



Culinaire Malaysia 2025

SEP 23 - SEP 26
KUALA LUMPUR
CONVENTION CENTRE

IN CONJUNCTION WITH



FHM
FOOD & HOTEL
MALAYSIA

RULE BOOK

Co-located events:



WORLD CHEFS
GLOBAL CHEFS CHALLENGE
GLOBAL CHEFS | PASTRY CHEFS | VEGAN CHEFS | YOUNG CHEFS

SEMI-FINALS ASIA

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WORLD CHEFS GLOBAL CHEFS CHALLENGE

GLOBAL CHEFS | PASTRY CHEFS | VEGAN CHEFS | YOUNG CHEFS

GENERAL INFORMATION

1. DATES and VENUE

The **Global Chefs Challenge Semi-Finals Asia** will be held in conjunction with the Culinaire Malaysia 2025 at KLCC Convention Centre.

Competition Dates	September 23 to 26, 2025
Competition Venue	KLCC Convention Center

2. OPENING HOURS

2.1 For visitors	September 23 to 26, 2025 (10:00AM – 7:00PM)
2.2 For competitors	September 23 to 25, 2025 (10:00AM – 6:00PM) September 26, 2023 (10:00AM – 3:00PM)

3. ADMISSION

3.1 For competitors	Admission to the competition is considered official only upon completion of all required documents.
3.2 For visitors	Registered visitors are allowed entry into KLCC Convention Centre. It has an entrance fee of RM 15 for adult & RM 10 for student. The event has a 16 years old and above age limit, no Competitor & Visitor under the said age will be allowed entry to the venue.

4. CONTACT INFORMATION

Malaysian Associations of Hotels

C5-3, Wisma MAH, Jalan Ampang
Utama 1/1, One Ampang Avenue, 68000
Ampang, Selangor.

Tel: +60342518477

Email: culinaire@hotels.org.my

Fax: +60342528477

Website:

www.culinairemalaysia.com

AWARDS & CERTIFICATES

CERTIFICATE of PARTICIPATION:

A Certificate of Participation will be presented to all competitors.

MEDALS and CERTIFICATES of AWARDS:

The respective Medals and Certificates of Awards will be presented to any competitor who attains the following points:

GOLD 90 – 100 points

SILVER 80 – 89 points

BRONZE 70 – 79 points

Proper Chef Uniform is required for all competitors during acceptance of medals and certificates.

GUIDELINES

1. REGISTRATION

- Competitors are requested to wear their competitor's badges throughout the competition. Please note that the badges are NON-TRANSFERABLE.
- All competitors are required to register one hour prior to their respective session. The registration counter will be located at the Loading Dock outside Hall .
- All competitors must wear proper chef uniform at competition. No logo of establishment should be displayed on the chef jacket.
- Wearing of Facemask is optional, but wearing of gloves is required during food handling of ready to eat (RTE) food.

2. STANDBY

- All competitors are requested to return to the registration counter 15 minutes prior to their respective session to standby.
- For Live Cooking Sessions and Live Pastry Cooking
- A draw lots will be given to the competitors then to decide which cooking station they will be using. This will take place upon registration.
- ALL COMPETITIONS WILL START ON TIME

3. REMOVAL OF DISPLAYS

All displays must be removed by competitors at the suggested date & time. Please refer to display sheet for different categories. The organizer will not be responsible for any damage or lost items which are not collected by the competitor after the stipulated collection time.

ALL DISPLAYS MUST NOT BE REMOVED UNTIL THE SUGGESTED REMOVAL TIME. Non-compliance may mean revoking of medals.

Trash bins will be provided at the closing time for disposal of displays. Competitors are highly recommended to standby near their displays before the closing time to avoid mishandling of display by a third party.

4. REMOVAL of SELF-BROUGHT PLATES

Competitors are requested to come and collect their self-brought plates at 2 intervals. Collection time will be 1400 – 1500 & 2000 – 2100 as morning session & afternoon session, respectively. The organizer will not be responsible for any damage or loss of items which are not collected by the competitor after the stipulated collection time.

5. ANNOUNCEMENT of the RESULTS

All competition results will be posted on the results board at the competition area after each session.

6. DAILY PRIZE PRESENTATION

All Special Awards will be presented on the last day, September 26 at 3:30PM, at the Grand Award Presentation Ceremony.

Any medal/certificate not accepted at the awards ceremony will be forfeited three (3) weeks after the event.

All winners are respectfully requested to wear proper chef's uniform with hats for the presentation. No Shorts and Slippers please.

7. QUESTION and ANSWER SESSION

Competitors are given an opportunity to seek judges' comments on their standard of entry at the competition area after each run of competition. However, the judges' decisions are final and competitors' appeal will not be entertained.

ADDITIONAL GUIDELINES FOR LIVE THEATRE

1. Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve their entry.
2. A professionally prepared brief menu description card must be provided for all appropriate Live Theatre Classes and placed on your workstation.
3. Competitors must show as many craft skills as possible in front of the Judges. Competitors will be judged on working methods, professional technique, skill, hygiene, timing, balance and quality of flavor, texture and presentation.
4. Competitors are encouraged to seek feedback, right after the competition.
5. Wearing of Facemask is optional, but wearing of gloves is required during food handling of ready to eat (RTE) food.

G



WORLDCHEFS
GLOBAL CHEFS CHALLENGE
GLOBAL CHEFS | PASTRY CHEFS | VEGAN CHEFS | YOUNG CHEFS

Semi-Finals Asia



WORLD CHEFS

GLOBAL
CHEFS CHALLENGE

G1

GLOBAL CHEFS CHALLENGE

Individual Competition: Each Country can have two (2) representatives to compete as individuals in the selection process. One commis helper per participant will be provided by organizer from local Culinary School.

Participant of this category must be a member of a National Chefs Association in good standing, or have the permission of the National Body.

Rules and Guidelines

To prepare and present a 3-course meal with 4 portions of each within a two (2) hour time limit.

- **Appetizer** - cold or warm appetizer using **STERLING HALIBUT**
(should be served within 75 minutes)
- **Main Course**- using **O' CONNOR STRIPLOIN BEEF** serve with appropriate garnishes
(should be served within 105 minutes)
- **Dessert**- using **CHOCOLATE, TEA** and **MANGO** as the flavor base
(should be served within 120 minutes)

Nestle Sponsored Items (For Sharing): Anchor Sponsored Items:

- | | |
|---|----------------------------|
| - MAGGI Concentrated Chicken Stock | - 1pc Unsalted Butter 454g |
| - MAGGI Professional Pilihan Chef Stok Pekat Ayam | - 1pc Salted Butter 250g |
| - MAGGI Chef Master Stock | - 1pc Culinary Cream 1L |
| - Professional Pilihan Chef Stok Ayam & Kekapis | - 1pc Whipping Cream 1L |
| - MAGGI Professional Pilihan Chef Stok Pekat Vegetarian | - 1pc UHT Milk 1L |
| - MAGGI Professional Concentrate Vegetable Stock | - 1pc Cream Cheese 1kg |
| - MAGGI Liquid Seasoning | |
| - MAGGI Professional Oriental Babrbeque Sauce BBQ Sauce | |

Other provided ingredients per team:

- | | |
|---|------------------------|
| - O'Connor Beef Striploin (1kg) | - Fresh Mangoes (2pcs) |
| - Sterling Halibut (1kg) | - Micro Cress |
| - Chocolate- Milk, Dark & White (For Sharing) | |
| - White Queen Prawn - Norwegian Frozen King Prawn | |



Judging Criteria

Material brought /Mise en place..... 0 – 5 points

Planned clear arrangement of materials, clean working place, proper working position, clean work clothes, Proper working technique, Correct utilization of working time.

Hygiene and Food Waste0 – 10 points

Work clean and limit to food waste and plastics, HACCP procedure must be element Attention paid to correct and hygienic preparation of all foods and kitchen work station.

Correct Professional Preparation 0 – 20 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
Proper working techniques

Service..... 0 – 5 points

Correct number of plates must be displayed. It should be practical, transportable

Presentation / Innovation0 – 10 points

Ingredients and side dishes must be in harmony, Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste and Texture.....0 – 50 points

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

Total Possible Points..... 100 points
(no half points will be given)

Important Notes:

- Competitors must be of a minimum legal working age (16 years of age) and member of a National Association
- Competitors to report 30 minutes before the competition
- Competitors to bring their own ingredient, small kitchen equipment and plate wares
- 1 portion for display and 3 portions for judge tasting.
- 1 set of recipes needed in the kitchen
- 1 set of menu card need to be display on display table
- Standard kitchen equipment provided by the organizer as per list
- All contestant has to complete their cooking within the given time.
- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition

General rules on Mise en place:

Food ingredients permitted to be brought into the kitchen at the start of the competition

- Basic stocks, sauces can be reduced but not finished or seasoned.
- Salad can be washed and cleaned, but not mixed or cut
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Pumpkin, broad beans seeds can be removed
- Tomatoes can be peeled
- Fish can be gutted, gilled, scaled, and filleted but not cooked
- Seafood / shellfish can be cleaned, filleted but not portioned or cooked
- Meat, poultry can be portioned but not cooked
- Liver can be soaked in milk, not pre-marinated
- Bones can be cut into small pieces
- Pastry sponge and doughs (savory or sweet) can be brought in but cannot be cut in any format
- Fruit pulps can be brought in but with no additives
- Eggs can be separated
- Decoration to be done onsite
- Dry ingredients can be weighed and measured
- Pasta and dough can be prepared but not filled or cooked
- Coulis-puree can be brought in but needs to be finished in competition

Kitchen Equipment:

- 2 zone Electrolux induction cook top
- Electrolux Combi oven (sharing)/Blasted Chiller (Sharing)
- Stainless steel table
- Sink with water supply – cold water
- 2 power plugs (20amps)
- Chiller (shared)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat

Points table for the medals in this class

100 – 90 points Gold medal with certificate

89 – 80 points Silver medal with certificate

79 – 70 points Bronze medal with certificate

This event will have a Winner, 1st Runner up and 2nd Runner up.

- The Winner and first runner up are given the opportunity with the financial support of their own association to represent Asia in the world final in 2026 in Wales.
- For the world final, you will also bring an assistant to help you in the kitchen, the assistant must be born after January 1st 2001.



WORLD CHEFS
GLOBAL YOUNG
CHEFS CHALLENGE

G2

GLOBAL YOUNG CHEFS CHALLENGE

Individual Competition: Each Country can have two (2) representatives to compete as individuals in the selection process. One commis helper per participant will be provided by organizer from local Culinary School

Competitors must be born after January 1st 2001 (under 25 years of age). But must be a member of a National Chefs association in good standing, or have the permission of the National Body.

Rules and Guidelines

To prepare and present a 3-course meal with 4 portions of each within a two (2) hour time limit.

- **Appetizer** - cold or warm appetizer using **STERLING HALIBUT**
(should be served within 75 minutes)
- **Main Course**- using **O'CONNOR STRIPLOIN BEEF** serve with appropriate garnishes
(should be served within 105 minutes)
- **Dessert**- using **CHOCOLATE, TEA** and **MANGO** as the flavor base
(should be served within 120 minutes)

Nestle Sponsored Items (For Sharing): Anchor Sponsored Items:

- | | |
|---|----------------------------|
| - MAGGI Concentrated Chicken Stock | - 1pc Unsalted Butter 454g |
| - MAGGI Professional Pilihan Chef Stok Pekat Ayam | - 1pc Salted Butter 250g |
| - MAGGI Chef Master Stock | - 1pc Culinary Cream 1L |
| - Professional Pilihan Chef Stok Ayam & Kekapis | - 1pc Whipping Cream 1L |
| - MAGGI Professional Pilihan Chef Stok Pekat Vegetarian | - 1pc UHT Milk 1L |
| - MAGGI Professional Concentrate Vegetable Stock | - 1pc Cream Cheese 1kg |
| - MAGGI Liquid Seasoning | |
| - MAGGI Professional Oriental Babrbeque Sauce BBQ Sauce | |

Other provided ingredients per team:

- | | |
|---|------------------------|
| - O' Connor Beef striploin (1kg) | - Fresh Mangoes (2pcs) |
| - Sterling Halibut (1kg) | - Micro Cress |
| - Chocolate- Milk, Dark & White (For Sharing) | |
| - White Queen Prawn - Norwegian Frozen King Prawn | |



Judging Criteria

Material brought /Mise en place..... 0 – 5 points

Planned clear arrangement of materials, clean working place, proper working position, clean work clothes, Proper working technique, Correct utilization of working time.

Hygiene and Food Waste0 – 10 points

Work clean and limit to food waste and plastics, HACCP procedure must be element Attention paid to correct and hygienic preparation of all foods and kitchen work station.

Correct Professional Preparation 0 – 20 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
Proper working techniques

Service..... 0 – 5 points

Correct number of plates must be displayed. It should be practical, transportable

Presentation / Innovation0 – 10 points

Ingredients and side dishes must be in harmony, Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste and Texture..... 0 – 50 points

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

Total Possible Points..... 100 points
(no half points will be given)

Important Notes:

- Competitors must be of a minimum legal working age (16 years of age) and member of a National Association
- Competitors to report 30 minutes before the competition
- Competitors to bring their own ingredient, small kitchen equipment and plate wares.
- 1 portion for display and 3 portions for judge tasting.
- 1 set of recipes needed in the kitchen
- 1 set of menu card need to be display on display table
- Standard kitchen equipment provided by the organizer as per list
- All contestant has to complete their cooking within the given time.
- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition

General rules on Mise en place:

Food ingredients permitted to be brought into the kitchen at the start of the competition

- Basic stocks, sauces can be reduced but not finished or seasoned.
- Salad can be washed and cleaned, but not mixed or cut
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Pumpkin, broad beans seeds can be removed
- Tomatoes can be peeled
- Fish can be gutted, gilled, scaled, and filleted but not cooked
- Seafood / shellfish can be cleaned, filleted but not portioned or cooked
- Meat, poultry can be portioned but not cooked
- Liver can be soaked in milk, not pre-marinated
- Bones can be cut into small pieces
- Pastry sponge and doughs (savory or sweet) can be brought in but cannot be cut in any format
- Fruit pulps can be brought in but with no additives
- Eggs can be separated
- Decoration to be done onsite
- Dry ingredients can be weighed and measured
- Pasta and dough can be prepared but not filled or cooked
- Coulis-puree can be brought in but needs to be finished in competition

Kitchen Equipment:

- 2 zone Electrolux induction cook top burner
- Electrolux Combi oven/ Electrolux Blast Chiller (Sharing)
- Stainless steel table
- Sink with water supply – cold water
- 2 power plugs (20amps)
- Chiller (shared)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat

Points table for the medals in this class

100 – 90 points Gold medal with certificate

89 – 80 points Silver medal with certificate

79 – 70 points Bronze medal with certificate

This event will have a Winner, 1st Runner up and 2nd Runner up.

- The Winner is given the opportunity with the financial support of their own association to represent Asia in the world final in 2026 in Wales.



WORLD CHEFS GLOBAL VEGAN CHEFS CHALLENGE **G3**

GLOBAL VEGAN CHEFS CHALLENGE

Individual Competition: Each Country can have two (2) representatives to compete as individuals in the selection process. One commis helper per participant will be provided by organizer from local Culinary School

Participant of this category must be a member of a National Chefs association in good standing, or have the permission of the National Body.

Rules and Guidelines

To prepare and present a 3-course meal with 4 portions of each within a two (2) hour time limit.

- **Appetizer**-cold or warm or combination **PLANT BASED** appetizer
(should be served within 75 minutes)
- **Main Course**- made with **PLANT BASED** items, pulses, legumes & etc.
(should be served within 105 minutes)
- **Dessert**- using **CHOCOLATE, TEA** and **MANGO** as the flavor base
(should be served within 120 minutes)

Judging Criteria

Material brought / Mise en place 0 – 5 points

Planned clear arrangement of materials, clean working place, proper working position, clean work clothes, Proper working technique, Correct utilization of working time.

Hygiene and Food Waste 0 – 10 points

Work clean and limit to food waste and plastics, HACCP procedure must be element Attention paid to correct and hygienic preparation of all foods and kitchen work station.

Correct Professional Preparation 0 – 20 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
Proper working techniques

Service 0 – 5 points

Correct number of plates must be displayed. It should be practical, transportable

Presentation / Innovation 0 – 10 points

Ingredients and side dishes must be in harmony, Points are granted for excellent combination, simplicity and originality in composition. Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

Taste and Texture.....0 – 50 points

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

**Total Possible Points..... 100 points
(no half points will be given)**

Important Notes:

- Competitors must be of a minimum legal working age (16 years of age) and member of a National Association
- Competitors to report 30 minutes before the competition
- Competitors to bring their own ingredient, small kitchen equipment and plate wares
- 1 portion for display and 3 portions for judge tasting
- 1 set of recipes needed in the kitchen
- 1 set of menu card need to be display on display table
- Standard kitchen equipment provided by the organizer as per list
- All contestant has to complete their cooking within the given time.
- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition

General rules on Mise en place:

Food ingredients permitted to be brought into the kitchen at the start of the competition

- Basic vegetable stocks.
- No Commercial Produced Plant based food will be permitted
- Salad can be washed and cleaned, but not mixed or cut
- Dried beans/Pulse etc can be soaked
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Pumpkin, broad beans seeds can be removed
- Tomatoes can be peeled
- Doughs (savoury or sweet) can be brought in but cannot be cut in any format
- Fruit pulps can be brought in but with no additives
- Decoration to be done onsite
- Dry ingredients can be weighed and measured
- Pasta and dough can be prepared but not filled or cooked
- Coulis-puree can be brought in but needs to be finished in competition

Kitchen Equipment:

- 2 zone Electrolux induction cook top
- Electrolux Combi oven/Blast Chiller (Sharing)
- Stainless steel table
- Sink with water supply – cold water
- 2 power plugs (20amps)
- Chiller (shared)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat

Points table for the medals in this class

100 – 90 points Gold medal with certificate

89 – 80 points Silver medal with certificate

79 – 70 points Bronze medal with certificate

This event will have a Winner, 1st Runner up and 2nd Runner up.

- The Winner is given the opportunity with the financial support of their own association to represent Asia in the world final in 2026 in Wales.
- For the world final, you will also bring an assistant to help you in the kitchen, the assistant must be born after January 1st 2001.



WORLD CHEFS
GLOBAL PASTRY
CHEFS CHALLENGE

G4

GLOBAL PASTRY CHEFS CHALLENGE

Practical Category

Individual Competition: Each Country can have two (2) representatives to compete as individuals in the selection process. One commis helper per participant will be provided by organizer from local Culinary School

Participant of this category must be a member of a National Chefs association in good standing, or have the permission of the National Body.

Rules and Guidelines

Competitors are requested to do two (2) programs within a two (2) hour time limit.

- **1st Program-** Dress the Cake 800g-1000g
(should be served within 90 minutes)
- **2nd Program-** Dessert 3 portions using **CHOCOLATE, TEA** and **MANGO**
as the flavor base (should be served within 120 minutes)

Judging Criteria

Mise en place 0 – 5 points
Items clearly marked and the amount of pre-preparation is in line with the rules.

Hygiene and Food Waste 0 – 10 points
Work clean and limit to food waste and plastics, HACCP procedure must be element
Attention paid to correct and hygienic preparation of all foods and kitchen work station.

Correct Professional Preparation 0 – 20 points
Hygiene, work skills and techniques

Timing 0 – 5 points
Were the items on the table as per the prescribed timings

Presentation / Innovation 0 – 10 points
Clean and clear lines, no unnecessary garnishes, items in harmony.

Taste 0 – 50 points
Utilization of the mandatory ingredients. Combinations of textures, flavours, sauces and garnishes

Total Possible Points 100 points
(no half points will be given)

Important Notes:

- Competitors must be of a minimum legal working age (16 years of age) and member of a National Association
- Competitors to report 30 minutes before the competition
- Competitors to bring their own ingredient, small kitchen equipment and plate wares
- 1 portion for display and 2 portions for judge tasting of the dessert.
- The cake / gateaux must weigh a minimum of 800g – 1000g and once portion is to be removed and plated
- 1 set of recipe needed in the kitchen
- 1 set of menu card need to be display on display table
- Standard kitchen equipment provided by the organizer as per list
- All contestant has to complete their cooking within the given time.
- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition

General rules on Mise en place:

Food ingredients permitted to be brought into the kitchen at the start of the competition

- Basic Cake bases may be brought in but not filled
- Creme patisserie, jams, custards are permitted
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Tomatoes can be peeled
- Fruit pulps can be brought in but with no additives
- Eggs can be separated
- Decoration to be done onsite
- Dry ingredients can be weighed and measured

Anchor Sponsored Items:

- 1pc Unsalted Butter 454g
- 1pc Salted Butter 250g
- 1pc Culinary Cream 1L
- 1pc Whipping Cream 1L
- 1pc UHT Milk 1L
- 1pc Cream Cheese 1kg

Others Sponsor Item

Valhona Chocolate 70% Guanaja Couverture



Dairy for life

Kitchen Equipment:

- 2 zone Electrolux induction cook top
- Electrolux combi oven/Blast chiller (Sharing)
- Stainless steel table
- Sink with water supply – cold water
- 2 power plugs (20amps)
- Chiller (shared)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat

This event will have a Winner, 1st Runner up and 2nd Runner up.

- The Winner is given the opportunity with the financial support of their own association to represent Asia in the world final in 2026 in Wales.
- For the world final, you will also bring an assistant to help you in the kitchen, the assistant must be born after January 1st 2001.



WORLDCHEFS
GLOBAL CHEFS CHALLENGE
GLOBAL CHEFS | PASTRY CHEFS | VEGAN CHEFS | YOUNG CHEFS

Semi-Finals Asia

**REQUIRED
DOCUMENTS**

REGISTRATION FORM INDIVIDUAL COMPETITION

REGISTRATION IS OPEN

Call organizers at +60342518477
thru EMAIL to verify slots
availability

- Each competitor is restricted to one (1) entry per class
- Each Country can have two (2) representatives to compete as individuals in the selection process.
- Competitors must be of a minimum legal working age (16 years of age) and must be a member of a National Chefs association in good standing, or have the permission of the National Body.
- The Organizer reserves the right to limit the number of entries in any class and this will be done on a first-come-first-serve basis.
- Please complete all sections in either type or write **clearly** in CAPITAL LETTERS.
- Incomplete registration form will not be accepted.
- Competitors contact details is a MUST for important updates

Email Registration Form to: culinaire@hotels.org.my

Name of Competitor: _____

Designation _____

Competitors Cellphone No: _____ **Email:** _____

Company / School Name: _____

National Chefs Association: _____

Chefs Association Contact No: _____ **Email:** _____

Please register me for the following classes (please check on the tick boxes):

CULINARY CATEGORIES

- ☐ G1 GLOBAL CHEFS CHALLENGE
- ☐ G2 GLOBAL YOUNG CHEFS CHALLENGE
- ☐ G3 GLOBAL VEGAN CHEFS CHALLENGE

PASTRY CATEGORIES

- ☐ G4 GLOBAL PASTRY CHEFS CHALLENGE

National Chefs Association / Signature

Competitor Name / Signature

Competition
Category:

RECIPE FORM

Competitor No: _____ No. of Serving(s): _____
(Call or email the organizer for your competitor#)

Name of Recipe: _____

[illegible][illegible]

Note : Please photocopy if extra forms are needed. One per Category.

Rules and Regulations

These rules must be read before submitting the 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 an agreement to abide by the Rules and Regulations of the Worldchefs GCC Semi-Finals
3. An individual competitor may participate in as many classes as he/she wishes but is restricted to only one (1) entry per class.
A national team may enter maximum of two (2) participants per class.
4. Applications for Individual are accepted in a first-come-first-serve basis. Please file your applications early, as limited slots are available.
5. No changes of classes will be allowed. Please notify the Organizer should you wish to cancel. Your prompt cancellation will allow others to participate, as competition slots are limited. Failure to cancel in writing or no-shows may affect future applications.
6. Please make sure that the Secretariat has your most current contact details to avoid having your application withdrawn if we are unable to contact you for your competition schedule and final confirmation. The organizer reserves the right to remove competitors who cannot be contacted.
7. All competitors must check in with the Secretariat at least **1 hour** before their scheduled competition me. In the event that there is a free competition kitchen, organizer may elect to move competition schedule.

Late check-ins may affect your opportunity to compete.
8. Competitors may collect their Certificates of Participation upon registration 1 hour before the competition from the Secretariat. Uncollected certificates will be disposed within three (3) weeks.
9. Competitors and their assistants are strictly not allowed to leave belongings in exhibition booths, or use the area for lounging during the set-up and judging hours.
10. Removal of display exhibits will not be allowed before 4:00PM of each competition day. Competitors or their representatives should be present at their allocated display area at 4:00PM to collect their exhibits. The Organizer will dispose uncollected exhibits by 5:00PM.
11. Proper Professional Chef's Attire is required for all events. (Chefs Jacket, Chefs Toque, Black or Checkered Pants, Apron, Closed Black Work Shoes) No Jeans and Sneakers please during competitions. Improper attire may affect your opportunity to compete.
12. 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. Please fill out ingredients/recipe forms professionally. Points may be deducted for unprofessionally filled and incomplete forms.
13. The Organizer 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 the Organizer's written approval.

14. All Special Medals will be awarded on the last day 26 September 2026 5:00PM. All special awardees must be present for the Grand Prize Presentation on the last day of the competition, in professional attire. Any trophy/ medal/certificate not accepted at the awards ceremony will be forfeited three (3) weeks after the event.
15. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
16. The Organizer will not be held responsible for any damage and loss of exhibits, equipment, utensils or personal effects of competitors.
17. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
18. The Organizer reserves the right to rescind, modify or add to 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 se on, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
19. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organizer:

**Malaysian Associations of
Hotels**

C5-3, Wisma MAH, Jalan Ampang Utama
1/1, One Ampang Avenue, 68000
Ampang, Selangor.
Tel: +60342518477
Email: culinaire@hotels.org.my
Fax: +60342528477
Website: www.culinairemalaysia.com

Rules for Sanitation, Food Safety and Occupational Safety

- When entering the competition area, competitors should look at their best, clean and pressed uniform and toque, wearing clean black shoes. Hands and nails must be scrupulously clean and hair restrained.
- Knives should be sharp and be appropriate for the tasks that are to be undertaken.
- Cutting boards should be scrupulously clean and the appropriate color-coded boards used for the jobs at hand.
- Color-coded boards or special indicated boards (Fish boards, Meat boards etc) should be provided by the competition organizers.
- Keep the table clear of unnecessary equipment or debris.
- Keep the working floor clean at all times.
- Keep useable waste separated so that it can be re-used for different theoretical jobs.
- Systematic work flow and safe operations must be used at all times.
- Food must be protected at all times.
- Sanitation of all the surfaces, tools and equipment should be done properly according to standard sanitation norms. No sanitation trigger bottles are to be left on work tops or anywhere where food might get contaminated.
- No wiping clothes are to be left on the working tops and clothes are to be used for specific operations and not for everything.
- Cloths should not be tucked into belts for use as a general wiping tool as this could cause cross contamination.
- Tasting is to be carried out correctly using a 'use once only utensil' and protecting the remaining food from any dripping or putting the utensil back into the food.
- Do not make unnecessary contact with food.
- Hand washing and drying correctly and frequently as required.
- No eating, no drinking, no chewing gum and obviously, no smoking are allowed in food preparation areas.
- No jewelry should be worn which could present a risk of contamination. It is acceptable to wear plain wedding bands.
- No breathing into any package which is to be used for food and no mouth contact to any food equipment and utensils.
- Rubbish and rubbish containers should be at a safe distance away from the food preparation area.
- Wearing of Wearing of Facemask is optional, but wearing of gloves is required during food handling.

NOTES :

[illegible]

