles. Teams can seek help from their local hotel. Hygiene is paramount.

Teams must bring their own risers, centerpieces and other decorative items to enhance their display, as well as all serving utensils and serving platters/dishes. Teams have freedom of choice for serving methods – either all portions in one large platter, or set out in a number of smaller dishes. 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. This is to allow better opportunity for the jury to adjudicate the presentation.

A buffet menu must be placed on the table. (Not judged)

Ticket holders for lunch are allowed to consume any item from any team competing on that day. There will be two sinks for the day's teams to share, and tables provided for touch-up of items. These tables will be removed before judging begins.

### **Competition Schedule**

Buffet Set-up: 11 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.

#### **Note:**

*The organizers will obtain competitive hotel rates (3 twins for up to 7 nights), for overseas Gourmet Challenge teams, who will be responsible for their own accommodation costs. Teams who wish to make their own accommodation arrangements are requested to advise the organizers without delay, to avoid unnecessary arrangements on our part. Organizers will provide bus transportation (40-seater) to and from the airport and a 20-seater to/from exhibition hall on competition days, and day before set-up. Teams should arrange for their own refrigerated/air-conditioned transport to/from the hall. Hygiene is paramount. Teams are to provide the Organizer with a 6" x 5" color photograph of themselves, with name of team, and individual team members printed on the back.*

## **3.8 INDIVIDUAL EXHIBITOR**

### **CATEGORY A**

- One festive platter for eight people. (Game, meat, poultry, fish or shellfish.)
- Six individual cold appetizer plates.
- Recipes to be supplied.

## **CATEGORY B**

- One restaurant platter for two people.
- A three-course meal including a dessert, for one person.
- A menu which is for a festive occasion, but it should be realistic. Minimum of five, maximum of seven courses for one person.
- Recipes to be supplied.

## **CATEGORY C**

- One platter with sweet biscuits or chocolates or petit fours or cheese fours or friandises, five different varieties for six persons. Additionally, one further piece of each variety must be presented separately for the tasting by the jury.
- Four different desserts – prepared hot or cold for one person, individually served. One of the four different desserts for one person has to be presented twice one to allow tasting by the jury.
- One showpiece of choice from the competitor of only edible pastry materials.
- All exhibits have to be made out of edible materials.

## **CATEGORY D**

Category D entries (showpieces) are supposed to display more creativity than practically, but must also conform to certain standards. Showpieces must be made mostly of food, however other materials are allowed for support. Each carries a possible 20 points.

- Degree of difficulty
- Work involved
- Creativity
- Presentation



# WORLD ASSOCIATION OF CHEFS SOCIETIES

## 4.0 SAMPLE OF MARKING SHEETS AND POINTS AWARDED FOR DIFFERENT CATEGORIES

**NOTE: THE WACS CULINARY COMMITTEE INSISTS WHEREEVER POSSIBLE ONE TEAM OF JUDGE BE APPOINTED TO BE KITCHEN JUDGES AND A SEPARATE TEAM BE APPOINTED TO BE THE TASTING JUDGES. ALL TASTING IS COMPLETED BLIND**

### 4.1 NATIONAL TEAMS AND YOUTH NATIONAL TEAMS

Maximum points for categories A, B and C

In categories A, B and C, displays are scored in specific areas.

- **Presentation, innovation - 25 points**

Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.

- **Composition - 25 points**

Display must be nutritionally well balanced and in keeping with modern tastes, taste and colors should enhance each other, should display a complement of textures, and should be practical, digestible and light.

- **Correct Professional Preparation - 25 points**

Classical names should correspond to original recipes and preparations, preparations must be correct and display mastery of basic skills, correctly chosen jellies and application of correct cooking methods.

- **Arrangement for Serving - 25 points**

Simple and practical, clean and careful serving with no fuss, excess or impractical garnishing. Plate and platter arrangement that makes for practical serving while maintaining a sense of the elegance

## **ALL TEAMS COMPETING IN CATEGORY R**

### **Maximum points for category R**

- **Taste - 40 points**

Good flavor and taste, not over powering using good flavor combination.

- **Presentation - 30 points**

Visually appealing presentation and show originality, creativity and innovative presentation.

- **Professional Preparation - 20 points**

Correct mise en place, cooking methods, adherence to serving schedule, organizing, interpersonal skills.

- **Mise in place and working methods - 10 points**

As per guidelines, 20% has to be produced in the kitchen. Read carefully.



**National Team Cold Buffet**  
**Section A**

**Date** \_\_\_\_\_

**Jury Name** \_\_\_\_\_

**Jury Signature** \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Six Appetizer Plates for One Person

	Plate 1	Plate 2	Plate 3	Plate 4	Plate 5	Plate 6	Total Points	
Presentation 25 Points								
Composition 25 Points								
Correct Professional Preparation 25 Points								
Arrangement Serving 25 Points								
Total Points								
	Score = Total Points divided X 6							SCORE

**National Team Cold Buffet**  
**Section A**

**Date** \_\_\_\_\_ **Jury Name** \_\_\_\_\_ **Jury Signature** \_\_\_\_\_

TEAM NAME \_\_\_\_\_ Selection of Finger Food 3 Hot, 3 Cold

	Hot 1	Hot 2	Hot 3	Cold 1	Cold 2	Cold 3	Total Points	
Presentation 25 Points								
Composition 25 Points								
Correct Professional Preparation 25 Points								
Arrangement Serving 25 Points								
Total Points								
	Score = Total Points divided X 6							SCORE

**National Team Cold Buffet**  
**Section A**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Show Platter for 8 Persons

	Presentation 25 Points	Composition 25 Points	Correct Professional Preparation 25 Points	Arrangement Serving 25 Points	Total Points	SCORE = Total Points
Meat, Fish or Game Show Platter						
						SCORE

**National Team Cold Buffet**  
**Section A Overall Score**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Jury Member	Show Platter Score	Finger Food Score	Appetizer Score	Total Points		SCORE = Total Points Divided X 3
Total Score						
	Final Score is total score divided by number of Jury Members					FINAL SCORE

**National Team Cold Buffet**  
**Section B**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Four Individual Main Course Plates

	Plate 1	Plate 2	Plate 3	Plate 4	Total Points
Presentation 25 Points					
Composition 25 Points					
Correct Professional Preparation 25 Points					
Arrangement Serving 25 Points					
Total Points					

Score = Total points divided X 4

**National Team Cold Buffet**  
**Section B**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Vegetarian Platter for 4 Persons / 5 course Gourmet Meal

	Presentation 25 Points	Composition 25 Points	Correct Professional Preparation 25 Points	Arrangement Serving 25 Points	Total Points	SCORE = Total Points
5 Course Gourmet Meal						
Vegetarian Platter						
						SCORE

**National Team Cold Buffet**  
**Section B Overall Score**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Jury Member	Vegetarian Platter Score	5 Course Menu Score	Main Course Plates Score	Total Points		SCORE = Total Points Divided X 3
Total Score						
	Final Score is total score divided by number of Jury Members					FINAL SCORE

**National Team Cold Buffet**  
**Section C**

**Date** \_\_\_\_\_ **Jury Name** \_\_\_\_\_ **Jury Signature** \_\_\_\_\_

**TEAM NAME** \_\_\_\_\_ **Four Individual Desserts Plated**

	Plate 1	Plate 2	Plate 3	Plate 4	Total Points
Presentation 25 Points					
Composition 25 Points					
Correct Professional Preparation 25 Points					
Arrangement Serving 25 Points					
Total Points					
Score = Total points divided X 4					<b>SCORE</b>

**National Team Cold Buffet**  
**Section C**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Dessert Platter or Plates of 6 Portions suitable for a Banquet

	Presentation 25 Points	Composition 25 Points	Correct Professional Preparation 25 Points	Arrangement Serving 25 Points	Total Points	SCORE = Total Points
Banquet Dessert Platter / Plates						
						SCORE

**National Team Cold Buffet**  
**Section C**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Petit Fours 5 Varieties, 6 pieces of each with Showpiece

	Presentation 25 Points	Composition 25 Points	Correct Professional Preparation 25 Points	Arrangement Serving 25 Points	Total Points	SCORE = Total Points
Petit Fours With Showpiece						
						SCORE

**National Team Cold Buffet**  
**Section C Overall Score**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Jury Member	Dessert Platter Score	Petit Fours Score	Dessert Course Plates Score	Total Points		SCORE = Total Points Divided X 3
Total Score						
	Final Score is total score divided by number of Jury Members					FINAL SCORE

**National Team Restaurant Hot Kitchen**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

National Team	Practical Presentation / Innovation				Taste				Overall Total Points	Points :3= SCORE
	Starter 30 points	Main Course 30 points	Dessert 30 points	Total Points	Starter 40 points	Main course 40 points	Dessert 40 points	<b>Total</b> Points		

**National Team Restaurant Hot Kitchen**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

National Team	Mis en Place				Correct Professional Preparation				Overall Total Points	Points :3= SCORE
	Starter 10 points	Main Course 10 points	Dessert 10 points	Total Points	Starter 20 points	Main course 20 points	Dessert 20 points	<b>Total</b> Points		

**World Culinary Grand Prix**  
**National Team Cold Buffet**  
**Section R Overall Score**

Date \_\_\_\_\_

Jury Name \_\_\_\_\_

Jury Signature \_\_\_\_\_

TEAM NAME \_\_\_\_\_

Jury Member	Hot Kitchen Score	Tasting Score				SCORE = Total Points
Total Points			Kitchen Points	Tasting Points		
	Final Score is total score divided by number of Jury Members					FINAL SCORE



# WORLD ASSOCIATION OF CHEFS SOCIETIES

## 5.0

# JURY

## **WACS INTERNATIONAL APPROVED CULLINARY JUDGES**

As the title implies, the appointment of a WACS international culinary judge confirms that the individual has obtained the highest level of trust, professionalism, respect and ethical confidence from his or her peers. WACS-approved culinary judges have proven themselves in competition and have placed themselves in a position to fairly evaluate others in culinary competitions.

*The WACS International Approved Judges will be set out in 3 categories following;*

- *Global ( meaning these listed judges are eligible to judge in any WACS approved competition*
- *International ( meaning these listed judges are eligible to judge in any WACS approved competition up to and including International level).*
- *Continental/National ( meaning these listed judges are eligible to judge in any WACS approved competition up to and including Continental/National level).*

### **Selection Procedure**

The WACS international culinary judge approval program has been established to provide an international pool of qualified judges for culinary competitions. Definitive pre-requisites were approved for WACS international culinary judges along with criteria to ensure that qualifications remain current.

*(See criteria for WACS International Culinary Approved Judges)*

#### **5.1 WACS INTERNATIONAL CULINARY JUDGE CRITERIA/QUALIFICATIONS**

- He or she must be an approved judge in their own country.
- He or she must have written endorsement of their countries representative organization and the continental director of their area.
- Their countries representative organization must be a member in good standing of WACS.
- He or she must have a resume of culinary competition and judging experience.
- He or she must have won at least one gold medal in an international culinary competition.
- He or she must have been an active participant or judge within the last five years.
- He or she must be an active member of the culinary profession.
- The approval of the applicants will be the responsibility of the WACS International Culinary Committee.

#### **5.2 SELECTION OF THE PRESIDENT OF THE JURY (AND LEAD JUDGE)**

- One cannot be selected as the head of the jury if one has not been an approved WACS judge.

- The second requirement which is also very important is that he or she must have judged a minimum of five international WACS-approved shows.
- It is also recommended that whenever possible the principal judge is selected from the host country.
- You must be 30 years of age or older to hold the responsibility of lead judge or head of a jury.
- ***You cannot be selected as head of a jury or lead judge if you are not an approved WACS judge first – this is non negotiable.***

### 5.3 Judges Required for International Culinary Events Approved by the Culinary Committee

- d) Global events would have a minimum of five WACS approved judges. Each lead judge would be a WACS approved judge at that Global level.

**At Global level all judges for the National teams will be approved at that level.**

- e) For all International competitions there would be a minimum of five WACS approved judges at that same level.
- f) Continental competitions would have a minimum of two WACS approved judges where one would be the President of the Jury, the other would act as the observer who will be confirmed by the Culinary Committee to that role.

### ***Candidate judges***

***We will also have a level of judges within the list for candidate judges. These will be people who have had some judging experience and wish to raise themselves to the next level, so each level will have candidate judges.***

Note: *There must be a suitable mix of the WACS approved judges in all competitions to ensure there is a balance in the judging.*

- 5.5 ***All judging must be carried out according to the WACS International Culinary Committee rule which is “All judges must judge individually according to their own personal opinion, but at the same time respect the opinion of their fellow judges”.***

***It is important to note that all competitors start off with full marks, e.g. 100%, then marks are deducted for disciplines where standards have not been reached.***

***Note:***

***Judges may remove one mark for anything they consider wrong, but must be prepared to justify each mark they have taken off. There is a universal expectation that judges will always respect contestant’s confidentiality.***

## 5.6 Best Practices

Judges at all times must:

- Maintain positive body language and facial expressions at all times.
- Avoid excessive or negative writing on judges' sheets.
- Write constructive comments on judges' sheets.
- Remember each competitor or team is judged on their own merits and performance.
- Judge where possible allowing the competitors as much space as possible.
- Observations are paramount. Keep writing to a minimum, abbreviations are a good method of remembering observations.
- The waste bins should be checked at the completion of the event or if the judge is unsure, one judge should be assigned to ask a competitor what happened to the volume being prepared.
- Only remove one mark for each area.

In the competition area always remember

- Only appropriately attired persons are permitted in the judging areas.
- No conversation should take place with spectators.
- **No judge or competitor should ever be permitted to carry a mobile phone.**

## 5.7 Remuneration

In order to get the best judges available we also believe that it is only fair that the organizers of the show pay travel, accommodation and food expenses for each judge. When it comes to medals for the judges we believe it is wrong to have the same medals for the competitors as the judges, therefore it is proposed that either a special medal is given to the judges or a certificate. This cannot be done when a gift of appreciation would be deemed adequate.

## 5.8 Procedures for appointment to WACS International Culinary Committee approved judges list

1. Although there is no limit as to the number of judges each country is allowed, each candidate must meet all requirements and must be appointed by their selected country.
2. Each member country is responsible to provide to the culinary committee the candidate's name and full competitive history. It is also the responsibility of the nominating country to verify all documentation.
3. This list of names must be accompanied with full CVs of the nominated persons.
4. The application must be signed by the president of the country member (again must be a member in good standing of the World Association of Chefs Society). Each country is provided up to 10 complimentary passports for judges (provided they pass all criteria). A passport style photo must be included in the application. However, more than 10 candidates will be charged a \$25 processing fee.
5. All these recommended judges must meet the full criteria as laid out in the WACS International Culinary Guidelines.

6. The appointed judges will serve on the international judges list for a period of four years which accumulates at the completion of the Culinary Olympics.
7. The nominating country must be a member in good standing with WACS.

**All WACS-approved judges are up for periodical review by the WACS International Culinary Committee and any or all listed judges can be replaced by the WACS International Culinary Committee at any time.**

**5.9 All WACS approved judges must attend a WACS Culinary Committee approved Judges Seminar.**

**THE APPLICATION FORM FOR WACS APPROVED JUDGES CAN BE FOUND FOLLOWING IN THESE GUIDELINES**

**5.10 FOR THE CURRENT LIST OF WACS APPROVED JUDGES PLEASE GO TO <[www.wacs2000.org](http://www.wacs2000.org)>**



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# 6.0

## PRESENTATION OF PRIZES/TITLES

### 6.1 MEDALS

The point scale for all categories

Gold medal	points	99 – 90
Silver medal	points	89 - 80
Bronze medal	points	79 - 70
Diploma	points	69 - 60

Certificate of participation to all participants

**IN ALL AREAS A PERFECT SCORE OF 100 WILL BE  
PRESENTED A GOLD MEDAL WITH DISTINCTION**



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# 7.0

## GENERAL

### 7.1 GENERAL GUIDELINES 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 starts with the recipe, a brief description of ingredients and method. Ingredients and garnishes should harmonize with the main part of the dish and conform with 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, should not be cooked completely soft but should be glazed with aspic.

Binding agents may be used for creams.

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

Finally, the punctual presentation of each exhibit at the appointed time is a matter of **urgent** necessity.

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

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.

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), porcelain dinnerware

## **7.2 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, couverture, praline, marzipan etc.

### **Desserts**

#### **1. *Crèmes***

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.

#### **2. *Mousses***

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

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

#### **3. *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.

#### **4. *Jellies***

Terrines made of jelly should not deviate from the original recipe. Through the addition of more gelatin 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 color and gelatin. This carries a high penalty in point deductions.

#### **5. *Sauces***

##### **a) Frothy Sauces (Sabayon)**

Frothy sauces must look frothy. Through the addition of more sugar and emulsifiers, such as lecithin and glycerin, 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, glycerin, gelatin 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, gelatin, glycerin, glucose butter and Carrageen.

#### **6. *Pralines***

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

#### **7. *Petits Fours***

There must be five kinds filled with different flavors.

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.

**8. *Four different, thematic small cakes***

These cakes must be decorated to signify the theme and a piece of the cake must be cut out. The filling and the biscuit may not deviate from the original recipe. This would only be permitted with ice cream cake. Here the same applies as with ice cream desserts. As decoration only edible goods may be used, for instance no gelatin sugar etc.



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# **8.0 CONCLUDING RULES**

## **8.1 APPEALS COMMITTEE**

**In all cases the judge's decision will be final. However any country may appeal to the WACS appeal committee.**

**The WACS Culinary appeal committee will be made up with the WACS observer, the chief judge and the chairman of the WACS Culinary Committee. The Chairman may appoint additional personnel to the appeals committee.**

**The appeals committee will review the complaint, and advise the complainant of the recommendation.**

**The results from the competition will not be altered by the appeal.**

## **UNPROFESSIONAL BEHAVIOUR**

Any person who acts unprofessionally at any stage prior to, during, or following any WACS approved culinary competition may be sanctioned by the WACS Culinary Committee.

This sanction may prevent the offender from participating in any WACS approved culinary competition for a set period as determined by the WACS culinary committee.

Any offender will have the opportunity of an appeal to any sanction which will be carried out by the World President of WACS and the Chairman of the Culinary Committee.

# WACS INTERNATIONAL CULINARY COMMITTEE

## JUDGES APPLICATION FORM

**This form must be accompanied with a signed letter from your WACS Member Country President along with a letter of verification from your WACS continental director.**

**If you are a WACS Member Country President then the letter must be signed by your board.**

1. **To assist with our judge's register we would appreciate you completing the following questionnaire:**

Christian Name: .....

Surname: .....

Contact Details: .....

.....  
.....

Email Address: .....

Fax No. ....

Phone No. Work: .....

Phone No. Home .....

Cellphone No.: .....

Date of Birth.....

Which WACS country are you a financial member of.....

**2. Name of WACS approved Competitions you have competed in during the past 10 years**

<b>Name of Competitions</b>	<b>Results</b>

**3. Actual Experience in Judging at WACS approved Competitions**

<b>Name of Competitions</b>	<b>Classes Judges</b>

My Judging speciality area is:

Junior      Senior

Live Competitions      Team competition      Individual competition  
 Bakery/Bread      Cold Platters/Plates      Hot Food-presented cold  
 Patisserie      Ice carving      Edible Buffet      Chocolate  
 Any Other

**4. Your Personal Professional History**


**5. Confirmation of attendance of the WACS culinary committee judges seminar:**

**Attended on -----At-----**

My First Language Is? .....

My Second Language Is? .....

Other Languages: .....

**PLEASE NOTE ALL OF THE ABOVE MUST BE CONFIRMED WITH THE APPROPRIATE NOTARISED DOCUMENTATION**

**FALSIFICATION OF ANY DOCUMENTS MAY BE FOLLOWED WITH DISCIPLINARY ACTION**

Signature of Applicant .....

Signature of Country Member President .....

Please return to: To the WACS Judges Register

At Secretary General  
WACS International Culinary Competition

Email address: [hawksy@xtra.co.nz](mailto:hawksy@xtra.co.nz)

Fax No. ++ 64 3 21 74540

Mailing Address: PO Box 6054  
Invercargill  
NEW ZEALAND

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For Office Use Only

All documents supplied have been verified?

Verification of attendance of WACS Judges Seminar?

Verification from the WACS Continental Director attached?

Approved or declined by Continental Director Signed by Continental Director\_\_\_\_\_

Application approved / declined

Signed WACS International Culinary Committee Chairman

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