

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



25-27 NOVEMBER 2024

RIYADH - SAUDI ARABIA

RIYADH INTERNATIONAL CONVENTION
& EXHIBITION CENTER

www.saudihoreca.com

PARTICIPANT'S MANUAL

STRATEGIC PARTNER



هيئة فنون الطهي
Culinary Arts Commission



*Hospitality
Salon
Culinaire*



01	INTRODUCTION BY JAD TAKTAK	P.04
02	JURY MEMBERS	P.05
03	SPONSORS	P.06
04	THE CATEGORIES	P.07
05	SCHEDULE	P.08
06	GENERAL INFORMATION	P.09
07	COMPETITIONS RULES & REGULATIONS	P.12
08	AWARDS	P.27

INTRODUCTION



Dear Participants,

After the success of the twelve previous versions, we are delighted to welcome you to the 13th edition of “Hospitality Salon Culinaire” during HORECA 2024, Riyadh. 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 salonsculinaire@saudihoreca.com

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

Good luck,

Jad Taktak.

CEO, SEMARK Group



JURY MEMBERS

SPONSORS

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Culinary Arts Commission

SALON CULINAIRE SPONSORS



HYGIENE JURY SPONSOR



CULINARY COMPETITIONS ENDORSED BY



A LIVE COMPETITIONS	
Oriental Cuisine	
1	Oriental Cold and Hot Appetizer
Saudi Cuisine	
2	Saudi Main Course and Dessert (Team of 2 chefs)
3	Saudi Camel Dish (Individual participation)
International Cuisine (Individual participation)	
4	Meat Dish
5	Chicken Dish
6	Seafood Dish
7	Best Burger Challenge (Beef)
8	Cold Sandwich Challenge
9	Asian Cuisine
10	Fruits and/or Vegetables Carving

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 **24 November 2024 at Riyadh International Convention & Exhibition Center 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 27 November 2024 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. The helper cannot be the executive chef.
 - 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 1st November 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. Participants must show their personal ID and badge in order to enter the Hospitality Salon Culinaire area.

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

For any queries regarding the above, do not hesitate to contact the organizers.

BACK AREA

A back area is available and equipped with the below:

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

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

GENERAL INFORMATION

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.

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
- Stainless Steel table

PRODUCTS AND INGREDIENTS

It is must to use the sponsors' products in your recipe if and when required. It is forbidden to promote competitor's products during the competition. List of available products will be shared with you.



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 the sponsor.
- 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 starts.
- 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.

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

COMPETITIONS RULES AND REGULATIONS

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

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

COMPETITIONS RULES AND REGULATIONS

- Time respect
- Not wearing official chefs uniform and hat
- Revealing the contest name on uniforms
- Bringing pre-cooked food into the competition

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 & TEXTURE

Competitors must ensure that the item presented reflects the maximum taste and texture. 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 sponsor hygiene rules. Participants will be graded on their hygiene by the sponsor 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 AND INNOVATION

- 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

A1 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 and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

ORIENTAL CUISINE





SAUDI CUISINE

A2 Saudi Main Course and Dessert

- Team participation: Two chefs
- Duration: 1 hour (60minutes)
- Each team will have to prepare 2 Saudi dishes made of:
 - One main course
 - One dessert
- 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
- The dishes should represent a variety of cooking methods using same Ingredients as those used in Saudi cuisines
- Any specific utensils for the competition should be provided by the participants

Judging Criteria

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

A3 Saudi Camel Dish (Individual participation)

- Individual participation
- Duration: 1 hour (60minutes)
- Competitors should prepare a Saudi camel 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
- Any baby camel meat can be used
- Competitors must make sure that the meat can be ready within 1 hour

Judging Criteria

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

SAUDI CAMEL DISH





INTERNATIONAL CUISINE

A4 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 and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

A5 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
- 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 and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points





INTERNATIONAL CUISINE

A6 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 and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points

A7 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
- All Burgers must comprise ground meat only, served on a bun or other bread
- All ingredients will be checked for suitability by the judges before the competition starts

Judging Criteria

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





INTERNATIONAL CUISINE

A8 Cold Sandwich Challenge

- Individual participation.
- Duration: 15 minutes.
- Competitors should prepare two cold sandwiches for tasting.
- Sandwiches should be prepared in pain demi (white, brown, multi-seeds)
- Ingredients should be pre-cooked and ready to use
- Participants must assemble their sandwich during the competition
- Each sandwich to be served on a separate plate with its side garnish.
- 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.

Judging Criteria

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

A9 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
- 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 and Texture	50 points
Correct Professional Preparation (Working skill/techniques)	20 points
Presentation and Innovation	10 points
Hygiene	7 points
Service	5 points
Mise en place	5 points
Food Waste	3 points





INTERNATIONAL CUISINE

A10 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	40 points
Design and composition	30 points
Creativity and Originality	20 points
Mise en place & Hygeine	10 points

AWARDS



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



HORECA is organised by Semark based on a license agreement with Hospitality Services SARL organizer of HORECA long established international exhibition and event.

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