

THE BIGGEST INTERNATIONAL **FOOD, BEVERAGE & HOSPITALITY**
EXHIBITION IN SAUDI ARABIA

Saudi  2024 
HOREOA 
JEDDAH

Hospitality Salon Culinaire | Saudi Barista Competition | Mocktail Competition

5-7 FEBRUARY 2024

JEDDAH SUPERDOME

SAUDI ARABIA

PARTICIPANT'S MANUAL

STRATEGIC PARTNER



هيئة فنون الطهي
Culinary Arts Commission



Hospitality
Salon
Culinaire



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INTRODUCTION



Dear Participants,

After the success of the first previous version, we are delighted to welcome you to the 2nd edition of “Hospitality Salon Culinaire” during SAUDI HORECA Jeddah 2024, This manual gives you some useful information about the organization of the event.

Should you need any further information please don't hesitate to contact:

Sahar Khrais on: +966 920 003 361 ext 119 or by email on salonculinaire@saudihoreca.com

Give it your best; it's nice to have you on stage with the winners.

Good luck,

Jad Taktak.

CEO, SEMARK Group

A stylized, handwritten signature in black ink, consisting of several overlapping horizontal and diagonal strokes.

JURY MEMBERS



Yasser Jad

President and Founder of the Saudi Arabian Chef's Association, Culinary Art and Hospitality Development Consultant
- Royal Commission for Riyadh City
KSA



Charles Azar

President of the Delegation of l'Academie Nationale de Cuisine Middle East and Gulf Countries
Lebanon



Kamil Bouloot

Head of Culinary and Operations Middle East at Seagrass Boutique Hospitality Group
UAE



Maroun Chedid

Chef and Restaurateur
Lebanon



Stéphane Collet

Meilleur Ouvrier de France Cuisine-Gastronomie
France



Anil Grover

WACS Certified Judge and Best International Culinary Judge from India by IFCA
India



Samaan Hilal

Managing Partner at Brainsteam Lebanon, KSA, Kuwait
KSA



Jacques Rossel

Campus Director of Royal Academy of Culinary Arts
Jordan

SPONSORS

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HOSPITALITY SALON CULINAIRE SPONSORS



HYGIENE JURY SPONSOR



HOSPITALITY SALON CULINAIRE ENDORSEMENT



A DISPLAY COMPETITIONS	
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Junior Chef Competition (Team of 2 Chefs) <i>(Only for Hospitality and Hotel Management Students)</i>	
10	Meat Dish and Dessert with a Saudi twist

SAVE THE DATES!

PICK UP OF BADGES

All participants can pick up their badges from the organizer's office and check out the location and kitchen equipment on **4 February at Jeddah Superdome from 10:00 am to 6:00 pm**

LIVE CHAT MEETING AND KITCHENS VISIT

All participants are invited to a meeting with the committee and judges. Details will be shared with you 1 week prior to the exhibition.

COMPETITION SCHEDULE

Will be sent to all participants at least 7 days prior the competition

AWARDS CEREMONY

Gold medals will be distributed at the Award Ceremony taking place **on Wednesday 7 February at 9:00 pm**. All participants should wear their chef's uniform at the awards ceremony.

GENERAL INFORMATION

- The Organizers reserve the right to remove, change or add to the rules and regulations
- The Organizers reserve all rights to the recipes used and the photographs taken during the event
- The Organizers are not responsible for any damage or loss of competitors exhibited items, equipment, utensils or personal belongings
- If an award is won, the competitor must be present or send a representative from his/her establishment to receive the award from the information booth
- All participants should wear their chef's uniform at the awards ceremony
- Participants must show their personal ID and badge in order to enter the salon culinaire area
- Every establishment will receive a helper's badges depending on the categories participation number. Helpers must go outside the competition area once the competition begins
- All participants must be present at the competition in their chef's uniform with no establishment logos
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the Organizers
- Category and name changes are not allowed after 15th January 2024. Any entry and/or chef's name modification or cancellation after this date is not accepted and fees will not be refunded
- Your staff, delegations, supporters are welcome at the exhibition.

In order to attend, all supporters must be from the hospitality field and will need to register on www.saudihoreca.com

BACK AREA

A back area is available and equipped with the below:

- 4 stainless steel tables
- 2 fridges for the ingredients
- 2 freezers

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B: The back area can only be accessed up to 1 hour before the competition commences.

It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.

GENERAL INFORMATION

KITCHENS

All small kitchen equipment must be provided by the participant example: pans/tins/ladles/cutlery/scales, and so on Kitchen equipment available on site:

- Chiller counter stainless steel
- Countertop electrical griddle
- Hot plate 2 burners over the counter
- Electrical 10-liter fryer
- Forced air convection for cooking 66L

Adjustable temperature range -With over heating protection -Accommodates 4 wire rack (450*330mm) -Also fits for (4)1/2 size sheet pan and 43.5*33cm baking tray

- Microwave
- Sink unit

PRODUCTS AND INGREDIENTS

It is preferable to use the sponsors' products in your recipe if and when required. It is forbidden to promote competitor's products during the competition

DISPLAY COMPETITIONS

A

COMPETITIONS RULES AND REGULATIONS

GENERAL RULES

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- Competitors must respect the space limit of each category.
- Judges have the right to test and examine all exhibits and extract samples where necessary.
- During the exhibition period, participants are permitted to “refresh” their creations after the judging process has ended.
- The description of each dish is important for the understanding of taste and technique
- All dishes must be labeled so they can be identified
- No artificial colors are allowed
- When the food is not tasted it must present a “visual taste”
- Variation of professional modern techniques important but practical
- Garnish & other ingredients in harmony with the main ingredient
- Nutritionally balanced
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- 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.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.
- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.
- Our sponsors’ products must be used where applicable. You are not permitted to use other brands. The approved list of products will be shared with you shortly.

TASTE/FLAVOR

Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste should be preserved; it must have appropriate quality, flavors and colors.

PRESENTATION/INNOVATION

The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly. The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles. Correct and balanced proportions of ingredients on the plate as well as right nutrition. Presentation practical and realistic using correct name for the dishes.

SERVING ARRANGEMENT

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. Glass, bowls, cups, spoons, spears, etc. should not affect the service.

COMPOSITION

The composition of the desserts must be nutritionally well balanced, easily digestible and light. Innovative, trendy techniques are used. The taste and colors of the creation need to be in line and must complement each other.

CORRECT PROFESSIONAL PREPARATION

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods. The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation. Correct aspic technique, degree of difficulty and craftsmanship, clean and precise work, with finesse, correct and balanced proportions of ingredients on the plate as well as right nutrition.



DISPLAY COMPETITIONS

A1 Wedding Cake

- The cake should be made up of three layers.
- All decorations must be edible and entirely handmade.
- Cake should be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly.
- All tiers must incorporate a wedding design, with the lower tier being edible.
- All decorations must be edible except tier supporting pillars and tier supporting flowers.
- Royal icing, pastillage etc., may be used in the production.
- The bottom layer of the cake will be tasted as part of the judging process.
- Inedible blanks may be used for the two top layers.
- Decoration and construction must fit together with the cake's true baked weight.
- All decorations should be around the cake and not on top of the cake to better facilitate its cutting.
- The cake should comprise 80% edible ingredients and 20% decoration.
- The bottom layer will be tasted as part of the judging process.
- A list of ingredients is required and must be displayed.
- Table space allocated per contestant is 60x60 cm.

Judging Criteria

Taste/Flavor	40 points
Design and Composition	30 points
Presentation/Innovation	10 points
Correct Professional Preparation	10 points
Serving Arrangement	10 points

A2 Themed Celebration Cake (Theme: Arabian Nights)

- Free style shape and decoration for 12- 15 persons.
- All participants are bound to this year’s theme: Arabian nights.
- The whole cake must reflect the theme, not just the side decoration
- The weight per piece must be 85 - 125g.
- Decoration must be entirely edible and handmade.
- Inedible blanks can be used as a base.
- The cake will be tasted as part of the judging process.
- The list of ingredients is required and should be displayed.
- Table space allocated per contestant is 70x80 cm.

Judging Criteria	
Taste/Flavor	40 points
Design and Composition	30 points
Presentation/Innovation	10 points
Correct Professional Preparation	10 points
Serving Arrangement	10 points

DISPLAY COMPETITIONS





DISPLAY COMPETITIONS

A3 Chocolate Showpiece (Theme: Arabian nights)

- All participants are bound to this year's theme: "Arabian nights"
- To display a showpiece made from chocolate
- 50% of the showpiece should be made of dark chocolate and white chocolate
- Plexi covers are not allowed when judging takes place
- The list of ingredients is required and must be displayed
- Showpiece dimensions: maximum height 125 cm /base 40x60 cm
- Table space allocated per contestant 90x75 cm

Judging Criteria

Presentation & Design	25 points
Creativity & Originality	25 points
Correct Professional Preparation	25 points
Representation of the theme	25 points

A4 Three Plated Dessert Presentation

- Preparation of three different desserts. First one made from fruits, the second from chocolate and the third from a regional specialty (e.g. dates, sahlab or similar)
- Each dessert is to be presented on a single, appropriate plate. All three desserts must be in harmony and based on a theme
- Presentation must include a minimum of one hot dessert, to be presented cold
- All items must be edible
- The key is simplicity with a high degree of technical skill
- The name of dishes and a list of ingredients, including precise measures, are required
- No tasting in this category
- Table space allocated per contestant is 80x80 cm

Judging Criteria

Presentation & Innovation	30 points
Composition	30 points
Correct Professional Presentation	30 points
Serving Arrangement	10 points

DISPLAY COMPETITIONS





DISPLAY COMPETITIONS

A5 Best Éclair (Flavor: Dates)

- One kind of éclair must be prepared ahead of time.
- Every participant must present six pieces from the same type of éclair (Dates Flavor).
- The size of each éclair should be 15 cm.
- The identity of the éclair should be respected and should be easily eaten by hand.
- The 6 pieces should be presented on a single platter (excluding the pieces for tasting).
- The jury will carry out tasting. Samples to be served fresh separately (two pieces).
- The list of ingredients is required and must be displayed.
- Table space allocated per contestant is 30x30 cm.

Judging Criteria

Taste/Flavor	50 points
Composition	15 points
Presentation/Innovation	15 points
Correct Professional Preparation	15 points
Serving Arrangement	05 points

A6 Petits Fours & Pralines

- Participants must prepare 6 varieties of small pastries (petit fours and praline).
- Participants must prepare 6 pieces of each variety (36 pieces total)
- Each piece must weigh between 8 - 12 g
- Freestyle presentation and theme
- The jury will carry out tasting. Samples to be served fresh separately (1 piece of each variety)
- A written description mentioning the theme is required.
- A list of ingredients is required and must be displayed
- Table space allocated per contestant is 90cm x 75cm

Judging Criteria

Taste/Flavor	50 points
Presentation/Innovation	15 points
Composition	15 points
Correct Professional Preparation	15 points
Serving Arrangement	05 points





DISPLAY COMPETITIONS

A7 Best Baguette

- Participants must prepare two types of family baguette (one white and one multicereal) with yeast and sourdough
- Participants must prepare 3 pieces of each (6 pieces in total) excluding the pieces for tasting
- The jury will carry out tasting. Samples to be served fresh separately (1 piece of each kind)
- Each baguette must be 55-57 cm after baking
- Each baguette must weigh 230-250 g after baking
- Table space allocated per contestant is 40x40 cm

Judging Criteria

Taste/Flavor	50 points
Presentation/Innovation	15 points
Composition	15 points
Correct professional preparation	15 points
Serving arrangement	05 points

A8 Viennoiserie (Croissant, Danish, Brioche)

- 4 different kinds of morning goods. They must include 2 types of croissants with filling, 1 type of Danish and 1 type of Brioche.
- Prepare a total of 20 pieces from the different types of required viennoiserie.
- Each piece must weigh 80 grams after baking including toppings, filling, garnishes, icings or glazes.
- The jury will carry out tasting. Samples to be served fresh separately (3 pieces of each kind)
- Table space allocated 60x60 cm

Judging Criteria

Taste/Flavor	50 points
Presentation/Innovation	15 points
Composition	15 points
Correct professional preparation	15 points
Serving arrangement	05 points





DISPLAY COMPETITIONS

A9 Cold Canapés

- Participant must prepare 6 different Kinds of cold International canapés or (3 hot to be displayed cold and 3 cold tapas)
- The canapés can be made on spoons
- Participant must prepare 6 pieces of each kind (Total 36 pieces)
- Decoration must be entirely edible and handmade
- No tasting in this category
- The list of ingredients is required and must be displayed in front of the jury
- Allocated table space per contestant is 60 x 60 cm

Judging Criteria

Presentation & Innovation	30 points
Composition	30 points
Correct Professional Preparation	30 points
Serving Arrangement	10 points

A10 Three Course Set Dinner Menu

- Participants must prepare a plated three-course gourmet meal for one person
- The three-course should represent one cold or hot appetizer or soup, one main dish and one dessert.
- Hot food must be presented cold.
- The same ingredient must not be used in more than one dish.
- The sorbet must only be mentioned in writing on the submitted menu.
- No tasting in this category.
- The list of ingredients required and must be displayed.
- Table space allocated per contestant is 100x100 cm.

Judging Criteria

Presentation/Innovation	30 points
Composition	30 points
Correct professional preparation	30 points
Serving arrangement	10 points

DISPLAY COMPETITIONS



LIVE COMPETITIONS

B

COMPETITIONS RULES AND REGULATIONS

GENERAL RULES

- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
- Participants must clean the kitchens after they finish the competition.
- Participants must refer to the hygiene rules and regulations of Boecker.
- Participants are not allowed to promote any competitive product to the competition's sponsors.
- Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
- All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent).
- Ready-made products are not allowed and may result in disqualification for the team.

COMPETITIONS RULES AND REGULATIONS

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the overall score

Basic stocks: Can be brought not reduced, seasoned or thickened

Salads: Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds have to be removed.

- Onions can be halved to check quality
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Vegetables purees are allowed

Fish: Gutted, scaled, not filleted

Shells: Cleaned, raw in their shells

Crustaceans: Cleaned, washed, can be boiled in their shells but not mixed or cut

Meat and poultry:

- Deboned, not portioned, meat not trimmed, minced or ground

Eggs: Can be separated and pasteurized but not processed in any other way

Pasta Dough: Pasta Dough can be prepared but not cooked

Dry Ingredients: Can be weighed and measured

Pastry Sponge Biscuits Meringue:

- Can be brought in but not cut, sliced or chopped
- Macarons cannot be brought in
- Meringue as décor has to be dried on-site

COMPETITIONS RULES AND REGULATIONS

Fruit Pulps & Puree: Can be brought in, but final sauce or coulis must be prepared on-site

Décor Elements: 100% done on site

Oriental section

- Chickpeas can be brought as puree (mashed), ready to use during the competition
- Meat can be minced ahead of time but should be assembled on-site
- Presenting raw meat plates is not allowed

SCALE OF PENALTIES

Up to 5 points will be deducted from the final grade in case of:

- Practical size of portion (cost control, product waste and nutrition)
- Harmonies balance of meat and garnish
- Proteins that would be unhealthy to eat like undercooked chicken
- Vegetables cutting and cooking
- Use of inedible materials
- Portion weight must be kept within the norms of accepted practice
- Portion seasoning
- Time respect
- Not wearing official chefs uniform and hat
- Revealing the contest name on uniforms
- Bringing pre-cooked food into the competition

COMPETITIONS RULES AND REGULATIONS

VERY IMPORTANT!

- Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.
- A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.

TASTE/FLAVOR

Competitors must ensure that the item presented reflects the maximum taste and flavor. The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other. Taste & texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature & seasoning, distinctive/specific tastes are preserved, the aftertaste must also be considered

CORRECT PROFESSIONAL PREPARATION

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.

The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation.

The organization at the kitchen, time management, temperature of sensitive products, cleaning of the team and packing of their own equipment.

HYGIENE

Refer to Rentokil Boecker hygiene rules. Participants will be graded on their hygiene by a Rentokil Boecker representative, who will judge all participants according to the hygiene rules and regulations.

MISE EN PLACE / MATERIAL BROUGHT

The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

- Clear arrangement of materials
- Correct amount of items brought in
- Proper working technique
- Correct utilization of working time

JUDGING CRITERIA

PRESENTATION

- The dish must be appetizing, appealing, attractive and tastefully displayed
- Main ingredient must be easy to recognize and nothing on the rim of the plate
- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time consuming arrangements

SERVICE

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. The food needs to have the right temperature when it leaves the kitchen avoiding time consuming plating.

- Correct number of plates must be presented.
- The meals, should be practical, transportable
- Meals must be presented on time OR points will be deducted

FOOD WASTE

Control on excess and food waste during the competition

B1 Oriental Hot and Cold Appetizers (Mezze)

- Individual participation
- Duration: 45 minutes
- Each participant will have to prepare 2 varieties of Oriental appetizers 1 hot (2 portions) & 1 cold (2 portions)
- The participant should prepare 2 portions of each for tasting
- Chickpeas for Hummos can be brought boiled and mashed to the competition
- Meat can be minced ahead of time but should be assembled on-site.
- Dishes must be presented on individual plates with appropriate garnish
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- Ready-made products are not allowed and may disqualify the team
- Raw meat dishes are not allowed
- “Mezze” bowls should be provided by the participants
- Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points





SAUDI CUISINE

B2 Saudi Dish

- Individual participation
- Duration: 1 hour (60minutes)
- Competitors should prepare a Saudi dish divided into 2 portions for tasting
- The dishes should represent a variety of cooking methods using same Ingredients as those used in Saudi cuisine
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- Local products such as wheat, dates, camel’s milk and meat, local spices and many others used in Saudi Cuisine should be highlighted in your recipes
- Ready-made products are not allowed and may disqualify the participant

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

B3 Meat Dish

- Individual participation
- Duration: 45 minutes
- Competitors should prepare one red meat dish with side garnish
- Competitors should prepare 2 portions for tasting
- Dishes must be presented on individual plates with appropriate garnishes
- All ingredients and specific utensils for the competition must be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points





B4 Chicken Dish

- Individual participation
- Duration: 45 minutes
- Competitors should prepare 2 portions for tasting
- Dishes must be presented on individual plates with appropriate garnish
- All ingredients and specific utensils for the competition must be provided by the participants

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

B5 Seafood Dish

- Individual participation
- Duration: 45 minutes
- Competitor will have to prepare one main course of their choice consisting of fish or seafood or a combination of fish and seafood with appropriate vegetable, starch and garnishes for 2 covers
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the judges the competition day, which includes the ingredients and method of preparation of the dishes.
- Competitors have to cook the dish according to the recipes submitted to the judges.

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

INTERNATIONAL CUISINE





B6 Best Burger Challenge (Beef)

- Individual participation
- Duration: 30 minutes
- Participants must prepare two beef burgers for tasting
- Participants must assemble the burger during the competition
- Burgers may include any condiments or ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, pesto and toppings such as onions, tomatoes etc.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite
- Pre-minced meat can be brought to the competition but should be flavored onsite

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

B7 Cold Sandwich Challenge

- Individual participation.
- Duration: 15 minutes.
- Participants should prepare two cold sandwiches for tasting.
- Each sandwich to be served on a separate plate with its side garnish.
- Ingredients should be pre-cooked and ready to use
- Participants must assemble their sandwich during the competition
- Sandwiches may include any ready-made spread such as ketchup, mayo, mustard, barbecue sauce, garlic paste, and pesto.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite.
- Cold sandwiches can be prepared in any type of bread.

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points





INTERNATIONAL CUISINE

B8 Asian Cuisine

- Individual participation
- Duration: 45 minutes
- Competitors should prepare 1 starter and 1 main dish for 2 portions each
- The set can be presented either on one plate or 2 separated plates
- The dishes can be inspired from the following cuisines: Chinese, Japanese, Indian, Korean, Mongolian, Taiwanese, and Tibetan food.
- All ingredients should be brought by the competitors in unprepared state not trimmed, cut or sliced
- Competitors have to submit a written recipe in English to the judges the competition day, which includes the ingredients and method of preparation of the dishes.

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

B9 Fruits and/or Vegetables Carving

- Individual Participation
- Free style theme
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm

Judging Criteria

Correct professional preparation/technical skills	50 points
Design and composition	30 points
Creativity and Originality	20 points

INTERNATIONAL CUISINE





JUNIOR CHEF COMPETITION

B10 Meat Dish and Dessert with a Saudi twist

- Team participation: Two junior chefs (Hospitality and hotel management students)
- Duration: 1 hour (60minutes)
- Each team will have to prepare 2 dishes made of:
 - One meat dish with a Saudi twist
 - One dessert with a Saudi twist
- Each team must prepare two portions of each for tasting.
- All ingredients will be checked for suitability by the judges before the competition starts.
- Local products such as wheat, /jarich dates, camel's milk and meat, local spices, and many others used in Saudi Cuisine should be highlighted in your recipes.
- Any specific utensils for the competition should be provided by the participants.
- Ready-made products are not allowed and may disqualify the participant.

Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points



60-69
points is **Merit Certificate**



70-79
points is **Bronze Medal**
and Certificate



80-89
points is **Silver Medal**
and Certificate



90-100
points is **Gold Medal**
and Certificate

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

Hygiene Award: A special hygiene shall be commissioned with a trophy for the participant showing the highest standard of food safety and hygiene in each live category

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