

Battle of the Chefs 2009

Competition Guideline & Judging Expectation Seminar

by **Global Master Chef Marco P. Brüscheweiler**

In Conjunction with 3rd Penang Chefs Challenge 2008

Limited Seats Available !!

Please book early to confirm a seat
(Closing Date: 20 June 2008)



Global Master Chef Marco P. Brüscheweiler is a 53 years old Swiss national, who started his culinary career in a small restaurant on the Lake of Constance near the German border in Switzerland. He has been working for 3 years in Switzerland in various hotels and restaurants to gain more experiences in the regional and International cuisine, he's aim always was to become a big chef and working overseas, and he got his first assignment in South Africa at the President Hotel in Johannesburg 1975. from there he took assignments in Miami, Florida, German Rhine River Line, Holland Hotel, Holiday Inn Cairo, Swissair Air-catering, Cairo and then back to Casino Lucerne, Switzerland.

In 1989 he graduated from the Swiss Hotel School with a Swiss Master Degree in cookery. He then took an offer to work as Complex Executive Chef at the Sun City Casino and entertainment center with 28 kitchens and over 400 staff in the various restaurants and convention center. In 1991 he came back to Bangkok as the executive chef of the Asia Hotel, and later for the Novotel Bangna.

He's also WACS certified International Judge for Culinary competitions and was the president of the Thailand Chefs Association for over 9 years, and now the honorary president of there association. He's engagement in the Culinary Arts are glorious, with Gold medals over the years in culinary competitions in Switzerland, Austria, Barbados, Egypt, and is now called every years a few times in the Asian region to show his skills and expertise as an international judge.

Chef Marco has done judging in Penang since 1995, and he come to Penang every year for our competitions since then.

Registration Form

Name:

Organization:

Organization Address:

Phone (Office):

(Mobile):

Email:

I would like to attend the seminar on:

27 June 2008 28 June 2008 27 & 28 June 2008

- RM 25 per person including lunch per day
- RM 40 per person for both days including lunch each day

All Cheque made payable to
**CHEFS ASSOCIATION OF MALAYSIA ,
PENANG CHAPTER
or Maybank Acc. No. : 007143404424**



DATE:

27 & 28 JUNE 2008

VENUE:

**Penang International
Sports Arena (PISA)
Bukit Jambul, Penang**

Organizing Secretariat:

Battle of the Chefs

The 12th Penang International Salon Gastronomique

Address: 26-B, Jalan Rangoon ,

10400 Penang , Malaysia

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PROGRAM

27 June 2008 (Friday) @ 10.00am - 12.00pm

The Gourmet Team Challenge

Plated Food - Display

Class 09: 3 - COURSE WESTERN SET - Apprentice

Class 10: PLATE DISHES

Class 11: BUFFET PLATTER - Western or Asian

Class 12: AMUSE BOUCHE

Question & Answers

27 June 2008 (Friday) @ 2.00pm - 4.00pm

Patisserie - Practical

Class 01: DRESS THE CAKE

Patisserie - Display

Class 02: ONE DECORATED DUMMY WEDDING CAKE

Class 03: BREAD SHOWPIECE

Class 04: PASTRY SHOWPIECE I - CHOCOLATE WORKS

Class 05: PASTRY SHOWPIECE II - SUGAR WORKS

Class 06: PETITS FOURS OR PRALINES

Class 07: CONFECTIONARY

Class 08: DESSERT (Asian/Continental)

Question & Answers

28 June 2008 (Saturday) @ 10.00 am - 12.00pm

Hot Cooking (Individual) - Practical

Class 19: APPRENTICE - MAIN COURSE - (Meat or Seafood)

Class 20: MAIN COURSE I - (Meat/Poultry/Game)

Class 21: MAIN COURSE II - (Fish/Seafood)

Hot Cooking (Team) - Practical

Class 22: APPRENTICE TEAM WESTERN HOT COOKING

Class 23: WESTERN TEAM HOT COOKING

Class 24: MODERN CHINESE CUISINE RESTAURANT

Class 25: MALAYSIAN CUISINE RESTAURANT

Question & Answers

28 June 2008 (Saturday) @ 2.00pm - 4.00pm

Artistic - Display

Class 13: BUTTER SCULPTURE

Class 14: STYROFOAM CARVING

Class 15: FRUIT & VEGETABLE CARVING

Artistic - Practical

Class 16: INDIVIDUAL ICE CARVING

Class 17: GROUP ICE CARVING

(Team Event - 2 persons to a team)

Class 18: FRUIT & VEGETABLE CARVING

Question & Answers

