

# *10<sup>th</sup> Bali Salon Culinaire 2018 1<sup>st</sup> to 3<sup>rd</sup> March*



**Welcome to  
Food, Hotel & Tourism  
Bali 2018**

BALI NUSA DUA CONVENTION CENTRE

A PAMERINDO INDONESIA TRADE EVENT

**FHT BALI 2018**

**FOOD, HOTEL & TOURISM BALI**





## PT. SUKANDA DJAYA



## CONTENT

	PAGE
<u>General Information</u>	<u>2</u>
<u>Message of, President BCP, ISA &amp; Chairman of the Salon Culinaire 2018</u>	<u>3</u>
<u>Competition Category and Tentative Schedule</u>	<u>5</u>
<u>Competition Guidelines</u>	<u>9</u>
<u>Rule&amp; Regulation Judging</u>	<u>13</u>
<u>Judging Criteria</u>	<u>31</u>
<u>Jury Note</u>	<u>34</u>
<u>WACS Hot Cooking Guide Line</u>	<u>35</u>
<u>Hints &amp; Tips</u>	<u>36</u>
<u>Trophies, Awards &amp; Certificates</u>	<u>37</u>
<u>How To Register</u>	<u>39</u>
<u>Register Form Individual</u>	<u>40</u>
<u>Register Form Dewata Gastronomic Challenge</u>	<u>42</u>
<u>Recipe Form</u>	<u>44</u>



## **GENERAL INFORMATION**

### **Introduction**

From March 1–3' 2018, the Food & Hospitality Industry will converge in Bali at the FHT, The Food, Hotel & Tourism Bali Exhibition at the Bali Nusa Dua Convention Center from 06.00 hours – 18.00 hours daily.

Alongside these exhibitors from both overseas and Indonesia will be the Bali Salon Culinaire 2018, an exciting artistic competition showcasing the skills and expertise of chefs and apprentices in the industry.

### **Dates and Venue**

FHT, The Food, Hotel & Tourism Bali  
Bali Salon Culinaire1 – 3 March 2018

1-3 March 2018

### **Opening hours and admission**

The Salon Culinaire is open from 06:00 hours – 18:00 hours to the public who will have the opportunity to see Ice Carving, Fruit and Vegetable Carving, Practical Cooking and Cake Decoration.

### **FHT, the Food, Hotel & Tourism Bali 2018**

Visit numerous stands displaying equipment, products, supplies and services for the Hotel Restaurant and Catering Industries. With Exhibitors from all corners of the world, this is the ideal opportunity to update your operation and improve your productivity.

### **ACCOMMODATION**

The organizers will endeavor to obtain competitive hotel rates for the competitors who will be responsible for their own accommodation cost. Further information please contacts to the organizing committee.



**Dear Participants and Colleagues,**

It is an honor for us, Bali Culinary Professionals (BCP) to be trusted by PT. Pamerindo Indonesia Trade Event as the committee for the Bali Salon Culinary event, which will be held at the same time with the FHT, The Food, Hotel & Tourism Bali 2018 at the Bali International Convention Centre on March 1st– 3rd 2018. As a member of the World Association of Chefs Societies (WACS) and in order to assist and improve the standard of culinary expertise in Indonesia, a number of experienced qualified WACS certified judges will be invited from overseas to judge the competition.

One of the other highlights of this year's event will be the latest competition class' the third time held in Indonesia, impressively named the "Dewata Gastronomic Challenge" This class is a prestigious competition, which involves all the elements that exist in the Food & Beverage industry. We hope that this class will become the legacy of excellence and appeal to Salon Culinaire and Food Bali Hotel & Tourism Bali fraternity for now and in the future.

This kind of knowledge and the talent of this culinary science will be presented by the candidates of the Bali Salon Culinaire. It is important the enthusiasm of a fair competition (guided by WACS rules and regulations) to be brought up to a higher level in order to maximise the skills & creativity of all chefs in Indonesia. That is the purpose of this event. This challenge would be the assessment of the improvement of Culinary Science & Arts in Indonesia

Therefore, this will be the time for the candidates to present their best skills and respect the higher value of professionalism & dedication in culinary science in order to develop their trend in Indonesia and South East Asia.

Have a good competition, full of creativity and good luck!

Culinary Greetings,



**Agung Ardiawan**  
President BCP  
Chairman of Bali Salon Culinaire 2018



**Christian Nehemia**  
Past President BCP  
Committee of Bali Salon Culinaire 2018



**Made Putra**  
Vice President BCP  
Committee of Bali Salon Culinaire 2018



## **ISA Bali Chapter President Message**

*Dear Participants and Colleagues,*

It is an honor for us, Indonesia Sommelier Association (ISA) Bali Chapter to take part together with Bali Culinary Professionals (BCP) to be trusted by PT. Pamerindo Indonesia Trade Event as the committee for the Bali Salon Culinary event which will be held at the same time with the FHT, The Food, Hotel & Tourism Bali 2018 at the Bali International Convention Centre on March 1<sup>st</sup> to 3<sup>rd</sup> 2018.

It proud for us together with Bali Culinary Professionals to create one of the other highlights of this year's competition class' the "Dewata Gastronomic Challenge" the comprehensive competition from Food Product, Service Quality, Wine Food Pairing and Sommelier skills and we believe this class will be the brand (trade mark) and appeal to Salon Culinary and Food Bali Hotel & Tourism Bali for now and in the future.

This year Sommelier competition will be very interesting we will have two competitions running looking for the best talent and champion. We will have Junior Sommelier competition for candidate below 22 years old, the idea is to find the talent and polish them with more training and education for further development. The second competition is founding the best Sommelier in Bali to representing Bali for the National competition.

It was mind blowing to see the achievement of Bali Sommelier talent as from this competition they run for many international competitions overseas, having trips and opportunity to growth beyond that we were expected before. Additional program this year is we are open classroom for couple of seminar and workshop for public in the spirit of developing the wines knowledge. We do hope that we can maintain to founding and developing more Sommelier champion in Bali in the future.

See you in the competition and the workshop.



Santé  
**Ni Nyoman Kertawidyawati**  
President Indonesia Sommelier Association Bali Chapter



## CHAIRMAN'S

### COMPETITION BY GROUP

#### GROUP 1: PASTRY DISPLAY & LIVE

Class 01	<u>Elegant Stylish Wedding Cake</u>	Display
Class 02	<u>Dress the Cake</u> <b>Theme: Cartoon Character</b>	Live
Class 03	<u>Pastry Plated Desserts</u>	Display
Class 04	<u>Pralines</u>	Display
Class 05	<u>Chocolate Pastry Show Piece</u> <b>Theme: Balinese Heritage</b>	Display
Class 06	<u>Bread &amp; Rolls tasting with display</u>	Display
Class 07	<u>4 - Whole Cake theme " Anniversary"</u>	Display

#### GROUP 2: ARTISTIC DISPLAY AND PRACTICAL

Class 08	<u>Fruit and Vegetable Carving</u> <b>Theme : Wedding</b>	Live
Class 09	<u>Individual Ice Carving " Free Style "</u>	Live
Class 10	<u>Creative Table Set-up</u>	Display
Class 11	<u>Nasi Tumpeng Traditional "Modern Presentation"</u>	Display

#### GROUP 3: PLATED FOOD DISPLAY

Class 12	<u>4-Plated Main courses, Western</u>	Display
Class 13	<u>3-Courses Indonesian Food Modern Interpretation</u>	Display
Class 14	<u>Contemporary Sushi Platter</u>	Display

#### GROUP 4: PRACTICAL COOKING (LIVE)

Class15	<u>Individual Hot Cooking Modern Asian Style</u>	Live
Class16	<u>Individual Hot Cooking Indonesian family style</u>	Live
Class 17	<u>Individual Hot Cooking Fish / Seafood</u>	Live
Class 18	<u>Individual Hot Cooking Poultry</u>	Live
Class 19	<u>Individual Hot Cooking Beef Challenge</u>	Live
Class 20	<u>Creative Sandwich</u>	Live
Class 21	<u>3rd Dewata Gastronomic Challenge + Wine Pairing</u>	Live

#### GROUP 5: YOUNG CHEF BASIC COMPETITION (under < 25 YO)

Class 22	<u>4-Course Plated Appetizer (Warm/Cold )</u>	Display
Class 23	<u>Fresh Pasta Culinary Junior Challenge</u>	Live
Class 24	<u>Individual Dress the Salad</u>	Live



## CHAIRMAN'S

### GROUP 6: BEVERAGE COMPETITION

Class 25 <u>Bali Best Junior Sommelier Competition</u>	<u>Live New</u>
Class 26 <u>Bali Best Sommelier Competition</u>	<u>Live</u>
Class 27 <u>Workshop Introduce to Wines</u>	<u>Live New</u>
Class 28 <u>Workshop Mastering Wine Tasting</u>	<u>Live New</u>
Class 29 <u>Workshop Wine and Food Pairing</u>	<u>Live New</u>





## CHAIRMAN'S

### TENTATIVE SCHEDULE COMPETITION DAY BY DAY

#### DAY I (One) - Thursday, 1 March 2018

Class 01 <u>Elegant Stylish Wedding Cake</u>	Display
Class 03 <u>Pastry Plated Desserts</u>	Display
Class 11 <u>Nasi Tumpeng Traditional "Modern Presentation"</u>	Display
Class 12 <u>4-Course Plated Main Course "Western"</u>	Display
Class 14 <u>Contemporary Sushi Platter</u>	Display
Class 18 <u>Individual Hot Cooking Poultry</u>	Live
Class 20 <u>Creative Sandwich</u>	Live
Class 22 <u>4-Courses Plated Appetizer (Warm/Cold) under &lt;25YO</u>	Display
Class 23 <u>Fresh Pasta Culinary Junior Challenge under &lt;25YO</u>	Live
Class 25 <u>Bali Best Junior Sommelier Competition</u>	Live New
Class 27 <u>Workshop Introduce to Wines</u>	Live New
Class 28 <u>Workshop Mastering Wine Tasting</u>	Live New
Class 29 <u>Workshop Wine and Food Pairing</u>	Live New

Medals Award at 17:00 hours

#### DAY II (Two) –Friday, 2 March 2018

Class 04 <u>Pralines</u>	Display
Class 05 <u>Chocolate Pastry Show Piece "Balinese Heritage"</u>	Display
Class 06 <u>Bread &amp; Rolls tasting with Display</u>	Display
Class 08 <u>Fruit and Vegetable Carving "Wedding"</u>	Live
Class 13 <u>3- Courses Indonesian Food Modern Interpretation</u>	Display
Class 16 <u>Individual Hot Cooking Indonesian "Family"</u>	Live
Class 19 <u>Individual Hot Cooking Beef Challenge</u>	Live
Class 24 <u>Individual Dress the Salad under &lt;25 YO</u>	Live
Class 26 <u>Bali Best Sommelier Competition</u>	Live
Class 27 <u>Workshop Introduce to Wines</u>	Live New
Class 28 <u>Workshop Mastering Wine Tasting</u>	Live New
Class 29 <u>Workshop Wine and Food Pairing</u>	Live New

Medals Award at 17:00 hours



## CHAIRMAN'S

### DAY III (Three) - Saturday, 3 March 2018

Class 02 <u>Dress the Cake Theme: <b>Cartoon Character</b></u>	<u>Live</u>
Class 07 <u>4- Whole Cakes</u>	<u>Display</u>
Class 09 <u>Individual Ice Carving " <b>Free Style</b> "</u>	<u>Live</u>
Class 17 <u>Individual Hot Cooking Fish / seafood</u>	<u>Live</u>
Class 15 <u>Individual Hot Cooking Modern Asian Style</u>	<u>Live</u>
Class 10 <u>Creative Table Set-up</u>	<u>Display</u>
Class 21 <u>3<sup>rd</sup> Dewata Gastronomic Challenge + Wine paring</u>	<u>Live</u>
Class 27 <u>Workshop Introduce to Wines</u>	<u>Live New</u>

Closing Ceremony at 16:00 hours

The schedule might be subject to change



## COMPETITION GUIDELINE

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 Salon Culinaire 2018 Competition.
3. An individual competitor can participate in as many classes as he wishes but is restricted to one entry in any one class.
4. No change of classes will be allowed. Please notify the Organizer should you wish to cancel application. At the event, absentees without written pre-notification to the organizer 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 Organizer 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, should the competitor leaves 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 05:00 hours, all displays must be ready before 08:00 hours to allow for judging. 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 17:00 hours on the first 2 days of the show and 16:00 hours 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 Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.
10. Entries for the Individual Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case, and 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 Organizer'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.
14. Competitors who bring their exhibits on the wrong day will not be 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. The organizer does not require copies, but reserves the right to request them.
17. For the display piece, the theme or name must be given to the exhibits. The name card for the table display should be **without** company logo, with a size not exceeding 30cm x 10cm.
18. All plate ware used for the competition must be **without** logo.
19. Recipe has to be submitted together with the entry form.
20. The Organizer reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copy of the recipe.
21. If an award is won, the competitor has to ensure his presence or that of a representative from the same. 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.
22. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
23. To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.
24. The Organizer will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
25. Competitors contravening any of the rules and regulations of the event may be disqualified.
26. The organizer 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



## **HYGIENE AND FOOD SAFETY RULES**

These guidelines are an overview of critical points that must be adhered to; breaching hygiene can put guests at risk and reflect badly on our professionalism as most competitions are under the watchful eye of the public and media.

### **DRESS STANDARDS**

- Chef's jacket all chefs must enter the competition arena wearing a clean and pressed white chef's jacket.
- Chef's hat normal chef's hat is required, baseball cap style will not be accepted.
- Apron apron length can be determined by the team and butcher stripe apron can be used. Teams must change aprons prior to service.
- Shoes a non-slip safety style shoe is to be worn.
- Neckties are optional.
- Jewellery no visible jewellery is to be worn except for a wedding band, ear stud or sleeper.

### **PERSONAL HYGIENE**

- Male Chefs should be clean shaven.
- Chefs with beards must wear a beard net.
- Sleeves of chef's jackets must not be rolled up past the elbow.
- Chefs should be clean and showered with good personal hygiene.
- After shave and perfumes must not be overpowering.

### **FOOD & DRINK DURING COMPETITION**

- Industrially bottled and packaged beverages can be consumed in the competition kitchen.
- Industrially produced and packaged nutrition, like energy bars or gels, can be consumed in the competition kitchen.
- Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen.

### **FOOD HANDLING REQUIREMENTS**

- Basic principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to.
- Temperature recording of perishable food items must be recorded when leaving preparation kitchen.
- Temperature recording of perishable food items must be recorded when entering competition kitchen.
- Food items to be stored correctly between  $-18^{\circ}\text{C}$  to  $+4^{\circ}\text{C}$ .
- Chefs must wash their hands prior to starting in a competition.
- Chefs must wash their hands when they change tasks.



- Chefs must wash their hands upon return to the kitchen if they are required to leave the competition kitchen for any reason.
- Food items should not be held at 65 C for longer than 2 hours.
- Tasting food must be carried out with single use disposable utensils or utensils that are washed after each tasting.
- Double dipping into sauces or food items with the same spoon is not acceptable.
- Food items in transport and in storage must be covered with clear plastic or a lid.
- Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc
- Ready To Eat food (RTE) that is not at 65C should not be handled with bare hands. RTE foods must be handled from a plate, using tongs, chopsticks, and tweezers or with hands covered with gloves.
- Gloves do not give an automatic exemption to proper food handling techniques. Once the food item is changed, you must change your gloves.
- Basic spills should be cleaned up immediately.
- Ensure that knives are kept clean at all times.

## **STORAGE OF FOOD**

- Food items should be on trays or in containers and covered.
- When setting up your chiller/refrigeration, ensure items do not drip on items stored below.
- Food trimmings from your mise en place that are to be used later should be kept separate and not mixed together.
- Food trimmings should be identified, covered and labeled to avoid cross-contamination.
- Do not store raw food with cooked food items.

## **SANITATION**

- Hands are to be washed frequently.
- Hand paper towels are to be used for bench wiping and hands.
- Cloth towels are only to be used for hot items.
- Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.
- Cutting boards in PEHD material are preferred and should be clean and have the appropriate color used for each task. The standard color usage is; green for vegetable, red for meat, blue for fish and brown for cooked meats. Otherwise, white is acceptable as a neutral color for all tasks, cutting boards should not be made of wood.
- Work areas should always be clear of unnecessary items.



<b>GROUP 1 - Class 01: ELEGANT STYLISH WEDDING CAKE Display</b>
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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 meter.

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 metal or wires are allowed.

Lace or its equivalent is not allowed.

No fresh flowers or fruits are allowed.

- Exhibition space is limited to 90 cm x 90 cm.
- Recipe required placing beside the display exhibit.
- Base of wedding cake must be minimum of 42 cm in diameter
- It Must be served a couple of slice for judge testing.
- Wedding cakes must stay on display until the end of the show. The Organizer will advice clearing date and time

Suitability in Complementing a Wedding function	0 - 10 points
Presentation and General Impression	0 - 30 points
Artistic value	0 - 20 points
Technique and Degree of Difficulty	0 - 40 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 02: DRESS THE CAKE Theme: Cartoon Character Tasting</b>	<b>Live</b>
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Competitors will have 2 (two) hours to compose a cake of their choice with the theme of theme cake "Cartoon", using sponge and cream, finishing can be marzipan, etc.

Each competitor must provide 1 (one) sponge cake 30 cm diameter round or 30 cm x 30 Cm Square. Competitors are allowed to bring pre-mixed fillings, sauces and coatings.

No pre-modeled materials are allowed i.e. Flowers, Chocolate pieces, Marzipan or plastic decorations. Competitors will have to provide their own working tools.

(Such as portable stove, sugar copper bowl, thermometer, mixing bowl, piping bag and whisk, chiller etc)

- Table space allocated: 90cm x 90cm
- Recipe required to be displayed
- Display Accessories may be set up before starting
- Cake will be cut for tasting.
- Electricity will be provided by organizer.



Preparation of Cake and Cleanliness of work station	0 - 10 points
Creativity, Originally & Innovative	0 - 40 points
Technique & Degree of Difficulty	0 - 20 points
Taste and Texture	0 – 30 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 03: PASTRY PLATED DESSERTS</b>	<b>Display</b>
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To display a total of 4 different types of desserts.

- 1 Chocolate,
- 1 Fruit,
- 1 Dairy,
- 1 Free Style creation.

1 of the 4 choices must be serve in a glass. Any of the dessert can be a cold or hot dish, 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.

- Table space allowed: 90 cm x 90 cm
- Display will be remove after 17:00 hours on the same day
- Recipe required to be display

Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
Correct Professional Preparation	0-30 points
Practical and Up-To-Date Serving	0-30 points
Presentation/Innovation	0-20 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 04: PRALINES</b>	<b>(Tasting)</b>	<b>Display</b>
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To display 6 different types of Pralines,  
6 bite-sized pieces of each type (Total 36 pieces)

Pieces should be suitable for service.

A practical and up-to-date presentation is required.

Any showpiece of which enhances presentation will be judged. All materials must be edible. An extra plate of 2 portions of each type (12 pieces) should be provided for tasting by judges.

- Each piece should weigh between 8 to 12 grams
- Table space allocated: 90cm x 90cm
- Recipe require to be displayed
- The Pralines will be displayed for the duration of the competition, and can only be removed after the closing ceremony of the last day adjust to the edge





Taste & Texture	0-30 points
Variety	0-10 points
Presentation, Overall Impression	0-20 points
Correct Preparation and Naming	0-20 points
Practical and up-to-date Serving	0-20 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 05: CHOCOLATE Pastry Show piece “Balinese Heritage“</b>	<b>Display</b>
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To display a model of the competitors using chocolate provide by committee and one whole chocolate show piece. No frames, moulds or wires are allowed. Points will be deducted for non-compliance. There are no height restrictions. Any showpiece previously displayed in any exhibition or competition will be disqualified.

- Table space allocated: 150cm x 90cm
- Showpiece will be displayed for the duration of the competition and can only be removed after the closing ceremony on the last day
- Note that points will be deducted if your display exceeds the allocated space provided.

Suitability in complementing food display	0-20 points
Presentation and General Impression	0-30 points
Technique and Degree of Difficulty	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 06: Bread &amp; Rolls tasting with display (Breakfast) Dedicated By:</b>	<b>Display</b>
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To display 3 whole classic bread in different flavour for 6 people, and consist of: Brown bread, White bread, Farmer Bread plus 5 kind item of breakfast bread consist of: Plain Croissant, Kind of Danish, Kind of Muffin, Brioche and Toast.

Competitors will given some flour types and must used in their bread and mentioned on the recipe,

Competitors must be bringing the bread for sample to taste for judge 1each of all types of bread is displayed for taste.( this term can be change during technical meeting).

All exhibits should be complementary to a food display on a buffet table. Exhibits will be displayed for the duration of the Day and can only be removed after 18:00 hours.

- Table allocation for the display will be 120 cm x 90 cm
- Maximum height 150 cm
- Competitors will be required to provide their own decoration and other support items.
- The competitor will be responsible to ensure that all excess materials are disposed of in a correct manner.



Taste & Texture	0-30 points
Variety	0-10 points
Presentation, Overall Impression	0-20 points
Correct Preparation and Naming	0-20 points
Practical and up-to-date Serving	0-20 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 1 - Class 07: 4 Whole Cakes</b>	<b>(tasting)</b>	<b>Display New</b>
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Cake Minimum for 8 Persons

Cake slide for tasting 75gr to 125gr

Cake shape can be round, square, triangle etc (diameter cake should be minimum 15 Cm and maximum 20 Cm)

Cake required (main ingredient): chocolate, cheese, fruit and own choice

- Exhibition space is limited to 90cm x 90cm
- Cakes must stay on display until the end of the day.
- Must Present a couple of slice cake for judge tasting
- Recipe required to be display

Taste & Texture	0-30 points
Variety	0-10 points
Presentation, Overall Impression	0-20 points
Correct Preparation and Naming	0-20 points
Practical and up-to-date Serving	0-20 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 2 - Class 08: FRUIT &amp; VEGETABLE CARVING “ Wedding”</b>	<b>Live</b>
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Competitors will be given 3 (three) hours to produce “ Wedding Theme” carving. Ingredients allowed are a choice of: water melon, papaya, rock melon, honeydew melon, pumpkin, carrot and radish.

No pre-slicing or carving or preparation of the vegetables will be allowed before the competition begins. All exhibits should be complementary to a food display on a buffet table. Exhibits will be displayed for the duration of the Day and can only be removed after 18:00 hours.

- Table allocation for the display will be 90 cm x 90 cm
- Maximum height 100 cm
- Competitors will be required to provide their own vegetables and fruits.
- All other kitchen tools such as knives and cutting boards must be provide by the competitor
- The competitor will be responsible to ensure that all excess materials are disposed of in a correct manner.
- The Carving must be three dimensions



Suitability in complementing food display	0-20 points
Presentation and General Impression	0-30 points
Technique and Degree of Difficulty	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 2 - Class 09: INDIVIDUAL ICE CARVING – “Free Style”</b>	<b>Live</b>
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The Artist is required to submit his sketch to the Judges on the competition day. The final masterpiece, at no less than 6' in height with reminiscent of the sketch submitted.

Showpiece to be completed within 1 hour. The committee will provide 1 pieces of ice blocks of approximately size of 120cm x 50cm x 30cm. No back-up ice block will be provided if breakages happen.

- The Artist must bring their own tools.
- Welding with dry ice is allowed, but must be provided by the competitors.
- No coloring of ice is allowed.
- In order to be judged, sculptures must remain standing until the judging process is completed, in which it may take up to approximately 30 minutes.

Safety measures:

- Each participant is responsible for his or her own safety as well as safety of other competitors and the general public.
- All participants are also responsible for the safety of their sculptures.
- The Organizer reserves the right to remove any sculptures which his/her determines to be safety hazard.

Suitability in complementing food display	0-20 points
Presentation and General Impression	0-30 points
Technique and Degree of Difficulty	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 2 - Class 10: CREATIVE TABLE SET-UP</b>	<b>Display</b>
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To set-up a round table for 6 (six) people with the theme: Free Style. The set up must include table cloth, centerpiece, placemats, chinaware, glassware and menus. Table setting must have a theme, maximizing the use of local products, any number of participants may work as a team but each team must be registered under one individual name.

- Table Space allowed: 3m x 3m
- Table can be round, square or rectangular shape.
- Creativity, innovation and uniqueness of setting will be a major judging point.
- Table and chairs to be supplied by competitors.
- Menu composition in accordance with equipment set up
- Exhibits to be removed at 18:00 hours on the same day.



Creativity	0-40 points
Originality and Uniqueness	0-30 points
Practicality	0-20 points
F&B menu harmony and in line with theme being featured	0-10 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 2 - Class 11: NasiTumpeng Traditional Modern Presentation Display (Tasting)</b>
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Competitor should prepare a Tumpeng for 6 people with two kinds of desserts placed on the side of the Tumpeng. Typical condiments should enhance the dish. One extra portion needs to be placed on plate for testing purposes. All items should be brought to the competition already cooked, as there are no facilities available for last minute cooking.

- Table Display allocated will be: 120cm x 90 cm
- Menu and recipes required and to be display
- Exhibits can be removed after 17:00 hour on the same day

Taste & Texture	0-30 points
Variety	0-10 points
Presentation, Overall Impression	0-20 points
Correct Preparation and Naming	0-20 points
Practical and up-to-date Serving	0-20 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 3 - Class 12: 4-COURSES PLATED MAIN COURSES, WESTERN Display</b>
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The display must consist of fish, meat, vegetarian, and seafood with appropriate garnish. The 4-courses must be prepared in advance and presented cold for 1 (one) person. Consider as part of a 3 courses set menu

- Table space allocated: 120cm x 90cm
- Recipes required to be displayed.
- All dishes to be displayed cold with appropriate aspic
- Exhibits can be removed after 17:00 Hours on the same day

Correct Preparation	0-30 points
Presentation and Portion Size	0-20 points
Practical, Up-To-Date Serving	0-30 points
Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
<b>Maximum</b>	<b>100 points</b>



**GROUP3-Class 13: 3-COURSES INDONESIAN FOOD MODERN INTERPRETATION**

**Display**

The display must be consist of one appetizer cold or hot or soup / One main course fish or meat or seafood with appropriate garnish / One dessert.

Prepare in advance and presented cold for one person.

- Table space allocated: for display 90cm x 90 cm
- Recipe required to be display
- Aspic allowed to be used

Correct Preparation	0-30 points
Presentation and Portion Size	0-20 points
Practical, Up-To-Date Serving	0-30 points
Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
<b>Maximum</b>	<b>100 points</b>

**GROUP 3 - Class 14: CONTEMPORARY SUSHI PLATTER (Tasting)**

**Display**

Competitors will be given 1 / one hour time to set up the display and make the sushi on site. Preparation will be done on the display table.

Participant must prepare 2/two sushi platters for 2/two persons, one platter for display and one for the judges to taste.

Each Sushi Platter will contain 16 pieces, consisting of maki rolls, sushi with rice, fish or other seafood product, vegetable, egg, etc. All competitors must bring their own ingredients.

Prepare the sushi at the venue of competition and present in a free form manner with suitable table display.

- Judging starts at 9 AM
- Table space allocated for preparation 120cm x 60cm
- Recipe required to be display
- All other kitchen tools such as knives, cutting boards must be provided by the competitor

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>



**GROUP 4 - Class 15:**

**INDIVIDUAL HOT COOKING MODERN ASIAN  
STYLE**

**Live**

The competitor must prepare and present within 45 minutes, 3 plates Asian Modern. The dish should be comprised of seafood and meat with any necessary accompaniments to indicate authenticity.

Competitor will be not permitted to prepare spices to either pre-mix or pre-cook the spices before competition time.

Competitors may present dishes in any preferred format (no logo showing), which will enhance dishes and their ethic presentation.

Competitors will given some basic sauce type ( if any sponsored ) and must use in their food and brand mentioned on the recipe.

Competitors must reside and work in Indonesia, and must show the employee's ID card or local residents to be at the time of registration

- Recipe required in the kitchen.
- Plates will not be provided for this class. Please bring your own.
- Display space allocated 90 cm x 90 cm
- Please refer to Hot Cooking Class 15/16/17/18/19 for judging criteria and notes
- Vegetable and spices can be peeled and cleaned
- No cutting or cooking allowed before competition time.
- All material / mise en place will be supplied by competitor.
- Basic seasoning and sauce will provide by committee (sponsor)
- All other kitchen tools such as knives, cutting boards and pans must provide by the competitor
- The organizer will provide the use of a kitchen set (stove, oven, salamander, working bench, with sink, and storage space in the chiller / freezer)

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

The winner would be getting interesting and exciting prizes from sponsors, which will be announced at the time of, delivery of prizes to winners.



<b>GROUP 4 - Class 16: INDONESIAN traditional family style (90 minutes)</b>	<b>Live</b>
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The competitor must prepare and present within 90 minutes, one Indonesian family style dish for 4 people. The dish should be comprised of seafood, fish, meat, vegetable and soup. Condiments and sauces can be ready bring in with any necessary accompaniments time. Competitor may present dishes in any preferred format (no logo showing) which will enhance dishes and their ethic presentation.

- Recipe required in the kitchen.
- Plates will not be provided for this class. Please bring your own.
- Display space allocated 120 cm x 90 cm
- Please refer to Hot Cooking Class 15/16/17/18/19 for judging criteria and notes
- Vegetable and spices can be peeled and cleaned
- No cutting or cooking allowed before competition time.
- All material / mise en place will be supplied by competitor.
- All other kitchen tools such as knives, cutting board and pans must provide by the competitor

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 4 - Class 17: Individual HOT COOKING Fish</b>	<b>Live</b>
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The competitor must prepare and present within 45 minutes, one main course dish (Hot) 3 people, and western style. Dish must be presented on 3 individual plates with appropriate garnish. The competitor will receive from the organiser 3 portion of Fish. The rest of the ingredients must be brought by the competitor.

- Plates will provide by the competitor
- Each team will provide the judge with a menu.
- Competitors must leave the kitchen station in a neat and tidy condition. This is part of judging criteria.
- Recipe required in the kitchen
- Please refer to Hot Cooking Class 15/16/17/18/19 for judging criteria and notes
- No grilling or BBQ allowed

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

**GROUP 4 - Class 18: INDIVIDUAL HOT COOKING POULTRY****Live**

The competitor must prepare and present within 45 minutes, one main course dish (Hot) 3 people, western style. Dish must be presented on 3 individual plates with appropriate garnish. The competitor will receive from the organiser 3 portion poultry. The rest of the ingredients must be brought by the competitor.

- Plates will provide by the competitor
- Competitors must leave the kitchen station in a neat and tidy condition. This is part of judging criteria.
- Recipe required in the kitchen
- Please refer to Hot Cooking Class 15/16/17/18/19 for judging criteria and notes
- No grilling or BBQ allowed

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

**GROUP 4 - Class 19: INDIVIDUAL HOT COOKING BEEF****Live****Dedicated by:**

The competitor must prepare and present within 45 minutes, one main course dish (Hot) for 3 persons, western style. Dish must be presented on 3 individual plates with appropriate garnish. The competitor will receive from the organiser 3 portion of meat. The rest of the ingredients must be brought by the competitor.

- Plates will be provided by the competitor.
- Competitors must leave the kitchen station in a neat and tidy condition. This is part of judging criteria.
- Recipe required in the kitchen
- Please refer to Hot Cooking Class 15/16/17/18/19 for judging criteria and notes
- No grilling or BBQ allowed
- Vegetable and spices can be peeled and cleaned.
- No cutting or cooking allowed before competition time.

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>



**GROUP 4 - Class 20: CREATIVE SANDWICH****Live**

To prepare with in 30 minutes 4 portions of sandwich. All ingredients must be brought by the competitor including appropriated garnish, dips and condiments.

Any equipment required ie. Toaster, deep fryer, frying pan to be brought by the competitor.

- Table space allocated for preparation 90 cm x 90 cm
- Recipe required to be display
- All other kitchen tools such as knives, cutting boards must be provided by the competitor
- Plates will be provided by the competitor
- No grilling or BBQ allowed
- Vegetable and spices can be peeled and cleaned.
- No cutting or cooking allowed before competition time.
- Electricity will provide by the organiser

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

**GROUP 4 - Class 21: Team Dewata Gastronomic Challenge + Wine Paring** **Live**  
**Dedicated by:****“Dewata Gastronomic Challenge” Competition rules****Eligibility**

Culinary team consists of a Team Chef/Manager (no age restriction) and three young chefs (below 35 years on the day of the competition).

The position of the three young chefs should be Chef de Partie or below.

A copy of the passport or I/D card of each team member must be attached to the entry form.

The entry form is to be signed by the Management verifying the above.

Service & Beverage team consists a One Wine Sommelier (no age restricted) and two young waiters or waitress (below 35 years old on the day of competition)

A team can represent any of the following establishments:

- Hotel
- Free standing restaurant/club
- Culinary school
- Catering establishment
- Airline
- Hospital
- The competition is run with a minimum 5 teams up to a maximum of 10 teams.



## Day 1 - Revealing the ingredients

All teams are presented with a box of identical ingredients from which they will have one hour to develop a 3 - course menu comprising:

- Appetizer
- Main Course
- Dessert

The use of the sponsors' ingredients (all contents of the Mystery box) is compulsory.

Preparation on Dewata Gastronomic Challenge Wine Food pairing:

Selected wine display on the technical meeting which allow head chef and sommelier to taste and choose the wine to pairing On the day of the competition: the set of wine and food is allowed for the judges to taste to find the balance and the harmony of the pairing

Wine chooses will be serving to guests dine in the table

Each team is given a judging schedule during the technical meeting. Additional ingredients such as common grocery items and garnishes can be included to complete the meal. The cost of these ingredients is to be borne by the participants.

A menu is handed to the organiser at the end of the hour.

The ingredients are then transported back to the participating establishments where the teams can prepare the mise-en-place. The mise-en-place at the participating establishment must be into a spectacular work of the team competitors. Competitors contravening this requirement will be disqualified.

## Day 2 – Gastronomic Challenge event

Each team is given a judging schedule during the briefing. The Team Chef/Manager is not allowed to be present during the judging process but can assist with the service at the Gastronomic Challenge time.

Each team is required to present three portions of each course for judging and photography and serve 6 portions of each course, at the Gourmet Challenge. One portion of each course to be displayed on a separate table provided by the organisers.

Three paper copies of the recipe (yield 10 portions) for each dish must be provided. Each recipe must be in a clear page-protector and a copy must also be provided electronically on a CD using a standard template, which is provided in advance to the participating teams.

## Venue layout

Each team will have a U-shape preparation area inside the Venue.

Each team is allowed to decorate its service area. Corporate names/logos are not allowed.

Each team must bring along with them all necessary equipment and utensils for reheating the food and serving the meal to judges and guests.

Equipment such as hot cupboards may be provided at the venue.

Two 13 amp electrical outlets will be made available for each team.

Teams are responsible for the clean up of their working area during and after the competition.



## Gastronomic Challenge

In order to make this event a total food and beverage experience, each team must provide three members of waiting staff, one of which is specialised in the service of wine (Sommelier) and a service supervisor.

Each team will be provided with 1 banquet table and 6 chairs; these must be used and cannot be modified.

Teams are responsible for the table decoration, plates, glasses, cutlery and any other equipment.

Each team should provide a menu for each place setting and two additional copies for the judges, logos are permitted.

## Judging Criteria

### Cooking

Total points attainable for all three courses is 300

#### **Menu/recipe composition/innovation/ utilization of meat cuts 0-10 points per course**

Points will be awarded for the maximum use of the meat cuts, creativity, recipe and menu compilation.

#### **Mise en place and cleanliness during preparation 0-10 points per course**

Points awarded are based on the arrangement of materials for trouble-free working and service and for safe and hygienic work methods employed, during and after the completion of the event.

#### **Correct professional preparation 0-10 points per course**

Points awarded based on the correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

#### **Arrangement 0-05 points per course**

Points awarded are based on clean arrangements, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance.

#### **Wine Pairing 0-15 points per course**

The balance of the wine food pairing is perfectly balance between food and the wine, wine is enhance the food taste

#### **Taste 0-50 points per course**

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

### **Important Note**

Teams must maximize the use of the ingredients provided by the sponsors. At the judge's discretion, a maximum of 10 points per course can be deducted if, in their opinion, the use of other ingredients has been exaggerated. Teams are disqualified if they cannot produce the required number of portions.



## Sommelier

Total points attainable is 100

### **Professional Presentation**

**Point 0 – 60 points**

Professional on presenting, introduction and servicing the wine to the guests, using the court master sommelier standard

### **Sommelier Skills**

**Point 0 to 30 points**

Demonstration on decanting skills during dining service

### **Mise en place and cleanliness during Service**

**0-10 points per course**

## Service Sequences

Total points attainable is 100

### **Professional Presentation**

**Point 0 – 80 points**

Serving with professional manner by providing fine dining service sequence to the guests

### **Mise en place and cleanliness during Service**

**0-10 points per course**

## Table décor & set up

Total points attainable 100.

### **Innovation**

**0-40 points**

Creative use of display materials. Unique presentations of centrepiece. Table decoration is in keeping with the general theme of the food being served.

### **Professional presentation**

**0-30 points**

Table is laid to exacting international standards of dining etiquette. Quality of napery, cutlery and accoutrement used.

### **Hygiene**

**0-30 points**

Material used is suitable for foodservice, cleanliness of linen and flat ware, glasses, etc

## Judges

- The judge members will be established culinary professionals and may include WACS accredited judges as well as Wine masters from the WSA.
- The judge will comprise of at least four judges.
- The judge members will be independent and not linked in any way to the competing teams.
- The chief judge will insure that all products are tasted and that the judges' approach and techniques are consistent for all teams.
- The competition will be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing culinary and cultural practices.
- Judges will reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges.
- The judges' decision is final.



## Awards

### Awards – Dewata Gastronomic Challenge teams

Each participating team member receives a certificate; the category of certificate will depend on the total score of each team.

- Gold     **600 - 560 points**
- Silver    **559 - 520 points**
- Bronze    **419 - 480 points**

In addition, the top three teams with the highest scores will be awarded the following:

- Winning team   Gold Medal + team trophy + Trophy for the establishment
- 1st Runner-up   Silver Medal + team trophy
- 2nd Runner-up   Bronze medal + team trophy

### Special awards

- Best Appetizer
- Best Main Course
- Best Paring
- Best Dessert
- Best Team
- Best Chef Manager
- Best Sommelier

### Awards - service teams

- Each team member receives a certificate of participation.
- A trophy is awarded to the service team for the best table display.

<b>GROUP 5 – Class 22: 4 PLATED APPETIZER Under &lt; 25 YO</b>	<b>(warm/cold)</b>	<b>Display</b>
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To display a variety of 4 different appetisers 2 cold and 2 hot, displayed cold, each portion for 1 person, suitable for a la carte service

- Table space allocated: for display 120cm x 60cm
- Recipe required to be displayed.
- Each dish must have tasting for judge
- Aspic allowed to be used

Correct Preparation	0-30 points
Presentation and Portion Size	0-20 points
Practical, Up-To-Date Serving	0-30 points
Composition	0-10 points
Degree of Difficulty/Creativity	0-10 points
<b>Maximum</b>	<b>100 points</b>



<b>GROUP 5 - Class 23: Fresh PASTA CULINARY JUNIOR CHALLENGE</b>	<b>Live</b>
<b>Under &lt; 25 YO</b>	

The competitor will be allowed a period to 60 minutes to prepare 1 kind of pasta for 3 portions and servings / plate-based dry pasta that has been provided by the committee, utilizing raw ingredients.

Competitors will be allowed to bring their own raw ingredients, which must be in an un-prepared state (clean and peeled are allowed).

Basic sauces such as tomato sauce, demi glace, and basic stock are allowed.

- Pasta composition is 60%
- No food color allowed
- Recipe required to be displayed
- All other kitchen tools such as knives, cutting boards and pans must be provided by the competitor.
- The organizer will provide use of a kitchen set: four burner stove, table, working bench
- Competitors are allowed to bring their own plates, max 31 cm in white color.

Mise-en-place and Cleanliness	0-10 points
Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 5 - Class 24: Individual Dress the Salad Under &lt; 25 YO</b>	<b>Live</b>
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The competitor will be allowed a period to 45 minute to prepare and serve 1/one kind salad with base of mother sauce (dressing), on 3 plates or bowls.

Competitors will be allowed to bring their own raw ingredients, which must be in an un-prepared state (clean and peeled are allowed).

All sauce and basic are must be prepared and mixed on the competition table.

The organizer will provide Mayonnaise and Olive oil.

- Table space allocated for preparation 90 cm x 90 cm
- Recipe required to be display
- All other kitchen tools such as knives, cutting boards must be provided by the competitor
- The competitor will provide plates
- No grilling or BBQ allowed
- Vegetable and spices can be peeled and cleaned.
- No cutting or cooking allowed before competition time.

Mise-en-place and Cleanliness	0-10 points
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Correct Professional Preparation	0-30 points
Arrangement and Presentation/Innovation	0-10 points
Taste & Texture	0-50 points
<b>Maximum</b>	<b>100 points</b>

<b>GROUP 6 - Class 25: Bali Best Junior Sommelier Competition Bali</b>	<b>Live New</b>
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Competition must be Indonesian Citizenship with maximum ages of 22 years by the competition date and having experience working at Food and Beverage Service.

Competition phase are:

- Phase 1 : 60 minutes written test and blind tasting
- Phase 2 : Technical skill Sommelier, follow with practical service challenges looking for the best 5 for final round
- Phase 3 : Final on stage performance: practical service challenges, blind tasting and food pairing  
Looking for best Junior Sommelier, Runner up and Second runner up

### COMPETITION GUIDELINE

All participant of Sommelier will need to :

1. Having sommelier outfit; black jacket and pants with white shirt. No logos of the company present on the outfit
2. Having your own waiters friend and other sommelier personal equipment

<b>GROUP 6 - Class 26: Bali Best Sommelier Competition</b>	<b>Live</b>
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Competition must be Indonesian Citizenship and having at the minimum 3 years working at Food and Beverage Service and sign up as ISA Bali Chapter Member

Competition phase are:

- Phase 1 : 90 minutes written test and blind tasting, looking for 10 best for semi final
- Phase 2 : Technical skill Sommelier, practical service challenges looking for the best 5 for final round
- Phase 3 : Final on stage performance: technical skill Sommelier, practical service challenges, Blind tasting and food pairing.  
Looking for best Junior Sommelier, Runner up and Second runner up  
Winner will be presenting Bali for compete in National Sommelier Competition – Indonesia Best Sommelier Competition 2018

### COMPETITION GUIDELINE

All participant of Sommelier will need to :

1. Having sommelier outfit; black jacket and pants with white shirt. No logos of the company present on the outfit
2. Having your own waiters friend and other sommelier personal equipment



**GROUP 6 - Class 27: Workshop Introduce to Wines**

**Live New**

Workshop open for public

1,5 hour session

Workshop will be introducing you to what is wines, grape varietal, what make wines different, how to make wines and wine production in the world

**GROUP 6 - Class 28: Workshop Mastering Wine Tasting**

**Live New**

Workshop open for public

30-minute session

Workshop will be introducing you to the wine tasting method and systematic wine tasting, how to enjoy wine like a pro

**GROUP 6 - Class 29: Workshop Wine and Food Pairing**

**Live New**

Workshop open for public

30-minute session

Workshop will be introducing you to basic wine and food pairing learn the basic element of food and characteristic wine for best pairing





## JUDGING CRITERIA

The judging committee is comprised of recognized authorities in the Culinary or Hospitality industry. Decisions made by the judging Committee are final. No changes or appeals are allowed.

The judging committee is consisting of Head Judges, Technical Judges and Observe Judges. All the judging criteria will be based on Court Master Sommelier Service Standard

The following are some guidelines to the judging criteria of the Salon Culinaire. It applies to both team and individual participants.

### **GROUP 1 - Class 01: Elegant Stylish WEDDING CAKE **Display****

- Suitability in Complementing a Wedding function  
As the exhibits are meant to be display on a buffet table, they should be designed to complement a wedding function.
- Presentation and General Impression  
Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles. Overall look of the wedding cake/showpiece (Clean, proportion), structural support and how well it is put together.
- Artistic value  
Use of color, evaluation of individual elements (shape, thickness, dimension, size, proportion, (texture).
- Technique and Degree of Difficulty  
This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit. Skill / technique in creating the wedding cake.

### **GROUP 1 - Class 02: DRESS THE CAKE “ Cartoon Character **Live****

- |   |  |
|---|--|
| • Preparation of cake and Cleanliness of work station | Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.                    |
| • Creativity, Originality & Innovative                | Points are granted for excellent combination, Innovative style and Originality in composition                        |
| • Technique and Degree of Difficulty                  | This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit   |
| • Taste & Texture                                     | Well-balanced from a nutritional point of view. The taste, flavors and textures should conform to today's standards. |

### **GROUP 1 - Class 03: PLATED DESSERTS **Display****

- |                                    |  |
|------------------------------------|--|
| • Composition                      | Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color |
| • Correct Professional Preparation | Correct basic preparation, corresponding to today's modern patisserie.                             |



- Degree of Difficulty/ Creativity Judgments is primarily based on the artistic work but also on the degree of difficulty and the effort expended
- Practical and Up-To-Date Serving 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 Food items utilized must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetizing, tasteful, in an elegant, modern style.

<b>GROUP 1 - Class 04:</b>	<b>PRALINES</b>	<b>Display</b>
<b>GROUP 1 - Class 06:</b>	<b>Bread&amp; Rolls tasting with display</b>	<b>Live</b>
<b>GROUP 1 - Class 07:</b>	<b>4-Whole Cakes</b>	<b>Display</b>
<b>GROUP 2 - Class 11 :</b>	<b>Nasi Tumpeng Traditional</b>	<b>Display</b>

- Taste & Texture Well-balanced from a nutritional point of view. The taste, flavors and textures should conform to today's standard
- Variety The variety displayed has to correspond with the criteria requested
- Presentation, Overall Impression Food items utilized must be in Harmony with quantity and number of person indicated
- Correct Preparation and Naming The names of the dishes should correspond to the recipes. Points will be awarded for the correct basic preparation the food.
- Practical and Up-to date serving 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, correct manner and pleasing to the eye

<b>GROUP 1 - Class 05:</b>	<b>CHOCOLATE PASTRY SHOW PIECE</b>	<b>Display</b>
<b>GROUP 2 - Class 08:</b>	<b>FRUIT&amp; VEGETABLE CARVING " EASTER"</b>	<b>Live</b>
<b>GROUP 2 - Class 09:</b>	<b>ICE CARVING – Free Style</b>	<b>Live</b>

- Suitability in complementing food displays As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.
- Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.
- Technique and Degree of Difficulty This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit



<b>GROUP 3 - Class 12: 4 – PLATED MAIN COURSES – WESTERN</b>	<b>Display</b>
<b>GROUP 3 - Class 13: 3 - COURSES INDONESIAN FOOD MODERN INTERPRETATION</b>	<b>Display</b>
<b>GROUP 5 - Class 22 : 4 – COURSES PLATED APPETIZER (WARM/COLD) under &lt; 25YO</b>	<b>Display</b>

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- **Correct Preparation**                      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**                      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
  
- **Practical, Up-To-Date Serving**                      Clean and without time-consuming arrangements. Exemplary plating, to facilitate practical serving. Bases using inedible products are not allowed.
  
- **Composition**                      Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colors. For classical dishes, the original recipe is applicable. (In case of doubt, Escoffier shall prevail)
  
- **Degree of Difficulty/ Creativity**                      Judgment is primarily based on artistic work, But also on the degree of difficulty and the effort expand

<b>GROUP 3 - Class 14:</b>	<b>CONTEMPORARY SUSHI PLATTER</b>	<b>Display</b>
<b>GROUP 4 - Class 15:</b>	<b>INDIVIDUAL HOT COOKING MODERN ASIAN STYLE</b>	<b>Live</b>
<b>GROUP 4 - Class 16:</b>	<b>INDIVIDUAL HOT COOKING INDONESIAN FAMILY STYLE</b>	<b>Live</b>
<b>GROUP 4 - Class 17:</b>	<b>INDIVIDUAL HOT COOKING FISH</b>	<b>Live</b>
<b>GROUP 4 - Class 18:</b>	<b>INDIVIDUAL HOT COOKING POULTRY</b>	<b>Live</b>
<b>GROUP 4 - Class 19:</b>	<b>INDIVIDUAL HOT COOKING BEEF</b>	<b>Live</b>
<b>GROUP 4 - Class 20:</b>	<b>CREATIVE SANDWICH</b>	<b>Live</b>
<b>GROUP 5 - Class 23:</b>	<b>Fresh PASTA CULINARY JUNIOR CHALLENGE</b>	<b>Live</b>
<b>GROUP 5 - Class 24:</b>	<b>INDIVIDUAL DRESS THE SALAD</b>	<b>Live</b>

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- **Mise-en-place and Cleanliness**                      Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion.
  
- **Correct Professional Preparation**                      Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.



- Arrangement and Presentation/Innovation  
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required
- Taste & Texture  
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavors and colors, the dish should conform to today's standards of nutritional values.

## JURY NOTES:

Jury members should be established culinary professionals.

Sponsors are invited to judge.

Jury should be comprised of at least 4 judges.

Jury members should be independent and not linked in any way to hotels or restaurants teams competing in the event.

One jury member will be elected the Chief Judge and will insure that all products are tasted and that the judges' approach and techniques is consistent for all teams.

The competition must be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing culinary and cultural practices.

Judges must reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges.

## NOTES

### **Class 15 /16 / 17/ 18 / 19/ 23 / 24 - Practical Cooking**

1. A schedule of competition will be confirmed one week prior to the event after all the teams are confirmed.
2. Each kitchen station equipped with the following:
  - 4 burner gas range with oven.
  - Salamander
  - Refrigerator (shared)
  - Work table
  - Sink with running water
  - Kombi Oven Rational
3. No supplementary equipment will be available; competitors are to provide their own cooking utensils, pots, pans, and woks. The organisers will not be responsible for loss or breakage of silverware, crockery or other utensils. No charcoal or BBQ allowed.

The punctual presentation of each entry is a matter of urgent necessity.

- Too late..... deduction of points
- Food not hot..... deduction of points
- Too much time between courses..... deduction of points

Note: Addendum of rule book would be happen if any sponsor would be support for the class Of competition.



## HOT COOKING PREPARATION GUIDELINE

The following items are permitted to be brought in and in what stage of production:

- Salad - Can be cleaned and washed but not portioned
- Vegetables/ Fruits - Peeled, cut, but not cooked
- Pastas & Dough - Can be prepared but not cooked
- Fish/Seafood/Shellfish - Cleaned, filleted but not portioned or cooked
- Lamb/Beef/Chicken - Can be portioned but not cooked
- Mousses - Need to be made in the competition (minced items allowed)
- Proteins - Pre- marinating of protein is permitted
- Sauces - Can be reduced but not finished or seasoned
- Stocks - Can bring into competition
- Dressings - 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

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. WACS

## RULES & REGULATIONS

### **Please read these rules carefully**

- A schedule will be forwarded to each participant by 15<sup>th</sup> February 2018
- On the day of the competition, competitors must bring along two (2) copies of the recipe typed on the official recipe form provided. The recipe should preferably be in English.
- Every exhibit must be the own work of the individual or team competitor.
- Any exhibit, which has been displayed and judged in any previous competition, will be disqualified.
- An individual competitor can participate in as many classes as they wish, but it is restricted to one entry in any one class.
- No exchange of classes will be allowed. In case of cancellation of participation due to unforeseen circumstances, the organisers should be notified immediately. Fees will not be refunded (in order to cover administrative costs).
- Competitors are to note that points will be deducted if the complete display exceeds the allocated space specified in the category or class.
- The BCP reserve the rights to all recipes submitted. Any publication reproduction or copying can only be made with the prior approval of the Bali Culinary Professionals.
- The BCP will not be held responsible for any damage, loss of equipment or utensils of the competitors.
- Competitors are to be present at their display area before closing time to prepare for removal of their utensils and exhibits.
- The BCP reserves the right to cancel, modify or add to any of the above rules and conditions and the interpretation of these is final. They also reserve the right to limit the number of entries per class or competition should there be a need to do so. All entries are treated as a first come first served basis.
- Competitors contravening any of the Rules and Regulations of the Salon Culinary 2018 will be disqualified.



- Competitors who arrive later than the designated registration time or who have no proof of advance payment will not be able to compete in the competition.
- Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition date. \*\*This will be sent to you in due course. \*\*
- Competitors must ensure that no name/ logo of their organisation is visible to the judges during judging. You may include it when judging has been completed.
- Competitors who are in any doubt of the interpretation of the criteria are advised to contact the Salon Culinare Organisers immediately for clarification.

## HINTS AND TIPS

**With Compliments from your BCP**

**We wish you a successful Competition**

**Particular attention should be paid to the following:**

- Originality – new ideas
- Numerical harmonising of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper colour presentation and flavour combination
- Presenting a natural appetising look
- The use of clear jelly for seafood should be considered
- The use of tan jelly for meat should be considered
- Only well coated food (jelly aspic) should be on cold food
- Food prepared hot but displayed cold should be glazed with jelly (aspic)
- Sauceboats should only be filled half and the sauce light coated with aspic
- Use only crystal clear fish jelly for fish and meat jelly for red meat, poultry and game
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- Food prepared hot should not be presented on buffet platters or aspic minor
- Eggs should only be served on glass, porcelain or glazed dish
- Plated portions must be in proportion to the dish itself and to the number of people specified.
- In general portion weight should be in keeping with the norms of accepted practice
- Meat sliced should be served with the carved surface upwards and not left as when carved.
- If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly Beads of jelly on meat or trimming do not make a good impression and should be carefully removed.
- Participants should not set their aim too high and abide by fundamental cleanliness and practically as far as possible in their work.
- All exhibits should be identified by their proper names, both on exhibition table and on entry form.
- Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.



## TROPHIES, AWARDS & CERTIFICATES

### CERTIFICATES OF PARTICIPATION

Team and individual competitors that have completed the classes for which they have been registered will each receive a Certificate of Participation.

### MEDALS AND CERTIFICATES OF AWARDS

The respective medals and certificates will be awarded to any competitor if he attains points as follows:

GOLD WITH DISTINCTION	100 points	
GOLD	90 – 99 points	
SILVER	80 – 89 points	
BRONZE	70 – 79 points	
DIPLOMA	60 – 99 points	Dedicated for Young Chef

### MEDAL & CERTIFICATES PRESENTATION

Every day at 17.00 Hours will be a medal and certificate presentation for the cold display classes and the practical classes where the results are already know.

The other medals and certificates can be picked up at the registration desk. All other medals and certificates will be given at the challenge trophy presentation on Saturday afternoon at closing ceremony.

### CHALLENGE TROPHIES

BEST CULINARY ARTIST	BEST CHEF INDIVIDUAL WESTERN
BEST PASTRY CHEF	BEST CHEF INDIVIDUAL INDONESIAN
BEST JUNIOR CHEF	BEST CULINARY ORGANIZATION TEAM
	BEST GASTRONOMIC TEAM CHALLENGE
	BEST CHEF MANAGER
	BEST SOMELIER

### CRITERIA FOR CHALLENGE TROPHIES

BEST CULINARY ARTIS	Individual two best classes of : Two out of class 08,09
BEST PASTRY	Individual two best classes of : Two out of class 01,02,03,04,05,07
BEST JUNIOR CHEF	The highest total score of : Two classes 22,23,24
BEST CHEF INDIVIDUAL WESTERN	The highest total score of : Two classes 17,18,19
BEST INDONESIA CHEF	The highest score from class 11,16
BEST CULINARY ORGANIZATION TEAM	Best of Pastry Class 01,02,03,04,05,07
	Best of Artis Class 08,09
	Best of 4-Plated Main Courses, Western Class 12
	Best Indonesian Chef Class 11,16

To qualify for the Best Culinary Organization Team, The Culinary Organization has to send a minimum of 4 competitors from the same property participating in a total of not less than 4 different classes. The Best Overall Culinary Team is selected from the team who scores the highest points in their best 4 classes. Points are taken from 4 different members of the team.



For more information regarding the competitions, please contact:

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**President BCP**

Chairman of Bali Salon Culinaire 2018

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**Past President BCP**

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**Stefan Mueller (Mr.)**

**BCP Committee**

Competition Rules / Liaison for Overseas Judges of Bali Salon Culinaire 2018

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**Sommelier Competition**

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**Agung Gede (Mr.)**

**Dewata Gastronomic Challenge**

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Young Chefs Coordinator

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**Salon Culinaire Secretariat,**

**Pica Pica Restaurant**

**Block A3 No 11**

**Bali Collection - ITDC Nusa Dua**

**Kuta Selatan - Badung**

**Bali – Indonesia**

**Ph : +62 361 775340**

**Fax : +62 361 772901**

**Email : [dewi@pica-pica.com](mailto:dewi@pica-pica.com)**





## REGISTRATION FEE

Dewata Gastronomic Challenge	Rp. 1.000.000, - / Team (Indonesian Team) USD 150 / Team (Overseas Team)
Professional Competition	Rp. 300.000, -/Class/Person
Student	Rp.150.000, - /Class /Student
Bali Best Junior Sommelier Competition	Rp.200.000,-/participant No Charge for Class 21
Bali Best Sommelier Competition	Rp 300.000,-/participant & Additional Rp. 300.000,- for those not yet as ISA Bali Chapter members or renewal members fee
Workshop Introduce to Wines	Rp. 150.000/person
Workshop Mastering Wine Tasting	Rp. 150.000/person
Workshop Wine and Food Pairing	Rp. 150.000/person

## PAYMENT

Payments can be made via transfer to:

PT. Exotic Consulting Indonesia. **Please do not send cash.**

Acceptances of entries are on first come first served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the Bali Salon Culinare 2018.

## BANK DETAIL

### RUPIAH ACCOUNT

Bank Name : BANK CENTRAL ASIA (BCA)  
Bank Address : JL. By Pass Ngurah Rai Nusa Dua  
IDR Account No : 772 0042 333  
Account Name : PT EXOTIC CONSULTING INDONESIA

### US \$ ACCOUNT

Bank Name : BANK CENTRAL ASIA (BCA)  
Bank Address : JL. By Pass Ngurah Rai Nusa Dua  
US\$ Account No : 772 0455 000  
Account Name : Carlos Vinas Barmona  
SWIFT Code : CENAIDJA  
Transfer system : Full Amount

### Copy of transfer slip must be send to:

E-mail : [cvinas@exotic-indonesia.com](mailto:cvinas@exotic-indonesia.com)  
CC : [dewi@pica-pica.com](mailto:dewi@pica-pica.com)  
Fax : +62 361 772901



## REGISTRATION FORM SALON CULINAIRE 2018 - INDIVIDUAL

Deadline Submitted: 14 February 2018

Classes to attend: (Please tick boxes)

	Class 01	Elegant Style Wedding Cake
	Class 02	Dress The Cake Theme " Cartoon Character "
	Class 03	Pastry Plated Dessert
	Class 04	Pralines
	Class 05	Chocolate Pastry Show Piece Theme " Balinese Heritage"
	Class 06	Bread & Roll tasting with Display
	Class 07	4 Whole Cakes Theme " Anniversary"
	Class 08	Fruit Vegetable Curving Theme " Wedding "
	Class 09	Individual Ice Carving "Free Style "
	Class 10	Creative Table Set-up
	Class 11	NasiTumpeng Traditional " Modern Presentation"
	Class 12	4 – Plated Main-Course, Western
	Class 13	3 – Courses Indonesian Food Modern Interpretation
	Class 14	Contemporary Sushi Platter
	Class 15	Individual Hot Cooking Modern Asian Style
	Class 16	Indonesian Hot Cooking Indonesian Family Style
	Class 17	Individual Hot Cooking Fish / Seafood
	Class 18	Individual Hot Cooking Poultry
	Class 19	Individual Hot Cooking Beef Challenge
	Class 20	Creative Sandwich
	Class 22**	4 - Course Plated Appetizer (Warm/Cold) < 25 years old
	Class 23**	Pasta Culinary Junior Challenge < 25 years old
	Class 24**	Individual Dress the Salad < 25 years old
	Class 25	Bali Best Junior Sommelier Competition
	Class 26	Bali Best Sommelier Competition
	Class 27	Workshop Introduce to Wine
	Class 28	Workshop Mastering Wine Tasting
	Class 29	Workshop Wine & Food Pairing



\*\* Copy KTP must be submitted together with registration form.

Competitor's Name:	Date of Birth:
Job Title :	Organization Address:
Organization Name :	
Phone :	Email:
Fax :	HP :

I agree to abide by the rules and regulations of the competition

Signed by Competitor's

Date:

#### METHOD OF PAYMENT

CHECK No:	BANK NAME:
BANK TRANSFER DATE:	BANK NAME:

***Bank Transfer should be under The Individual's name.***



## REGISTRATION FORM SALON CULINAIRE 2018 - TEAM

Deadline Submitted: 14 February 2018

Classes to attend: (Please tick boxes)

<input type="checkbox"/>	Class 21	Team Gastronomic Challenge + Wine Pairing *
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Copy ID CARD must be submitted together with registration form.

### TEAM MEMBER NAMES

Team Member 1:	Job Title:
Team Member 2:	Job Title:
Team Member 3:	Job Title:
Team Member 4:	Job Title:
Team Member 5:	Job Title:
Team Member 6:	Job Title:

Name of Team Leader:	Hotel / Organization name:	Address:
Phone :	HP:	Email:
Fax :		

I agree to abide by the rules and regulations of the competition

Signed by Team Leader

Date:

### METHOD OF PAYMENT

<input type="checkbox"/>	CHECK No:	BANK NAME:
<input type="checkbox"/>	BANK TRANSFER DATE:	BANK NAME:

**Bank Transfer should be under The Organization name**



## REGISTRATION FORM SALON CULINAIRE 2018

BEST CULINARY TEAM – (complete only if applicable)

Deadline Submitted: 12 February 2018

To qualify for this award, a hotel or organization has to send a minimum of 4 competitors from the same property participating in a total of not less than 4 different classes in the individual Competition. The Best Team will score the highest points in their best 4 (four) classes. Points are taken from 4 (four) members of the team.

Name of Team Leader:	Hotel / Organization name:	Address:
Job Title:	HP:	
Phone :	Fax:	Email:

I agree to abide by the rules and regulations of the competition

Signed by Team Leader

Date:



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