

**HORECA  
KUWAIT**  
horeca-kuwait.com

9<sup>th</sup>  
Edition

**20 - 22 JANUARY 2020**

11:00am - 8:30pm

Kuwait International Fair - Hall No. 8



*Hospitality  
Salon  
Culinare*

# **PARTICIPANT MANUAL**





## Partners



## Kitchens Equipped By



## Ice Carving Equipped By

شركة الأنظمة النموذجية لأجهزة التكييف المركزي وصيانتها ذ.م.م.  
Model Systems Company for Air-conditioning & Maintenance W.L.L.



## Hygiene Consultant



## Supported By



Kuwait Chefs Club

## Endorsed By:



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## SUMMARY OF CATEGORIES

CATEGORY	TITLE OF CATEGORY	PRICE	DURATION
<b>Display Competitions</b>			
<b>Pastry Competition</b>			
A-1	Three Plated Dessert Presentation	50 KD	
A-2	Chocolate Carving	50 KD	
A-3	Sugar Showpiece	50 KD	
A-4	Best Éclair (Flavor: Chocolate Hazelnut)	50 KD	
A-5	Wedding Cake	50 KD	
A-6	Themed Celebration Cake-theme: Gargeean	50 KD	
<b>Bakery Competition</b>			
A-7	Bread Creation (Best Baguette)	50 KD	
A-8	Best Croissant (Cheese)	50 KD	
A-9	Viennoiserie	50 KD	
<b>Cooking Competition</b>			
A-10	Six-course Set Dinner Menu	45 KD	
A-11	Cold Canapés	45 KD	

## SUMMARY OF CATEGORIES

CATEGORY	TITLE OF CATEGORY	PRICE	DURATION
<b>Live Competitions</b>			
<b>Oriental Cuisine</b>			
B-1	Hot and Cold Oriental Appetizers (Mezze)	70 KD	45 Mins
<b>Kuwaiti Cuisine</b>			
B-2	Kuwaiti Dessert	70 KD	45 Mins
B-3	Kuwaiti Traditional Dish	70 KD	45 Mins
<b>International Cuisine</b>			
B-4	Meat Dish Competition	70 KD	20 Mins
B-5	Mystery Basket Competition	70 KD	45 Mins
B-6	Best Burger Competition (Meat)	55 KD	30 Mins
B-7	Fresh Pasta Competition	55 KD	45 Mins
B-8	Cold or Hot Sandwich Competition	55 KD	30 Mins
B-9	Asian Cuisine	55 KD	45 Mins
B-10	Nutritional Dish (Vegan/ Gluten Free/ Organic/ Diet) <b>(NEW)</b>	55 KD	45 Mins
B-11	Sushi Competition	55 KD	45 Mins
B-12	Fruits and/or Vegetable Carving	55 KD	60 Mins
B-13	Ice Carving Competition	55 KD	90 Mins
<b>Special Competition</b>			
B-14	Nespresso Cafe Gourmand	55 KD	60 Mins

## General Information

- The organizers reserve the right to remove, change or add to any of the rules and regulations
- The organizers reserve all rights to the recipes used, and photographs taken during the event
- The organizers are not responsible for any damage or loss of exhibited items, equipment, utensils or personal belongings of the competitors
- All participants should be present at the competition with their chef's uniform with no establishment logos
- If an award is won, the competitor should be present or send a representative of his/her establishment to receive it from the information booth.
- All participants should wear their chef's uniform at the awards ceremony.
- Every establishment will receive a helper's badge depending on the categories participation number.
- Helpers must go outside the competition area once the competition begins. The helper cannot be the executive chef.
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories.
- Category and name changes are not allowed after 6 / 1 / 2020. Any entry and/ or chef's name modification or cancellation after this date is not accepted and fees cannot be refunded
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows.
- Competitors who bring their exhibits on the wrong day will not have them judged, please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the Organizers.
- A barcode reader will save each participant's arrival and timing. On the competition day, all participants should enter from the Hospitality Salon Culinaire entrance door, otherwise they will be considered as no show.

## Competition Schedule

- To be sent to all participants at least ten days prior the competition.
- Your staff, delegations, supporters are welcome at the exhibition
- In order to attend, all supporters must be from the hospitality field and will need to register online.
- How does the pre-registration system work for HORECA 2020?
- We invite you to log on to [horeca-kuwait.com](http://horeca-kuwait.com) and get your online badge.

## Products To Use

- It is a must to use the sponsors' products in your recipe when needed. It is forbidden to promote competitors' products during the competition. List of available products will be shared with you.
- Submission of the products/ingredients required from the sponsors must take place during the Hospitality Salon Culinaire live chat only. Any request sent after the live chat will not be taken into consideration.

## Kitchens

Small kitchen equipment must be provided by the participant (e.g. Pans/tins/ladles/cutlery/scales).

The following are available on site

- Convection oven
- 2 Well Fryer
- 4 Hot ranges
- 1 Griddle
- Worktables
- Tabletop refrigerator
- Sinktable
- Heated Lamp
- Meat grinder
- Meat Slicer

## Electricity

- The normal voltage at KIF is single phase 220 volts AC, 50 Hz, UK type flat 3 pin plugs (covering three electric outlets, tri-phase) will be provided in each kitchen for the team's equipment.
- All equipment must be distributed over these three sockets.
- You are not authorized under any circumstance to move, modify or remove equipment and/or electric sockets outside the limits set by the contest rules.

## Back area

**A back area is available and equipped with the below:**

- Stainless steel tables
- Fridge for ingredients
- Freezer
- Sink

**Make sure to keep all of your ingredients in the fridges and freezers in the back area before the start of the competition.**

**N.B. The back area can only be accessed up to one hour before the competition commences.**

**It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.**

# **Competitions Rules and Regulations**

## **A - Display Competitions**





## A - Display Competitions

### Rules and Regulations

#### General information

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- Competitors must respect the space limit of each category.
- Judges have the right to test and examine all exhibits and extract samples where necessary.
- During the exhibition period, participants are permitted to “refresh” their creations after the judging process has ended.
- The description of each dish is important for the understanding of taste and technique
- All dishes must be labeled so they can be identified
- No artificial colors allowed
- When the food is not tasted it must present a “visual taste”
- Variation of professional modern techniques important but practical
- Garnish & other ingredients in harmony with the main ingredient
- Nutritionally balanced
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.
- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.

## Judging Criteria

- **Taste/Flavor**

Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste of the cake should be preserved; it must have appropriate quality, flavors and colors.

- **Presentation/Innovation**

The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly.

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

Correct and balanced proportions of ingredients on the plate as well as right nutrition.

Presentation practical and realistic using correct name for the dishes

- **Composition**

The composition of the desserts must be nutritionally well balanced, easily digestible and light.

The taste and colors of the creation need to be in line and must complement each other.

- **Correct Professional Preparation**

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.

The degree of difficulty in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation.

Correct aspic technique, degree of difficulty and craftsmanship, Clean and precise work, with finesse,

Correct and balanced proportions of ingredients on the plate as well as right nutrition.

- **Serving arrangement**

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish.

The plate and platter arrangement needs to be convenient for serving, while maintaining elegance.

Glass, bowls, cups, spoons, spears, etc. should not affect the service.



## Category A-1

### Three Plated Dessert Presentation

- Preparation of three different desserts. First one made from fruits, the second from chocolate and the third from a regional specialty (e.g. dates, sahlab or similar)
- Each dessert is to be presented on a single, appropriate plate. All three desserts must be in harmony and based on a theme
- Presentation must include a minimum of one hot dessert, to be presented cold
- All items must be edible
- The key is simplicity with a high degree of technical skill
- The name of dishes and a list of ingredients, including precise measures, are required
- **No tasting in this category**
- Table space allocated per contestant is 80x80 cm

### Judging Criteria

Presentation & Innovation	30 points
Composition	30 points
Correct Professional Presentation	30 points
Serving Arrangement	10 points



## Category A-2

### Chocolate Carving

- Freestyle presentation
- Freestyle theme
- The sculpture must be one piece, assembled chocolate is not allowed
- The showpiece must be a pure sculpture
- Different chocolate combination is allowed
- Spray guns are not allowed
- Sculptures should be presented unrefined
- Plexiglas covers are not allowed when judging takes place
- Table space allotted per contestant: 60 x 40 cm base, height limited to 125 cm maximum

### Judging Criteria

Presentation & Design	25 points
Creativity & Originality	25 points
Correct Professional Preparation	25 points
Representation of the theme	25 points



### Category A-3

#### Sugar Showpiece

- All participants are bound to this year's theme: "Hollywood"
- To display a showpiece made from sugar
- 50% of the showpiece should be made of drawn sugar and blown sugar.
- Plexi covers are not allowed when judging takes place
- The list of ingredients is required and must be displayed
- Showpiece dimensions: maximum height 125 cm /base 40x60 cm
- Table space allocated per contestant 90x75 cm

#### Judging Criteria

Presentation & Design	25 points
Creativity & Originality	25 points
Correct Professional Preparation	25 points
Representation of the theme	25 points



## Category A-4

### Best Éclair (Flavor: Chocolate Hazelnut)

- One kind of éclair must be prepared ahead of time
- Every participant must present six pieces from the same type of éclair (Chocolate hazelnut flavor)
- The size of each éclair should be 15 cm
- The identity of the éclair should be respected and should be easily eaten by hand
- The 6 pieces should be presented on a single platter
- The jury will carry out tasting. Samples to be served fresh separately (two pieces)
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 30x30 cm

### Judging Criteria

Design & Composition	30 points
Taste/Flavor	20 points
Presentation/Innovation	20 points
Correct Professional Preparation	20 points
Serving Arrangement	10 points



## Category A-5

### Wedding Cake

- The cake should be made up of three layers
- All decorations must be edible and entirely handmade
- Cake should be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly
- Pillars or stands may be inedible, however must be plain and unadorned, unless decorated by hand
- Royal icing, pastillage etc., may be used in the production
- The bottom layer of the cake must be edible
- Inedible blanks may be used for the two top layers
- Decoration and construction must fit together with the cake's true baked weight
- The cake should be elaborate, garnished and not a plain sponge
- All decorations should be around the cake and not on top of the cake to better facilitate its cutting
- The cake should comprise 80% edible ingredients and 20% decoration
- The bottom layer will be tasted as part of the judging process
- A list of ingredients is required and must be displayed
- Table space allocated per contestant is 60x60 cm

### Judging Criteria

Design & Composition	30 points
Taste/Flavor	20 points
Presentation/Innovation	20 points
Correct Professional Preparation	20 points
Serving Arrangement	10 points



## Category A-6

### Themed Celebration Cake (Theme: Gargeean)

- Free style shape and decoration for 12- 15 persons.
- All participants are bound to this year's theme: Gargeean.
- The whole cake must reflect the theme, not just the side decoration
- The weight per piece must be 85 - 125g.
- Decoration must be entirely edible and handmade.
- Inedible blanks can be used as a base.
- The cake will be tasted as part of the judging process.
- The list of ingredients is required and should be displayed.
- Table space allocated per contestant is 70x80 cm.

### Judging Criteria

Design & Composition	30 points
Taste/Flavor	20 points
Presentation/Innovation	20 points
Correct Professional Preparation	20 points
Serving Arrangement	10 points





## Category A-7

### Bread Creation (Best Baguette)

- Participants must prepare two types of family baguette (one white and one multicereal) with yeast and sourdough
- Participants must prepare 3 pieces of each (6 pieces in total)
- The jury will carry out tasting. Samples to be served fresh separately (1 piece of each kind)
- Each baguette must be 55-57 cm after baking
- Each baguette must weigh 230-250 g after baking
- Table space allocated per contestant is 40x40 cm

### Judging Criteria

Taste/Flavor	40 points
Presentation/Innovation	20 points
Composition	15 points
Correct professional preparation	15 points
Serving arrangement	10 points



### Category A-8

#### Best Croissant (Cheese)

- Participants must prepare 1 kind of croissant with cheese filling
- 10 pieces must be prepared
- Each piece must weigh 40 g after baking, including toppings, fillings, garnishes, icings or glazes
- The jury will carry out tasting. Samples to be served fresh separately (3 pieces for tasting)
- Table space allocated per contestant is 30x30 cm

### Category A-9

#### Viennoiserie

- Participants must prepare 4 different kinds of viennoiserie that include: 2 types of Danish pastry, 1 type of Brioche and 1 type of cinnamon roll
- 5 pieces of each type (total 20 pieces)
- Each piece must weigh 40 grams after baking, including toppings, fillings, garnishes, icings or glazes
- The Jury will carry out tasting. Samples to be served fresh separately (2 pieces of each kind)
- Table space allocated 40 x 40 cm

### Judging Criteria

Taste/Flavor	40 points
Presentation/Innovation	20 points
Composition	15 points
Correct professional preparation	15 points
Serving arrangement	10 points



## Category A-10

### Six-course Set Dinner Menu

- Participants must prepare a plated six-course gourmet meal for one person
- The meal must consist of a cold appetizer, a hot appetizer, soup, sorbet, a main course with its garnish and a dessert
- Hot food must be presented cold on appropriate plates
- The same ingredients must not be used in more than one dish
- The sorbet must only be mentioned in writing on the submitted menu, which must be printed on white paper
- **No tasting in this category**
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 100x100 cm

### Judging Criteria

Presentation & Innovation	30 points
Composition	30 points
Correct Professional Preparation	30 points
Serving Arrangement	10 points



## Category A-11

### Cold Canapés

- 6 different kind of cold canapés international
- The canapés can be made on spoons
- 8 pieces of each kind (total 48 pieces)
- Decoration must be entirely edible and handmade
- **No tasting in this category**
- Allotted table space per contestant is 60 x 60 cm

### Judging Criteria

Presentation & Innovation	30 points
Composition	30 points
Correct Professional Preparation	30 points
Serving Arrangement	10 points

**Competitions**  
**Rules and Regulations**

**Live Competitions**

## General information

- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.
- Participants must clean the kitchens after they finish the competition.
- Participants must refer to the hygiene rules and regulations of Boecker.
- Participants are not allowed to promote any competitive product to the competition's sponsors.
- Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
- All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent).
- Ready-made products are not allowed and may result in disqualification for the team.

## Allowed

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the overall score

**Basic stocks:** Can be brought not reduced, seasoned or thickened

**Salads:**

- Cleaned, washed but not mixed or cut.
- Onions can be halved to check quality.
- Vegetables like tomatoes may be blanched and peeled.
- Broad beans may be shelled.
- Vegetables purees are not allowed.

**Fish:** Gutted, scaled, not filleted.

**Shells:** Cleaned, raw in their shells.

**Crustaceans:** Cleaned, washed, can be boiled in their shells but not mixed or cut.

**Meat and poultry**

- Deboned, not portioned, meat not trimmed, minced or ground unless specified in the category.
- Sausages must be made on site.

**Eggs:** Can be separated and pasteurized but not processed in any other way.

**Pasta Dough:** Pasta Dough can be prepared but not cooked.

**Dry Ingredients:** Can be weighed and measured.

**Pastry Sponge Biscuits Meringue**

- Can be brought in but not cut, sliced or chopped.
- Macarons cannot be brought in.
- Meringue as décor has to be dried on-site.

**Fruit Pulps & Puree:** Can be brought in, but final sauce or coulis must be prepared on-site.

**Décor Elements:** 100% done on site Oriental section.

**Oriental section**

- Chickpeas can be brought as puree (mashed), ready to use during the competition.
- Presenting raw meat plates is not allowed.

## Scale of Penalties

Up to 5 points will be deducted from the final grade in case of:

- Impractical portion size (cost control, product waste and nutrition)
- Imbalance between meat and garnish
- Proteins that would be unhealthy to eat like undercooked chicken
- Vegetables cutting and cooking
- Use of inedible materials
- Portion weight must be kept within the norms of accepted practice
- Excessive seasoning
- Not respecting time
- Not wearing official chefs uniform and hat
- Revealing contestant name on uniform
- Bringing pre-cooked food into the competition

## Judging Criteria

- **Taste/Flavor**

Competitors must ensure that the item presented reflects the maximum taste and flavor. The composition must be nutritionally well balanced, easily digestible and light. The taste and colors of the creation need to be in line and must complement each other. Taste & texture in harmony, main ingredient accentuated, garnish in harmony with main ingredient, correct temperature & seasoning, distinctive/specific tastes are preserved, the aftertaste must also be considered

- **Correct professional preparation**

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods.

The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation.

The organization at the kitchen, time management, temperature of sensitive products, cleaning of the team and packing of their own equipment.

- **Hygiene**

Refer to Boecker's hygiene rules. Participants will be graded on their hygiene by a Boecker representative, who will judge all participants according to the hygiene rules and regulations.

- **Mise en place**

The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

- **Presentation**

The dish must be appetizing, appealing, attractive and tastefully displayed

Main ingredient must be easy to recognize and nothing on the rim of the plate

- **Service**

Serving must be simple, practical and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance. The food needs to have the right temperature when it leaves the kitchen avoiding time consuming plating.

- **Very Important:**

Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.

A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition



## Category B-1

### Hot and Cold Oriental Appetizers (Mezze)

- Individual Participation
- Duration: 45 minutes
- Each team will have to prepare 2 varieties of Oriental appetizers (1 hot and 1 cold)
- The participant should prepare 2 portions of each for tasting
- Dishes must be presented on individual plates with appropriate garnish
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competitions starts
- Ready-made products are not allowed and may disqualify the participant
- “Mezze” bowls should be provided by the participants
- Meat plates is not allowed
- Typed Recipe and a detailed list of ingredients should be displayed on site before starting the competition

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation( Working skill/techniques )	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points





## Category B-2

### Kuwaiti Dessert

- Individual participation
- Duration: 45 minutes
- Prepare 1 type of Kuwaiti dessert
- Participants should prepare 2 portions for tasting
- Desserts must be fully prepared during the competition except the biscuit, tuile meringue, Madeleine, financier, sacher, Macaron...)
- The dessert can contain sauce or “couli”
- The dessert can be presented hot or cold

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



### Category B-3

#### Kuwaiti Traditional Dish

- Individual participation
- Duration: 1 hour (60minutes)
- Competitors should prepare a Kuwaiti main dish
- Each participant will be required to prepare two portions for tasting
- The dishes should represent a variety of cooking methods using same Ingredients as those used in Kuwaiti cuisines
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- Ready-made products are not allowed and may disqualify the participant

#### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-4

### Meat Dish Competition

- Individual participation
- Duration: 45 minutes
- Competitors should prepare one meat dish with side garnish
- Competitors should prepare 2 portions for tasting
- Dishes must be presented on individual plates with appropriate garnishes
- All ingredients and specific utensils for the competition must be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition

**N.B. It is a must to use US Meat in your recipe, available meat cut will be shared with you by beginning of November**

### Judging Criteria

Judging Criteria	
Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	05 points



## Category B-5

### Mystery Basket

- Individual participation
- Duration: 45 minutes
- Each participant will have to prepare one main dish for one person to be produced from items in a basket provided by the organizer at time of the competition.
- Each participant will be required to prepare two portions for tasting
- Each participant will have ten minutes to write down a short brief of his recipe when receiving his basket and submit it to the jury before the start of the competition
- It is a must to use 5 ingredients from the basket given

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-6

### Best Burger (Meat)

- Individual participation
- Duration: 30 minutes
- Participants must prepare two Meat burgers for tasting
- Participants must assemble the burger during the competition
- Burgers may include any condiments or ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, pesto and toppings such as onions, tomatoes etc.
- Pre-minced meat cannot be brought to the competition, it should be minced and flavored onsite.
- All burgers must comprise ground meat only, served on a bun or other bread.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite.
- All ingredients will be checked for suitability by the judges before the competition starts

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-7

### Fresh Pasta Competition

- Individual entry
- Duration: 45 minutes
- Competitors should prepare, cook and present 1 kind of fresh pasta dish to competitor's own choice
- Participants must prepare two portions for tasting
- Participants can bring their pasta dough ready-made to the competition but they have to prepare the filling on-site
- The pasta should be cooked al dente; overcooked pasta will lead to point reduction.
- All other ingredients should be brought by competitor in unprepared state

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-8

### Sandwich Challenge (Cold & Hot)

- Individual entry.
- Duration: 30 minutes.
- Participants must prepare 2 sandwiches to be tasted by the jury.
- Participants can prepare cold or hot sandwiches
- Each sandwich to be served on a separate plate with its side garnish.
- Sandwiches can be oriental such as (e.g. Tawook, shawarma, Falafel,...) or occidental with meat poultry or vegetarian filling.
- Ingredients must be cooked during the competition.
- Sandwiches may include any ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, and pesto.
- Combination of spreads to prepare a sauce, or any other sauces must be prepared on-site.
- Cold sandwiches should be prepared in pain demi (white, brown, multi-seeds) and hot sandwiches can be prepared with any type of bread.

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-9

### Asian Cuisine

- Individual entry.
- Duration: 45 minutes.
- Competitors should prepare 1 starter and 1 main dish for 2 portions of each.
- The set can be either presented on one plate or individual plated.
- All ingredients should be brought by the competitors in unprepared state, not trimmed, cut or sliced.
- Competitors have to submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes.

### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points





### Category B-10

#### Nutritional Dish (Vegan/Gluten Free/Organic/Diet) **NEW**

- Individual Participation.
- Duration: 45 minutes.
- Competitors should prepare, cook and present one main course to be tasted by the jury.
- The main course can be vegan, or gluten free, or organic or diet.
- Each participant must prepare two portions for tasting.
- The dish should be nutritionally well-balanced between carbs, proteins and fat.
- The dish should be sufficient in quantity to be served as a main course.
- Lentils, chickpeas, dried beans can be brought in soaked, but seasoned and prepared onsite.
- Participants preparing organic dishes should present to jury members a certificate or a proof of the organic products origin.

#### Judging Criteria

Taste/Flavor	50 points
Correct Professional Preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-11

### Sushi Competition

- Individual entry
- Duration: 45 minutes
- Competitors should prepare 2 pieces from 8 free style sushi varieties rolls (Sushi, Maki, Ura Maki...) a total of 16 pieces
- The rice can be cooked and brought ready to use to the competition
- 1 side plate with 1 piece of each Sushi variety should be prepared to be tasted by the jury.
- Competitors should complete the 16 pieces and must not exceed the number of pieces indicated above.
- Only cold items should be prepared
- All the sushi should be prepared on site; the sauce can be pre-made and brought to the competition site.
- All utensils for the competition should be provided by the participant.
- Participants should bring all their ingredients
- Presentation must include Wasabi and Ginger.
- Participants are allowed to design their entry around a plate of their choice.
- Typed recipe and list of ingredients should be printed by the participant and displayed on site in front of the jury.

### Judging Criteria

Taste/Flavor	50 points
Correct professional preparation (Working skill/techniques)	15 points
Hygiene	10 points
Mise en place	10 points
Presentation	10 points
Service	5 points



## Category B-12

### Fruits and/or Vegetable Carving

- Individual Participation
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Free style theme
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm

### Judging Criteria

Correct professional preparation / technical skills	50 points
Design and composition	30 points
Creativity and Originality	20 points



## Category B-13

### ICE CARVING COMPETITION

- Individual entry
- Free style theme
- Duration: 90 minutes
- Each participant should bring his Ice Block
- Competitors to use their own hand-tools and non-slip mats
- Electrical tools are permitted.
- The electrical tools used should be protected by a differential circuit breaker
- Work plain uniform is required.
- Colored ice blocks are allowed.

### Judging Criteria

Creativity	40 points
Degree of Difficulty	30 points
Organization/Time Management	20 points
Hygiene	10 points

## General information

### What is a Café Gourmand?

The small dessert is a relatively new addition to the culinary world. Café Gourmand originated in France about a decade ago to appease those looking for a sweet, but light way to finish a meal. The dessert features a selection of petits fours (bite-sized confections) that complement the espresso beverage they are served with, allowing the diner to enjoy a range of flavours and textures in small portions.

### The concept

During HORECA Kuwait 2019, the Nespresso Café Gourmand competition was launched for the 1st time in Kuwait. This year, the second edition will take place at HORECA Kuwait 2020.

As the coffee of choice in over 400 of the world's finest restaurants, Nespresso coffees blend seamlessly into the world of high gastronomy.

**Nespresso** aims to provide a new generation of pastry chefs with training on coffee pairings, as well as an introduction to the Café Gourmand trend. Between 10 and 15 pastry chefs will be challenged to create a Café Gourmand of their own and present their creations to a jury of gastronomy experts.

### Ingredients

- Participants will have to bring all needed ingredients with them.
- Participants can use local or imported products
- Participants can bring their sponges, meringue, and biscuit with them and assemble the dessert at the show
- For the chocolate, the "ganache" or filling can be prepared beforehand and the chocolate dipping or molding should be done during the competition

### The plates and glasses

- All the participants will be provided with identical sets of plates.
- The creations should be arranged in identical fashion on all 4 plates.
- The glasses used will be Nespresso Reveal Intense glasses

### REVEAL Espresso, Intense

Crystal glass (2.2in/4.7in), concentrating the powerful roasting notes of the Intense Espresso Grands Crus (Intensity 7 and above).

### Recipes and selected coffee

The participants should submit their recipes and selected coffee by 15 November at the latest

### The contest

- Nespresso will place the materials, (machines, sample capsules, plates and glasses) in each kitchen 1 day prior to the event.
- A barista will be serving the coffee for each participant according to his recipe during the competition

### TERMS

- The winning Café Gourmand shall be made available in the restaurant/establishment of the winning Chef subject to agreed timeline and duration between Nespresso and restaurant/establishment owner.
- The Nespresso Café Gourmand entries will be used for marketing and promotional activities of Nespresso (Owned social platforms, press releases, etc)



## Category B-14

### Nespresso Cafe Gourmand

- Individual Participation
- Time: 60 minutes
- To serve 4 identical servings of a Café Gourmand per candidate, which will consist in creating a recipe based on the selected Nespresso Grand Cru: Espresso Forte served in a Reveal Intense Glass.

**NB:** The Nespresso Grand Cru should be served in a liquid form. The addition of aromas or ingredients to the coffee is encouraged but should not be the coffee beyond recognition in terms of texture, visual identity or taste.

A selection of 4 pastries served on attributed Nespresso Plates.

- Crispy texture
- Creamy texture
- Oriental ingredient based recipe. (Ex: dates, cardamom, pistachio, sahlab)
- Chocolate bonbon, either moulded or dipped in chocolat
- Each participant will have to prepare 4 servings: 3 to be tasted by the jury and one for display
- Each participant should explain and introduce his creation, by highlighting the name, the inspiration as well as the philosophy associated with their Café Gourmand.

**NB:** A transcript of the presentation explaining the thinking behind and the process involved in the creation of the café gourmand is to be written down and handed to the members of the jury. 3 hardcopies of the transcript are to be printed and handed to the jury on the day of the contest. This is the responsibility of the contestants to ensure the printing of the transcript

### Judging Criteria

Judging Criteria	
Taste	40 points
Creativity, originality, coherency (complementarity of the desserts with the chosen Nespresso coffee)	25 points
Work and technicality	15 points
Presentation, smell, colour (Interest and attractiveness of the dish and "emotions")	10 points
Verbal selling argumentation about pairing selection (why this coffee, why these recipes)	10 points



## AWARDS

The **WACS** system of awarding medals is applicable as follows:

AWARDS	
Gold Medal and Certificate	90 to 100 Points
Silver Medal and Certificate	80 to 89 Points
Bronze Medal and Certificate	70 to 79 Points
Merit Certificate	60 to 69 Points

The hotel/restaurant with the highest number of gold medals will be rewarded

Many gifts will be awarded to the winners by the Hospitality Salon Culinaire sponsors

**Hygiene Awards:** A special hygiene shall be commissioned with a trophy from Boecker for the participant showing the highest standard of food safety and hygiene in each live category

## Recipe Form

### FORM 1: Competition Category:

**Establishment Name:**

**Participants Name:**

List of ingredients used in your recipe:

Recipe

Signature:

Date





## APPLICATION FORM

### 1. COMPANY DETAILS

NAME OF ESTABLISHMENT	
ADDRESS:	
PHONE :	FAX :
PERSON IN CHARGE :	POSITION IN COMPANY :
MOBILE NUMBER :	E-MAIL :

### 2. APPLICATION

- We hereby apply to participate in the Hospitality Salon Culinaire during Horeca Kuwait 2020.
- By signing the present application i the undersigned do hereby agree to participate in the "Hospitality Salon Culinaire 2020, observe the rules and regulations for the exposition and abide by the decisions of the jury
- Last minute cancellation as of January 4, 2020 will not be refunded.
- Places are limited for live cooking competitions, number of entries to be reviewed and confirmed with the organizers depending on availability

### IMPORTANT:

- Please send us a picture of all chefs participating with their names on the back of the picture
- Diplomas will be given only to person named on application submitted before the show
- Name on diplomas will be printed exactly as submitted on application, please type clearly the names in capital letters and verify spelling

### 3. PAYMENT METHOD:

- Bank Transfer to: LEADERS GROUP CO. Account No: 11593836, IBAN - KW88 BKME 0000 0000 0000 0011 5938 36 Ahli United Bank - Kuwait Branch
- Cheque made payable to LEADERS GROUP CO and delivered to our offices at: Kuwait City, Murqab, Omar Bin Al Khatab St, Shayma'a Tower, 6th floor.
- No application will be considered valid unless accompanied by the appropriate payment.
- All deadlines must be respected in order to issue the participants badges and invitation cards.

### Signature & Company Stamp

(A person duly authorized must sign this application)



**APPLICATION**

<b>Participant full name</b>	<b>Age</b>	<b>Occupation</b>	<b>Participant's mobile</b>	<b>Participant's e-mail</b>	<b>Category</b>	<b>Price in KD</b>
					<b>Total</b>	