



# CALIFORNIA MILK 2017 CULINARY CHALLENGE

## Competition Date 比賽日期

Oct 18, 2017 Afternoon (Wednesday)

## Competition Venue 比賽場地

7/F Kitchen, Chinese Cuisine Institute  
VTC Pokfulam Complex  
薄扶林訓練中心綜合大樓7樓

## About the Challenge

A Team of 2 Chefs to create a Western  
3-Course meal with **CALIFORNIA MILK**  
**PRODUCTS** and own choice of ingredients  
for 3 persons

(2 for judges, 1 for photography/display)





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## Competition Time

**Set-up Stove & Preparation: 30 mins**

**Cooking: total of 2.5 hrs.**

**Soup: serve at 1.5hrs. (*within ± 5 mins*)**

**Main Course: serve at 2 hrs. . (*within ± 5 mins*)**

**Dessert: serve at 2.5 hrs. . (*within ± 5 mins*)**

**Cleaning: 30 mins**

***Submit recipe (3 copies) on the date of competition***

12:45	Contestant Registration									
1300 to 1630	Stove 1	Stove 2	Stove 3	Stove 4	Stove 5	Stove 6	Stove 7	Stove 8	Stove 9	Stove 10
1300- 1330	Stove Set-up & Preparation									
1330- 1500	Serve 1st Course – Soup 湯									
1530	Serve 2nd Course - Main Course 主菜									
1600	Serve 3rd Course – Dessert 甜品									
1630	Clean-up Completed 完成清潔工作台									
1645- 1715	Feedback & Award									



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## Regulations on Ingredients

**Mandatory Ingredients:** each team needs to use at least one type of milk and 3 types of cheese products from the Organizer's California Milk Product List (Appendix 1) to create the 3-course menu;

**Brought-in Ingredients:**

- ❖ Salad greens may be picked, cleaned and washed, but not portioned;
- ❖ Vegetables and fruits may be washed, peeled and pre-cut, but not cooked
- ❖ Pasta, Dough can be prepared but not cooked
- ❖ Fish or Seafood or Shellfish can be cleaned, filleted but not portioned or cooked
- ❖ Meat or poultry can be cleaned, trimmed but not portioned or cooked
- ❖ Pre-marinating proteins is permitted
- ❖ Any farces/mousses must be prepared during the competition, but minced items are allowed to be brought in
- ❖ Sauces must be prepared during the competition
- ❖ Stocks may be brought into the competition, but must be unseasoned and unreduced
- ❖ Any dressings are to be prepared during the competition
- ❖ Coulis–Puree can be brought in but needs to be finished in competition
- ❖ Sponges can be pre-made but not cut or greens may be picked, cleaned and washed, but not shaped

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



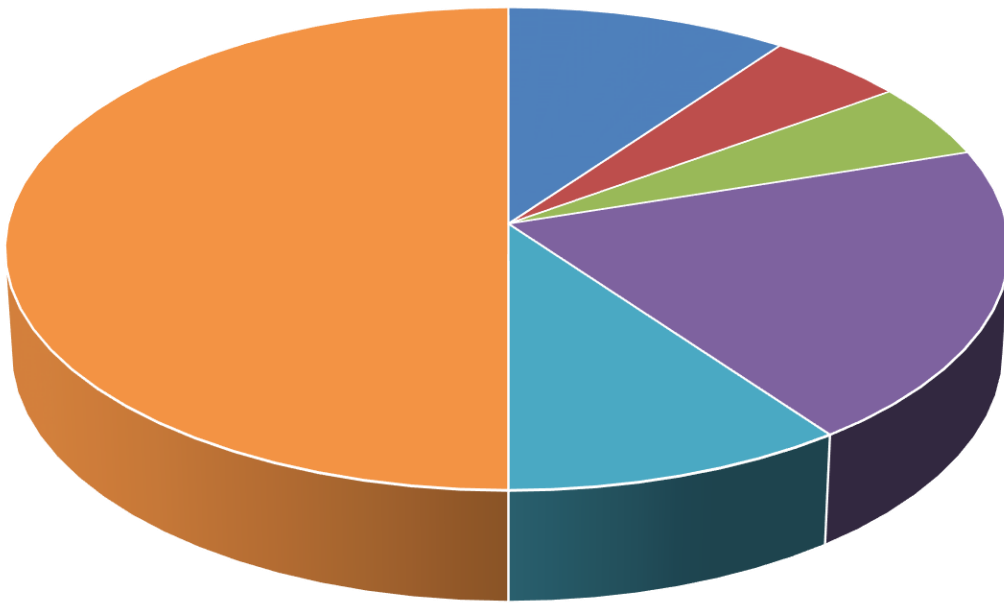
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## General Regulations

- ❖ Sponsored items will be made ready on the competition teams according to their order list. Any change of the order need to inform the organizer at least 3 days prior to the competition day;
- ❖ Basic seasoning will be provided by organizer, including salt, pepper, cooking oil etc. (Refer to **Appendix 2**);
- ❖ Competitors should bring in their own ingredients and supplementary items such as herbs, seasoning, stock, etc.;
- ❖ All brought in items should be in accordance to the requirement specified. These items will be examined by the judge panel prior to the start of cooking;
- ❖ Competitors are to bring along 3 copies of their recipe on the competition day;
- ❖ Competitors are encourage to bring their own serving plates/utensils. No additional mark will be awarded on this; if needed, standard serving plates (Plain white plates) will be provided by the organizer;
- ❖ Suitable cooking equipment will be provided at the venue (**Appendix 3**);
- ❖ Competitors can bring in small utensils and knives, etc. Written permission must be obtained if competitors wish to bring along small electronic equipment (sous-vide, hand blender are permitted, no application required);
- ❖ The Organizer will not be responsible for any loss or breakage of utensils or equipment brought-in by competitors;
- ❖ Full Chefs uniform, hat, shoes and apron are required for all competitors during competitions and award ceremony;
- ❖ Competitors must leave the work station in a neat and tidy condition, this is part of the judging criteria



# JUDGING CRITERIA



- **Mise-en-place and Cleanliness (10 points)**  
準備工作和整齊清潔的工作間
- **Maximum Use of Sponsored Ingredients (5 points)**  
充份使用大會提供的食材
- **Service (5 points)**  
供餐服務
- **Correct Professional Preparation (20 points)**  
正確及專業的烹調技巧
- **Presentation / Innovation (10 points)**  
擺設和外觀/創新
- **Taste**  
味道



# SCORING & AWARDS

## The Judging Panel

The Judging Panel will be headed by a head judge and 3-4 professional judges

## Scoring & Points

Soup 湯:	100 points
Main Course 主菜:	100 points
Dessert 甜品:	100 points
Total Score 總分:	300 points

## Awards & Certificates

90 – 99.9 points Gold Award Certificate  
80 – 89.9 points Silver Award Certificate  
70 – 79.9 points Bronze Award Certificate  
50 – 69.9 points Merit Award Certificate  
(Total Average Score of the 3-Course Menu)

- ❖ Top 3 highest score team will receive cash award;
- ❖ The winning team will be invited to the Culinary Institute of America, Napa Valley, California. All travel expenses and hotel accommodation will be paid for by the organizers.



# APPENDIX 1 CALIFORNIA MILK PRODUCT LIST

Trader	Brand Name	Item Name	Shops
DCH	Cheer	Fresh Milk 236ml pack	Wellcome, ParknShop, Yata, Aeon, Taste, International
		Low Fat Milk Beverage 236 ml pack	
		Fat Free Chocolate Milk Beverage 236 ml pack	
		Reduced Fat Milk Drink 946 ml pack	
		Fresh Milk 946 ml pack	
		Skimmed Milk 946ml pack	
ParknShop	California Sunshine	Fresh Milk 948 ml pack	ParknShop
		Skimmed Milk 946ml pack	
		Low-fat Milk 946ml Pack	
Global Fine Food	North Beach	Parmesan Cheese, Shredded	If need items for practice, please list out, will order for you
		Whole Milk Mozzarella, Block	
		Whole Milk Mozzarella, Shredded	
		Provolone Cheese, Block	
	Pacific Cheese	Swiss Cheese, Block	
	California Select Farm	Provolone, Sliced	
	Cheswick	Pepper Monterey Jack, Block	
		Monterey Jack, Block	
		Monterey Jack, Shredded	
		Monterey Jack, Sliced	
		Monterey Jack & Orange Cheddar, Mix 50/50	
		Chilled Cream Cheese	
		Chilled Cream Cheese Crumbled	
		Medium Orange Cheddar, Block	
Medium Orange Cheddar, Shredded			
White Cheddar Cheese Block			
Entrée Ingredients Limited	Pacific Cheese	Gouda Cheese Sticks	Aeon
		Cheddar Extra Sharp Cheese Sticks	
		Havarti Cheese Sticks	
		Pepper Jack Cheese Sticks	
		Colby Jack Cheese Sticks	
		Part Skim Mozzarella Chucks	
		Pepper Jack Cheese Chucks	
Healfront Limited	Humboldt	Organic Low Fat Cottage Cheese	O'Farm



## **APPENDIX 2**

### **Cook Station**

### **Condiments & Seasoning**

#### **Basic Condiments & Seasoning**

- ❖ Salt
- ❖ Pepper (white, black)
- ❖ Sugar (white, brown)
- ❖ Flour
- ❖ Corn Oil
- ❖ Olive Oil
- ❖ Butter (unsalted)

#### **Branded Items**

- ❖ Milk (Cheers & California Sunshine)
- ❖ Cheese (as per order of each team)





## APPENDIX 3A Kitchen Equipment

### Individual Station Equipment 在每個比賽廚房的設備

- ❖ 4-Head Stove (Gas)
- ❖ Oven with tray (Tray size: 9 x 11 inches)
- ❖ Working Station with Refrigerator
- ❖ Working Station with Wooden and Stainless Steel Table Top
- ❖ Sink & Rubbish Bin



**Other Supplies:**  
Kitchen Paper,  
Detergent



## APPENDIX 3B Kitchen Equipment

### Small Equipment for Individual Station 在每個烹調站的小型設備

- ❖ Chopping Board X 4 color
- ❖ Chopping Board Mat X 2
- ❖ Frying Pan X 2
- ❖ Saucepan (different size) X 3
- ❖ Stainless-steel Bowl (different sizes) x 10
- ❖ G/N ½ Tray x 3
- ❖ Lighter X 1, Grater x 1, Scissor x 1





# APPENDIX 3C Common Area Equipment

## Common Kitchen Equipment 公用廚房設備

- ❖ Meat Grinder
- ❖ Electric Blender (Juice)
- ❖ Electric Processor (Food Stuffing)
- ❖ Slicer
- ❖ Ice Machine
- ❖ Water Boiler
- ❖ Freezer

