



## **United Tastes of America – Asian Chef Challenge 2016**

United Tastes of America – Asian Chef Challenge is a broad-based program involving offices of U.S. government-funded agricultural organizations in Hong Kong, China, Japan, South Korea and Taiwan. Each location will host its own location challenge; the winning team will represent the location at the final Asian Chef Challenge which will take place in late March 2016 in Tokyo. The final winning team will be invited to a trip in the United States. All travel expenses and hotel accommodation of both trips will be paid by the organizer.

The Hong Kong Challenge is led by U.S. Agricultural Trade Office (ATO) of Hong Kong, U.S. Meat Export Federation and many U.S. agricultural producer associations to promote quality American food ingredients and highlight creative skills of high-level Asian chefs.

The Hong Kong Chefs Association provides professional guidance in rules and regulations, and we are also inviting International Certified Judges to take part at the Hong Kong Challenge.

### **HONG KONG CHALLENGE DETAILS**

**Competition Date:** January 12, 2016 (Tuesday)

**Competition Venue:**

1/F, Demo Kitchen, Hospitality Industry Training and Development Centre (HITDC), Pokfulam Complex




**A. ENTRY REQUIREMENT OF COMPETITORS:**

1. Professional chefs with at least three years of professional experience.
2. The team should be comprised of 2 chefs from the same establishment.
3. The teams must be nominated by a restaurant, hotel, a Trade Office, a cooperator, an institute or an association. No individual entries will be accepted.
4. The restaurants that the competitors representing are recommended to use their competition menu as a special menu at the restaurant for a period of no less than 6 months.



*When application reached the maximum quota, the judging panel will base on the recipe submitted by the teams to select the best qualified ones to join the competition. The decision of the judging panel will be final.*

## **B. THE COMPETITION**

-  Each Team is to create, cook and present to judges within 4 hours (inclusive of 15 mins of preparation) a 4 course western menu (appetizer, soup, main course & dessert) for 4 persons served as individual portions. 1 portions of the menu will be for the judges, 1 portion for photography, and 2 for guests/media.
-  All main ingredients (except special ingredients) of the 4-course menu are to be provided by organizer, there will be mandatory ingredients, common ingredients and special ingredients. Basic seasoning will be provided by organizer, including salt, pepper, cooking oil etc (a list will be provided to competitors in the next stage). Special ingredients will be examined by the judge panel prior to the start of cooking. Mandatory ingredients and common ingredients will be weighted and made ready on the competition teams according to the ingredients list.
-  Applied competitors will receive a list of the sponsored ingredients in a later stage to prepare for their recipe:

### **a) Mandatory ingredients**

Mandatory ingredients must be used for each course. No other ingredients can be brought in by the competitors.

### **b) Common ingredients**

The Common Ingredients will be provided by the organizers to complete the preparation of the dishes. No other ingredients can be brought in by the competitors.

### **c) Special ingredients**

Each team can propose 3 (three) special ingredients, which can be used for seasoning or flavoring the dishes. No other ingredients can be brought in by the competitors.

The 4-course recipe and names of the dishes and recipes should be submitted together with the ingredient order list on or before December 15, 2015 to the Competitor Manager.

The name of the dishes must give the judges an idea of the ingredients and method of cooking (Example: Braised boneless short ribs with foie gras and red wine sauce).



In case of application exceeding the maximum quota, Competition Manager will ask for the recipe from competitors and will be used as the selection criteria of admission.

- At the briefing section (November 2015, TBC), all sponsored ingredients would be displayed. Competitors will need to fill in the “ingredient order form” (to be provided at the briefing session). Any change to the submitted recipe need to inform the Competition Manager at least 3 days before the competition. Competitors are to bring along 3 copies of their recipe on the competition day.
- Standard serving plates (28-30cm diameter plain white plates) will be provided by the organizer; other serving utensils will be displayed for your selection at the briefing section. Competitors can bring their own serving plates/utensils for the photo-taking dish. No additional mark will be awarded on this.
- Suitable cooking equipment will be provided at the venue. Please see Equipment list section. Competitors can bring in small utensils and knives, etc. Written permission must be gained if competitors wish to bring along small equipments. The Organizer will not be responsible for any loss or breakage of utensils
- Full Chefs uniform, hat, shoes and apron are required for all competitors during competitions and award ceremony.
- Competitors must leave the work station in a neat and tidy condition, this is part of the judging criteria.

*Teams violating these rules will be penalized up to 10 points deduction of the final score.*



### **Competition Equipment List**

<b>Small equipment in each individual station:</b>	
Chopping Board X 4 (White, Green, Blue, Red)	砧板 x 2 (白、綠、藍、紅)
Chopping Board Mat X 2	砧板墊 x 2
Frying Pan for Induction Cooking X 2	平底鑊 x 2
Saucepan for Induction Cooking X 2	煎鍋(不同呎吋) x 2
Table Top Mixer X 1	攪拌機 x 1
Digital Scale X 1	電子磅 x 1

<b>Small equipment in common table for sharing:</b>	
Blender x 2	攪拌器 x 2
Food Processor x 2	食物攪拌器 x 2
Slicer x 1	切片機 x 1
Ice Machine x 1	製冰機 x 1
Dough Sheeter x 1	電動壓麵機 x 1
Blast Chiller/ Shock Freezer x 2	急凍櫃 x 2
Cake Turnable x 8	餅用轉盤 x 8
<b>Other equipment for sharing:</b>	
Deck Oven (6 compartments) x 1	焗爐 x 1
Combi Oven x 1	蒸烤箱 x 1
Microwave Oven x 1	微波爐 x 1
Stand Mixer x 1	座地攪拌機 x 1
Ice-cream Machine x 1	雪糕機 x 1

## **C. JUDGING & AWARD**

### **1. Judging Criteria**

#### **Maximum Use of Mandatory Ingredients 0-10 points**

Maximize the mandatory ingredients on menu planning



### ***Menu Creativity 0-10 points***

Creating innovative, appetizing and balance menu.

### ***Culinary skills 0-10 points***

Strictly adhere the requirement on material preparation. Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that excluded unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

### ***Good hygienic working practices 0-10 points***

Cleanliness and planned arrangement of materials for trouble-free working and service.

### ***Presentation of dishes 0-20 points***

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

### ***Taste 0-40 points***

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and colour, the dish should conform to today's standards of nutritional values.

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

## **2. The Judging Panel**

The Judging Panel will be headed by a head judge and 5-6 international certified judges.

### **Awards of Points for Asian Chef Hong Kong Challenge**

For each course, 0 - 100 of the possible points  
4-Course in total up to 400 of the possible points

### **Grading system**

100 – 90 points:	Gold Award certificate
89.99 – 80 points:	Silver Award certificate
79.99 – 70 points:	Bronze Award certificate
69.99– 60 points:	Certificate



The highest total score of all 4-course will be the winner of the Hong Kong Challenge. The winning Team will receive an award and will represent Hong Kong at the Tokyo Final Asian Chef Challenge. All travelling and accommodation cost borne by the organizer with per diem allowance.

#### **D. TENTATIVE SCHEDULE**

Competitor Registration:	October 12 to November 5, 2015
Competitor Briefing:	November 2015 (TBC)
Competition:	January 12, 2016
Asian Chef Challenge:	March 23, 2016 (Tokyo)

#### **E. REGISTRATION:**

Competitors are required to fill in the attached Entry Form (the form can also be downloaded at the following website: [www.usfoods-hongkong.net](http://www.usfoods-hongkong.net))

The completed Entry Form should be submitted to our Competition Manager by mail, email or fax on or before November 5, 2015.

Mailing address:	Ultra Future Limited Unit 6, 9/F, Westlands Centre, No. 20 Westlands Road, Hong Kong
Fax:	+852 3106 5166
Email:	<a href="mailto:usasianchef@ultrafuture.com.hk">usasianchef@ultrafuture.com.hk</a>
Enquiry:	Competition Manager at +852 3106 8010