

Rule Book



6th Penang International
**Halal Chefs
Challenge 2019**

1st - 3rd March 2019
Setia Spice Arena
Penang, Malaysia

Organized by



www.pghalalchefschallenge.com

Supported by





6th Penang International Halal Chefs Challenge 2019

www.pghalalchefschallenge.com

Organised by



PENANG CHEFS ASSOCIATION

In conjunction with

PENANG INTERNATIONAL HALAL EXPO & CONFERENCE 2019

Date: 1st – 3rd March 2019

Time: 10 am - 8 pm

Venue: Setia SPICE Arena, Penang, Malaysia

PRACTICAL CLASSES:

Class 01: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE

To prepare and present your choice of Malay traditional ketupat with chicken or beef rendang for 10 person within a period of 90 minutes (1 ½ hours). No pre-preparation is allowed.

- Prepare on the spot - 10 Ketupat (Glutinous Rice – 30-40gm each) & Chicken or Beef (500gm) Rendang for 10 portions
- To be presented on a big platter for a 8 person-platter for display & 2 (two) plates for judging.
- The participants have to provide their own ingredients, cooking utensils and cooking apparatuses, as there will be a basic kitchen provided for the competition.

Class 02: MOST CREATIVE SATAY COMPETITION

To prepare & grill 20 sticks of SATAY (Beef, Chicken, Lamb, Seafood or other Halal Meats) within a period of FORTY (45) minutes. Dishes must be plated on 2 individual plates with appropriate garnishes. Accompaniments and garnishes for the satay are needed & will be judged. Sauces, Accompaniments and Garnishes must be prepared in the kitchen. Competitors to bring along own ingredients, tools, plates & utensils.

Meat can be portions & marinated but not skewered.

All ingredients and utensils must be brought in by the competitors.

JUDGING CRITERIA

Mise-En-Place Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion.	0-10 points
Professional Preparation Correct basic preparation of food, corresponding to today's modern culinary arts. 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. Kitchen Organization, Compliance of Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-10 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-50 points

Class 03: MEE GORENG CHALLENGE (SHOWMANSHIP)

To prepare 2 plates of Mee Goreng within Five (5) minutes from starting, points will be given on the merit of taste, showmanship and cleanliness. Accompaniments and garnishes can be prepared in advance. Competitors to bring along own ingredients, tools, plates & utensils. "Yellow Mee" Only, no other noodles are allowed.

*Only high-pressure stove and table will be provided. All ingredients and utensils must be brought in by the competitors.

JUDGING CRITERIA

Mise-En-Place and Cleanliness Clear arrangement of materials. Clean working place, proper working position, clean work clothes and proper working technique. Correct utilization of working time and punctual completion.	0-10 points
Composition, Innovation & Originality Ingredient and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.	0-20 points
Taste and Texture The dishes must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-30 points

<p>Correct Preparation Preparation should be by practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry technique must be applied for all ingredients, including starches and vegetables</p>	<p>0-20points</p>
<p>Showmanship Competitors will display their best showmanship moves to earn points in this category. Competitors are encouraged to create exciting new original and creative move to enhance their routine. Competitors should choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation (for example pauses or pours) and the integration of their moves, their body movements and their music into the routine will all score well.</p>	<p>0-20 points</p>

Class 04: LAKSA “MALAYSIA”

To prepare and present 2 bowls of Malaysian style LAKSA with your choice of Noodle and gravy or soup in FORTY-FIVE (45 minutes) - 1 bowl for tasting and 1 bowl for display. No pre-prepared ingredients, sauce or ready-made pastes are allowed.

Class 05: MODERN NASI LEMAK

To prepare and present 2 plates of MODERN Nasi Lemak within a time limit of FORTY-FIVE (45) Minutes. The Nasi Lemak must be accompanied with appropriate Condiments & Proteins - One (1) set for Display & One (1) Set for Judging. Presentation must be accompanied by appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. No pre-prepared ingredients, sauces and/or ready-made pastes are allowed.

Class 06: MODERN MALAYSIAN CUISINE – 3 CHEFS (Team Event)

To prepare and present 2 sets of Modern Malaysian 3 Course Set Lunch to consist of *Appetizer, Main Course and Dessert* (THEME - Indian, Malay, Chinese, Nyonya & Other Malaysian specialty) within a time of 60 minutes (1 Hour) one set for Display & One Set for Judging. Main Course must be accompanied with appropriate starches, vegetables, sauces and garnishes. Appetizer – 40 Minutes, Main Course – 50 minutes, Dessert – 60 minutes

**Only One Cuisine Theme are allow in one 3 course set.

Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga 3 CHEFS (Team Event)

To prepare and present, within 90 minutes (1.5Hours), two sets of family style traditional MALAY CUISINE menu to consist of **Appetizer, Soup, Rice Dish, 3 Protein** dishes (Choices of Poultry, Seafood or Meat), **Vegetable** dish and **Dessert**. One set for Display (2 person portions) & One Set for Judging (2 person portions). Presentation must be accompanied with appropriate garnishes and sauces. Competitors must provide appropriate serving dishes. - Hidang Style / Family Meal Setting

Class 08: ASIAN MAIN COURSE I – (Fish/Seafood, either alone or as a combination)

To prepare and present within 45 minutes, Main course dish, MODERN ASIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class 09: ASIAN MAIN COURSE II – (Beef)

To prepare and present within 45 minutes, Main course dish, MODERN ASIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class 10: ASIAN MAIN COURSE III – (Lamb)

To prepare and present within 45 minutes, Main course dish, MODERN ASIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class 11: ASIAN MAIN COURSE IV – (Chicken)

To prepare and present within 45 minutes, Main course dish, MODERN ASIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class 12: ASIAN MAIN COURSE IV – (Duck)

To prepare and present within 45 minutes, Main course dish, MODERN ASIAN STYLE. Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging

Class 13: MY BURGER

To prepare and present, Malaysian Style Burger (Meat patty in Bun) with assorted condiments within a time period of 45 minutes - 1 (one) plate for display & 1 (one) plate for judging. Burgers may include any combination of condiments, spreads, sauce & topping. Every component of burger must be placed between the bun or bread. Unadorned wooden skewers may be used to hold burger in place for presentation. Garnishes & side items may be served with the burger. The patty & ingredients must not be pre-cooked in anyway prior to inspection at the beginning of the competition.

Class 14: NASI GORENG

To prepare and present within 30 minutes, A Fried Rice (Any Style). Dish must be presented on 2 individual plates with appropriate Protein & garnishes. 1 (one) plate for display & 1 (one) plate for judging. Pre-Cooked Rice are allowed to be brought in.

Class 15: KING OF TOM YUM

To prepare and present, within 45 minutes, two sets of Traditional Thai Dish Consist of A Tom Yum Soup (Seafood, Chicken or Meat) & A Rice Dish. One set for Display & one Set for Judging. Presentation must be accompanied by appropriate garnishes and sauces. Competitors must provide appropriate serving dishes.

Class 16: CHINESE BANQUET DINNER 1ST COURSE PLATTER – Hot & Cold Combination - 2 CHEFS (Team Event)

To prepare and present within 60 minutes (1 Hour), Two platter of 6 persons serving size consist of 2 hot & 2 cold combinations. One Platter for Display (6 person portions) & One Platter for Judging (6 person portions). Presentation must be accompanied with appropriate garnishes and sauces. Competitors must provide appropriate serving platter. Example; Chinese Banquet Dinner 4 Season Platter. no individual plating allows

Class 17: CHINESE BANQUET DINNER MAIN COURSE - 2 CHEFS (Team Event)

To prepare and present within 60 minutes (1 Hour), Two platter of 6 persons serving size consist of Choices of Poultry, Seafood or Meat), One Platter for Display (6 person portions) & One Platter for Judging (6 person portions). Presentation must be accompanied with appropriate garnishes and sauces. Competitors must provide appropriate serving platter. Example; Chinese Banquet Dinner Main Course Platter. no individual plating allows.

Class 18: KERABU

To prepare and present within 45 minutes, 1 KERABU of your choice for 1 person portion, each KERABU must consist of 1 protein (meat or seafood) Dish must be presented on 2 individual plates with appropriate garnishes. 1 (one) plate for display & 1 (one) plate for judging.

Class 19: ULAM - ULAMAN & SAMBAL

To prepare and present within 45 minutes, 6 (Six) type of raw Ulam – Ulaman & 2 Types of Cooked Ulam – Ulaman a minimum of 2 type of Sambal (sambal must not be cooked) Sambal can be pound or blended. Dish must be presented on 2 individual platters. 1 (One) platter for 4 (Four) person serving. 1 (one) platter for display & 1 (one) platter for judging.

JUDGING CRITERIA

Mise-En-Place Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual completion.	0-10 points
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. Kitchen Organization, Food Hygiene is a must.	0-25 points
Service As this is a time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.	0-5 points
Arrangement and Presentation/ Innovation Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.	0-10 points
Taste The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to today's standards of nutritional values.	0-50 points

- ❖ *Recipes are required in the kitchen*
- ❖ *Pre-sliced vegetables and basic sauce/stock are allowed.*
- ❖ *Competitors to bring own plates & kitchen utensils.*
- ❖ *Judges will taste your exhibits on flavors, texture and presentation.*

PATISSERIE – LIVE

Class 20: DRESS A 2-TIER CAKE - Team of 2 Chefs

To decorate a 2 (two)-tier finished sponge cake (competitors to bring, own choice) in 120 minutes (2 hours). You have to use some of the products provided by the organizers and sponsors.

All decorating ingredients must be **edible** and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not molded. There are no height restrictions to the finished piece. Sponge cake (Either plain, or filled) should be either round (30 cm diameter) or a square (30 cm x 30 cm). Only 1 cake of 2 tiers is allowed.

All ingredients, utensils, implements etc. are to be provided by competitors. The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4.30 pm on the last day.

- The organizers will provide a table, 1 power points (220V). There will be no chiller provided. No food / working items are to be placed on the floor.

JUDGING CRITERIA

Preparation of cake and cleanliness of work station Planned arrangement of materials for trouble-free working, the work station to be kept neat and tidy	0-20 points
Presentation & General Impression Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit, it also should be eye appealing.	0-50 points

Class 21: KUIH MUIH (Local Sweet & Savory Delicacies)

To prepare and present Kuih Muih consist of 2 different types and each type of 4 pieces with a standard bite size of 1" x 2" per item within a time of 60minutes - 1 set for display and 1 set for tasting.

Class 22: SWEET SENSATION

To prepare and present live, 1 Asian Desserts in individual plate (1 for tasting & 1 for display) in 60 minutes. **Recipes are required in kitchen.**

NOTES:

- ❖ *Competitors must leave the work station in a clean and tidy condition. This will be part of the judging criteria.*
- ❖ *The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.*
- ❖ *All competitors shall provide their own utensils such as cutters, knives, palettes, piping bags with nozzles, moulds, pots, and pans as well as mixing bowls. The organizer will provide 1 working tables, 1 Double Ring Stove & 1 power points. In addition Freezer & Chiller will be provided on sharing basis.*
- ❖ *Competitors to bring own plates and kitchen utensils.*
- ❖ *Judges will taste your exhibits on flavors, texture and presentation.*

JUDGING CRITERIA

Mise en place and orderly working area Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.	0-10 points
Correct preparation Appropriate preparation, cooking methods, culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.	0-10 points
Practical, up-to-date presentation and overall impression of the dessert Combination of taste, texture and colors, creativity and originality, portion size, practicability of daily usage	0-40 points
Taste The flavor of the key ingredient must be prevalent without hindrance of secondary tastes; proper texture will also be judged.	0-40 points

PATISSERIE – DISPLAY

Class 23: MODERN MALAY STYLISH WEDDING CAKE

Cake must have a minimum of 3 tiers not exceeding **150 cm.** in height. All tiers to incorporate a wedding design of a Malay Theme. Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars. Royal icing or pastillage may be used. Other edible materials are allowed. One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm. in height

- **WEDDING CAKE** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 4.30pm on the last day.

JUDGING CRITERIA

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.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.	0-50 points

Class 24: PLATTED DESSERT (Asian/Continental)

To display a variety of 3 different types platted desserts of competitor's own choices, each portion of 3 types for one person, suitable for a la carte service. All ingredients used must be edible. Judges will cut and inspect the desserts. Show pieces are allowed but will not be judged.

RECIPE REQUIRED. Table space allotted: 90cm. x 90cm.

JUDGING CRITERIA

Composition Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color.	0-10 points
Degree of Difficulty/Creativity Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended.	0-10 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern patisserie.	0-30 points
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.	0-20 points
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	0-30 points

ARTISTIC – DISPLAY

Class 25: FRUIT & VEGETABLE CARVING – Theme: Chinese New Year

To display a set of fruits and vegetables carvings with a theme of ***Chinese New Year***
Durians are not allowed. Supports can be used but must not be exposed.

Table space allotted: 90cm. x 90cm. • Maximum height: 90cm.

Class 26: “HANTARAN” (Wedding Offering)

To display 3 Edible Items (Jenis) of “Hantaran” (Wedding Offering) with the appropriate ingredients that suited for the occasion. Part of the Each “Hantaran” must be edible ingredients. Points will be given based on Creativity, Degree of Difficulty, Originality and Presentation.

Table space allotted: 90cm. x 90cm. • Maximum height: 90cm.

JUDGING CRITERIA

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.	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.	0-50 points

ARTISTIC - PRACTICAL CLASSES

Class 27: INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: Free Style

To execute a fruits & vegetables carvings within a time limit of **120 minutes (2 hours)** with the theme ***Free Style*** and display upon completion. No pre-slicing, peeling, carving or pre-preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. A minimum of 2 types of Vegetable & 2 types of fruits to be used.

No adhesive glue is allowed. Display table allotted; 150cm. x 90cm.

Class 28: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team)

Theme: National Zoo (Zoo Negara)

To execute a Free Style Fruit & Vegetable Carvings within a time limit of **120 Minutes (2 hours)** with a theme **National Zoo (Zoo Negara)** and display upon completion. No pre-slicing, peeling, carving or pre-preparation of vegetables with the exception of yam & pumpkin before the competition begins. Exhibits will have to be displayed upon - completion of practical work. Durians are not allowed. Supports can be used but must not be exposed. A minimum of 3 types of Vegetable & 3 types of fruits to be used

No adhesive glue is allowed. Display - 150cm. x 90cm. & Working Table - 180cm. x 90cm.

JUDGING CRITERIA

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	0-20 points
Presentation and General Impression Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	0-30 points
Technique and Degree of Difficulty This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit	0-50 points

PLATTED FOOD – DISPLAY

Class 29: PLATTED MALAYSIAN APPETIZERS

To display 2 different appetizers – 1 Cold type & 1 Hot type.
Each plate suitable for 1 person portion (Restaurant ala carte service). To be prepared in advance and displayed cold

Class 30: THREE-COURSE SET - ASIAN STYLE

To display a three (3)-course Set Asian Style. To be prepared in advance and displayed cold. The set must consist of 1 cold appetizer, 1 hot main course & 1 dessert. Dishes must be presented individually with appropriate starches and garnishes.

Class 31: TAPAS PLATTER – ASIAN STYLE

To display a Tapas consisting of Four (4) Variety of Tapas, all items must be edible. Aspic should glaze all items with the exception of crisps or baked dough.

Only Three (3) pieces per Tapas need to be display,

3 Pieces – Meat – Chicken, Lamb or Beef

3 Pieces – Seafood

3 Pieces – Vegetables

3 Pieces – Own Creation

RECIPE REQUIRED. Table space allotted: 90cm. x 90cm.

JUDGING CRITERIA

Composition Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color. For classical dishes, the original and ingenuity recipe is applicable. (In case of doubt, Escoffier shall prevail).	0-20 points
Degree of Difficulty/Creativity Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.	0-20 points
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).	0-20 points
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.	0-20 points
Practical, Up-To-Date Serving Clean and without time-consuming arrangements, exemplary plating to facilitate practical serving. Bases using inedible products are not allowed.	0-20 points

Entry Fees for 6th Penang International Halal Chefs Challenge 2019

This category is OPEN to all professional / amateur chefs and cooks from any hotels, restaurants, home & industrial catering, aged 16 years old and above on the date of competition. All applications must be accompanied by full payment before entries can be processed.

Description	Register before 1 st February 2019	Register from 1 st – 15 th February 2019
Class 01: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE	RM200	RM300
Class 02: MOST CREATIVE SATAY COMPETITION	RM200	RM300
Class 03: MEE GORENG CHALLENGE	RM200	RM300
Class 04: LAKSA "MALAYSIA"	RM200	RM300
Class 05: MODERN NASI LEMAK	RM200	RM300
Class 06: MODERN MALAYSIAN CUISINE - 3 CHEFS (Team Event)	RM500	RM700
Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga – 3 CHEFS (Team Event)	RM500	RM700
Class 08: ASIAN MAIN COURSE I – (Fish/Seafood, either alone or as a combination)	RM200	RM300
Class 09: ASIAN MAIN COURSE II – (Meat – Beef)	RM200	RM300
Class 10: ASIAN MAIN COURSE III – (Meat – Lamb)	RM200	RM300
Class 11: ASIAN MAIN COURSE IV – (Poultry – Chicken)	RM200	RM300
Class 12: ASIAN MAIN COURSE IV – (Duck)	RM200	RM300
Class 13: MY BURGER	RM200	RM300
Class 14: NASI GORENG	RM200	RM300
Class 15: KING OF TOM YUM	RM200	RM300
Class 16: CHINESE BANQUET DINNER 1ST COURSE PLATTER – Hot & Cold Combination - 2 CHEFS (Team Event)	RM400	RM600
Class 17: CHINESE BANQUET DINNER MAIN COURSE - 2 CHEFS (Team Event)	RM400	RM600
Class 18: KERABU	RM200	RM300
Class 19: ULAM - ULAMAN & SAMBAL	RM200	RM300
Class 20: TRADITIONAL KUIH MUIH (Local Sweet Delicacy)	RM200	RM300
Class 21: DRESS A 2 TIER CAKE - Team of 2 Chefs	RM400	RM600
Class 22: SWEET SENSATION	RM200	RM300
Class 23: MODERN MALAY STYLISH WEDDING CAKE	RM150	RM250
Class 24: PLATED DESSERT (Asian/Continental)	RM150	RM250
Class 25: FRUIT & VEGETABLE CARVING. Theme: Chinese New Year	RM150	RM250
Class 26: "HANTARAN" (Wedding Offering)	RM150	RM250
Class 27: INDIVIDUAL FRUIT & VEGETABLE CARVING. Theme: Free Style	RM200	RM300
Class 28: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team) Theme: National Zoo (Zoo Negara)	RM400	RM600
Class 29: PLATED MALAYSIAN APPETIZERS	RM150	RM250
Class 30: THREE COURSE ASIAN SET	RM150	RM250
Class 31: TAPAS PLATTER – ASIAN STYLE	RM150	RM250

Please follow our update on website www.pghalalchefschallenge.com Participants can go online for registration. **Online Registration Starts on 1st November 2018**

*** Do not send in your application via post, email, fax or any other way, except online !**

CLOSING DATE: 15TH FEBRUARY 2019

Prizes, Awards & Certificates

Certificates of Participation will be given to competitors who have completed all their classes of which they have registered. These can be collected at the Secretariat from 8.00 am. Onward on the day of competition. Daily Medals Awards Presentation will be held at **4.00 pm daily**.

Medal recipients MUST be **in full Chef Uniform including the chef's torque** to receive the medal.

PENANG INTERNATIONAL HALAL CHEFS CHALLENGE TROPHY AWARD

Comes with a cash reward of **RM 2500.00**, trophy, medal, certificate and will be presented to the Organizations/institutes who accumulated the highest number of Gold medals (Gold with Distinction will be considered as a Gold medal), followed by Silver then Bronze in their best 10 (TEN) classes, in the followings: -

- ✓ Class 01 – Class 31

MOST OUTSTANDING PENANG INTERNATIONAL HALAL CHEFS CHALLENGE TEAM EVENTS AWARD

Comes with a cash reward of **RM 1500.00**, trophy, medal, certificate and will be presented to the “Competitors” who accumulated the highest number of Gold medals (Gold with Distinction will be considered as a Gold medal), followed by Silver Then Bronze in their best 4 (FOUR) classes, in the followings: -

- ✓ Class 06: MODERN MALAYSIAN CUISINE - 2 CHEFS (Team Event)
- ✓ Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga – 2 CHEFS (Team Event)
- ✓ Class 16: CHINESE BANQUET DINNER 1ST COURSE PLATTER – Hot & Cold Combination – 2 CHEFS (Team Event)
- ✓ Class 17: CHINESE BANQUET DINNER MAIN COURSE - 2 CHEFS (Team Event)
- ✓ Class 18: DRESS A 2 TIER CAKE - Team of 2 Chefs
- ✓ Class 28: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team) Theme: National Zoo (Zoo Negara)

MOST OUTSTANDING PENANG INTERNATIONAL HALAL MODERN CUISINE CHEF AWARD

Comes with a cash reward of **RM 1000.00**, trophy, medal, certificate and will be presented to the “Competitor” who accumulated the highest number of Gold medals (Gold with Distinction will be considered as a Gold medal), followed by Silver then Bronze in his/ her best 4 (FOUR) classes, in the followings: -

- ✓ Class 06: MODERN MALAYSIAN CUISINE – 3 CHEFS (Team Event)
- ✓ Class 08: ASIAN MAIN COURSE I – (Fish/Seafood, either alone or as a combination)
- ✓ Class 09: ASIAN MAIN COURSE II – (Meat – Beef)
- ✓ Class 10: ASIAN MAIN COURSE III – (Meat – Lamb)
- ✓ Class 11: ASIAN MAIN COURSE IV – (Poultry – Chicken)
- ✓ Class 12: ASIAN MAIN COURSE IV – (Duck)
- ✓ Class 13: MY BURGER
- ✓ Class 29: PLATED MALAYSIAN APPETIZERS
- ✓ Class 30: THREE COURSE ASIAN SET
- ✓ Class 31: TAPAS PLATTER – ASIAN STYLE

MOST OUTSTANDING PENANG INTERNATIONAL HALAL MALAY CUISINE CHEF AWARD

Comes with a cash reward of **RM 1000.00**, trophy, medal, certificate and will be presented to the “Competitor” who accumulated the highest number of Gold medals (Gold with distinction will be considered as a gold medal), followed by Silver then Bronze in his/ her best 4 (FOUR) classes, in the following: -

- ✓ Class 01: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE
- ✓ Class 02: MOST CREATIVE SATAY COMPETITION
- ✓ Class 03: MEE GORENG CHALLENGE
- ✓ Class 04: MALAYSIA LAKSA
- ✓ Class 05: TRADITIONAL NASI LEMAK
- ✓ Class 06: MODERN MALAYSIAN CUISINE - 3 CHEFS (Team Event)
- ✓ Class 07: TRADITIONAL MALAY CUISINE – Hidang Sekeluarga – 3 CHEFS (Team Event)
- ✓ Class 14: NASI GORENG
- ✓ Class 15: KING OF TOM YUM
- ✓ Class 18: KERABU
- ✓ Class 19: ULAM - ULAMAN & SAMBAL

MOST OUTSTANDING PENANG INTERNATIONAL HALAL CHEF ARTIST AWARD

Comes with cash reward of **RM1000.00**, trophy, medal, certificate and will be presented to the "Competitor" who accumulated the highest number of Gold medals (gold with distinction will be considered as a gold medal), followed by Silver then Bronze in his/ her best 3 classes, in the following:

- ✓ Class 25: FRUIT & VEGETABLE CARVING – Theme: Chinese New Year
- ✓ Class 26: "HANTARAN" (Wedding Offering)
- ✓ Class 27: INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: Free Style
- ✓ Class 28: TEAM FRUIT & VEGETABLE CARVING (2 Persons to a team)
Theme: National Zoo (Zoo Negara)

MOST OUTSTANDING PENANG INTERNATIONAL HALAL CHEF PATISSIER AWARD

Comes with cash reward of **RM1000.00**, trophy, medal, certificate and will be presented to the "Competitor" who accumulated the highest number of Gold medals (Gold with distinction will be considered as a gold medal), followed by Silver then Bronze in his/ her best 3 classes, in the following:

- ✓ Class 20: TRADITIONAL KUIH MUIH (Local Sweet Delicacy)
- ✓ Class 21: DRESS A 2 TIER CAKE - Team of 2 Chefs
- ✓ Class 22: SWEET SENSATION
- ✓ Class 23: MODERN MALAY STYLISH WEDDING CAKE
- ✓ Class 24: PLATED DESSERT (Asian/Continental)

Overall Rules & Regulations

Please read these rules and regulation carefully, failure to comply with them could result in points being deducted.

GENERAL RULES

1. These competitions are open to any professional and students from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
2. Each competitor must wear his or her uniform at all times when he is within the competition area and in the exhibition hall.
3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
4. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
5. Every exhibit must be a bona fide work of the competitor. Competitors are required to present their IC or Passport for verification purpose.
6. **No changes of Entries, names & details will be allowed after payment regardless any circumstances including medical.**
7. **We only accept online registration & online payment.**
8. **No refund allowed.**
9. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions except for Q&A session
10. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
11. All competitors for Practical Classes must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions
12. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and non-compliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.

13. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.
14. All the competitors must collect their certificate of participation before 3.00pm on the competition day.
15. The judges' decisions are final.
16. All exhibits and products photograph, slides pertaining to this event shall be automatically become the intellectual property of the organizing committee for future advertisement and promotional purposes.
17. **Strictly NO alcohol is allowed to be used in the dish or as accompaniment e.g.: Beer, Wine, Spirits and etc.**
18. **Strictly No Pork & part of pork infused are allowed to be used for all dishes.**
19. **All ingredients must be from Halal origin & certify by Jakim**
20. All mise-en-place, cutting, washing etc can be done earlier with the exception of the preparation of spices such as curry paste or "rempah" which must be done in the spot. Blender, food choppers are allowed unless specified.
21. All food items must be edible.
22. All selected exhibits by the organizing committee will be put on display for the whole duration. Organizer will not be responsible for loss of property or utensils.
23. All display plates shall not bare any company / hotel logo prior to judging.

The organizing committee reserved the rights to rescind, modify, add on or minus off, any part or whole of the above rules and conditions and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.

HOT COOKING PRACTICAL - IMPORTANT NOTES

- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least **60 minutes** before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- No company name/logo should be visible to the judges during competition time. It may be included or placed on uniforms or/and exhibits once judging is completed.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with 2 double burner stove and a power socket. Sink and fridges will be provided on sharing basis. More details, if any, will be provided in due course.
- Competitors must bring their own plates.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organizers will not be responsible for loss or breakage of competitors' belongings.
- Notes for pre-preparation for the hot cooking competition:
 - Basic sauces, stock and dough's can be brought in.
 - 80% of all raw food can be trimmed, cut or marinated, while the balance 20% has to be done on the spot.
 - Judging will take into account the condition of the kitchen after your turn.
 - Everything on the plate must be edible.
 - Fish must be brought ready to cook, gutted and scalded, not portion.

The following items are permitted to be brought in at certain stages of production:

Salad	- Can be cleaned and washed but not portioned
Vegetables/ Fruits	- Peeled, cut, but not cooked
Pastas & Dough's	- 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 kitchen, minced items allowed)
Marinated proteins	- Pre-marinating of protein is permitted
Sauces	- Can be reduced but not finished or seasoned
Stocks	- Can be brought into competition kitchen
Dressings	- To be made in competition kitchen
Coulis	- Puree can be brought in but needs to be finished in competition
Sponges	- Can be pre-made but not cut or shaped

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