

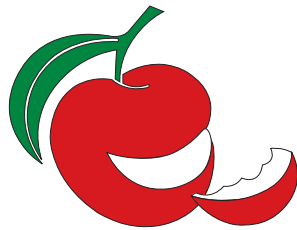
# Culinaire Malaysia 2022

MAR 29 - APR 1  
KUALA LUMPUR  
CONVENTION CENTRE

IN CONJUNCTION WITH

**FHM 2022**

**RULE BOOK**



# Culinaire Malaysia 2022

## PRESENTERS



## JOINTLY ORGANISED BY



## EXCLUSIVE HOTEL TV PARTNER



## ENDORSED BY



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## **Competition Categories**

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## Classes, Entry Fee & Requirement

INDIVIDUAL CLASS			ENTRY FEE (RM)	REQUIREMENT
<b>Culinary Art Displays</b>				
Class 1	Selection of Tapas		180.00	3 entries per establishment
Class 2	Modern Chinese 4-course Set Menu		180.00	3 entries per establishment
Class 3	5-course Western Set Menu		180.00	3 entries per establishment
Class 4	Apprentice 4-course Western Set Menu		180.00	3 entries per establishment
<b>Patisserie</b>				
Class 5	Plated Desserts		180.00	3 entries per establishment
Class 6	Petit Fours or Pralines		180.00	3 entries per establishment
Class 7	Freestyle Confectionery		180.00	3 entries per establishment
Class 8	Elegance Stylish Wedding Cake		180.00	3 entries per establishment
Class 9	Dress the Cake	[Live Action]	180.00	3 entries per establishment
<b>Artistic</b>				
Class 10	Stylish Buffet Showpiece		180.00	3 entries per establishment
Class 11	Ice Breakers	[Live Action]	180.00	3 entries per establishment
<b>Hot Cooking</b>				
Class 12	Fish/Seafood Main Course (Western Cuisine)	[Live Action]	250.00	3 entries per establishment
Class 13	Meat/Poultry Main Course (Western Cuisine)	[Live Action]	250.00	3 entries per establishment
Class 14	Apprentice Halibut Main Course (Western Cuisine)	[Live Action]	250.00	3 entries per establishment
Class 15	Harvest Gourmet Plant-based Protein Main Course (Western Cuisine)	[Live Action]	250.00	3 entries per establishment
<b>Food &amp; Beverage Skills</b>				
Class 16	Mixology Challenge – Cocktail	[Live Action]	200.00	2 entries per establishment
Class 17	Mixology Challenge – Mocktail	[Live Action]	200.00	2 entries per establishment
Class 18	Coffee Signature Beverage	[Live Action]	200.00	2 entries per establishment
Class 19	Latte Art Competition – Art Bar	[Live Action]	200.00	2 entries per establishment
<b>TEAM CHALLENGE</b>			<b>ENTRY FEE (RM)</b>	<b>REQUIREMENT</b>
Class 20	Malaysia Tiger Cup	[Live Action]	1000.00	1 entry per establishment
Class 21	Malaysia All Time Snacks Favourites – Professional	[Live Action]	800.00	1 entry per establishment
Class 22	Malaysia All Time Snacks Favourites – Junior	[Live Action]	800.00	1 entry per establishment

Note:

**Acceptance with full payment only** and based on a first-come-first-served basis.

# General Information

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The Culinaire Malaysia 2022 maintains international culinary recognition. Held together with the famed Food & Hotel Malaysia from **29 March – 01 April 2022**, this competition is set to be another benchmark in the international culinary industry.

FHM 2022 will cover virtually every aspect of Food & Hotel Management, focusing on hotel/restaurant equipment/supplies, food and beverage, hotel furnishings and accessories, food service and catering equipment, housekeeping products, hospitality and retail technologies.

## Venue

Kuala Lumpur Convention Centre  
Kuala Lumpur City Centre  
50088 Kuala Lumpur, Malaysia

## Date

29 March – 01 April 2022

## Organizer

Malaysian Association of Hotels  
C5-3, Wisma MAH  
Jalan Ampang Utama 1/1  
One Ampang Avenue  
68000 Ampang, Selangor  
Malaysia  
Tel : +603 4251 8477  
Fax : +603 4252 8477  
Email : [culinaire@hotels.org.my](mailto:culinaire@hotels.org.my)  
Website : [www.culinaireremalaysia.com](http://www.culinaireremalaysia.com)

## Opening Hours and Admission

The Culinaire Malaysia is open to FHM's trade visitors and public.

29 – 31 March 2022 : 1000hrs – 1800hrs  
01 April 2022 : 1000hrs – 1500hrs

The competition hall for Competitors:

Individual Competitors – Culinary Art/Pastry Art Display Classes

Open from 0300hrs till 0700hrs and judging begins at 0700hrs.

## Practical Hot Cooking

Judging and competition begins from 0650hrs.

Entry badges (non-transferable) will be sent to competitors and judges before the Event.

## Registration Details

1. Registration Forms are attached in the Rule Book and ensure the payments are submitted together.
2. Faxed Registration Forms must be accompanied with payment details in order for the entries to be processed.
3. Teams and Individual competitors can expect to receive confirmation of their registration by **01 March 2022**.
4. Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes.
5. Competitors' age should be **above 18 years old**.
6. Submission of Registration Forms indicates acceptance of the Rules and Regulations of the Culinaire Malaysia 2022 in page 46.
7. Payment MUST be in Ringgit Malaysia. All payments are to be made payable by cheque/money order/bank draft only to **MALAYSIAN ASSOCIATION OF HOTELS**. Overseas company/personal cheques will not be accepted.

# General Information

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## Registration Details

8. Please **DO NOT** send cash by mail.
9. Deadline of registration on **13 February 2022**. Acceptance is on a first-come-first-served basis.
10. Registration Forms (either typewritten or neatly handwritten) with entry fees to be submitted to:  
Culinaire Malaysia 2022 Secretariat  
C5-3, Wisma MAH  
Jalan Ampang Utama 1/1  
One Ampang Avenue  
68000 Ampang, Selangor  
Malaysia  
Tel : +603 4251 8477  
Fax : +603 4252 8477  
Email : [culinaire@hotels.org.my](mailto:culinaire@hotels.org.my)

**Organizer has the final authority for explanation.**

# WORLDCHefs FOOD SAFETY REGULATIONS – HOT COOKING

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The following information is to be read in conjunction with the WORLDCHEF'S Competition Guidelines.

## The Five Keys to WorldChefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are:

### 1. Keep Clean

*It takes over 2.5 billion bacteria to make 250ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick.*

- a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- b. Fruits and vegetables need to be washed and packed in appropriate containers.
- c. The kitchen area needs to be spotless as it is a showcase of our profession.
- d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc) you may be using, must be clean.
- e. Floor, walls, cabinets and refrigeration in the competition hall, and the cart or transport equipment must be kept clean.

### 2. Separate Raw and Cooked

*Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items.*

- a. All food ingredients should be packed separately and labelled clearly by: name and date of packing, and if required, "use by" date.
- b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
- c. Various packed and labelled dry items can be stored on the same tray.
- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

### 3. Cook Correctly

*Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury and guest in attendance, that the food is safe for consumption.*

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
  - i. Name of item being cooked
  - ii. Temperature of item prior to cooking
  - iii. Length of time during which the items was subjected to heat
  - iv. The actual temperature upon cooking
  - v. Time at which the cooking process was completed
- b. Blanched items, should be shocked immediately in clean iced water or running water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- c. If your cuisine needs a partially cooked item to be blanched/dried, then cooked again, please clearly highlight this to the jury members – example: Peking Duck. These items are to be held in a clean area to avoid bacteria.

# WORLDCHefs FOOD SAFETY REGULATIONS – HOT COOKING

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## The Five Keys to WorldChefs Food Safety in Competitions

### 4. Keep Food at Safe Temperature

*Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).*

- a. As mentioned under **Cooking Correctly**, HACCP sheet should be used in all food preparations.
- b. Raw proteins can only be left on work table if it is stored on ice, or ice pad and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests.
- d. Cooked food can be served a la minute to avoid this.
- e. A HACCP sheet should be posted on each refrigerator and, or freezer door. Temperature must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
- g. All food items to be refrigerated or kept in the freezer must be covered and labelled.

### 5. Selection of Safe Raw Materials to Produce the Items

*Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in mouldy food like fruit and vegetables.*

- a. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- b. Fruits and vegetables should be checked for worms, grubs and mould.
- c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
- d. Check that fish exhibit all signs of freshness, and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. All dry ingredients, and all fresh, frozen, cured or smoked food should have the use by or expiring dates checked.

## **DRESS STANDARD**

Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition hall wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Footwear - Safety style, non-slip, must to be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7mm dia) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

## **PERSONAL HYGIENE**

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be over powering.
6. Sleeves of chef's jackets must be minimum of elbow length.
7. Correct footwear must be clean.



# WORLDCHefs FOOD SAFETY REGULATIONS – HOT COOKING

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## GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils; competitors to provide.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready-to-eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chopsticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise-en-place, that may be used later, should be kept separately, not mixed together, labelled and stored at <math>5^{\circ}\text{C}</math> (41°F).
15. Hand paper towels to be used for work surface and hands wiping.
16. Cloth towels should only be used to handle hot items, competitors to provide.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be colour coded; competitors to provide. Cutting boards should always be clean.
  - a. Green – vegetable
  - b. Red – meat
  - c. Blue – fish
  - d. Brown – cooked meat
  - e. Violet – vegan
  - f. White – acceptable as a neutral colour for all tasks.
18. Use of wooden cutting boards is not authorised.
19. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
20. Nothing is allowed to be stored on the floor.

# WORLDCHefs FOOD SAFETY REGULATIONS – HOT COOKING

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1. Face Mask / Face Shield  
When requested by the local health authorities or the Organiser.
  - a. These forms of PPE must be worn during the entire competition while in the competition hall.
  - b. They must be changed:
    - i. In preparation for service
    - ii. If they spoiled in any way
  
2. Hand Washing  
It is a 30 second process which must take place:
  - a. Upon arrival to the kitchen
  - b. At the start of the actual competition
  - c. When hands become soiled
  - d. On the hour
  - e. After handling raw proteins
  - f. When each task is finished
  - g. After mise-en-place has been set
  - h. Before service
  - i. After visiting the wash room
  - j. After handling rubbish
  - k. At all times upon returning to the kitchen
  
3. Sanitizing  
Recommended chemical sanitiser must be applied for a minimum of 10 seconds before it can be wipe off with a paper towel or scrapper:
  - a. All work surface must be sanitised upon arrival into kitchen.
  - b. All work surface must be sanitised at the start of the competition.
  - c. All work surface must be sanitised need to be sanitised as they become soiled.
  - d. All work surface must be sanitised at the completion of each task.
  - e. All work surface must be sanitised prior to starting service.
  - f. All work surface must be sanitised at the end of the competition.
  
4. Aprons
  - a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
  - b. Bib aprons can be used when cleaning proteins.
  - c. Aprons should be changed:
    - i. At the start of the competition
    - ii. After working on proteins
    - iii. If they become heavily soiled at any stage
    - iv. Prior to service

# WORLDCHefs FOOD SAFETY REGULATIONS – HOT COOKING

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5. **Gloves**
  - a. Gloves do not give an automatic exemption to proper food handling techniques.
  - b. Must be worn when handling hot or cold “Ready-to-eat” (RTE), which will be consumed by the jury or guests.
  - c. Gloves can be worn if working with dirty items, or items that stain, ie: beetroot.
  - d. Hand injuries should be protected with a band aid/plaster, and covered with a glove.
  - e. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise-en-place or food items, unless the food items will not receive any heat treatment.
  - f. Gloves need to be changed:
    - i. If you start to use other equipment after touching proteins
    - ii. Before starting service
    - iii. Regularly during service
    - iv. Before and after cleaning of dirty, or staining vegetables or marinades
  
6. **Rubbish**
  - a. Small bins are permitted on the working table.
  - b. Neither the small table bins nor the main kitchen bin may overflow.
  - c. Rubbish needs to be bagged, and removed each hour of competition, upon closing of the bags.
  - d. Bins should be empty at the start of service.
  - e. Cleaned and washed at the end of the service.
  - f. Sink must be used for washing and not to hold dirty pots and rubbish.
  - g. Rubbish must be separated and disposed in designated containers:
    - i. Green colour bin – food waste (trimmings, cooked food, uneaten food)
    - ii. Blue colour bin – general waste (egg shell, bones, dirty paper, serviette, non-recycle plastic, dirty cling film, etc)
    - iii. Orange colour bin – recyclable plastic and metal (plastic with recycle logo, aluminium can, clean cling film)
    - iv. Brown colour bin – glass (glass bottle, glass container)
  
7. **Team Spacing**

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be un-avoidable.
  
8. **Glass Policy**
  - a. Control – No glass items are permitted in any format into the competition kitchen. This may pertain to vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
  - b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
  - c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers.
  
9. **Food Efficiency (Left Overs)**
  - a. In some circumstances, some food excess is unavoidable but this must be controlled. It is how you manage it that will be noted.
  - b. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
  - c. Be mindful when planning menus to avoid waste factor, ie: “Pommes Parisiennes” or smaller scooped vegetables or fruits.
  - d. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
  - e. Such left over food will be reviewed by the kitchen jury before it is taken away.
  - f. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

# INDIVIDUAL CLASS

*Culinary Art Displays, Patisserie, Artistic and Individual Hot Cooking*

Open to teams from hotels, restaurants, culinary institutions, airlines and catering organisations.

## **Note for Display Classes and Hot Cooking Competitors:**

1. Please take note that these classes are usually filled up even before the closing date. Therefore, even if your Registration Form is received before the closing date, places may have been filled by then. All entries are subjected to the Organizing Committee's approval.
2. Competitors must report to the respective registration counter at least **30 minutes** before their schedule time. Competitors who did not present at their scheduled time will be considered as no-shows and will be disqualified.
3. Competitors must provide their own choice of serving china ware (without name and logo).
4. The Organizer will not be responsible for any damage and loss of participant's utensils, works and equipment.
5. Competitors should pay compensation for the loss and damage of the items provided by the Organizer.
6. The Organizer reserves the right to revise the schedule of competition.
7. Name cards or logos of the working place of the competitor may be placed in proper manner **after** judging has been completed.
8. Once rosette awards are placed beside the displays (approximately one (1) hour after judging ended), no comments will be given by Judges.
9. Competitors of Culinary Art Display, Patisserie, Artistic and Individual Hot Cooking classes who wish to seek Judges' comments should meet the Judging Team Leader by appointment on the same competition day via the Secretariat at the Organizer's Office.

## Culinary Art Displays and Pastry Art Display

1. The halls for Culinary Art Displays will only be open from **0300hrs** and by 0700hrs all competitors are required to leave the hall. Judging begins at **0700hrs** for Culinary Art displays. All packing/exhibit debris must be removed from the competition hall before judging begins.
2. A theme or name and Recipe Form must be placed beside the display exhibits.
3. Competitors are invited to set up an attractive display, however this will not be judged.
4. Aspic should be used to glaze all entries with the exception of crisps and baked dough.
5. Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily at 1800hrs and at 1600hrs on the last day. **ONLY** Elegance Stylish Wedding Cake (class: 8) and Stylish Buffet Showpiece (class: 10) will be exhibited for all the 4 days of the show and will be collected at 1500hrs on the last day unless deterioration beyond acceptable standards have taken place.
6. Please take note that no clearing of exhibits will be allowed before closing time (1800hrs daily and 1500hrs on the last day). Competitors who break this rule may have their future participation re-considered. Removal must be completed by 1830hrs to facilitate table dressing for the following day. The Organizer reserves the right to dispose of uncollected exhibits.
7. No power point is provided at the competition area. However, competitors who wish to request power points (240V) must be ordered via MAH and paid for at least two (2) months before the event. Late order surcharge will apply. Power point requested during competition day will not be entertained.
8. Table space allotted for display classes: **100cm x 90cm**.

## Individual Hot Cooking Class

1. Kitchens for Hot Cooking will open from **0630hrs**. The first Hot Cooking session start at **0650hrs** (judging begins at same time).
2. Competitors must prepare the Recipe Form for Judges' perusal during the competition.
3. Hygiene is paramount.

# Culinary Art Displays (Class 1 – 4)

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## Class 1

### SELECTION OF TAPAS

To prepared and display four (04) different kinds of tapas, six (06) portions of each, total 24 pieces. Two (02) items are to be hot food displayed cold and two (02) items cold food displayed cold. All items can present on one (01) platter or individually plated.

1. Each portion of finger food should weigh 10-20gm
2. Can be on one plate or individually plated
3. All food items must be glazed with aspic, with the exception of crisps or baked dough
4. A brief description of the displayed items must be made available for judges' reference

## Class 2

### MODERN CHINESE 4-COURSE SET MENU

To prepare in advance and display cold. A 4-course set menu with appropriate garnishes for one (1) person shall consist of:

1. 1 x seafood appetizer
2. 1 x vegetable soup
3. 1 x poultry main course accompanied with vegetable and starch (either rice or noodle)
4. 1 x self-create dessert

## Class 3

### 5-COURSE WESTERN SET MENU

To prepare in advance and display cold. A 5-course set menu with appropriate garnishes for one (1) person shall consist of:

1. 1 x seafood appetizer
2. 1 x clear soup
3. 1 x game entrée
4. 1 x meat/poultry main course
5. 1 x self-create dessert

## Class 4

### APPRENTICE 4-COURSE WESTERN SET MENU

To prepare in advance and display cold. A 4-course set menu with appropriate garnishes for one (1) person shall consist of:

1. 1 x seafood appetizer
2. 1 x clear soup
3. 1 x meat/poultry main course
4. 1 x self-create dessert

## JUDGING CRITERIA CULINARY ART (CLASS 1 – CLASS 4)

Total possible points: 100 (no half points will be given)

### Serving Arrangement

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

**10 points**

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### Presentation / Innovation

Comprises an appetising, tasteful, elegant presentation, modern style.

**30 points**

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### Composition

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

**30 points**

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### Correct Professional Preparation

Correct basic preparations of food, corresponding to today's modern culinary art.

**30 points**

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## Class 5

### PLATED DESSERTS

To display a total of 4 different types of desserts:

1. 1 x hot and cold
2. 1 x vegetarian without eggs and fat
3. 1 x freestyle creation
4. 1 x dessert creation served in glass

All desserts are to be presented cold. Each portion for one person and suitable for a la carte service. Practical and up-to-date presentation is required.

Showpieces are allowed but will not be judged.

## Class 6

### PETIT FOURS OR PRALINES

To display 6 bite-sized pieces each of 6 different types of either Petit Fours or Pralines, suitable for service. Exactly **36 pieces** must be presented and each piece to weigh between **6-14 grams**.

Practicality is essential for today's modern dining experience. No commercial moulds are allowed. Showpieces should enhance the presentation and it will be judged.

An extra plate of 1 portion of each type (6 pieces) to be set aside from the display table for tasting by judges.

## Class 7

### FREESTYLE CONFECTIONERY

To display a total of 4 different types of cake of today's taste. Cakes to be free-style and displayed as whole.

1. 1 nos of whole cake – 10 to 12 serving size
2. 3 types of petit gateau

Required to display 3 pieces per each type of petit gateau and each piece to weigh between **60-80 grams**. Practical and up-to-date presentation is required. Showpieces are allowed but will not be judged.

## JUDGING CRITERIA PASTRY ART (CLASS 5 – CLASS 7)

Total possible points: 100 (no half points will be given)

### Serving Arrangement

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

**10 points**

### Presentation / Innovation

Comprises an appetising, tasteful, elegant presentation, modern style.

**30 points**

### Composition

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

**30 points**

### Correct Professional Preparation

Correct basic preparations of food, corresponding to today's modern culinary art.

**30 points**

## Class 8

### ELEGANCE STYLISH WEDDING CAKE

3 cakes to incorporate a wedding design – modern, contemporary or themed.

One of the 3 cakes must be edible. A section of the finished edible cake should be cut for the judges' inspection. This must be from the lowest tier of the 3 cakes. The height of finished display should not exceed 1.5 metre.

Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or any other appropriate materials may be used. No wiring and glue are allowed. Lace or its equivalent is not allowed. Points will be deducted for non-compliance.

- Wedding cakes must stay on display until last day of the show and Organizer will dispose of exhibits uncollected after 1500hrs on the last day or earlier, if exhibits begin to deteriorate.

## JUDGING CRITERIA PASTRY ART (CLASS 8)

Total possible points: 100 (no half points will be given)

### Technique and Degree of Difficulty

The artistry, competence and the expertise involved in the execution of preparation of the exhibit.

**25 points**

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### Presentation and General Impression

The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles.

**25 points**

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### Taste

The typical taste of the cake should be preserved, it must have appropriate quality, flavours and colours.

**25 points**

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### Correct Professional Preparation

Correct basic culinary preparation corresponding to today's modern patisserie.

**25 points**

# Patisserie (Class 5 – 9)

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## Class 9

### DRESS THE CAKE

Competitors have **120 minutes** to decorate one finished cake, which competitors have to provide.

All decorating ingredients must be edible and mixed on spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not shaped. Sugar paste, marzipan and pastillage can be mix colour, but not shaped and modelled.

There are no height restrictions to the finished piece.

The cake (either plain or with fillings) should be either round (30cm diameter) or square (30cm x 30cm). Only 1 cake is allowed. Points will be deducted for non-compliance.

Each competitors is required to provide all ingredients, utensils and materials required, unless the Organiser informs that any products will be provided.

No chiller / freezer provided. No food or working items are to be placed on the floor.

The Organizer will provide the following set up:

- 2 power points (240V) for each competitor.

### JUDGING CRITERIA PASTRY ART (CLASS 9)

Total possible points: 100 (no half points will be given)

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#### Preparation of Cake and Cleanliness of Work Station

Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.

**10 points**

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#### Presentation and General Impression

Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

**40 points**

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#### Technique and Degree of Difficulty

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

**50 points**



## Artistic (Class 10 – 11)

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### Class 10

#### STYLISH BUFFET SHOWPIECE

This is about show and artistry from competitor own choice of buffet showpiece sculpture.

The decorations and showpieces are sculptures made out of margarine/butter, clay, paper clay, salt or sugar work such as icing, pulled or blown sugar into shapes and forms, etc. **Height of sculpture is minimum 60cm and maximum 150cm.**

Aluminium foil, netting, metal plate and iron rod can be used for frame work but must not expose. Inner supporting materials may be used. The use of moulds is not allowed. **Strictly no styrofoam inside the sculpture.**

Toxic paints and sprays, artificial materials and decorations are not allowed.

Showpieces will be judged on the day of competition and display till the last day of competition; the Organiser will dispose the exhibits uncollected after last day of the event.

#### JUDGING CRITERIA (CLASS 10)

Total possible points: 100 (no half points will be given)

<b>Creativity and Originality</b>	<b>20 points</b>
<b>Design and Composition</b>	<b>30 points</b>
<b>Technical Skills and Degree of Difficulty</b>	<b>50 points</b>

# Artistic (Class 10 – 11)

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## Class 11

### ICE BREAKERS

To execute an ice carving showpiece within **60 minutes** of competitors' own preferred design.

Each competitor will be provided with **1** block of ice measuring estimated 120cm x 50cm x 30 cm. No replacement if there is breakage. Ice carving should consist 2 different artworks and must show skills of attaching ice.

Competitors will have to provide their own tools.

Welding with dry ice is allowed, but must be provided by the competitors.

**Electrical tools are allowed. A standard 240w power point will be provided.**

**Competitors are to bring their extension cord.**

**No colouring of the ice is allowed.**

In order to be judged, sculptures must remain standing until the judging process is completed, in which it may take up to approximately 30 minutes.

#### *Safety measures:*

1. Each competitor is responsible for his/her own safety as well as safety of other participants and the general public.
2. All competitors are also responsible for the safety of their sculptures.
3. The Organizing Committee reserves the right to remove any sculptures which are determinable to be a safety hazard.

### JUDGING CRITERIA (CLASS 11)

Total possible points: 100 (no half points will be given)

<b>Technical Skill</b>	
Difficulty	<b>10 points</b>
Attention to details	<b>10 points</b>
Finished appearance	<b>10 points</b>
Structural techniques	<b>10 points</b>
<b>Design Composition</b>	
Proportion or symmetry	<b>10 points</b>
Design and Composition	<b>10 points</b>
<b>Artistic Impression</b>	
	<b>15 points</b>
<b>Creativity</b>	
	<b>25 points</b>

# Individual Hot Cooking (Class 12 – 15)

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## Notes for Competitors:

1. From **Class 12 - 15**, each competitor is restricted to one entry in any one class.
2. Please take note that priority will be given to competitors taking the most gold medals with compulsory minimum **1 Cold Display classes and either Individual Hot Cooking or Team Challenge classes**, thereby being eligible for the **Most Outstanding Chef Award**. The Organizing Committee reserves the right to determine the Most Outstanding Chef Award depending on the overall result.
3. **Apprentice Class (class 14)** competitors' age should not exceed **25 years old**.
4. The Hot Cooking Competition begins at 0650hrs and ends at 1900hrs daily, except for the last day when it will end earlier to cater for final results tally.
5. All competitors will be given 10 minutes for Food Safety and Hygiene SOP before competition begins.
6. No company name / logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
7. Competitors will be provided with identical facilities as far as possible. Each kitchen station will be equipped with a stove with 4 top burners, built-in oven, a sink and a fridge (to share). Please take note that you are allowed to bring your cooking utensils and ingredients. However, the items will be your own responsibility. More details, if any, will be provided in due course.
8. Competitors must bring their own plates with length of diameter not more than **32cm**. The Organizing Committee reserves the right to disqualify the competitor if the rules are not adhered to.
9. No supplementary equipment will be available. It is the competitor's responsibility to bring all their required items.
10. The Organizing Committee will not be responsible for loss or breakage of competitors' belongings.
11. Recipe Form required in the kitchen during competition.
12. Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria.
13. No pork and alcohol items are allowed.
14. Note for pre-preparation for the **HOT COOKING** classes:
  - a) **Basic stocks** are allowed but not reduced or seasoned – these are to be presented to the jury in cold and warm format for tasting
  - b) **Salad** can be cleaned and washed not mixed or cut
  - c) **Vegetables and fruits** can be cleaned, cut & trimmed (any shape) **BUT** must be raw
  - d) **Fruit and vegetable purees** are permitted but must not be seasoned or finished item
    - o No glaze or concentrated juices
    - o Dried fruit / or vegetable powder permitted
    - o Dehydrated fruit or sheets permitted
  - e) **Vegetable ash and home-made spice mixture** are permitted
  - f) **Fish** can be gutted, scaled can be filleted if required **BUT** must be raw
  - g) **Shellfish/crustaceans** can be cleaned but raw can be removed from their shell
  - h) **Meat/Poultry/Game** can be deboned not portioned, trimmed
  - i) **Proteins** cannot be minced. Mincing must be done in the kitchen
  - j) **Liver and sweetbreads** can be brought in soaked in milk, but not seasoned or flavoured
  - k) **Smoked fish, prosciutto, chorizo, bacon** are allowed as long as they are further processed in the kitchen
  - l) **Pasta dough** allowed brought in, can be flavoured and rolled into sheets but not portioned and not cooked
  - m) **Pastry sponge, biscuits** can be brought in but not cut or stenciled
  - n) **Macarons or macarons** need to be made on premise
  - o) **Decor elements** 100% made on site
    - o No titanium dioxide – no metallic powder no artificial food colours are permitted
  - p) **Eggs** can be separated, and pasteurized
  - q) **Dry ingredients** can be pre-measured
  - r) **Flavoured oils and butter** are allowed

**\*\* Competitors who violates the above rules will be penalized up to 10% point deduction from their final score.**

# Hot Cooking (Class 12 – 15)

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## Class 12

### FISH/SEAFOOD MAIN COURSE (WESTERN CUISINE)

To prepare one (1) main course dish for 2 portions in individual plate and present within **45 minutes** of either:

- a) Cod fish
- b) Seafood

The weight of either fish or seafood shall be at 150gm per portion.

Competitor's choice of accompaniments and garnishes to compliment the dish.

Indicate (a or b) accordingly on Registration Form for Class 12. **No changes will be allowed.**

## Class 13

### MEAT/POULTRY MAIN COURSE (WESTERN CUISINE)

To prepare one (1) main course dish for 2 portions in individual plate and present within **45 minutes** of either:

- a) Beef
- b) Lamb
- c) Chicken
- d) Duck

The weight of either meat or poultry shall be at 150 gm per portion.

Competitor's choice of accompaniments and garnishes to compliment the dish.

Indicate (a, b, c or d) accordingly on Registration Form for Class 13. **No changes will be allowed.**

## Class 14

### APPRENTICE HALIBUT MAIN COURSE (WESTERN CUISINE)

To prepare one (1) main course dish for 2 portions in individual plates and present within **45 minutes**:

- a) Halibut Fillet

The weight of the whole halibut fillet shall be at 150gm per portion.

Competitor's choice of accompaniments and garnishes to compliment the dish.

# Hot Cooking (Class 12 – 15)

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## Class 15

### HARVEST GOURMET PLANT-BASED PROTEIN MAIN COURSE (WESTERN CUISINE)

To prepare one (1) main course dish for 2 portions in individual plates and present within **45 minutes**:

a) Plant-based main protein (100% vegan dish)

A vegan main course is free from all animals' products, dairy products and animal – derived substances including honey. A typical vegan diet can include all plant derived food.

The plant-based protein shall be at 150gm per portion.

Competitor's choice of accompaniments and garnishes to compliment the dish.

Selected Harvest Gourmet product:

1. Harvest Gourmet Stir Fry Mince
2. Harvest Gourmet Ground Minced
3. Harvest Gourmet Sensational Burger

The main protein must be **HARVEST GOURMET®** by Nestle Professional plant-based range products and proof of purchased required to present during competition day.

## JUDGING CRITERIA (CLASS 12 – 15)

Total possible points: 100 (no half points will be given)

<b>Mise-en-place</b>	<b>5 points</b>
<b>Service</b>	<b>5 points</b>
<b>Presentation</b>	<b>10 points</b>
<b>Hygiene and Food Waste</b>	<b>10 points</b>
<b>Correct Professional Preparation</b>	<b>20 points</b>
Work Skills	
Techniques	
Workflow	
<b>Taste</b>	<b>50 points</b>

# Food & Beverage Skills (Class 16 – 19)

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## Flavour Syrup

The Organizer will provide a list of approved flavoured syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>

## Fiche Technique - Standard Recipe Sheet

Each team to prepare:

- 1) Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu
- 2) For Judges reference and to be placed on the display table.
- 3) Fiche Technique is to be applied using the standard form provided by the Organiser of Culinaire Malaysia. The form can be obtained from [www.culinairemalaysia.com/rule-book/](http://www.culinairemalaysia.com/rule-book/)
- 4) Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost
- 5) The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- 6) Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

## Disqualification

The Judges reserves the right to disqualify the team should any of the following occur:

- 1) Non-compliance to any part of the competition
- 2) Use of non-halal items, stale, rotten or expired products in preparation of food and beverage
- 3) Communicating with external parties during the competition
- 4) Use of mobile phone and/or devices during the competition
- 5) Judges' decision is final

## Class 16

### MIXOLOGY CHALLENGE - COCKTAIL

The objective of this competition is to judge and measure the standard of competitor in their techniques, skills and knowledge in preparing a cocktail.

Participation is open to a maximum of two (02) participants per establishment from hotels, restaurants, culinary institutions, airlines, catering companies, Hospitality Universities and colleges. Instructor / Lecturer / Trainer / Supervisor and above are strictly not allowed to participate.

Establishment logo CANNOT be displayed on the attire worn during the competition. There are three parts to this competition – creating a Long Drink, Dessert Cocktail and standard recipe sheet according to Fiche Technique.

#### Section 1 – Long Drink

- The participant will create his or her own creative LONG DRINK.
- The drink can be refreshing, sweet, sour or tropical using local fruits, spices or herbs.
- Long Drink recipe must be at least 15 cl. (150ml).
- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- The overall content of the cocktail shall not be less than 7cl. (international standard).
- Spirits/liquor used must be readily available in Malaysia.
- Dairy products and their substitutes with the exception of fresh milk, cream and eggs are not allowed and homemade, pre-made ingredients, heated ingredient, artificial and colorants, ice cream.
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- Preparation, presentation and service is limited to five (05) minutes per section.
- All garnishes must be appropriate & edible. Not more than 3.
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick.
- The Organizer will provide a list of approved flavoured syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>
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#### Section 2 – Dessert Cocktail

- The participant will create his or her own DESSERT COCKTAIL.
- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- The overall content of the cocktail shall not be less than 7cl. (international standard).
- Spirits/liquor used must be readily available in Malaysia.
- Dairy products and their substitutes with the exception of fresh milk, cream and eggs are not allowed and homemade, pre-made ingredients, heated ingredient, artificial and colorants, ice cream.
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- All garnishes must be appropriate & edible. Not more than 3.
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick.
- Preparation, presentation and service is limited to five (05) minutes per section.
- The Organizer will provide a list of approved flavoured syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>

#### Garnishes

- Garnishes can be prepared back stage or during routine but cannot be made beforehand and brought to the competition.
- Garnishes must be simple, edible and readily available in most bars.
- Garnishes may only be put on glasses once on stage after the routine has begun.
- No ice may be put into glasses prior to start of the competition (routine).

# Food & Beverage Skills (Class 16)

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## Section 3 – Fiche Technique – Standard Recipe Sheet

Each team to prepare:

- Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu for Judges reference and to be placed on the display table.
- Fiche Technique is to be applied using the standard form provided by the Organizer of Culinaire Malaysia. The form can be obtained from [www.culinairemalyasia.com/rule-book/](http://www.culinairemalyasia.com/rule-book/)
- Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost
- The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

Please be advised all cocktail recipes submitted will remain the property of the Culinaire Malaysia 2022.

## Personal Grooming

- Grooming standards must always be observed.
- You are required to bring:
  - All ice bucket, ice tongs, shaker, strainer, cutleries, glassware, and serviettes
  - And any other items required for preparation and set up to execute this competition category effectively and efficiently.
  - Participant shall provide his/her own CD and Thumb drive and must be labelled with the name of the participant, song title and track. Competitors are encouraged to bring additional backup copies in case their original piece does not work due to unforeseen technical circumstances.
  - There will not be any testing of CD and thumb drive at the competition venue; hence, competitors are requested to test prior and to ensure that it is pre-set to start the song/music of their choice. The competitor must have an assistant to play the song/music for him/her.
  - Song/music, dance group or other gimmicks are allowed but will not be judged.

## Delivery & Clearing Up

- Team manager and colleagues may assist in unloading to mise-en-place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The Organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

The Organizer will provide the following:

Mise-en-place area with basic equipment on sharing basis

- Working table
- Double tank wash basin
- Ice cube machine
- plug point



# Food & Beverage Skills (Class 16)

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## JUDGING CRITERIA (CLASS 16)

<b>Grooming Standard</b>	<b>0-5 points</b>
Uniform	
<b>Mise-en-place/Setting getting the right ingredients</b>	<b>0-10 points</b>
Getting the right equipment's	
Organization and preparation	
<b>Hygiene Practices</b>	<b>0-10 points</b>
Practices proper safety and sanitation	
<b>Cocktail/Mocktail Name</b>	<b>0-5 points</b>
Relevant to the drink created	
<b>Speed</b>	<b>0-5 points</b>
Complete within 5 minutes per drink	
<b>Technical Skills</b>	<b>0-15 points</b>
Proper sequence of mixing the drinks	
<b>Aroma</b>	<b>0-10 points</b>
Balance/Pleasant/Fragrant	
<b>Colour</b>	<b>0-10 points</b>
Good colour combination	
<b>Presentation</b>	<b>0-15 points</b>
Using proper glassware	
Relevant garnish	
Overall appeal and appearance	
<b>Taste</b>	<b>0-15 points</b>
Overall taste	

## Class 17

### MIXOLOGY CHALLENGE – MOCKTAIL

The objective of this competition is to judge and measure the standard of competitor in their techniques, skills and knowledge in preparing a mocktail.

Participation is open to a maximum of two (02) per establishment from hotels, restaurants, culinary institutions, airlines, catering companies, Hospitality Universities and colleges.

Instructor / Lecturer / Trainer / Supervisor and above are strictly not allowed to participate.  
Establishment logo CANNOT be displayed on the attire worn during the competition.

There are three parts to this competition – creating a Long Drink, Short Drink and standard recipe sheet according to Fiche Technique.

#### Section 1 – Long Drink

- The participant will create his or her own creative LONG DRINK.
- The drink can be refreshing, sweet, sour or tropical using local fruits, spices or herbs.
- Long Drink recipe must be at least 15 cl. (150ml)
- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruits or spices.
- The overall content of the mocktail shall not be less than 7cl. (international standard).
- Dairy products and their substitutes with the exception of fresh milk, cream and eggs are not allowed and homemade, pre-made ingredients, heated ingredient, artificial and colorants, ice cream.
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- Preparation, presentation and service is limited to five (05) minutes per section.
- All garnishes must be appropriate & edible. Not more than 3.
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick.
- The Organizer will provide a list of approved flavored syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>

#### Section 2 – Short Drink

- The participant will create his or her own SHORT DRINK.
- This drink must be prepared using the SHAKEN method
- No more than six (6) ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- The overall content of the mocktail shall not be less than 7cl. (international standard).
- Dairy products and their substitutes with the exception of fresh milk, cream and eggs are not allowed and homemade, pre-made ingredients, heated ingredient, artificial and colorants, ice cream.
- Two (02) portions must be prepared simultaneously; one (01) portion for display and one (01) portion to be divided into three (03) equal portions/glasses for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- All garnishes must be appropriate & edible. Not more than 3
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick
- Preparation, presentation and service is limited to five (05) minutes per section.
- The Organizer will provide a list of approved flavoured syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>

#### Garnishes

- Garnishes can be prepared back stage or during routine but cannot be made beforehand and brought to the competition.
- Garnishes must be simple, edible and readily available in most bars.
- Garnishes may only be put on glasses once on stage after the routine has begun.
- No ice may be put into glasses prior to start of the competition (routine).

# Food & Beverage Skills (Class 17)

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## Section 3 – Fiche Technique – Standard Recipe Sheet

Each team to prepare:

- Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu for Judges reference and to be placed on the display table.
- Fiche Technique is to be applied using the standard form provided by the Organizer of Culinaire Malaysia. The form can be obtained from [www.culinairemalaysia.com/rule-book/](http://www.culinairemalaysia.com/rule-book/)
- Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost.
- The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.
- Please be advised all cocktail recipes submitted will remain the property of the Culinaire Malaysia 2022.

## Personal Grooming

- Grooming standards must always be observed.
- You are required to bring:
  - All ice bucket, ice tongs, shaker, strainer, cutleries, glassware, and serviettes.
  - And any other items required for preparation and set up to execute this competition category effectively and efficiently.
  - Participant shall provide his/her own CD and Thumb drive and must be labelled with the name of the participant, song title and track. Competitors are encouraged to bring additional backup copies in case their original piece does not work due to unforeseen technical circumstances.
  - There will not be any testing of CD and thumb drive at the competition venue; hence, competitors are requested to test prior and to ensure that it is pre-set to start the song/music of their choice. The competitor must have an assistant to play the song/music for him/her.
  - Song/music, dance group or other gimmicks are allowed but will not be judged.

## Delivery & Clearing Up

- Team manager and colleagues may assist in unloading to mise-en-place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The Organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

## The Organizer will provide the following:

Mise-en-place area with basic equipment on sharing basis

- Working table
- Double tank wash basin
- Ice cube machine
- Plug point

## Food & Beverage Skills (Class 17)

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### JUDGING CRITERIA (CLASS 17)

<b>Grooming Standard</b>	<b>0-5 points</b>
Uniform	
<b>Mise-en-place/Setting getting the right ingredients</b>	<b>0-10 points</b>
Getting the right equipment's	
Organization and preparation	
<b>Hygiene Practices</b>	<b>0-10 points</b>
Practices proper safety and sanitation	
<b>Cocktail/Mocktail Name</b>	<b>0-5 points</b>
Relevant to the drink created	
<b>Speed</b>	<b>0-5 points</b>
Complete within 5 minutes per drink	
<b>Technical Skills</b>	<b>0-15 points</b>
Proper sequence of mixing the drinks	
<b>Aroma</b>	<b>0-10 points</b>
Balance/Pleasant/Fragrant	
<b>Colour</b>	<b>0-10 points</b>
Good colour combination	
<b>Presentation</b>	<b>0-15 points</b>
Using proper glassware	
Relevant garnish	
Overall appeal and appearance	
<b>Taste</b>	<b>0-15 points</b>
Overall taste	

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## Class 18

### COFFEE SIGNATURE BEVERAGE

Competition format: 1 Round

Max contestant: 16 pax

Competition Schedule:

10min PREPARATION TIME

10min PRESENTATION TIME

10min CLEANING UP

#### The Competition

- A. During the presentation time, the competitor is required to make 2 identical drinks in total. The drinks should be filter coffee-based signature beverage.
- B. Competitors are required to serve min 30ml of filter coffee used in signature coffee beverage on the side with each signature beverage served.
- C. Competitors will have ten (10) minutes of Presentation Time to prepare and serve their beverages with an accompanying presentation.
- D. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.
- E. **Coffee selection**  
Competitors may utilize any Whole Bean Coffee of their choosing and/or coffee provided by sponsors.
- a. Whole Bean Coffee
- i. Whole bean coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus Coffee.
- ii. Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (e.g. water, yeast, coffee, coffee byproducts, fertilizers, etc.).
- b. Sponsored Coffees
- i. Competitor may choose to use selected coffee by competition sponsor.
- F. **Filter coffee**
- a. The beverage must be an extraction from particles of whole bean coffee, using water as the solvent. No other additives of any kind will be allowed, aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessels. Additional water may be added ("bypass") to the beverage before serving to alter concentration.
- b. Contestant are expected to serve a minimum of 30ml filter coffee on the side along Signature Beverage to each sensory judge.
- c. Grinder
- i. A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemistry of the coffee, aside from that directly related to the grinding of the coffee (friction, heat, etc.), and does not add any additives to the coffee.
- ii. Within the competition area and during competitors' competition time, competitors must NOT use any grinder other than the provided sponsored grinder. Competitors may use the grinder provided by the competition or a grinder that they have provided for themselves outside of the competition area or in advance of the competition time.
- d. Brewing device  
Competitors may utilize any set of brewing devices of their choosing, so long as they qualify according to the definitions in these rules.
- i. A brewing device is any item that a competitor uses during, and is involved in, the beverage extraction.
- ii. Brewing devices must be "manual" in nature, and may not include or involve mechanical action powered by supplemental forces (e.g. electricity) other than those exceptions below:
- (1) Mechanical action powered by the competitor's manual action (e.g. hand and/or arm action), by gravity, or created by the act of coffee brewing itself (e.g. pressure in vacuum brewers, movement in balance brewers) is permitted.
- (2) Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power any additional mechanism.
- (3) A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (e.g., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee. For example, an automatic water delivery machine could dispense into a pouring vessel, but not directly on the coffee.

## Food & Beverage Skills (Class 18)

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- iii. Competitors must utilize their own brewing devices. While sponsors may make certain brewing devices available for competitor use, competitors are ultimately responsible for supplying their own brewing devices (including filtration media if applicable). The organizer cannot be held responsible for the operational or structural integrity of the brewing devices supplied. Competitors using those devices should thoroughly test and inspect them.
  - iv. Competitors may utilize as many or as few brewing devices as they wish to produce the required two preparations within the allotted time.
  - v. Brewing devices must not add any additive substances to the beverage whatsoever.
- e. **Hot Water Machine**  
Competitors may not change, adjust or replace any element, setting, or component of the hot water machine. Any changes or adjustments made may be grounds for disqualification decided upon by the stage manager and/or head judge. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.
- G. **Syrups**
- a. Competitors are to refer to organizer regarding requirement of Flavour Syrup sponsor. Base on Head Non-compliant may result in disqualification or 0 score for "Signature Drink" section.
  - b. Self-made syrups & flavours are allowed.
- H. **Filter Coffee Signature Beverage**
- a. Competitors will prepare and serve two individual filter coffee-based signature beverage for 2 sensory judges, one to each of the two sensory judges using filter coffee brewed during presentation time.
  - b. Competitors should brew the coffees during their performance time. Otherwise, a score of 0 will be given in the "Overall performance" section on the judges' scoresheet.
  - c. The beverage can be served hot or cold.
  - d. Competitors are responsible for providing their own ingredients, including coffee (except for the sponsored coffee(s) and/or ingredients).
  - e. Beverages should not contain alcohol and /or controlled or illegal substances.
  - f. Edible garnishes may be used but the drink must be drinkable. The "balance" and "overall impression" scores will be deducted if the drink is deemed more "edible" than "drinkable", at the head judge's discretion.
  - g. Competitors may need to detail the ingredients of their beverages before and/or after their performance to organizer or judges. Organizer reserves the right to publish competitor's drink recipes after the conclusion of the competition (with credit given to the competitor whenever possible).
- I. **Service Vessel**
- a. Service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
  - b. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.
- J. **Time Penalties**
- a. If the competitor has not finished their presentation during the allotted 7-minute period, they are allowed to proceed until the preparation or presentation is completed.
  - b. After the 7 minutes has lapsed, 0.5 point shall be deducted for every 1 second over 7 minutes from the competitor's total score up to a maximum penalty of 30 points (1minute).
  - c. Any competitor whose preparation or performance period exceeds 8 minutes will be disqualified
- K. **Sponsored Brands**
- a. Within the competition area and during competitors' competition time, competitors must NOT show any other display of non-sponsorship brands.
  - b. Failing so may result in disqualification or 0 score in "Overall Professionalism".

# Food & Beverage Skills (Class 18)

## Filter Coffee Signature Scoresheet

Judge: \_\_\_\_\_

Date: \_\_\_\_\_

Competitor Name: \_\_\_\_\_

Round: \_\_\_\_\_

Representing: \_\_\_\_\_

### Coffee Information / Station Start-up

### Signature Drink

	0 to 6	
_____	_____	Pleasant drinking temperature (hot or cold)
_____	_____	Quality of coffee distinctly tasted in drink
_____	_____	Balanced and combination of flavours
_____	_____	Body/mouthfeel of the drink
_____	_____	Creativity
_____	_____	Commercially applicable
_____	_____	Overall impression taste

\_\_\_\_\_

42

### Overall Professionalism

	0 to 6	
_____	_____	Overall performance
_____	_____	General hygiene throughout the presentation
_____	_____	Station management

\_\_\_\_\_

18

**Taste Score**  
(Total of this scoresheet)

Out of 60

Evaluation Scale:

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

## Class 19

### LATTE ART COMPETITION – ART BAR

Competition format: 1 Round

Max contestant: 20 pax

Competition Schedule:

**5min** PREPARATION TIME

**7min** COMPETITION TIME

**5min** CLEANING UP

#### The Competition

- A. Each competitor will produce 1 latte of their own design, utilizing free-pour techniques and/or etching. Surface decoration may also be used in moderation. Higher points should be awarded for creativity that highlights the full extent of the barista's skills (e.g., free-pour, etching, artistic talent, etc.).
- B. Competitors will have 5 minutes of preparation time before their 7 minutes of competition time begins.
- C. During the competition time, the competitor is required to produce their design and present it onto a designated location for the photographer or camera.
- D. The competitor may take as many attempts as they require to produce their beverage within the 7 minutes but must present only 1 drink to the photographer or camera.
- E. It is the competitor's responsibility to present the drink to the photographer while still fresh. The competitor must carry their drink to the designated photography area, and they are responsible for any spills or disturbance of the drink's appearance. Competitors are permitted to wipe spills from the cup and saucer with a clean cloth or napkin.
- F. A timekeeper will advise the competitor when there are 3 minutes, 1 minute, and 30 seconds of time remaining. Once the drink is presented to the photographer their time will be stopped.
- G. The photographs will be judged by a panel of 3 Visual judges
- H. The judges will assess the photographs of the latte/designer art based on:
  - a. **Visual Foam Quality**  
Judges should visually assess the quality of the foam on the beverage for a bubble-free, smooth, glossy rich consistency
  - b. **Contrast between ingredients**
    - i. High points will be awarded to patterns demonstrating sharp contrast between the surface of the beverage and the white milk foam.
    - ii. Unintentional mixing/blurring of the contrast will reduce this score. Judges should consider areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.
  - c. **Harmony, Size, and Position of Pattern**
    - i. Competitors should align the pattern with the cup handle at 3 o'clock.
    - ii. Judges will review the size and position of the pattern and its relation to the cup. If the pattern involves several elements, the judges will review their position and balance.
  - d. **Successfully Achieved Level of Difficulties**
    - i. High scores will be awarded to difficult patterns successfully achieved.
    - ii. If a competitor attempts a difficult pattern but fails to represent that pattern in the presented drink, then a low score should be expected.
  - e. **Overall Appealing Impression**
    - i. Judges should review the look of the drink in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Highest points will be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognize fundamental latte art skills such as free-pouring and give higher points when these skills are taken to new levels and enhanced with further techniques.
    - ii. To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.
- I. No photographs or picture of the pattern is required beforehand.



## Food & Beverage Skills (Class 19)

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- J. Surface decorations
- Surface decorations such as chocolate powder, food colouring, or syrup are acceptable. These should not affect the main body of the drink and are permitted on the surface only. Use of food colouring or flavouring in the drink will result in 0 on all visual scores.
  - Food colouring is limited to 1 colour and only to highlight the design. Use of more than 1 colour will result in 0 on all visual scores.
  - Café ingredients (e.g., cinnamon, chocolate powder, or matcha) are also acceptable. Dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Other garnishes not mentioned in the rules are prohibited.
  - Competitors may use 1 café ingredient together with 1 food colouring.
- K. Glass/Cups
- Competitors may use their own cup/glass in this section. The vessel should be representative of a vessel used in a café environment. All cups used should not inhibit service or drinking of the beverage.
  - Competition glass/cup should have a volume between 190ml - 300ml with a handle.
  - Exterior cup decoration is prohibited. For example, the beverage is served in a dish rather than a cup/glass or inedible decorations have been used. If the Head Judge determines the cup does not meet these standards, then a 0 score will be given.
- L. Photographs may be used by organizer for promotion.
- M. Only competitors are allowed in the bar area during the preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance as not to interfere with the working barista.
- N. Instructions or 'coaching' may not be provided to a competitor during their preparation & competition time under penalty of disqualification.
- O. Espresso Machine & Grinder
- Competitors are required to use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.
  - No liquids or ingredients of any kind can be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients).
  - If a competitor places or pours liquid or ingredients on top of the machine they will be disqualified.
  - Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the porta filters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.
- P. Competitors are required to use the coffee and milk provided by the organizer. Competitors are not permitted to use their own.
- Q. Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The organizer, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation or competition area. The list of supplies the competitor may bring include the following:
- Tamper
  - Shot glasses
  - Steaming pitchers
  - Cups (for the Art Bar latte)
  - Saucers (Not required)
  - Spoons (Not required)
  - Any specific utensils required
  - Bar towels/clean cloths (for practice and the competition)
- R. Organizer shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.

## Food & Beverage Skills (Class 19)

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- S. Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled 5 minutes of Preparation Time. Any competitor who is not onsite at the start of their 5 minutes of preparation time may be disqualified. If the schedule is delayed, the competitor should still be prepared at their scheduled time.
- T. Technical issues
- a. During the preparation and/or competition time if a competitor feels there is a technical problem with:
    - i. The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
    - ii. The grinder.
    - iii. Any additional electrical equipment (excluding the competition clock).

Then the competitor should raise their hand to call a “technical time out” and ask for the stage manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when “technical time out” is called. It is the head judge’s responsibility to ensure the timekeeper is aware of making note of “technical time out” being called.

If the stage manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor’s time will resume.

- b. If the technical problem cannot be resolved in a timely manner, the stage manager/head judge will make the decision on whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
  - i. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
  - ii. If it is determined that the technical issue is due to competitor error or the competitor’s personal equipment, the head judge will determine if no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
- c. Unfamiliarity with competition equipment is not grounds for a technical timeout.
- d. Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

# Food & Beverage Skills (Class 19)

## Latte Art Competition Scoresheet

Judge:

Date:

Competitor Name:

Round:

Representing:

### Station Start-up

### Latte Art/Art Bar

0 to 6	
	Visual Foam Quality
	Contrast between ingredients
	Harmony, size and position of pattern
	Successfully achieved level of difficulty
	Overall appealing impression
	Functional vessel used

36

### Overall Professionalism

0 to 6	
	Overall performance
	General hygiene throughout the presentation
	Station management

18

**Taste Score**  
(Total of this scoresheet)

Out of 54

Evaluation Scale:

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

## Culinary Team Challenge (Class 20)

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### Note for Competitors:

1. **Class 20**, each establishment is restricted to one entry in each class.
2. Please take note that priority will be given to competitors taking the most gold medals with compulsory minimum **1 Cold Display classes and either Individual Hot Cooking or Team Challenge classes**, thereby being eligible for the **Most Outstanding Chef Award**. The Organizing Committee reserves the right to determine the Most Outstanding Chef Award depending on the overall result.
3. No company name / logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
4. Competitors will be provided with identical facilities as far as possible. Each kitchen station will be equipped with a stove with 4 top burners, built-in oven, a sink and a fridge (to share). Please take note that you are allowed to bring your cooking utensils and ingredients. However, the items will be your own responsibility. More details, if any, will be provided in due course.
5. No pork and alcohol items are allowed.
6. Competitors must bring their own plates with length of diameter not more than **32cm**. The Organizing Committee reserves the right to disqualify the competitor if the rule is not adhered to.
7. No supplementary equipment will be available. It is the competitor's responsibility to bring all their required items.
8. The Organizer will not responsible for any damage and loss of the competitors' utensils, works and equipment.
9. Competitors should pay compensation for the loss and damage of the items provided by the Organizer.
10. Judging will take into account the condition of the kitchen after your turn.
11. The Organizing Committee reserves the right to revise the schedule of competition.
12. Competitors of Malaysia Tiger Cup class who wish to seek Judges' comments should meet the Judging Team Leader by appointment on the same competition day via the Secretariat at the Organizer's Office.

# Malaysia Tiger Cup (Class 20)

The Tiger Cup challenge this year is on a series of different challenges all linked to local produce, sustainable ingredient and cooking and food preparation.

**Fresh & Sustainable – Malaysian Progressive Cuisine - “What we eat and how we cook impacts our health and well-being, as well as our planet”**

Team required to prepare a three-course menu that represent colourful and multi ethnic Malaysia Cuisine that showcase the flavours of the country.

## Team

Malaysia Tiger Cup open to team from hotels, restaurants, culinary institutions, airlines, catering services or association from Malaysia.

Each team must comprise of:

- a. 3 Chefs

## Three-Course Set Menu

The dishes have **to be prepared completely 100%** in the competition kitchen.

To prepare a **3-course set menu**. Menu has to include appropriate dressings, sauces and condiments.

2 sets of recipe form required in the kitchen during competition.

- 1 x appetizer (2 type of plant-based products provided by **HARVEST GOURMET®**)
- 1x main course (13 types of MAGGI products provided by **MAGGI® Professional**)
- 1 x dessert (3 types of Nestlé **KITKAT®** products and 1 **Nestlé Professional Cocoa Hazelnut Spread** provided by Nestlé Professional)

**HARVEST GOURMET®** by Nestle Professional will provide 2 type of plant-based range products. It is **compulsory** to be used for appetizer course.

Products as below:

1. Harvest Gourmet Stir Fry Mince
2. Harvest Gourmet Chargrilled Pieces

HARVEST GOURMET® Stir Fry Mince and HARVEST GOURMET® Chargrilled Pieces information, please log on to <https://www.nestleprofessional.com.my/harvest-gourmet>.

**MAGGI® Professional** by Nestlé Professional will provide 13 types of savoury solution range products. It is **compulsory** to be used for main course.

Products as below:

1. *MAGGI Chicken Stock 1kg*
2. *MAGGI Concentrated Chicken Stock 1.2kg*
3. *MAGGI Panggang Sauce 1.2kg*
4. *MAGGI Tomyam Paste 1kg*
5. *MAGGI Prawn Mee Paste 1kg*
6. *MAGGI Chilli Sauce 3.3kg*
7. *MAGGI Tomato Ketchup 3.3kg*
8. *BUITONI Coulis de Tomate 3kg*
9. *MAGGI Tomato Paste 4.5kg*
10. *MAGGI Imperial Oyster Sauce 3.3kg*
11. *MAGGI Beef Stock 1kg*
12. *MAGGI Ikan Bilis 1kg*
13. *MAGGI Demi-Glace / Basic Brown Sauce 1kg*

For information on the SKUs above, head on to <https://www.nestleprofessional.com.my/food/maggi>

# Malaysia Tiger Cup (Class 20)

Nestlé KITKAT® / Nestlé Professional Cocoa & Hazelnut Spread by Nestlé Professional will provide 4 types of dessert range products. It is **compulsory** to be used for dessert course.

Products as below:

1. Nestlé KITKAT® Spread 3kg
2. Nestlé KITKAT® 2Fingers
3. Nestlé KITKAT® KitKat Bites 240g
4. Nestlé Professional Cocoa Hazelnut Spread 5kg
5. Nestlé Professional Full Cream Milk 1L

For information on the SKUs above, head on to <https://www.nestleprofessional.com.my>  
<https://www.nestleprofessional.com.sg/nestle-confectionery/kitkat-spread-3kg>

Teams shall prepare their own ingredients and to cook **8 sets** of appetizer, main course and dessert served individually **within 2 hours** where:

- a) 1 set for display and photography
- b) 1 set for Judges' tasting
- c) 6 sets for diners

Each team required to prepare menu card for diners' table (6 persons per table).  
Competitors must bring their own plates with length of diameter not more than **32cm**.

## Kitchen Equipment

Standard kitchen equipment will be provided by Organizer. Team to bring own ingredients and small kitchen equipment/utensil.

## Competition schedule

- Briefing : 10 minutes  
Food Safety & Hygiene SOP : 10 minutes  
Live cooking and tasting : 120 minutes

After live hot cooking begins, by 80 minutes serving the 1<sup>st</sup> course, follow by every 20 minutes serving the subsequent dishes.  
Dessert will be serving at 120 minutes.

## Permitted Food to be brought into Competition Kitchen

- a) **Basic stocks** are allow but not reduced or seasoned – these are to be presented to the jury in cold and warm format for tasting
- b) **Salad** can be cleaned and washed not mixed or cut
- c) **Vegetables and fruits** can be cleaned, cut & trimmed (any shape) **BUT** must be raw
- d) **Fruit and vegetable purees** are permitted but must not be seasoned or finished item
  - a. No glaze or concentrated juices
  - b. Dried fruit / or vegetable powder permitted
  - c. Dehydrated fruit or sheets permitted
- e) **Vegetable ash and home-made spice mixture** are permitted
- f) **Fish** can be gutted, scaled can be filleted if required **BUT** must be raw
- g) **Shellfish/crustaceans** can be cleaned but raw can be removed from their shell
- h) **Meat/Poultry/Game** can be deboned not portioned, trimmed
- i) **Proteins** cannot be minced. Mincing must be done in the kitchen
- j) **Liver and sweetbreads** can be brought in soaked in milk, but not seasoned or flavoured
- k) **Smoked fish, prosciutto, chorizo, bacon** are allowed as long as they are further processed in the kitchen
- l) **Pasta dough** allowed brought in, can be flavoured and rolled into sheets but not portioned and not cooked
- m) **Pastry sponge, biscuits** can be brought in but not cut or stenciled
- n) **Macarons or macarons** need to be made on premise
- o) **Decor elements** 100% made on site
  - a. No titanium dioxide – no metallic powder no artificial food colours are permitted
- p) **Eggs** can be separated, and pasteurized
- q) **Dry ingredients** can be pre-measured
- r) **Flavoured oils and butter** are allowed

**\*\* Competitors who violates the above rules will be penalized up to 10% point deduction from their final score.**

# Malaysia Tiger Cup (Class 20)

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## Nestle Professional Prizes



Champion Malaysia Tiger Cup - RM3000.00 & Trophy  
1<sup>st</sup> Runner Malaysia Tiger Cup - RM2000.00 & Trophy  
2<sup>nd</sup> Runner Malaysia Tiger Cup - RM1000.00 & Trophy

## JUDGING CRITERIA (CLASS 20)

Total possible points: 100 (no half points will be given)

<b>Mise-en-place</b>	<b>5 points</b>
<b>Service</b>	<b>5 points</b>
<b>Presentation</b>	<b>10 points</b>
<b>Hygiene and Food Waste</b>	<b>10 points</b>
<b>Correct Professional Preparation</b>	<b>20 points</b>
Work Skills	
Techniques	
Workflow	
<b>Taste</b>	<b>50 points</b>

# Food & Beverage Team Challenge (Class 21-22)

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## **Flavour Syrup**

The Organizer will provide a list of approved flavoured syrups for use. The list will update in Culinaire Malaysia 2022 website <https://culinairemalaysia.com/rule-book/>

## **Fiche Technique - Standard Recipe Sheet**

Each team to prepare:

- 1) Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu
- 2) For Judges reference and to be placed on the display table.
- 3) Fiche Technique is to be applied using the standard form provided by the Organiser of Culinaire Malaysia. The form can be obtained from [www.culinairemalaysia.com/rule-book/](http://www.culinairemalaysia.com/rule-book/)
- 4) Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, overall cost, recommended selling price per serving & food cost
- 5) The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- 6) Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

## **Disqualification**

The Judges reserves the right to disqualify the team should any of the following occur:

- 1) Non-compliance to any part of the competition
- 2) Use of non-halal items, stale, rotten or expired products in preparation of food and beverage
- 3) Communicating with external parties during the competition
- 4) Use of mobile phone and/or devices during the competition
- 5) Judges' decision is final



## Class 21

### MALAYSIA ALL TIME SNACKS FAVOURITES - PROFESSIONAL

The objective of this competition category is to observe participants working as a TEAM, applying their communication and leadership skills, technique and knowledge in pairing the food with beverage. Participation is open to individuals who are working in Hotels, Restaurants, Cafes, Airlines, Hospitals and any Food and Beverage establishment.

Each establishment can send in one (01) team.

It is a TEAM Challenge of 3 members – Service personnel (01), Bartender (01) and assistant chef (01).

Please take note Supervisor/CDP and above are NOT allowed to take part. Establishment logo CANNOT be displayed on the attire worn during the competition. There are four parts to this competition – food & beverage, table set up, service and standard recipe sheet according to Fiche Technique.

#### Section 1A – Food Preparation – pre prepared

All items must be pre-prepared at - own establishment and final minor product completion on site

- To prepare three (03) different bite-size MALAYSIAN - pastry and sweets
- Each team must prepare food for:
  - Four (04) diners with second helping
  - Judges tasting: 10 items each items
  - One (01) complete set for display
- All ingredients used for Food and Beverage preparation must be **HALAL**. Ingredients containing animal by - products, alcohol i.e. beer, wine, spirit, stale, rotten, and expired products CANNOT be used - **All ingredients must be brought in by the participating team.**

#### Section 1B – Beverage Preparation

- To offer a good selection of different categories of tea and coffee from different origins (different producer nations).
- Service personnel must showcase Art of Brewing Tea/Coffee in front of diners
- Tea/coffee must be served according to the recommended temperature (eg. herbal tea should be served between 208-212-degree Fahrenheit)
- Compulsory to offer guest a selection of two (02) types of drinking water throughout service either chilled or at room temperature
- Each team must prepare beverages for:
  - Four (04) diners with second helping
  - Five (05) judges with second helping
  - One (01) complete set for display

#### Section 2 – Table Set Up

- Size of the table must be 3ft x 3ft
- Table must be placed with a piece of stained table cloth
- Participant will be asked to demonstrate the art of removing and replacing the stained table cloth simultaneously (part 1)
- All service crockery, cutlery & glassware is to be organized on the mise-en-place table
- Table set up with appropriate service crockery, cutlery & glassware as per the menu once Part 1 is completed
- Napkin folding will be judged, and must be folded during the set-up time
- Centre piece should not exceed 9" or 23cm in height

Note:

- A copy of the menu must be placed on the display table
- Presentation of physical menu to diners is at the discretion of the team

# Malaysia All Time Snacks Favourites - Professional (Class 21)

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## Section 3 – Service Etiquette

- 60 minutes silver/Gueridon service
- Showcase established standard and best practices of silver service dining sequence

Requirements:

- 1) To ensure table set up is according to menu
- 2) To ensure flow of service is smooth and efficient

- Service personnel to execute Silver service
  - Tea
- Service personnel to brew tea using Gueridon service
  - Grooming standards must be observed at all times
  - Positive attitude
  - Efficiency of service
  - To provide each judge with appropriate cutleries, crockeries, glassware & napkins for tasting

## Section 4 – Fiche Technique – Standard Recipe Sheet

- Each team to prepare:
  - Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu
  - For Judges reference and to be placed on the display table.
  - Fiche Technique is to be applied using the standard form provided by the Organiser of Culinaire Malaysia. The form can be obtained from [www.culinairemalaysia.com/rule-book/](http://www.culinairemalaysia.com/rule-book/)
  - Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost
  - The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
  - Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.
- You are required to bring:
  - All cutleries, crockeries, glassware, napkins
  - And any other items required for preparation and set up to execute this competition category effectively and efficiently

## Delivery & Cleaning Up

- Team manager and colleagues may assist in unloading to mise-en-place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The organizer reserves the right to dispose of everything
- The organizer will not be responsible for any breakages or losses before, during and after the competition

# Malaysia All Time Snacks Favourites - Professional (Class 21)

## JUDGING CRITERIA (CLASS 21)

### Food – Presentation and Taste

Suitable temperature	04 points
Originality/Flair	04 points
Appropriate and true to menu description	04 points
Portion size	04 points
Complete dish, neat arrangement	04 points
Balance texture	04 points
Balance harmony of flavour	04 points

### Food and Beverage Service

Hygiene & Cleanliness	04 points
Service personnel well groomed	04 points
Work station set up	04 points
Crockery, dīcor & other tableware	04 points
All linen (table cloths, napkins, etc) clean, unstained, ironed	04 points
Spotless and stainless crockeries, glassware, etc on the dining table	04 points
Centre piece	04 points
Skill of removing and replacing the stained table cloth simultaneously	04 points
Attractive and informative menu	04 points

### Staff Attitude

Arrival – friendly, helpful, attentive, well presented and welcoming	02 points
Departure – equally important as arrival	02 points

### Efficiency of Service

Menu knowledge – able to describe what is served	05 points
Attentiveness, eye contact, clear communication skills	05 points
Efficient execution of silver service/gueridon service/table service	08 points

### Service of Tea/Coffee

Tea/coffee brewing, appearance, temperature, flavour and strength	08 points
Some guests will prefer to add milk, sugar or honey and should never be made to feel uncomfortable by so doing and even though some teas may be chosen – ie. green/oolong/white which do not require them and staff should be capable of recommending and advising of this	03 points
Sweetener, other milks, lemon and additional hot water should always be available on request and, ideally, be stated on the menu	03 points

## Class 22

### MALAYSIA ALL TIME SNACKS FAVOURITES - JUNIOR

The objective of this competition category is to observe participants working as a TEAM, applying their communication and leadership skills, technique and knowledge in pairing the food with beverage. Participation is open to individuals who are working in Hotels, Restaurants, Cafes, Airlines, Hospitals and any Food and Beverage establishment.

Each establishment can send in one (01) team.

It is a TEAM Challenge of 3 members – Service personnel (01), Bartender (01) and assistant chef (01).

Please take note Supervisor/CDP and above are NOT allowed to take part. Establishment logo CANNOT be displayed on the attire worn during the competition. There are four parts to this competition – food & beverage, table set up, service and standard recipe sheet according to Fiche Technique.

#### Section 1A – Food Preparation – pre prepared

All items must be pre-prepared at - own establishment and final minor product completion on site

- To prepare three (03) different bite-size MALAYSIAN - pastry and sweets
- Each team must prepare food for:
  - Four (04) diners with second helping
  - Judges tasting: 10 items each items
  - One (01) complete set for display
- All ingredients used for Food and Beverage preparation must be **HALAL**. Ingredients containing animal by - products, alcohol i.e. beer, wine, spirit, stale, rotten, and expired products CANNOT be used - **All ingredients must be brought in by the participating team.**

#### Section 1B – Beverage Preparation

- To offer a good selection of different categories of tea and coffee from different origins (different producer nations).
- Service personnel must showcase Art of Brewing Tea/Coffee in front of diners
- Tea/coffee must be served according to the recommended temperature (eg. herbal tea should be served between 208-212-degree Fahrenheit)
- Compulsory to offer guest a selection of two (02) types of drinking water throughout service either chilled or at room temperature
- Each team must prepare beverages for:
  - Four (04) diners with second helping
  - Five (05) judges with second helping
  - One (01) complete set for display

#### Section 2 – Table Set Up

- Size of the table must be 3ft x 3ft
- Table must be placed with a piece of stained table cloth
- Participant will be asked to demonstrate the art of removing and replacing the stained table cloth simultaneously (part 1)
- All service crockery, cutlery & glassware is to be organized on the mise-en-place table
- Table set up with appropriate service crockery, cutlery & glassware as per the menu once Part 1 is completed
- Napkin folding will be judged, and must be folded during the set-up time
- Centre piece should not exceed 9" or 23cm in height

Note:

- A copy of the menu must be placed on the display table
- Presentation of physical menu to diners is at the discretion of the team

# Malaysia All Time Snacks Favourites - Junior (Class 22)

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## Section 3 – Service Etiquette

- 60 minutes silver/Gueridon service
- Showcase established standard and best practices of silver service dining sequence

Requirements:

- 1) To ensure table set up is according to menu
- 2) To ensure flow of service is smooth and efficient

- Service personnel to execute Silver service
  - Tea
- Service personnel to brew tea using Gueridon service
  - Grooming standards must be observed at all times
  - Positive attitude
  - Efficiency of service
  - To provide each judge with appropriate cutleries, crockeries, glassware & napkins for tasting

## Section 4 – Fiche Technique – Standard Recipe Sheet

- Each team to prepare:
  - Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu
  - For Judges reference and to be placed on the display table.
  - Fiche Technique is to be applied using the standard form provided by the Organiser of Culinaire Malaysia. The form can be obtained from [www.culinairemalaysia.com/rule-book/](http://www.culinairemalaysia.com/rule-book/)
  - Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost
  - The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
  - Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.
- You are required to bring:
  - All cutleries, crockeries, glassware, napkins
  - And any other items required for preparation and set up to execute this competition category effectively and efficiently

## Delivery & Cleaning Up

- Team manager and colleagues may assist in unloading to mise-en-place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The organizer reserves the right to dispose of everything
- The organizer will not be responsible for any breakages or losses before, during and after the competition

## The Organizer will provide the following

- One (01) dining table 3ft x 3ft
- Four (04) dining chairs

# Malaysia All Time Snacks Favourites - Junior (Class 22)

## JUDGING CRITERIA (CLASS 22)

### Food – Presentation and Taste

Suitable temperature	04 points
Originality/Flair	04 points
Appropriate and true to menu description	04 points
Portion size	04 points
Complete dish, neat arrangement	04 points
Balance texture	04 points
Balance harmony of flavour	04 points

### Food and Beverage Service

Hygiene & Cleanliness	04 points
Service personnel well groomed	04 points
Work station set up	04 points
Crockery, dīcor & other tableware	04 points
All linen (table cloths, napkins, etc) clean, unstained, ironed	04 points
Spotless and stainless crockeries, glassware, etc on the dining table	04 points
Centre piece	04 points
Skill of removing and replacing the stained table cloth simultaneously	04 points
Attractive and informative menu	04 points

### Staff Attitude

Arrival – friendly, helpful, attentive, well presented and welcoming	02 points
Departure – equally important as arrival	02 points

### Efficiency of Service

Menu knowledge – able to describe what is served	05 points
Attentiveness, eye contact, clear communication skills	05 points
Efficient execution of silver service/gueridon service/table service	08 points

### Service of Tea/Coffee

Tea/coffee brewing, appearance, temperature, flavour and strength	08 points
Some guests will prefer to add milk, sugar or honey and should never be made to feel uncomfortable by so doing and even though some teas may be chosen – ie. green/oolong/white which do not require them and staff should be capable of recommending and advising of this	03 points
Sweetener, other milks, lemon and additional hot water should always be available on request and, ideally, be stated on the menu	03 points

# PRIZES, AWARDS & CERTIFICATES

## Medals and Certificates of Awards

The respective medals will be awarded when the following points are attained. No half points will be awarded.

The Organizer reserves the right to withhold presentation of any awards should scores deem it necessary.

### Criteria for Medals

Gold with Distinction	: 100 points
Gold	: 90 – 99 points
Silver	: 80 – 89 points
Bronze	: 70 – 79 points
Diploma (certificate only)	: 60 – 69 points

## Medals Presentation

1. All Winners will be announced at the end of each competition day at the Medal's Board and medals will be given away daily for each category.
2. Any Individuals or Teams who are not present to receive their medal on the day, can do so by collecting it at the Registration Counter on daily basis.

## Awards Announcement

MAH Culinaria Malaysia 2022 Secretariat will notify via telephone the successful Individual or Team Leader/Manager to attend the Culinaria Malaysia 2022 Closing Dinner and Awards Presentation on Friday, 01 April 2022 at 1600hrs (04.00PM)

The trophies/plaques will be presented to **Malaysian Citizen** on the following:

## Most Outstanding Chef

Presented to the individual chef who accumulates the highest points in his/her most gold medals award with compulsory 1 gold in cold display classes and 1 gold in hot cooking (either is individual or team challenge) classes.

## Most Outstanding Pastry Chef

Presented to the individual chef who accumulates the highest points in his/her best three (3) classes in the Patisserie category (class 5-9). Must have received at least one gold medal in one of the classes entered; otherwise no award for this category.

*Points accumulated from any other classes will not be included for this award.*

## Most Outstanding Artist

Presented to the individual artist who accumulates the highest points in all two (2) Artistic classes (class 10-11).

*Points accumulated from any other classes will not be included for this award.*

## Most Outstanding Apprentice

Presented to the individual apprentice who accumulates the highest points in two (2) apprentice classes (class 4 and class 14).

*Points accumulated from any other classes will not be included for this award.*

## Malaysia Tiger Cup (Class 20)

The team scoring the highest points will be awarded the Malaysia Tiger Cup. The two Runner-Up Teams will also receive an award.



Champion Malaysia Tiger Cup : RM3000.00 & Trophy  
1<sup>st</sup> Runner Malaysia Tiger Cup : RM2000.00 & Trophy  
2<sup>nd</sup> Runner Malaysia Tiger Cup: RM1000.00 & Trophy

## Most Outstanding Team in Culinary

To qualify for this award, a hotel or organization must send a minimum of 5 competitors from the same organization participating in not less than 5 different classes. The Most Outstanding Establishment is the team who scores the highest points in their best 5 different classes.

## Most Outstanding Mixology

- Presented to the individual contestant who accumulates the highest points in his/her best two (2) classes – Mixology – Cocktail Challenge and Mocktail Challenge.
- Points accumulated from any other classes will not be included for this award.
- The award will be given to individual who won a GOLD medal in each category. If there are two (2) or three (3) individual with the same score, the highest points for GOLD medal winner will be awarded the Award.
- In the event there are two (2) or three (3) individual with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

## Most Outstanding Coffee Connoisseur

- Presented to the individual participant with the highest points in his/her class Coffee Signature and Latte Art Championship.
- Points accumulated from any other classes will not be included for this award.
- The award will be given to individual participant who won a GOLD medal in each category. If there are two (2) or three (3) individual with the same score, the highest points for GOLD medal winner will be awarded the Award.
- In the event there are two (2) or three (3) individual with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

## Most Outstanding Team in Catering Services

- To qualify for this award, a hotel or organization must send a minimum of five (5) competitors from the same organization participating in not less than four (4) different classes in F&B Service Categories.
- Presented to Individual and Team from a single establishment who accumulates the highest points in their best three (3) classes – Cocktail, Mocktail, Malaysia all-time favourite (Professional or Junior)
- The award will be given to Individual and Team from a single establishment who won a GOLD medal in each category. If there are two (2) or three (3) individuals/teams with the same score, the highest points for GOLD medal winner will be awarded the Award.
- In the event there are two (2) or three (3) individual with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

# RULES & REGULATIONS

## These rules must be read before submitting competition Registration Forms.

1. Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.
2. Submission of a completed Registration Form shall constitute of and agreement to abide by the Rules & Regulations of the Culinaire Malaysia 2022.
3. An individual competitor can participate in as many classes as he/she wishes but is restricted to one (1) entry in any one class. Individual Hot Cooking classes (class 12 - 15) can accept only one (1) entry per competitor from this combined group of classes.
4. No change of classes will be allowed. Please notify the Organizer should you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition. At the event, absentees without written pre-notification to the Organizer will have their future applications re-considered. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking are frowned upon. Thank you for your consideration.
5. To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organizer should they change employers or personal address/contact details. It is difficult to keep a competitor on the list if we are unable to contact him/her Company registering and paying for competitors have the right to replace staff who leave their employ.
6. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certification of Participation. Uncollected certificates will be disposed within three (3) weeks.
7. The competition display areas within the Competition Hall will be open to competitors from 0300hrs (no earlier) and end at 0700hrs for judging. All packing/exhibit debris must be removed from the Competition Hall before judging begins.
8. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
9. No removal of display exhibits is allowed before 1800hrs on the first 3 days of the show and 1500hrs on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.
10. Entries for the Individual classes and Team Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the Registration Form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case and if they do not wish to select an alternative class. Please take note that with limited kitchen stations, these classes are usually filled before the official closing date.
11. All Classes competitors must report to the respective registration counter at least 30 minutes before their appointed time. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
12. Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer's control or if entries are withdrawn by competitors. This is cover administration costs. Substitute competitors may be accepted up to four (4) weeks before the events and no later.
13. Chef's attire is requested for all events. For Hot Cooking, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.
14. No pork and alcohol items are allowed.
15. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
16. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
17. Official ingredients/recipe forms will be sent to individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The Organizer does not require copies, but reserves the right to request them.
18. The Organizer reserves all rights to the recipes used and photographs taken at the event. Any publication, re-production or copying of the recipes can only be made with their approval.
19. Medals will be given out daily before 1800hrs. Competitors should be present in complete professional attire. **All medal winners must be present for the grand prize presentation on the last day of the competition in professional attire.** Any trophy/medal/certificate that is not accepted at the ceremony will be forfeited three (3) weeks after the event.
20. Only **Malaysian citizens** will qualify for the Most Outstanding Award.
21. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
22. To avoid disqualification, entries in showcases must be accessible to Judges.
23. The Organizer will not be held responsible for any damage to or loss of exhibits, equipment, utensils or personal effects of competitors.
24. All establishments should have food shop licence with permission to cater, issued by Malaysian's Ministry of Health.
25. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
26. The Organizer reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary
27. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organizer at:  
  
Culinaire Malaysia 2022 Secretariat  
C5-3, Wisma MAH,  
Jalan Ampang Utama 1/1,  
One Ampang Avenue,  
68000 Ampang, Selangor  
Malaysia  
Tel : +603 4251 8477  
Fax: +603 4252 8477  
Email: [culinaire@hotels.org.my](mailto:culinaire@hotels.org.my)



Closing Date: 13 February 2022

Each competitor is restricted to one (1) entry per class. Entry fees should accompany applications and are not refundable unless the class is full. **Applications received without entry fees may not be processed. Faxed entries should be accompanied by a copy of your bank draft/cheque/postal order/money order.**

All entries are acceptance on first-come-first-served basis. Please refer to the rules and regulations in the Culinaire Malaysia 2022 Rule Book.

Please type for legibility or write clearly in capital letters and complete all relevant sections.

<b>Organisation Name</b>	<b>Country</b>
<b>Address</b>	<b>Organisation Tel No.:</b>
	<b>Organisation Email:</b>
<b>Name of Competitor:</b>	
<b>IC / Passport No.:</b>	<b>Age:</b>
<b>Position:</b>	<b>Nationality:</b>
<b>Email:</b>	<b>Mobile No.:</b>

Please register me for the following classes (please mark 'X'):

**CULINARY ART DISPLAYS (RM180.00 PER CLASS)**

<input type="checkbox"/>	Class 1	Selection of Tapas	<input type="checkbox"/>	Class 2	Modern Chinese 4-course Set Menu
<input type="checkbox"/>	Class 3	5-course Western Set Menu	<input type="checkbox"/>	Class 4	Apprentice 4-course Western Set Menu

**PATISSERIE (RM180.00 PER CLASS)**

<input type="checkbox"/>	Class 5	Plated Desserts	<input type="checkbox"/>	Class 6	Petit Fours or Pralines
<input type="checkbox"/>	Class 7	Free Style Confectionery	<input type="checkbox"/>	Class 8	Elegance Stylish Wedding Cake
<input type="checkbox"/>	Class 9	Dress the Cake			

**ARTISTIC (RM180.00 PER CLASS)**

<input type="checkbox"/>	Class 10	Stylish Buffet Showpiece	<input type="checkbox"/>	Class 11	Ice Breakers
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**INDIVIDUAL HOT COOKING (RM250.00 PER CLASS)**

Class 12 – Fish/Seafood Main Course (Western Cuisine) – Select **One** Only

<input type="checkbox"/>	Class 12A	Cod fish	<input type="checkbox"/>	Class 12B	Seafood
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Class 13 – Meat/Poultry Main Course (Western Cuisine) – Select **One** Only

<input type="checkbox"/>	Class 13A	Beef	<input type="checkbox"/>	Class 13B	Lamb
<input type="checkbox"/>	Class 13C	Chicken	<input type="checkbox"/>	Class 13D	Duck
<input type="checkbox"/>	Class 14	Apprentice Halibut Main Course (Western Cuisine)	<input type="checkbox"/>	Class 15	Harvest Gourmet Plant-based Protein Main Course (Western Cuisine)

**FOOD & BEVERAGE SKILLS (RM200.00 PER CLASS)**

<input type="checkbox"/>	Class 16	Mixology Challenge - Cocktail	<input type="checkbox"/>	Class 17	Mixology Challenge - Mocktail
<input type="checkbox"/>	Class 18	Coffee Signature Beverage	<input type="checkbox"/>	Class 19	Latte Art Competition

**MODE OF PAYMENT**

I enclosed our bank draft/cheque/postal order/money order for RM \_\_\_\_\_ made payable to:  
**MALAYSIAN ASSOCIATION OF HOTELS (A/C NO: 5144-2220-1007 MAYBANK BERHAD)**

*The fee above is subject to 2% charges for every Foreign Remittance.*

The Organizing Committee will not accept any cash by mail. Receipt will only be issued upon clearance of payment. Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute of an agreement to abide by the Rules and Regulations of the Culinaire Malaysia 2022.

\_\_\_\_\_  
Authorised Signature / Competitor Signature

Please send the completed Registration Form with entry fee(s) to:

**Culinaire Malaysia 2022 Secretariat**  
C5-3, Wisma MAH, Jalan Ampang Utama 1/1  
One Ampang Avenue, 68000 Ampang, Selangor, Malaysia.  
Tel: +603 4251 8477 Fax: +603 4252 8477  
Email: culinaire@hotels.org.my Website: www.culinairemalaysia.com

**For Office Use Only**

Application Received On: \_\_\_\_\_  
Payment Received On: \_\_\_\_\_  
Cheque No.: \_\_\_\_\_  
Amount (RM): \_\_\_\_\_  
Contestant No.: \_\_\_\_\_

Closing Date: 13 February 2022

Each establishment is restricted to one (1) entry per class. Registration fees should accompany applications and are not refundable unless the class is full. **Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your cheque/bank order.**

The Organizing Committee reserve the right to limit the number of entries in any class and this will be done on first-come-first-served basis. Please refer to the rules and regulations in the Culinaire Malaysia 2022 Rule Book.

Please type for legibility or write clearly in capital letters and complete all relevant sections.

<b>Organisation Name:</b>	<b>Country:</b>
<b>Organisation Address:</b>	<b>Organisation Tel No:</b>
	<b>Organisation Email :</b>
<b>Name of Team:</b>	<b>Nationality:</b>
<b>Team Manager/Team Captain Name:</b>	
<b>IC / Passport No:</b>	
<b>Tel No:</b>	<b>Email:</b>
<b>Group Coordinator Name</b> <i>(If differ from Team Manager)</i>	
<b>Tel No:</b>	<b>Email:</b>

Please register me for the following class (please mark 'X'):

**CULINARY TEAM CHALLENGE (RM1000.00 PER CLASS)**

<input type="checkbox"/>	Class 20 Malaysia Tiger Cup
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**F&B TEAM CHALLENGE (RM800.00 PER CLASS)**

<input type="checkbox"/>	Class 21 Malaysia All Time Snacks Favourites – Professional
<input type="checkbox"/>	Class 22 Malaysia All Time Snacks Favourites – Junior

TEAM MEMBER	NAME	POSITION
Member 1		
Member 2		
Member 3		

**MODE OF PAYMENT**

We enclosed our bank draft/cheque/postal order/money order for RM \_\_\_\_\_ made payable to:  
**MALAYSIAN ASSOCIATION OF HOTELS (A/C NO: 5144-2220-1007 MAYBANK BERHAD)**

**The fee above is subject 2% charges for every Foreign Remittance.**

The Organizing Committee will not accept any cash by mail. Receipt will only be issued upon clearance of payment. Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute of an agreement to abide by the Rules and Regulations of the Culinaire Malaysia 2022.

\_\_\_\_\_  
Team Manager / Group Coordinator

Please send the completed Registration Form with entry fee(s) to:  
**Culinaire Malaysia 2022 Secretariat**  
C5-3, Wisma MAH, Jalan Ampang Utama 1/1  
One Ampang Avenue, 68000 Ampang, Selangor, Malaysia.  
Tel: +603 4251 8477 Fax: +603 4252 8477  
Email: [culinaire@hotels.org.my](mailto:culinaire@hotels.org.my) Website: [www.culinairemalaysia.com](http://www.culinairemalaysia.com)

For Office Use Only	
Application Received On:	_____
Payment Received On:	_____
Cheque No.:	_____
Amount (RM):	_____
Contestant No.:	_____

# CULINARY RECIPE FORM – INDIVIDUAL & TEAM

**CLASS NO:**

Contestant No. : \_\_\_\_\_ No. of Serving (Pax) : \_\_\_\_\_

Dish Name : \_\_\_\_\_  
 \_\_\_\_\_

Quantity	Ingredients

Quantity	Ingredients

Method

Please photocopy if extra forms are required.

# HACCP SHEET – HOT COOKING

Standard HACCP sheet should be used in the preparation and cooking of the proteins.

**CLASS NO:**

Contestant No : \_\_\_\_\_

Competitor's / Team's Name : \_\_\_\_\_

**Name of item being cooked**

\_\_\_\_\_

**Temperature of item prior to cooking**

\_\_\_\_\_

**Length of time during which the items was subjected to heat**

\_\_\_\_\_

**The actual temperature upon cooking**

\_\_\_\_\_

**Time at which the cooking process was completed**

\_\_\_\_\_