



COMPETITION CRITERIA

Who May Attend

Only the competitors, the Jury, and other designated officials may attend the competition. The competitors must attend the competition and briefing alone, or with a maximum of one other person (Companion, trainer, translator)

Preserving Anonymity

The competitors will only be known to the tasting judges by their competition number, and to the kitchen judge, their first names.

The members of the judging panel must not be able to distinguish the work of the competitors nor have seen them at work. The strictest anonymity must be observed until the announcement of the result. Competitors, judges or anyone involved at the competition are not permitted to carry mobile phones during the day of the competition.

Before the Competition

The President of the Competition and the Kitchen Supervisor must inspect the competition venue and all equipment at least two days prior to the competition, all ovens to be tested at this time.

Competitors and Jury members must view the competition venue at least one day prior to the competition. At this briefing session:

- numbers will be drawn for the order of the competitors in the competition
- the morning and afternoon sessions will be drawn the day before the competition
- the order of each session will be drawn when the competitors arrive at the competition venue on the day of the competition

The competitors and the jury will review the competition rules

The competitors and the jury will tour the competition venue

Competitors must be able to view all equipment during the tour of the competition venue

The organizer will ensure that two servers will be assigned to each competitor for the purpose of serving the presentation plates to the Tasting Jury.

The organizer will ensure that one person will be assigned for each Tasting Jury table to assist with supply of cutlery, water, and other supplies for the Jury during the competition.

Each competitor will receive an identical black box, permitting them to compose a menu of their choice to be prepared for four people, consisting of:

- Appetizer
- Main course
- Dessert

While examining the black box, competitors will have 30 minutes to write out a three-course menu.

The menu can be written in Thai or English

The menu must be prepared for four persons within 3.5 hours. The total time for the menu and preparation will be 4.0 hours.



During the Competition

During the menu-writing period, the President of the Competition and Kitchen Supervisor will inspect all competitors' toolboxes. Only approved tools will be permitted to be taken into the kitchen area.

During the whole competition is the use of mobile phones forbidden.

Each competitor must prepare one complete course to be presented every 15 minutes, according to the official schedule.

During the presentation and tasting of the dishes, the plates shall carry only the contestant's number and the description, of the dishes prepared.

Servers will be assigned to carry the plates from the kitchen to the Jury Room, and back to the dishwashing room when the tasting of each course is finished. One non-exclusive servers per competitor will be required.

One person per jury table will be required to reset table with cutlery, water etc on an ongoing basis.

All the members of the Jury need to be able to speak English as the official contest language. The Tasting Jury will be divided into two groups of three judges. Each group of three judges are all professional jury members. Each group will be assigned a round table where the plates will be presented to them. The location of the plates on each table will be marked with the Competitors' numbers.

Division of the judging panel:

- | | | |
|---|-------------|--|
| ➤ | Appetizer | 1 plate should go to each of the three groups of four judges |
| ➤ | Main Course | 1 plate should go to each of the three groups of four judges |
| ➤ | Dessert | 1 plate should go to each of the three groups of four judges |

One plate of each course will remain in the room for the Jury if necessary, and for the photographer. Each jury member will taste each course.

The time between courses is 15 minutes; however, the plates will be removed from the Jury tables after 13 minutes in order to make room for the next course.

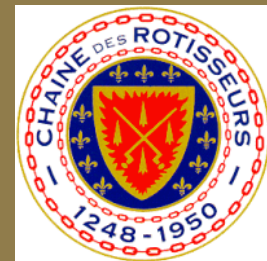
Plates will not be presented earlier even if the competitors are ready ahead of requested time.

The members of the Kitchen Jury are not permitted to have conversations with the competitors, unless they are of a technical nature concerning the competition. If there are any questions, the Kitchen Jury will defer any decisions to the Kitchen Supervisor.

The competitors can not be interviewed during the competition.

Video graphing the competition is allowed at the discretion of the President of the Competition provided no disturbance of the competitors take place.

The jury score sheets will be collected during the mid-day break, and returned to the jury members when the competition begins in the afternoon. All competitors will remain in the kitchen until dismissed by the Kitchen Supervisor.



Food Handling Requirements

- Chefs must wash their hands prior to starting the competition
- Chefs must wash their hands on return to the kitchen if they are required to leave the competition for any reason
- Tasting of food must be carried out with disposable single use utensils or utensils that are washed after each tasting
- Double dipping into sauces or food items with the same spoon is not acceptable
- Gloves do not give an automatic exemption to proper food handling technique
- Basic spills should be cleaned up immediately
- Ensure that knives are kept clean at all times

Storage of Food Items

- Food items should be on trays or in containers and covered
- Food trimmings from your mise-en-place should be kept separate and not mixed together if they are to be used later
- Food trimmings should be identified and labelled as well as covered to avoid cross-contamination
- Do not store raw food with cooked food items

Sanitation

- Hands to be washed frequently
- Paper towels to be used for bench wiping and hands
- Cloth towels 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
- Work areas should always be clear of unnecessary items

Plate Requirements

The plates are white, without markings or decoration, **round**, and only of the following sizes:

Type of Plate	Size in inches	Size in centimetres	Quantity
Appetizer	10" – 12"	26cm – 32cm	4 per competitor
Main course	12"	32cm	4 per competitor
Dessert	10" – 12"	26cm – 32cm	4 per competitor
Optional additional deep dish plate	Not greater than 12"	Not greater than 32cm	4 per competitor



IMPORTANT MESSAGE:

1. The kitchen knives have to be brought by the competitor.
2. When the Competitor comes from Phuket or Pattaya, the organizer will pay for accommodation and travel cost.

Approved Hand Tools for Competitors

- Knives
- Mould, Ring
- Cutters
- Vegetable Peeler
- Skewer (only for cooking)
- String
- Acetate (clear plastic strip)
- Parchment paper (not transfer)
- Spatulas (metal, rubber etc.)
- Piping bag (cloth, plastic) and tube
- Serving spoon, small
- Scoop (for fruits, vegetables)
- Oven towels
- Weigh scales
- Thermometer
- Silicone mats
- Graters
- Piping bottle
- Mandoline
- Juicer, non-electric
- Transfer acetate or parchment paper for baking or chocolate
- Electric hand blender
- Blow torch (competitor must buy fuel locally)
- Water bath circulators
- Voltage converter (competitor must supply)



After the Competition

All competitors will remain in the kitchen until dismissed by the Kitchen Supervisor.

The jury is required to stay after each competition for a discussion session with the competitors.

Plated photographed at the morning session will be left on display for the afternoon jury.

Appeals

Decisions made by the Jury are final.

No changes or appeals are allowed, based on the culinary judging.

Appeals may be made to the Chairman of the Jeunes Chefs Rôtisseurs Committee, based on protocol or procedure that allegedly deviates from the official rules.

This appeal must be made in writing, and received by the Chairman no later than three days after the competition date.