

COMPETITION RULEBOOK



FHA Culinary Challenge

www.fhaculinarychallenge.com

12 – 15 April 2016
Singapore Expo

FHA2016 Culinary Challenge
is part of



**Asia's Largest International
Food & Hospitality Trade Event**

Strongly Supported By:



and Regional Chefs' Associations

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COMPETITION RULEBOOK



FHA Culinary Challenge (FCC) is the region's leading international culinary competition dedicated to the promotion of culinary excellence. With strong support from World Association of Chef Societies (WACS), Singapore Chefs Association and regional chef associations, it is the arena for budding culinary talents from around the world to display their masterly skills and be accredited by a panel of internationally acclaimed judges.

We welcome competitors, sponsors, and visitors to participate in FCC2016 which will be held alongside Food&HotelAsia2016 (FHA2016) from 12 April – 15 April 2016 at Singapore Expo. For more details and updates, please refer to website: www.fhaculinarychallenge.com

REGISTRATION DETAILS

- Entry forms, found within, must be accompanied by registration fees in order to be processed. If faxing/emailing, attach copy of bank draft or local cheque. Application will not be confirmed till payment is received.
- Acceptance is on a first-come-first-secured basis. Do note that practical classes may be filled up well before the closing date. Incomplete Entry Forms will not be processed.
- Submission of entry forms indicates acceptance of the Rules & Regulations in the FHA2016 Culinary Challenge Rulebook.
- Payment should be in Singapore dollars only and cheques/overseas bank drafts (drawn on a Singapore bank account) should be sent with attached copies of registration form/s to Singapore Exhibition Services Pte Ltd. (Address: 10 Kallang Avenue, #09-16, Aperia Tower 2, Singapore 339510).
- Payment by credit card is preferred.
- Please do not send cash to us.
- Payment can be made by telegraphic transfer to Singapore Exhibition Services Pte Ltd bank account: (Note: For this method, please include additional SGD40 to cover bank charges and fax/email a copy of payment advice to the organiser.)

Standard Chartered Bank (Singapore) Limited
6 Battery Road, #01-01, Singapore 049909
Account Number: 01-060-2565-1
Swift Code: SCBLSG22, Bank Code: 7144

REGISTRATION FEES

- Gourmet Team Challenge : SGD 300 per team
- Dream Team Challenge : SGD 200 per team
- Sweet High Tea Challenge : SGD 30 per team
- Individual Challenge : SGD 50 per Class
- Deadline for Entry Forms : 23 October 2015

Teams and Individual competitors whose payments have been received can expect to receive confirmation of their entries by the end of December 2015.

Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes. Refunds will be made after the event.

AWARDS & CERTIFICATES

A certificate of participation will be presented to all competitors who have completed all the classes they have registered. The respective medals and Certificates of Awards will be presented to competitors who attain the following points. Team members will receive separate certificates and medals based on team acquired points for the Challenge:

- | | |
|--------------------------------|---------------------|
| • Gold with Distinction | 100 points |
| • Gold | 90-99 points |
| • Silver | 80-89 points |
| • Bronze | 70-79 points |

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



The team scoring the highest points will be awarded the Gourmet Team Challenge Plaque. The two Runner-Up Teams will also receive an award.



The team scoring the highest points will be awarded the Dream Team Challenge Award. The two Runner-Up Teams will also receive an award.



The team scoring the highest points will be awarded the Sweet High Tea Challenge Award.



Individual Challenge

BEST CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points in his/her best 3 classes (minimum of 6 total medal points) – two must be from the Cold Platters – Display section (Classes 7-11) and one must be from the Practical Hot Classes (Classes 12-15). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Chef will be awarded a trophy/plaque by the organiser.

(Medal Points: 1 Gold = 3 Medal points / 1 Silver = 2 Medal points / 1 Bronze = 1 Medal point)

BEST PASTRY CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points (minimum total of 6 medal points) in his best 3 classes in the Patisserie Section (Classes 1-6). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Pastry Chef will be awarded a trophy/plaque.

(Medal points: 1 Gold=3 medal points/1 Silver= 2 medal points/1 Bronze=1 medal point)

BEST APPRENTICE TEAM (Two-to-Tango)

Presented to the team of two apprentices who attain the highest points in this Class. Best Apprentice Team will be awarded a trophy/plaque. The team must score a gold medal otherwise the award will not take place

BEST CULINARY ESTABLISHMENT

To qualify for this award, a hotel, restaurant or culinary establishment has to field a minimum of 5 different competitors in the competition. They must be from the same property. In total, they must take part in 7 (or more) different classes in the Individual Challenge. The winning team is the team who scores the highest points in their best 5 different classes. (Each competitor's top score is counted only once).



Gourmet Team Challenge

The Gourmet Team Challenge is open to National Teams, Regional Teams and teams from hotels, restaurants, culinary institutions, airlines or catering organisations. Each team must comprise 1 Team Captain, 3 chefs, 1 pastry chef. Each team can have 3 helpers.

The winning team will receive the Gourmet Team Challenge Award. Each team will prepare a cold edible buffet with 1 hot appetizer for 30 persons to be sold and served by the Organisers to diners in a café setting, along the lines of outside catering. For example, a wedding in the park with no site kitchen.

The buffet must include the following:

- 4 salads, modern style, can be in a bowl or on a platter
- 2 fish or seafood platters
- 2 meat or poultry platters (platters must be served with appropriate sauces, dips or chutneys)
- 6 different kinds of cold tapas of 20 pieces each with total of 120 pieces
- 3 cold appetizers, can be individually plated or on a communal/shared plate
- 1 soup, (2.5 – 3.0 litres) hot or cold, can be vegetarian
- 3 freestyle desserts, 20 pieces each, can be individually plated or on a communal/shared plate
- 2 different freestyle cakes, each weighing between 1.0kg and 1.2g. One single portion must be displayed from each cake and the cakes should not all be mousse cakes but show different textures and techniques.
- 4 different kinds of freshly baked bread suitable for a buffet showing different techniques and dough along with a selection of oils and spreads.
- 1 live food station cooking 1 freestyle hot appetizer for 30 persons, individually plated and prepared à la minute in front of the guests. A chef must be at the station next to the buffet cooking a simple pan dish of the team's choice (for example; pasta, risotto, seafood sauté, vegetarian, vegan or items that are quick to cook) using a maximum of 2 burners/induction tops provided by the organisers. Please bring your own cooking utensils. Two (2) complimentary 13amp power outlets will be provided at the table.

COMPETITION CRITERIA

- A theme has to be incorporated, and the name of the theme submitted to the organiser by 15 January 2016, for publicity purposes.
- Cold items must be below 8 degrees Celsius when judging starts.
- Menu has to include appropriate dressings, sauces and condiments. (No food item should be coated with gelatine or aspic; gelatine is permitted in mousses, etc.)

- Hygiene, food freshness and safety are paramount. The kitchen jury will be monitoring all temperatures of the food in storage and when going onto display.
- Team must bring their own service utensils and vessels for the buffet which includes; plinths (high and low), small plates, ramekins, small bowls, etc., the organiser will supply the plates and cutlery for the guests.
- Teams have the freedom of choice for serving methods – either all portions in one large receptacle, or on small individual receptacles. All buffet items for the stipulated 30 persons are to be set on the table at one time, as a complete buffet. No replenishment is allowed. Chillers and work tables will be provided to teams at competition site.
- Time-stamp sign must be on the table indicating your buffet set-up time and when the food must be consumed, required by National Environment Agency.
- Name tags of each item and recipes must be displayed on the buffet table.
- 5 portions of each buffet item must be prepared separately; 4 for Judges' tasting and 1 to be held for local health authorities with the date of production and name of item listed on each container. These are not to be displayed on the table, but will be chilled in a refrigerator provided on-site. The Team Captains are to be on standby for the Judges tasting and prepared to explain the dishes.
- Organisers will provide a 4m x 3m table with a hole in the centre for electrical wiring. This is for team to use for the soup or if any items are to be warm, it is not for lighting. Table height is 80 cm and will be covered in basic white cloth with white skirting. Dressing of tables may be done the night before the allocated competition day, from 6.30pm – 8.30pm, except for teams competing on Day 1, when it may be done from 2.00pm – 4.00pm the afternoon before.
- A standard centrepiece will be provided to the teams and no other items, except the actual food, will be permitted.
- There will be no replacement of the table.
- 2 complimentary 13amp power points will be supplied for use at the display area and 2 complimentary 13amp at the live cooking station. Additional orders can be made at the team's expense. Details will be supplied in the competitors information pack to team manager.

- Teams have a 24 hour time limit to prepare the entire buffet food in the teams' respective Singapore-based establishment. Food preparation time starts at 9.00am to 9.00am the next day (competition day). These establishments should have a foodshop licence with permission to cater, issued by Singapore's National Environment Agency (NEA). The buffet has to be set up on the table in the hall from 10.30 am – 11.30 am sharp on the scheduled competition day. Set-up is not allowed earlier so as to maintain the highest standard of hygiene and food freshness for human consumption. Kitchen Jury will make multiple unannounced visits to the Teams in their working kitchens, from 9.00am the morning before the competition day, up to 9.00am on the day itself. Hygiene and food safety are paramount – besides above-mentioned, HACCP standards for restaurants are to be followed (**Refer to WACS guidelines** www.worldchefs.org/Newclient/Competitions/HygieneRules.pdf).
- Only 8 people are permitted to work on the edible buffet in the Singapore-based establishment's kitchen. The 3 helpers can help with the mise en place in the kitchen but once the team arrives at the competition venue, they will not be permitted to enter the set up kitchens or to help.
- Kitchen jury will be monitoring the arrival of the food and will inspect how the food is packed and at what temperature.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- There will be sinks available and tables provided for touch-up of items. These tables will be removed before judging begins.
- Ticket holders for The Gourmet Team Challenge lunch are allowed to consume any items from any team competing on that day.

Teams must make their own arrangements for the buffet items to be transported to the Competition Hall in food licensed registered vehicles with temperature checked. Overseas teams can seek help from local hotels which they are putting up. Hygiene is paramount. Registered food vehicle details are to be provided to the organiser by 30 January 2016.

Should there be participants without foodshop licence with permission to cater, they could be advised to apply to the National Environment Agency. A copy of the licence should be produced by the Team to the organiser for verification by 30 January 2016. Overseas teams preparing at local hotels should liaise with the Executive Chef on this licence. Local hotels possess this licence.

The Singapore Government has legislated that all competing chefs must produce a Basic food hygiene and safety or equivalent certificates of all participating members and scanned copies of NIRC/Work Permit/Passport. Copies of these must be provided to the organizer by 30 January 2016. Team may be disqualified if failed to comply. Competing teams are responsible for the handling, hygiene and safety of the food served at the competition.

Competition Schedule

Buffet Set-up	: 10.30 am - 11.30 am
Judges' Viewing	: 11.30 am - 12.30 pm
Press Viewing	: 12.15 pm - 12.30 pm
Judges' Tasting	: 12.30 pm - 2.30 pm
Time of food service	: 12.30 pm - 2.30 pm

THE GOURMET TEAM CHALLENGE JUDGING CRITERIA

• Mise-En-Place	0-10 points
• Correct Professional Preparation	0-20 points
• Service	0-5 points
• Presentation/Innovation	0-15 points
• Taste	0-50 points

Feedback: The team captain and team manager will be given feedback on the spot at approximately 2.30pm on their competition day.

Note: The organisers will endeavour to obtain competitive Hotel rates (3 twins for up to 7 nights), for overseas Gourmet Challenge teams, who will be responsible for their own accommodation costs. Teams who wish to make their own accommodation arrangements are requested to advise the organisers without delay, to avoid unnecessary arrangements on our part. The team should ensure the hotel they stay at allow them to use the hotel kitchen for the competition.

The Organiser will provide contact details for a Transport company, if requested by Teams. All arrangements and charges for transport are to be directly between Teams and Transport company.

Teams are to provide to organizer an A5-size colour photograph of themselves in JPEG format with resolution of 300 dpi or higher by 16 January 2016 for publicity purpose.



The winner of The Gourmet Team Challenge takes home the prestigious Lion plaque

***Note:** Awards are given to the team of 5 competitors only.



Sweet High Tea Challenge

The Sweet High Tea Challenge is open to teams from hotels, restaurants, confectionaries, airlines, culinary training institutes or catering establishments. Each team will comprise 2 competitors.

The winning team will receive the Sweet High Tea Challenge Award. Each team will prepare a High Tea Set (Free style set-up) for 6 persons. A separate set consisting two pieces of each food items and beverage (chocolate drink) need to be presented to the judges for tasting and must consist of eight (8) different items as stated below.

Each set up display must include the following:

- **Scones**

6 pieces (1 type), competitors' choice, either sweet or savoury, free style with 40 - 60gm weight each must be accompanied with condiments. Example: Devonshire cream or jam etc.

Competitors need to freshly bake the readymade scones on the spot. A Conventional oven will be provided for each team. Need to be served warm for tasting

- **Creative (Fruits or vegetable) puff /pie /Tart**

1 kind (1 type), 6 pieces each, must use laminated dough (with or without yeast), competitors' choice, 40 - 60gm weight each

- **Dessert in Glass**

6 identical Glasses (1 type) – free style, competitors' choice
With Felchlin chocolate decoration

- **French Pastries**

2 kinds (2 types, one type consist of Felchlin dark chocolate), 3 pieces each, include one choux pastry and one competitors' choice, 40 - 60gm weight each

- **Healthy Cookies**

2 kinds (2 types, one type consist of Felchlin milk chocolate), 6 pieces each, free style with 15 - 40gm weight each

- **Beverage- Chocolate Drink**

1 kind (1 type), Creative cold chocolate drink (either Felchlin milk, dark, white chocolate) for 6 people served in individual glass

COMPETITION CRITERIA

- Showpiece (Chocolate/Sugar/Marzipan/Fondant) below 30cm height will be judged, it should be able to enhance and harmonize with the overall presentation.
- All food Items must be delivered and set up hygienically with cold box or dry ice storage.

Competition Schedule

Set-up	:	2:45pm - 3:45pm
Judges' Tasting	:	3:45pm - 4:45pm
Time of food service	:	4.00pm - 5.30pm

Jury will check on all teams mise en place.

Competitors must submit their Sweet High Tea Set menu & recipes to the judges before presentation.

Each Team will present their creation one after the other at a ten-minute interval. This will be held in a separate room for tasting. Each team is given 2 minutes to present to the judges during tasting.

Judging Criteria

Composition

0-10 points

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour.

Degree of Difficulty/Creativity

0-10 points

Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.

Correct Professional Preparation

0-20 points

Correct basic preparation, corresponding to today's modern patisserie. Originality, portion size, practicability

Taste and Flavour

0-40 points

Appropriate preparation, cooking methods, cooking techniques, choice of garnishes and ingredients to achieve balance in taste, flavor, freshness and texture

Presentation/Innovation

0-20 points

Food items utilised must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetising, tasteful, in an elegant, modern style Tea setting with impressive presentation of showpiece



Individual Challenge

PRACTICAL PATISSERIE / COLD DISPLAY / PRACTICAL HOT COOKING

Open to any professional chef from a Hotel, restaurant, confectionery, airline, culinary training institute or catering establishment. There are 15 classes to choose from. Individual Table Display/Practical Classes at a glance.

- Class 1** ▶ “Dress The Cake” (Practical)
- Class 2** ▶ One Freestyle Wedding Cake Display
- Class 3** ▶ Pastry Showpiece
- Class 4** ▶ Desserts
- Class 5** ▶ Petits Fours or Pralines
- Class 6** ▶ Artistic Showpiece^{NEW}
- Class 7** ▶ Plated Appetizers
- Class 8** ▶ Asian Meal
- Class 9** ▶ Plate Dishes
- Class 10** ▶ Brunch Plates
- Class 11** ▶ Tapas / Finger Food
- Class 12** ▶ Hot Cooking – Two to Tango
Apprentice Competition (Practical)
- Class 13** ▶ Hot Cooking – Field & Forest
Meat/Poultry/Game (Practical)
- Class 14** ▶ Hot Cooking – Neptune’s Catch
Fish/Seafood (Practical)
- Class 15** ▶ Hot Cooking – The Chef Challenge (Practical)^{NEW}

Important Notes for Competitors

- 1 The halls for table displays will be open only from 7.00 am. Judging begins at 9.00 am for table displays.
- 2 A theme or name must be given to the display exhibits. Display card indicating name of dish/patisserie required by side of exhibit together with ingredient list.
- 3 Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily, at 6.00 pm and at 4.00 pm on the last day. Only Pastry Showpieces, Dress the Cake exhibits, Petits Fours, Freestyle Wedding Cakes, Artistic Showpieces will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show.
- 4 Please note that no clearing of exhibits will be allowed before closing time (6.00 pm and 4.00 pm on the last day). Competitors who break this rule may have their future participation reconsidered. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- 5 Power points (230 V) must be ordered and paid for at least two months before the event. Late order surcharge will apply. Do not expect to have power points fixed on the spot.

- 6 Maximum table space provided for all display classes will be 90cm x 90cm.
- 7 Kitchens for Individual Hot Cooking will open from 7.00 am. The first Hot Cooking class starts at 8.00am. (Judging begins at the same time).
- 8 Competitors must prepare their own Recipe /Ingredients Form for the Judges’ perusal.

Patisserie – Practical

Class 1 ▶ “Dress The Cake”

Competitors have 2 hours to decorate 1 finished sponge cake, which competitors have to provide. All decorating ingredients must be edible, and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared. There are no height restrictions to the finished piece.

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

All ingredients, utensils, implements etc. are to be provided by competitors.

The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.

- The organisers will provide a table, 2 power points (230V) for each competitor and a sink to be shared. There will be no chiller provided. No food / working items are to be placed on the floor.

Patisserie – Display

Class 2 ▶ One Freestyle Wedding Cake Display

3 cakes to incorporate a wedding design – modern, contemporary or themed. 1 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 is allowed. Lace or its equivalent is not allowed. Points will be deducted for non-compliance.

- The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.



Individual Challenge

Class 3 ► Pastry Showpiece

To display a showpiece of either

- (a) chocolate;
- (b) marzipan/sugar;
- (c) dough/bread dough; or
- (d) dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance. There are no height restrictions.

- The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Indicate (a, b, c or d) accordingly on Entry Form for Class 3. No changes will be allowed.

Class 4 ► Desserts

To display a total of 4 different types of desserts. 1 Hot and Cold, 1 Vegetarian without eggs and fat, 1 Free Style creation, 1 dessert serve in glass. Displayed cold, each portion for one person, suitable for a la carte service. Practical and up-to-date presentation is required.

Showpieces are allowed but will not be judged.

Class 5 ► Petits Fours or Pralines

To display 6 different types, 6 bite-sized pieces of each type (either Petits Fours or Pralines), suitable for service. (Exactly 36 pieces must be presented, each piece to weigh between 8-12 grams). Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged.

An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.

- Petits Fours or Pralines must stay on display until the end of the show. The organiser will dispose of exhibits uncollected after 4.30 pm on the last day, or earlier, if exhibits begin to deteriorate.

Class 6 ► Artistic Showpiece

To display a showpiece of either

- (a) vegetable;
- (b) chocolate;
- (c) sugar; or
- (d) dough figurine

Frames and wires support are allowed but must not be exposed. Points will be deducted for non-compliance. There are no height restrictions.

- The completed cake will be exhibited for 2 days of the show and can be collected at 6.00pm on the second day or 4.00pm on the last day of the show. Removal must be completed by 6.30pm to facilitate table dressing for the following day or 4.30pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Indicate (a, b, c or d) accordingly on Entry Form for Class 6. No changes will be allowed.

Plated Food – Display

Class 7 ► Plated Appetizers

To display a variety of 6 different appetizers 3 cold and 3 hot, displayed cold, each portion for 1 person, suitable for a la carte service.

Class 8 ► Asian Meal

To display an ethnic Asian meal for 4 persons, on a free choice of Asian theme, prepared hot but presented cold. Dishes should comprise a seafood, a meat and a vegetable dish (with proper accompanying starches). Soup should not be included. Dishes should be displayed family style for 4 pax.

Class 9 ► Plate Dishes

To display 4 different Hot dishes, to be prepared in advance and displayed cold. Each should be a main course with its own garnish.

Class 10 ► Brunch – Plated Dishes

With the increasing popularity of 'Brunch' mid-morning dining, create 4 different brunch meals, one to include an egg dish, can be prepared hot or cold, but displayed cold.

- Food must be brunch style, light and healthy
- Individually plated

Class 11 ► Tapas / Finger Food

6 different kinds of finger food, tapas and/or snacks, each kind to have 4 portions (24 pieces). 3 are to be hot displayed cold and 3 cold displayed cold. Can be on one platter or individually plated.



Hot Cooking – Practical

Important Notes

- For Classes 12 – 15, competitors can choose only ONE class from this group. For Class 12, both competitors must represent the same establishment.
- Entries are accepted on a first-come-first-secured basis, with a limit of 5 entries per establishment, (due to space/time constraints). Please note that priority will be given to competitors taking 1 Hot and 2 Cold Platter display classes, thereby being eligible for the Best Chef Award.
- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least 45 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- The Hot Cooking Competition begins at 8.00 am and ends at 6.00 pm daily, except for the last day when it will end at 2.00 pm to cater for final results tally.
- 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.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with a stove with 4 burner induction stoves, salamander grill, a sink, a mini combi and a fridge (to share). More details, if any, will be provided in due course.
- Competitors must bring their own plates for all Hot Classes. These plates can be collected once judging is done.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organisers will not be responsible for loss or breakage of competitors' belongings.
- Recipe is required in the kitchen during competition.
- As this is a time limit competition, you are expected to show cooking skills, your entry must not be completed with more than 10 minutes left on the clock of your time.
- Judging will take into account the condition of the kitchen after your turn.
- Everything on the plate must be edible.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- Notes for pre-preparation for the Hot cooking competition:
 - ~ Salad can be cleaned and washed but not portioned
 - ~ Vegetables/ Fruits can be peeled, cut but not cooked
 - ~ Pasta & Dough can be prepared but not cooked
 - ~ Fish/Seafood/Shellfish can be cleaned, filleted but not portioned or cooked
 - ~ Lamb/Beef/Chicken/Pork can be portioned but not cooked
 - ~ Mousses need to be made in the competition but minced items are allowed
 - ~ Pre-marinating of protein is permitted
 - ~ Sauces can be reduced but not finished or seasoned
 - ~ Stocks can be brought into competition
 - ~ Dressings are to be made in competition
 - ~ Coulis – Puree can be brought in but needs to be finished in competition
 - ~ Sponges can be pre-made but not cut or shaped

Hot Cooking

Class 12 ► Two To Tango (Apprentice Team Competition)

Open to students/apprentices from recognised Hotels, restaurants, airlines and training institutes who are 25 years and below on 31 December 2015. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise. At showtime, Competitors must produce their identification papers to Judges.

Two apprentice chefs from the same establishment prepare within one hour, 1 cold appetizer and 1 hot main course (for 3 persons each). (Total 6 plates). Dishes must be presented individually, freestyle, with appropriate starches and garnish.

Class 13 ► Field and Forest (Main Course – Meat/Poultry/Game, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 3 persons, western style. Dish must be presented on 3 individual plates with appropriate garnish.

Class 14 ► Neptune's Catch (Main Course – Fish/Seafood, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 3 persons, western style. Dish must be presented on 3 individual plates with appropriate garnish.

Class 15 ► The Chef Challenge (Main Course – Protein – Black Box/Mystery basket)

Open to competitors from age 25 to 40 years old. To prepare and present, within 1.5 hour, 1 main course dish for 3 persons. Competitors may present dishes in any preferred format. Total 3 individual servings as main course is required. This category is to test chef's skill and speed in creating a dish.

Chefs are to bring their own fresh store items and dry store items. The protein will not be revealed until the day of the competition. The protein could be seafood, red meat or poultry – a similar system to black box or mystery basket. Every participant will be given the same protein and no pre prepared items are allowed in kitchen.



INDIVIDUAL CHALLENGE JUDGING CRITERIA

PÂTISSERIE PRACTICAL

► “Dress The Cake” (Class 1)

Preparation of cake and cleanliness of work station **0-10 points**

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

Presentation & General Impression **0-40 points**

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

Technique and Degree of Difficulty **0-50 points**

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

PÂTISSERIE DISPLAY

► One Freestyle Wedding Cake (Class 2)

► Pastry Showpiece (Class 3)

► Artistic Showpiece (Class 6)

Suitability in complementing Food displays **0-10 points**

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays. Frames and wires are allowed for Class 6 but must not be exposed.

Presentation and General Impression **0-40 points**

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

Technique and Degree of Difficulty **0-50 points**

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

► Desserts (Class 4)

Composition **0-10 points**

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour.

Degree of Difficulty/Creativity **0-10 points**

Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.

Correct Professional Preparation **0-30 points**

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

Practical and Up-To-Date Serving **0-30 points**

Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, appropriate manner and pleasing to the eye.

Presentation/Innovation **0-20 points**

Food items utilised must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetising, tasteful, in an elegant, modern style.

► Petits Fours and Pralines (Class 5)

Taste & Texture **0-30 points**

Well-balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards.

Variety **0-10 points**

The variety displayed has to correspond with the criteria requested.

Presentation, Overall Impression **0-20 points**

Food items utilised must be in harmony with quantity and the number of persons indicated.

Correct Preparation and Naming **0-20 points**

The names of the dishes should correspond to the recipes. Points will be awarded for the correct basic preparation of the food.

Practical and Up-To-Date Serving **0-20 points**

Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, appropriate manner and pleasing to the eye.

PLATED FOOD DISPLAYS

► Plated Appetizers (Class 7)

► Asian Meal (Class 8)

► Plate Dishes (Class 9)

► Brunch Plates (Class 10)

► Tapas / Finger Food (Class 11)

Composition **0-10 points**

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

Degree of Difficulty/Creativity **0-10 points**

Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.

Correct Preparation **0-30 points**

Appropriate culinary preparation free of unnecessary ingredients. Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (for preservation purposes only).

Presentation and Portion Size **0-20 points**

The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony.



Individual Challenge

Practical, Up-To-Date Serving

0-30 points

Clean and without time-consuming arrangements. Exemplary plating, to facilitate practical serving. Bases using inedible products are not allowed.

Competitors of Cold Display classes who wish to seek Judges' comments on their exhibits should meet with the Judging Team Leader on the competition floor as soon as overall judging is over. Once rosette awards are placed by displays, (approximately one hour) no comments will be given by Judges.

HOT, PRACTICAL CLASSES

- ▶ **Two to Tango (Class 12)**
- ▶ **Field and Forest (Class 13)**
- ▶ **Neptune's Catch (Class 14)**
- ▶ **The Chef Challenge (Class 15)**

Mise-En-Place and Cleanliness

0-10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation and Service

0-30 points

Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Presentation/Innovation

0-10 points

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste

0-50 points

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

Competitors of Individual Hot Cooking classes who wish to seek Judges' comments should see the Judging Team Leader by appointment on the same competition day (via the Secretariat).



Dream Team Challenge

The Dream Team Challenge
is strongly supported by



F&B Managers Association,
Singapore

Dream Team Challenge 2016 will have 2 components:

- **The International Dream Team Challenge** features overseas hotels, restaurants, hospitality institutions and local hotels, restaurants. Teams will comprise of 1 Non-Management Service Personnel, 1 Middle Management/Supervisory Level Service Personnel and 1 Chef de Partie or below.
- **The National Restaurant Skills Dream Team Challenge – ‘Celebrating Colours’** features local hospitality institutions. Teams will comprise of 2 Non-Management Service Personnel and 1 Chef de Partie or below.

Teams will showcase the following skills:

- Excellent Tableside Service Flair
- Good Technical & Products Knowledge i.e. Menus, Beverage and Wine
- High Standard of Service: From setting up to end of lunch service
- Original and Creative Menu Design
- High standard of Quality Food & Beverage: Especially in Taste
- Good Food & Beverage Presentation
- Ideal/Appropriate Food & Beverage Portioning i.e. taking into consideration type of guest/s
- Creative Theme Table Set-up: Good colour coordination and pleasing to the eyes
- Overall Concept for Table Set, Décor, Menu and Beverage: Must be able to explain clearly the concept
- Good Bar tendering Knowledge & Skills/Flair
- High Standard in Personal Grooming and Presentation.
- Good Organisation of Working Station
- Excellent Team Work and Coordination from Set up of misc en place to end of lunch service
- Good Safety, Hygiene and Cleanliness Practice

Competition Details and Regulations

- Deadline for Entry Form: 23 October 2015
- Each team will prepare a complete Lunch Dining F&B Experience within 3 hours for a table of 3 invited guests and 1 portion for judging in a simulated restaurant ambience. Team to prepare one extra portion for all items served for Panel of Tasting Judges to view and taste.
- Teams must bring their own food and beverage ingredients, wines, cutlery, chinaware, glassware, table utensil i.e. flower vase/flower/centre piece, table cloths, table runner, napkins, kitchen utensils i.e. pots, sauce pots, frying pans, warmers etc.
- Team will set up their individual assigned table and side station according to their theme/concept and menu to be served.
- Tables and chairs will be provided by organiser and teams must use them and not replaced with their own.
- Maximum of 2 Competitor Assistant will only be allowed to help carry things into the competition area only and will not be allowed to be involved in placing food in the chiller or set the table/workstation or in any parts of the competition. They must leave competition area by 9am before briefing starts and must not wear chef/team uniforms.

- One member of the team must recommend/introduce the cocktail/mocktail, prepare the drinks and the other service member served their guests.
- The team must recommend the wine/s to be served to compliment the menu.
- Preparation of cocktail/mocktail, appetizer, wines, dessert and specialty coffee must be prepared/finished at the tableside in full view of their guests.
- Menu items especially the main course to be pre-sealed/pre-cooked and to be heat up/finished at the tableside.
- Teams will report for Chef De Mission Briefing at 9.00am sharp.
- Teams will start their table and side station set up (misc-en-place) at 9.15am to 11.00am.
- Teams must bring their own ingredients, dressing, sauces according to their menu presented.
- Teams must declare all equipments brought to the Chef De Mission attention at the morning briefing.
- Teams will ballot for their team number/tag and will be advised of their serving schedule.
- Dining experience start at 11.45am/12.15pm with an interval between guests arrival.
- Guests' experience starts at the entrance of the designated restaurant area.
- A professionally designed menu to be placed on the table and one copy of the menu to be given to the Tasting Panel of Judges.
- All raw materials and ingredients for food & beverage preparation must be brought in latest by 8.00am.
- Teams to inform Technical Panel of Judges of their Theme/Concept for their Table/Menu set up.
- Uniforms form part of the set up and will be judged.
- Teams are advised to observe strict hygiene, cleanliness, safety as well as personal grooming standard.

**Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.*

Facilities provided by Organiser

- A 2-plated induction portable stoves per team
- Service area – 2 oblong tables with skirting (6ft x 3ft each) per team, with two 13-amp power points for teams own equipment
- Back area – 2 oblong tables (6ft x 3ft each) per team
- A dining table, 3' x 3', uncovered, and 3 chairs per team. Teams are not allowed to change the chairs and tables to their own.
- Chiller
- Sink
- Coffee machine
- 1 service Geridon Trolley (Team should only use this, not your own)

Menu – The International Dream Team Challenge

The team must display high standard in Menu Planning i.e. good balance in dishes offered.

- ▶ **Pre-lunch original/creative alcoholic cocktail** – Tableside showmanship service. Team must submit their concoction to the Chef De Mission before the start of the competition during the Chef De Mission Briefing in the morning.
- ▶ **Appetizer** – tableside showmanship service. 3 different types of seafood are compulsory ingredients in the appetizer
- ▶ **1st Wine for Appetizer** – tableside showmanship service
- ▶ **Main Course** – To serve 2 different types of Meat for each guest (not seafood). Main Course must be the same for all 3 guests.
- ▶ **2nd Wine for the Main Course** – tableside showmanship service.
- ▶ **Creative Dessert** – tableside showmanship service. Jello or jelly is a compulsory ingredient for the dessert.
- ▶ **Specialty Coffee** – tableside showmanship service. Nut flavor liqueur is one of the compulsory ingredients for the Specialty Coffee. Specialty Coffee must be presented in glassware.

Menu – The National Restaurant Skills Dream Team Challenge – ‘Celebrating Colours’

The team must display Creative Menus: Menu showcasing a modern style cuisine.

- ▶ **Pre-lunch original/creative sparkling/carbonated mocktail** – Tableside showmanship service. Team must submit their concoction to the Chef De Mission before the start of the competition during the Chef De Mission Briefing in the morning. Mocktail must have at least 2 different colours (liquid/drink).
- ▶ **Appetizer** – tableside showmanship service. 3 types of Seafood are compulsory ingredients in the appetizer and with 2 different colours of sauce. Sauce must compliment the dish
- ▶ **1st Wine for Appetizer** – tableside showmanship service
- ▶ **Soup** – Work station. Soup must have 2 different colours (liquid), colour from garnishes not included
- ▶ **Sherbet** – Work station. 2 types of sherbet in small portion each served in one glass and sherbet to be of different colours.
- ▶ **Main Course** – To serve at least 2 different types of Meat (different colours) with another 2 different coloured sauces (total 4 colours), sauce must compliment main course.
- ▶ **2nd Wine for the Main Course** - tableside showmanship service.
- ▶ **Creative Dessert** – tableside showmanship service. Jello or jelly (with at least 2 different colours) is a compulsory ingredient for the dessert; 2 different types of sauce must be included to compliment the dessert.
- ▶ **Specialty Coffee** – tableside showmanship service. Nut flavor liqueur is one of the compulsory ingredients for the Specialty Coffee. Specialty Coffee must have 3 different layers presented in glassware.

Notes for preparation of food:

- Salad can be cleaned and washed but not portioned
- Vegetables / Fruits can be peeled, cut but not cooked
- Pasta & Dough can be prepared but not cooked
- Fish / Seafood / Shellfish can be cleaned, filleted but not portioned or cooked
- Lamb / Beef / Chicken / Pork can be portioned and pre-sealed but not cooked
- Mousses need to be made in the competition but minced items are allowed
- Pre-marinating of protein is permitted
- Sauces can be reduced but not finished or seasoned
- Stocks can be brought into competition
- Dressings are to be made in competition
- Coulis – Puree can be brought in but needs to be finished in competition
- Sponges can be pre-made but not cut or shaped

JUDGING CRITERIA

Mise-en-place, Preparation & Theming **0-20 points**
Table Setting, Napkin Folding, Side Station Preparation, Creativity of Theme, Menu

Lunch Service **0-40 points**
Greeting to Guests, Seating, Service Procedures, Cocktail, Wine Service, Salad, Creative Dessert, Specialty Coffee

Standard and Quality of Service and Food **0-40 points**
Preparation and Taste of Menu

Teams wishing to seek Judges' comments should make an appointment with the Judging Team Leader (via the Secretariat), on the day of competition.

Note: *The organisers will endeavour to obtain competitive Hotel rates (2 twins for up to 7 nights), for overseas Dream Team Challenge teams, who will be responsible for their own accommodation costs. Teams who wish to make their own accommodation arrangements are requested to advise the organisers without delay, to avoid unnecessary arrangements on our part.*

Teams are to ensure good hygiene practices to transport the minimal food items brought to the hall. Teams are to provide the Organiser with an A5-size colour photograph of team members of resolutions 300dpi and above by 16 January 2016 for publicity purposes.

GENERAL RULES & REGULATIONS FOR COMPETITORS

These rules must be read before submitting competition entry 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 entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the FHA2016 Culinary Challenge.
- 3 An individual competitor can participate in as many classes as he wishes but is restricted to one entry in any one class. Individual Hot Cooking classes (Classes 12-15) can accept only ONE entry per competitor from this combined group of classes.
- 4 No change of classes will be allowed. Please notify the Organiser should you wish to cancel application. At the event, absentees without written pre-notification to the organiser will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.
- 5 To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organiser should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered 3 weeks before competition, should the competitor leave the company before the event.
- 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 Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.
- 7 The competition display areas within the Event Halls will be open to competitors from 7.00 am (no earlier) for judging at 9.00 am. All packing / exhibit debris must be removed from the exhibition 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 6.00 pm on the first 3 days of the show and 4.00 pm 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 Organiser reserves the right to dispose of uncollected exhibits after the stipulated times.
- 10 Entries for the Individual Challenge Hot Cooking classes (Classes 12 – 15) are accepted on a first-come-first-secured basis up to 5 competitors per establishment. Applicants for these classes should select another class (from class 1-11) on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded if they do not wish to select an alternative class. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.
- 11 Individual Hot Cooking competitors must be present at least 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. 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 Organiser's control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.
- 13 Chef's attire is required during competition and all official events. For Hot Cooking and Practical 'Live' Classes, no company name / logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed. All Competitor Assistants are not allowed to wear chef uniform.
- 14 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.
- 15 Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
- 16 Official ingredient / recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits / dishes if the rules require it. The organiser does not require copies, but reserves the right to request them.
- 17 The Organiser reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
- 18 If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs / team uniforms. Any trophy / medal / certificate that is not accepted at the ceremony will be forfeited three weeks after the event.
- 19 The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
- 20 To avoid disqualification, entries in showcases must be made accessible to Judges. No displays / decorations on wall panel allowed.
- 21 Singapore has strict regulations on the import of meats and poultry. Information on import permits will be sent to confirmed competitors. Information can be obtained from www.ava.gov.sg
- 22 The Organiser will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
- 23 Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- 24 Competitors contravening any of the Rules and Regulations of the event may be disqualified.

The Organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is 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.

FHA2016 Culinary Challenge

12 – 15 April 2016 | Singapore Expo

ENTRY FORM

DREAM TEAM CHALLENGE

Closing date: Entries should reach us by
23 October 2015

Entry fee for the above competition is SGD200 per Dream Team

Fee must accompany application, and is non-refundable. Please refer to the Rules & Regulations in the FHA2016 Culinary Challenge Rulebook

The International Dream Team Challenge comprise of 1 Non-Management Service Personnel, 1 Middle Management/Supervisory Level Service Personnel and 1 Chef de Partie or below.

The National Restaurant Skills Dream Team Challenge comprise of 2 Non-Management Service Personnel and 1 Chef de Partie or below.

Please type for legibility or write clearly and complete all relevant sections

The International Dream Team Challenge The National Restaurant Skills Dream Team Challenge

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
THEME OF YOUR ENTRY:			

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

_____ COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CV2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2016 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2015

Entry forms with fees to be submitted to:

 **SINGAPORE EXHIBITION SERVICES**
SINGAPORE EXHIBITIONS SERVICES PTE LTD
10 Kallang Avenue, #09-16 Aperia Tower 2, Singapore 339510
Tel: +65 6233 6638 | Fax: +65 6233 6633
Website: www.fhaculinarychallenge.com
Contact: Jessica Pang | Email: jessica.pang@sesallworld.com

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
Battery Road, #01-01, Singapore 049909
Account Number: 01-060-2565-1
Swift Add: SCBLSG22
Bank Code: 7144

For Official Use Only

Application/Payment Received On: _____

Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

Receipt No: _____

Remarks: _____

FHA2016 Culinary Challenge

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ENTRY FORM

GOURMET TEAM CHALLENGE

Closing date: Entries should reach us by
23 October 2015

Entry fee for the above competition is SGD300 per Gourmet Team

Fee must accompany application, and is non-refundable. Please refer to the Rules & Regulations in the FHA2016 Culinary Challenge Rulebook

Each team must comprise 1 Team Captain, 3 chefs and 1 pastry chef

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
Member 3			
Member 4			
THEME OF YOUR ENTRY:			

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CVV2 Code (3 digit code at the back of the credit card)

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2016 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2015

Entry forms with fees to be submitted to:

 **SINGAPORE EXHIBITION SERVICES** **SINGAPORE EXHIBITIONS SERVICES PTE LTD**
 10 Kallang Avenue, #09-16 Aperia Tower 2, Singapore 339510
 Tel: +65 6233 6638 | Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Jessica Pang | Email: jessica.pang@sesallworld.com

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
 (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSG22
 Bank Code: 7144

For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	

FHA2016 Culinary Challenge

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ENTRY FORM

SWEET HIGH TEA CHALLENGE

Closing date: Entries should reach us by
23 October 2015

Entry fee for the above competition is SGD30 per Sweet High Tea Team

Fee must accompany application, and is non-refundable. Please refer to the Rules & Regulations in the FHA2016 Culinary Challenge Rulebook

Each team comprises of 2 competitors

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Member 1			
Member 2			
THEME OF YOUR ENTRY:			

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CVV2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2016 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2015

Entry forms with fees to be submitted to:

 **SINGAPORE EXHIBITION SERVICES** **SINGAPORE EXHIBITIONS SERVICES PTE LTD**
 10 Kallang Avenue, #09-16 Aperia Tower 2, Singapore 339510
 Tel: +65 6233 6638 | Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Jessica Pang | Email: jessica.pang@sesallworld.com

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)

(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSG22
 Bank Code: 7144

For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	

FHA2016 Culinary Challenge

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ENTRY FORM

INDIVIDUAL CHALLENGE

Closing date: Entries should reach us by
23 October 2015

Entry fee for the individual competition is SGD50.00 per class. Each competitor is restricted to one entry in any one class. Registration fees should accompany applications and are non-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.

Hotels/catering establishments sending a large group of competitors can write to the Organiser separately, giving names and selected classes.

The organisers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-secured basis. Cancellations 30 days or less before the competition without a faxed valid reason will have future participation re-considered. Please refer to the rules and regulations in the FHA2016 Culinary Challenge Rulebook. (www.fhaculinarychallenge.com)

Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR	JOB TITLE	AGE
NAME OF 2ND COMPETITOR	JOB TITLE	AGE
(applicable only for Class 12)		
ORGANISATION		
ORGANISATION ADDRESS		COUNTRY
TEL	FAX	EMAIL
(Chef's office / F&B office)	(Handphone)	(Chef's office / F&B office)
GROUP COORDINATOR'S NAME (IF APPLICABLE)		EMAIL

Please register me for the following classes (Please tick boxes)

Signature of Competitor _____

<p>Practical Artistic Class</p> <p><input type="checkbox"/> Class 1 ► "Dress The Cake" (Practical)</p> <p>Display Classes</p> <p><input type="checkbox"/> Class 2 ► One Freestyle Wedding Cake Display</p> <p><input type="checkbox"/> Class 3 ► Pastry Showpiece</p> <p><i>Tick only one</i></p> <p><input type="checkbox"/> 3(a) chocolate</p> <p><input type="checkbox"/> 3(b) marzipan/sugar</p> <p><input type="checkbox"/> 3(c) dough/bread dough</p> <p><input type="checkbox"/> 3(d) dough figurine</p>	<p><input type="checkbox"/> Class 4 ► Desserts</p> <p><input type="checkbox"/> Class 5 ► Petits Fours or Pralines</p> <p><input type="checkbox"/> Class 6 ► Artistic Showpiece NEW</p> <p><i>Tick only one</i></p> <p><input type="checkbox"/> 6(a) vegetable</p> <p><input type="checkbox"/> 6(b) chocolate</p> <p><input type="checkbox"/> 6(c) sugar</p> <p><input type="checkbox"/> 6(d) dough figurine</p> <p><input type="checkbox"/> Class 7 ► Plated Appetizers</p> <p><input type="checkbox"/> Class 8 ► Asian Meal</p> <p><input type="checkbox"/> Class 9 ► Plate Dishes</p> <p><input type="checkbox"/> Class 10 ► Brunch Plates</p> <p><input type="checkbox"/> Class 11 ► Tapas / Finger Food</p>	<p>Practical Hot Cooking</p> <p>(Limited to 5 entries per establishment & one class per competitor only)</p> <p><input type="checkbox"/> Class 12 ► Hot Cooking – Two to Tango Apprentice Competition (Practical)</p> <p><input type="checkbox"/> Class 13 ► Hot Cooking – Field & Forest Meat/Poultry/Game (Practical)</p> <p><input type="checkbox"/> Class 14 ► Hot Cooking – Neptune's Catch Fish/Seafood (Practical)</p> <p><input type="checkbox"/> Class 15 ► Hot Cooking – The Chef Challenge (Practical) NEW</p>
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If I am not successful for Classes 12-15 as classes are full

enrol me in Class _____ (1-11) using my entry fee.

refund me my entry fee. (Refund will be made in due course)

PAYMENT

Please charge the amount of SGD _____ to my

AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME

CARD NUMBER

CVV2 Code (3 digit code at the back of the credit card)

EXPIRY DATE

SIGNATURE

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2016 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2015

Entry forms with fees to be submitted to:

 **SINGAPORE EXHIBITION SERVICES**
SINGAPORE EXHIBITIONS SERVICES PTE LTD
 10 Kallang Avenue, #09-16 Aperia Tower 2, Singapore 339510
 Tel: +65 6233 6638 | Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Jessica Pang | Email: jessica.pang@sesallworld.com

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
 (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSG22
 Bank Code: 7144

For Official Use Only

Application/Payment Received On:

Cheque No:

Bank:

Amount:

Cash Received:

TT Payment details:

Receipt No:

Remarks: