

COMPETITION RULE BOOK

THE 11th INDONESIAN SALON CULINAIRE 2017

CONTINENTAL COMPETITION ENDORSEMENT by WACS



Held in Conjunction with 14th International Food and Hotel Exhibition 2017
April 5th –8th 2017

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GENERAL INFORMATION

Introduction

From the **5th – 8th April 2017**, the Food & Hospitality Industry will converge in Jakarta at the International Food & Hotel Exhibition at the Jakarta International Expo Kemayoran

Alongside these exhibitors from both overseas and Indonesia will be the 11th Indonesian Salon Culinaire 2017, an exciting artistic competition showcasing the skills and expertise of chefs and young chefs in the industry.

Dates and Venue

International Food and Hotel Exhibition
Salon Culinaire

5th – 8th April 2017

5th – 8th April 2017

Opening hours and admission

The Salon Culinaire open from 10.00 hours – 18.00 hours to the public who will have the opportunity to see Ice Carving, Fruit and Vegetable Carving, Sushi Making, Cake Decoration, Nasi Goreng and Practical Hot Cooking

International Food and Hotel Exhibition 2017

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 organizing committee.

WACS

Asia Pacific Continental Director - Dr. Rick Stephen CMC Hon.



Dear Colleagues and participating chefs,

Jakarta – the largest city in Indonesia and a mecca for many Cuisines, are inviting you to test and hone your own skills at the bi-annual Indonesia Salon Culinaire, this will be the 11th event held in Jakarta from 05th – 08th April 2017.

Asia is in a '**BUZZ**' as a culinary and competition destination at present, due to the recognition of Singapore been declared the Olympic Champion at the recent IKA Culinary Olympics in Erfurt Germany. Many other Asia nations and individuals did extremely well putting Asia as the talking point of cuisine in Europe.

But among us here in Jakarta, the next breed of champions may only be one competition away! Indonesia has been the forefront in training its young chefs and the development of the true flavours in Indonesia. This has created a '**WOW**' factor for dinners through Indonesian flavours presented in a modern way.

WorldChefs are the voice of 104 countries worldwide at present, in excess of 10 million members and in this region, some very hard working people waiting for you to exceed your own expectations.

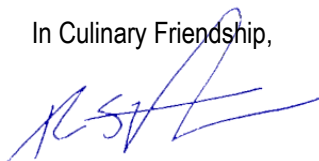
As any chefs knows an important cog in any ever competition on the International and local stage, is been the leader in the industry and expert in your own field is important; sharing the knowledge you have is about caring for our profession and your subordinates.

Friendship and professionalism come hand in hand; you don't have one without the other. Your own versatile by been a part of the salon has proven with a good strong heart and leadership, and the skills of our chefs are your hands to develop.

The Association of Culinary Professionals Jakarta welcomes you with open arms to compete in this event under the guidance of WorldChefs and an up-to-date judging professionals panel.

I look forward to catching up.

In Culinary Friendship,



Rick Stephen

Continental Director – Asia

World Association of Chefs Societies

From the office of the Continental Director – Asia
Email: rick_stephen@sats.com.sg

CHAIRMAN'S MESSAGE

Dear Participants and Colleagues,

It is an honor for us, Association of Culinary Professionals Indonesia to be trusted by PT. Pamerindo Buana Abadi Trade Event as the committee for the **11th Indonesian Salon Culinaire** event which will be held at the same time with the 14th Food & Hotel Exhibition Indonesia at the Jakarta International Expo Kemayoran on **April 5th– 8th 2017**.

As a member of the World Association of Chefs Societies (WACS) and in order to assist and improve the standard of culinary fare in Indonesia, a number of experienced qualified WACS certified judges will be flown in to judge the competition.

This year will be more focus on bringing Indonesian cuisines to the next level. We will have classes such as **Nusantara Lesehan, Indonesian Tumpeng, 3-Course Indonesian Set Menus for juniors, Indonesian Family Style Hot Cooking, Desserts Plated Indonesian Flavor and NEW this year will be Traditional Jajanan Pasar and Nasi Goreng.**

We also will keep some of the national Selections such as **Asian Pastry Cup** where the winning team will be going to compete for in 2018 in Singapore to represent Indonesia and the chance to qualify for **Pastry World Championship**. In addition will be qualification for **Asian Bocuse d'Or Team Hot Cooking Indonesian Selection**.

We also continue the success of **The Junior Asian Chef Challenge** for the **fifth times** and will be held with more junior Chefs teams from all over Asia region or from neighboring country. They will come and compete in a team hot cooking competition. This is to build up our Junior Chefs in their skill, motivations and self-confidence and also as an event for culinary exchange.

This kind of knowledge and the talent of this culinary science will be presented by the candidates of the **11th Indonesian Salon Culinaire**. It is important the enthusiasm of a fair competition to be brought up to a higher level in order to maximize 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 would be the time for the candidates to present their best skills and respect the higher value of professionalism & dedication in culinary art in order to develop this science field especially in Indonesia.

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

Culinary Greetings

Stefu Santoso

Chairman of Salon Culinaire 2017

President Association of Culinary Professionals Indonesia

COMPETITION BY GROUP

PASTRY DISPLAY & LIVE

Class 01	Asian Pastry Cup, National Selection	(8 Hours) Live
Class 02	Dress The Cake (Disney Cartoon Character)	(2 Hour) Live
Class 03	Breakfast Display with Show Piece	Display
Class 04	Pastry Show Piece	Display
Class 05	Petits Fours or Pralines	Display - Testing
Class 06	Plated Desserts Indonesian Flavour	Display
Class 07	Traditional Jajanan Pasar	New Display-Testing
Class 08	Elle & Vire Plated Dessert	(1 Hour) Live

ARTISTIC DISPLAY AND PRACTICAL

Class 09	Fruit and Vegetable Carving	(3 Hour) Live
Class 10	Individual Ice Carving	(1 Hour) Live
Class 11	Team Ice Carving	(2 Hours) Live
Class 12	Creative Table Set-up	Display

PLATED FOOD DISPLAY

Class 13	Nusantara Lesehan	Display
Class 14	5 - Course Set Dinner Menu, Fine Dining	Display
Class 15	Fusion Sushi Platter	(30 mn) Live
Class 16	Indonesian Tumpeng	Display – Testing
Class 17	Asian Creative Canapés	(45 mn) Live

PRACTICAL COOKING (live)

Class 18	Indonesian Family Style Hot Cooking	(1:30 Hour) Live-Testing
Class 19	Fish - Tabasco Cooking Battle	(60 mn) Live
Class 20	Potatoes USA Challenge	(60 mn) Live
Class 21	Seafood - LEE KUM KEE Challenge	(60 mn) Live
Class 22	"KIKKOMAN" Nasi Goreng	New (10 mn) Live
Class 23	Team Hot Cooking - Australian Beef Challenge	(2 Hours) Live
Class 24	Bocuse d'Or Asia 2016, Indonesian Selection	(3 Hours) Live

YOUNG CHEF COMPETITION Junior Only <25 Years

Class 25	3 - Course Indonesian Set Menu / Junior Chef < 25 years	Display
Class 26	La Molisana Pasta Culinary Junior Challenge	(60 mn) Live
Class 27	5 th Junior Asian Chef Challenge	(2 Hours) Live

SCHEDULE COMPETITION DAY BY DAY (Tentative)

DAY I (One) - Wednesday, 5th April 2017

Class 03	<u>Breakfast Display with Show Piece</u>		Display
Class 04	<u>Pastry Show Piece</u>		Display
Class 07	<u>Traditional Jajanan Pasar</u>	New	Display - Testing
Class 13	<u>Nusantara Lesehan</u>		Display - Testing
Class 18	<u>Indonesian Family Style Hot Cooking</u>		(1:30 Hour) Live
Class 21	<u>Seafood - LEE KUM KEE Challenge (60mn)</u>		Live
Class 24	<u>Bocuse d'Or Asia 2018, Indonesian Selection (3 Hours)</u>		Live

Medals Award at 17:00 hours

DAY II (Two) -Thursday, 6th April 2017

Class 05	<u>Petits Fours or Pralines</u>		Display - Testing
Class 12	<u>Creative Table Set-ups</u>		Display
Class 08	<u>Elle & Vire Plated Dessert (60 mn)</u>		Live
Class 14	<u>5 - Course Set Dinner Menu, Fine Dining</u>		Display
Class 25	<u>3 - Course Indonesian Set Menu /Junior Only <25 Years</u>		Display
Class 22	<u>"KIKKOMAN" Nasi Goreng</u>	New	(10 mn) Live
Class 27	<u>5th Junior Asian Chef Challenge (2 Hours)</u>		Live

Medals Award at 17:00 hours

DAY III (Three) - Friday, 7th April 2017

Class 02	<u>Dress the Cake (2 Hours)</u>		Live
Class 10	<u>Individual Ice Carving (1 Hour)</u>		Live
Class 11	<u>Team Ice Carving (2 Hours)</u>		Live
Class 16	<u>Indonesian Tumpeng</u>		Display - Testing
Class 17	<u>Asian Creative Canapés (45 mn)</u>		Live
Class 22	<u>"KIKKOMAN" Nasi Goreng</u>	New	(10 mn) Live
Class 23	<u>Team Hot Cooking - Australian Beef Challenge (2 Hours)</u>		Live
Class 26	<u>La Molisana Pasta Culinary Junior Challenge < 25 years (60 mn)</u>		Live

Medals Award at 17:00 hours

DAY IV (Four) - Saturday, 8th April 2017

Class 01	<u>Asian Pastry Cup, National Selection (8 Hours)</u>		Live
Class 06	<u>Plated Desserts Indonesian Flavour</u>		Display
Class 09	<u>Fruit and Vegetable Carving (3 Hours)</u>		Live
Class 15	<u>Fusion Sushi Platter (30 mn)</u>		Live
Class 19	<u>Fish - Tabasco Cooking Battle (60 mn)</u>		Live
Class 20	<u>Potatoes USA Challenge (60 mn)</u>		Live

Closing Ceremony at 16:00 hours

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 2017 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. Each competitor must wear his or her Proper Chef Uniform at all times when he or she is within competition area or during competition.
5. 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.
6. 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.
7. 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.
8. The competition display areas within the Event Halls will be open to competitors from 5.00 am; 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.
9. 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.
10. No removal of display exhibits is allowed before 5.00 pm on the first 3 days of the show and 4.00 pm 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.
11. 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.
12. 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.
13. 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.

14. 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.
15. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
16. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
17. Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The organizer does not require copies, but reserves the right to request them.
18. 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.
19. All plate ware used for the competition should without logo.
20. The Organizer reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
21. If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs/team uniforms. Any trophy/ medal/certificate that are 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.
27. The Organizer will arrange schedule of competition and send to all participant. Schedule of competition can be changed or modified due to the situation and volume of competitors.

The winner of the Asian Pastry Cup National Selection for Indonesia will advance to **the Asian Pastry Cup Selection in Singapore in April 2018**

COMPETITION CRITERIAS FOR ASIAN PASTRY CUP

The completion is restricted to four teams only.
The committee reserves the right to select the participating teams.

- a) A Team to consist of one pastry chef and one pastry assistant. No age restrictions.
- b) All competitors must wear chef jackets, chef hats, aprons, black pants and appropriate footwear throughout the competition.
- c) **The competitors will have 8 hours to prepare:**
1. Two chocolate cake made out of **Valrhona Product Mandatory (to be advised)**
ONE chocolate cake completely with decorating + one cake of the same composition for eight persons to be cutting for tasting (portion per person between 85 gm to 125 gm).
 2. One sugar show piece arrangement with 2/3rd cooked sugar (pour, pulled, blown, ribbons, moulds). The cake for display is to be displayed on the sugar show piece arrangement on a base 60cm x 40cm. **120 cm maximum on height.**
 3. ONE plated desserts made out using **Ravifruit** products. The plated desserts should include local ingredients. The competitors will have to prepare a dessert of their own creation for a total of 8 plates.
 - 6 plates for the professional Jury
 - 1 plate for photo shooting
 - 1 plate for the buffet, and
 4. One 100% chocolate show piece for buffet presentation. The chocolate showpiece and one plated dessert will be displayed on a base of 60cm x 40cm. **120 cm maximum on height.**

No Ice cream dessert (Committee will not providing a machine)
- d). **the organizing committee will provide the following basic ingredients:**
- A complete range of Valrhona Chocolate Grand Cru: **P125, Coeur de Guanaja and Blond Chocolate Dulcey**, Ivoire pods , Bitter lacteal, Alpaco, Coco Butter, Pearls crunchy, Absolute crystal, Absolute nappage dark chocolate soft glaze, Satilla Dark, Satilla milk and or any additional Valrhona ingredients.
 - **Natural puree of Ravifruit** deep-frozen fruit range: Apricot, Pineapple, Banana, Coconut, Raspberry, Lychee, Passion fruit, White Peach, Pear William.
 - **Ravifruit IQF-Individually** quick frozen fruit range: (Raspberry, Blackcurrant, Strawberry, and Morello Cherry, Red Currant, Blackberry, Plum, Apple, Rhubarb and other Ravi Fruit product
 - **Elle & Vire Product , Whipping Cream , Cream Cheese, Unsalted butter, Sublime**
 - The complete market list of the ingredients provided by the committee must be submitted by the dead line **16th of February 2017**

e). **Competitors may bring in the following basic ingredients allowed by the committee:**

- Sugar, Dairy product include eggs,
- All base should be prepare and making in the competition (sponge, biscuite and sable)
- Pastillage or gum paste decorations can be brought plain, dried, uncolored and unassembled.
- Ready to heat sugar pastilles or sheets.
- Only food-safe, edible colors will be permitted.
- Any specific product, with no visible commercial marking, is permitted
- The competitors themselves must supply all ingredients, other than those provided by the organizing committee.

f). **the organizing committee will provide the following equipment for each kitchen:**

- 4 (four) burner gas range
- 2 (Two) Unit 4 doors refrigerated to be shared
- Under Counter Chiller
- Trolley Rack
- 1 (one) unit Blast Freezer (to be share)
- Gas salamander
- Combi Oven
- Portable Mixer
- Working table
- Marble slab
- Cable Extension
- Sink with running water

Equipment not provided:

- Small kitchen utensil, sugar lamp, torch. etc
- Saucepans, moulds, ladles, dishes, and cutlery, scale. Etc
- In general, anything not specified will not be provided.

g). **Presentation of work**

The competition will last 8 hours commencing from 7:00 am. The tasting of desserts will take place from 12:00 pm. The competitors will showcase their work, one after the other at a 10-minute interval. The tasting of the cakes will take place from 13:00 pm every 10 minutes.

Each competing team will present their dishes. Buffet setting will take place from 14.30 pm to 15:00 pm for all competitors.

- Competitors must report to kitchen manager at least 45 minutes before their scheduled time.
- The ingredients of dishes will be announced to the public.
- The finished work will be presented to the public.
- No background décor behind the show piece is allowed.
- Fabric, base, colored linings will be provided by the competitors.
- Any work exceeding the maximum will be eliminated.
- All candidates must send their detailed recipes to the organizing committee by **20th of March 2017**

h).

Judging criteria

- A work score, maximum 100 points, with judging criteria, Mise en place 10 % , Work process 20 % , Originally Theme and Recipe 20 % , Taste 30% and Hygiene 10 % Chef Attitude 10 % . Every 5 minutes extra time taken will be penalized by reduction of 20 Points from the total work score.
- The Judge Leader will control the marks, counting of the votes, as well as the team ranking. In every category, the lowest and the highest marks will be dropped. The remaining scores will be averaged.
- In the event of a tie, the total tasting scores will take precedence.
- The team leader is solely responsible for cleanliness of the work areas and equipment provided (oven, Chiller, stove, station etc). The workstations will be inspected before and after the contest. Any competitor who leaves his/her workstation unclean will be penalized 50 points.
- A Penalty of up to 20 points to any team engaged in a wasteful attitude of chocolate, sugar or any other ingredients.
- The teams are required to perform, facing the public and are restricted to work within their kitchen booth.

For any inquires regarding ASIAN PASTRY CUP, please contact:

linadi9@gmail.com

Class 02: DRESS THE CAKE: by PT. Prima Medikem Utama**Live**

Competitors will have 2 hours to decorate 1 finish sponge cake, which competitors have to provide.
Theme of Decoration: **Disney Cartoon Characters.**

Sponge Cake should be either Round (30 cm diameter) or a Square (30cm x 30cm), Only 1 cake is allowed.

Cake should be **“Matcha Cake”**, and must use **Matcha Powder ITO EN** from Sponsor

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.

Must Use Fondant (and can be combine) to Dress the Cake

Competitors will have to provide their own working tools.

Cake will be tasted by Judges

- Table space allocated: 90cm x 90 cm for each competitor
- Display Accessories may be set up before starting
- Clear up will be after 5 PM on the same day

Preparation of cake and cleanliness of work station	0 – 10 points
Creativity, Originality & General Presentation	0 – 40 points
Technique and Degree of Difficulty	0 – 20 points
Taste & Texture	0 – 30 points

Maximum 100 points**Class 03: Breakfast Display with Show Piece****Display**

To display for 6 people: **3 whole classic bread in different flavor** and 5 kinds of breakfast items (consisting of Plain Croissant, Kind of Danish, Kind of Muffin, Brioche and Toast).

- Table allocation for the display will be 120 cm x 90 cm
- Show piece will be display during the entire competition duration. Competitors must remove their exhibits after the closing ceremony on the last day of the competition.
- Recipe required to be display

Suitability in complementing food display	0 -10 points
Presentation and General Impression	0 - 40 points
Taste and texture	0 - 50 points

Maximum 100 points**Class 04: PASTRY SHOW PIECE:**

by PT Nirwana Lestari / Tulip Chocolate

Display

To display a showpiece of marzipan, sugar, croquant or chocolate for buffet display. **No frames, moulds or wires are allowed.** Points will be deducted for non-compliance. There are no height restrictions. **(For Chocolate: Tulip Masterdecor dark will be provided)**

- Table space allocated: 120cm x 90 cm
- Showpiece will be displayed for the duration of the competition and can only be removed after the closing ceremony on the last day of the exhibition.

Technique and Degree of Difficulty	0 – 50 points
Presentation and General Impression	0 – 40 points
Suitable in complementing Food Displays	0 – 10 points

Maximum 100 points

Class 05: PETITS FOURS or PRALINES

by: PT Nirwana Lestari / Tulip Chocolate

Display - Testing

To display 6 different types, 6 pieces of each type (either Petits Fours or Pralines), suitable for service. (Exactly 36 pieces must be presented).

Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged.

An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges

Chocolate will be provided: Tulip Easimelt dark 75% "Krakatoa" - Tulip Easimelt Dark 56% "Hestia"

- Each piece should **weigh between 8 and 12 grams**
- Chocolate product will be sponsored by **Tulip Chocolate**
- Table space allocated: 120cm x 90 cm
- Recipe required to be displayed
- The chocolates and showpiece will be displayed for the duration of the competition, and can only be removed after the closing ceremony of the last 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
Maximum 100 points	

Class 06: PLATED DESSERTS INDONESIAN FLAVOR**Display**

To display 4 different types of plated desserts with "**Indonesian flavor**" (can be Indonesian herbs or spiced is used in product), **all to be displayed Cold**

Each plate 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 allocated: 120 cm x 90 cm
- The desserts will be displayed only for the day of the competition, and can be removed after 17.00 hours on the same day
- Menu required to be displayed

Composition	0 – 25 points
Correct Professional Preparation	0 – 25 points
Presentation and Innovation	0 – 25 points
Arrangement and Serving	0 – 25 points
Maximum 100 points	

Class 07: TRADITIONAL JAJANAN PASAR (sweets only)**Display - Testing**

To display 6 different type of Indonesian's Jajanan Pasar (Sweets item only).

Each type 4 pieces, total exactly 24 pieces must be presented & display.

Practical and up to date presentation is required.

Prepare 1 pcs of each type (6 pieces) for tasting by judges.

- Table space allocated: 120cm x 90 cm
- Recipe required to be displayed
- The desserts will be displayed only for the day of the competition, and can be removed after 17.00 hours on the same day

Variety	0 – 10 points
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Correct Professional Preparation	0 – 30 points
Presentation/ Innovation	0 – 10 points
Taste	0 – 50 points
	Maximum 100 points

Class 08: Elle &Vire PLATED DESSERT by PT Sukanda Djaya / Elle & Vire	Live
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To prepare and present within 60 minutes, one Dessert course dish, Western Style.
Dish must be presented on 3 individual plates with appropriate garnish.
Please choose **Elle & Vire Product: Sublime (70% whipping cream, 30% mascarpone), Elle & Vire Cream Cheese, Elle & Vire Churn Butter 2.5kg.**
Elle & Vire Sublime is mandatory to use and shown in the recipe.

- Recipe required to be displayed
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page no 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points
	Maximum 100 points

Class 09: FRUIT & VEGETABLE CARVING	Live
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Competitors will be given 3 hours to produce a **Free Style** carving of their choice.
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 during the day of the competition and can only be removed after the closing ceremony of the last day.

- Table space allocated: 120cm x 90 cm
- No high restriction
- No glue is allowed
- Competitors will be required to provide their own vegetables and fruits.
- All other kitchen tools such as knives and cutting boards must be provided by the competitor
- Competitor will be responsible to ensure that all excess materials are disposed of in Correct manner.

Carving must be three dimensions, theme: free style

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

Class 10: INDIVIDUAL ICE CARVING	Live
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Time allowed 1 Hour each contestant will be given 1 ice block with the size of 120 cm x 53 cm x 30 cm.
Contestants will be able to change their Ice blocks within the first 15 minutes. Participants should prepare their own carving equipments. Participants are not allowed to use the electric chainsaw. The Ice Carving showpieces will be prepared and displayed in the Ice Carving Area. All exhibits must compliment a food display. Judging will start at the onset of the competition, until the showpiece is displayed. **Theme: free style**

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

Class 11: TEAM ICE CARVING

Live

One Team consist of 2 Person. Time allowed 2 Hours. Each team will be given 3 ice blocks with the size of 120 cm x 53 cm x 30 cm, and have to use up the blocks. No Spare of Ice Block will be provided in case of breakage. Participants should prepare their own carving equipments. Participants are not allowed to use the electric chainsaw. The Ice Carving showpieces will be prepared and displayed in the Ice Carving Area. All exhibits must compliment a food display. Judging will start at the onset of the competition, until the showpiece is displayed. **Theme: free style**

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

Class 12: CREATIVE TABLE SET-UP
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Display

The set-up a round table for 6 people with Theme: **Gala Dinner**.
The set up must include table cloth, centerpiece, chinaware, glassware, cutleries and menus.
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
- 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 and cutleries
- Food menu to be in coordination with suitable beverage
- Judging will be at 08:00
- Exhibits to be removed at 17:00 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
	Maximum 100 points

Class 13: NUSANTARA LESEHAN

Display -Testing

Preparation time: 1 hour for each competitor, 1 Chef & 1 Waiter/ess.
Competitor should prepare their own Lesehan Equipment. Displays
Menu should be Indonesian dishes and choose from one specific region (i.e. Betawi, Sunda, Bali, etc)
The dishes consist of 7 courses menu, each course for 4 portions.
All dishes should be brought already cooked, as there are no facilities available for last minute cooking.

- Display space allowed: 3 meters x 3 meters
- Menu and Recipes required to be displayed.
- Menu consisting of: 1 appetizer, 1 soup, 1 kind of meat / poultry, 1 kind of fish/seafood
1 vegetable, 1 rice, 1 dessert and necessary condiments
- Food items will be tested
- Exhibits can be removed after 17:00 hour on the same day.

Creativity & Presentation of the Lesehan	0 – 30 points
Taste	0 – 50 points

Composition of menu

0 – 20 points
Maximum 100 points

Class 14: 5-COURSE SET DINNER MENU, FINE DINING

Display

Set menu consists of Cold Appetizer, Soup, Hot Starter, Main Course and Dessert.
To be prepared in advance and presented cold.

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

Composition 0 – 25 points
Correct Professional Preparation 0 – 25 points
Presentation and Innovation 0 - 25 points
Arrangement and Serving 0 – 25 points

Maximum 100 points

Class 15: FUSION SUSHI PLATTER

Live

Competitors will be given 30 minutes to finished and display 2 Sushi platters for 2 persons.
One plate for display and other one for judges to taste.
All competitors must provide their own ingredients & tools
The Sushi Platter itself will contain fish or other seafood product, vegetable, egg, etc.
To be presented in a free form manner with suitable table display.

- Table space allocated for preparation: 120cm x 90cm
- Table space allocated: for display 120cm x 90cm
- Recipe required to be display
- Exhibits can be removed after 17:00 hour on the same day.

Mise-En-Place 0 – 10 points
Correct Professional Preparation 0 – 25 points
Service 0 – 5 points
Presentation 0 – 10 points
Taste 0 – 50 points

Maximum 100 points

Class 16: INDONESIAN TUMPENG by: KOKITA

Display -Testing

Competitor should prepare a Tumpeng for 6 people with minimum 6 accompeniments side dish.
One extra portion need 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.

KOKITA yellow rice seasoning (bumbu nasi kuning) should be used and written in recipe.

Free Type of Presentation

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

Creativity & Presentation of Tumpeng 0 – 30 points
Taste 0 – 50 points

Composition of menu

0 – 20 points

Maximum 100 points

Class 17: ASIAN CREATIVE CANAPES

Display - Testing

Competitors will prepare 3 types of Asian flavors Canapés, each type should be 5 pieces for display. Prepare 1 set of complete Canape for Judge Tasting. Canapes are to be in Asian flavor and Creative. All menus can be pre-prepared in advance, Competitor need to finishing all products in 45 minutes. Menu must reflect the theme, 3 main ingredients are recommended to be used. All the basic fundamentals of cooking methods and serving must to be observed and applied.

- Recipe required to be displayed
- Display space allocated 90 cm x 90 cm
- Exhibits can be removed after 17:00 hour on the same day

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 18: INDONESIAN FAMILY STYLE Hot Cooking

by: **KOKITA**

Live

The competitor must prepare and present within 90 minutes, Indonesian Family Style dish for 4 people. Competitor should make **Indonesian Chicken Dish, Vegetables Dish & Rice Dish (any type)**, and each dish for 4 portions in one plate (family style) Competitor should use Kokita Product in each dish, Kokita Product will be provided. The products are: **KOKITA Bumbu inti A, KOKITA Bumbu inti B, KOKITA Bumbu inti C, KOKITA Tauco** Competitors may free to decide any KOKITA product to be used in every dish (minimum use 1 product in every dish) Competitors 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 be from Competitor (No logo)
- Display space allocated 90 cm x 90 cm
- No grilling or BBQ allowed
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 19: FISH - TABASCO Cooking Battle by: PT Nirwana Lestari / Tabasco

Live

The competitor must prepare within 60 minutes , one Fish Main Course in 3 plates, Free Style. The dish should be consisting of appropriate accompaniment and garnishes. A minimum **one type of Tabasco must be used in the dish**. The products should be clearly indicated and highlighted on the recipes. **(Original Tabasco Red Pepper is a must and other type can be added)**

- Recipe required in the kitchen and in the table display
- All material / mise en place will be supplied by competitor
- Tabasco products will be provided
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 20: POTATOES USA CHALLENGE	by: Potatoes USA	Live
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The competitor must prepare (one) Main Course dish, using **US Dehydrated Potato as main ingredients**, for (3) portions in 60 mn.

The competitor can bring their own ingredients.

US Dehydrated Potato will be provided

Competitor will not be allowed to use fresh Potatoes

- Recipe required to be displayed in the Kitchen
- Plates will be from Competitor (No logo)
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 21: SEAFOOD – LEE KUM KEE CHALLENGE	by: PT Sukanda Jaya / Lee Kum Kee	Live
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This is an Individual Class. The competitor must prepare (One) MainCourse Seafood dish or combination of Seafood, in (3) portions / plates and must use **LEE KUM KEE products**.

The dish must be prepared within 60 minutes.

(Oyster sauce is a must and one additional product from LEE KUM KEE product needs to integrate in the recipe) No other brand can be used

- Plates by participant, no logo
- Recipe required to be displayed
- See Hot Cooking guideline on page 21
- The organizer will provide the use of Kitchen

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 22: "KIKKOMAN" NASI GORENG	by: AKUFOOD / KIKKOMAN	Live
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To make (one) maincourse of Nasi Goreng with KIKKOMAN SOYA (Halal Certified) Sauce.
 Free Style of Nasi Goreng and Competitors should make in (3) Plates
 Competitor has 10 minutes to cooking Nasi Goreng.
 All Preparation and Garnish can be brought

- Kikkoman Soy Sauce has to be used in recipe
- Recipes required to be displayed
- Organizer will provide Wok Burner (Kwali Range)
- Wok, Spatula and Plates will be from Competitor (No logo)
- Organizer will provide KIKKOMAN SOY SAUCE (Halal Certified)

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 23: TEAM HOT COOKING - AUSTRALIAN BEEF CHALLENGE	by: Meat & Livestock Australia	Live
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A team constitutes 2 Chefs from the same hotel / organization / property. The competitor must prepare (1) Appetizer, (1) Main Course and (1) Dessert for (3) persons. The 3-courses menu must be prepared within 120 minutes.

The competitor must use **Australian Secondary Cut** as main ingredients for the **Main course. (Cannot use Tenderloin, Sirloin, Rib eye and Prime Ribs)**

Secondary Cut Beef (i.e Rump, Top side, Flank, Brisket, Knuckle, etc)

- Plates will be provided by Competitor, White Plate no Logo
- Each team will provide the judge with recipes
- Competitors must leave the kitchen station in a neat and tidy condition. This is part of judging criteria.
- The organizer will provide the use of Kitchen
- See cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 24: BOCUSE D'OR 2017, Indonesian Selection	Live
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The winner of the Bocuse d'Or Class will advance to the **Bocuse d'Or Asian Selection**.

The team (see below) has to prepare and present within 180 minutes, one **Barramundi Main Course** for 12 portions. Dishes must be presented: 2 portions on individual white plates (no Logo) and 10 portions on the tray with two appropriate garnishes each. **Each Team will receive 2 pcs. whole Barramundi (size 1.5- 2 kg per piece).**

The team consists of one professional chef and one assistant from hotel or restaurant and one official coach. The chef must be aged 23 or older on **January 1st, 2017**. Assistant is **not older than 22 years** of age on **January 1st, 2017**. There is no age or nationality restriction on the official coach.

The official coach will have no access to the backstage of the kitchen in order to coach his/her team during the contest event. The coach is not allowed to physically help the two chefs. Only verbal coaching is allowed.

All the Chef and assistant must be Indonesian national passport holder.

- Recipe required in the kitchen
- White Plates will be provided by Organizing Committee
- 2 whole Barramundi (1 - 2 kg) with skin on will be provided by the organizer.
- All other ingredients are supplied by the competitor.
- The organizer will provide the use of Kitchen A, please see setup on page 21
- See Hot Cooking guideline on page 21

Website reference: www.bocusedor.com

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points

Maximum 100 points

Class 25: 3-COURSE INDONESIAN SET MENU – Junior Only <25 Years	Display
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To consist of Appetizer, Soup and Main Course with appropriate garnish, to be prepared in advance and presented cold for 1 person. Menu composition will be evaluated. Participant should be below 25-year-old.

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

Composition	0 – 25 points
Correct Professional Preparation	0 – 25 points
Presentation and Innovation	0 – 25 points
Arrangement and Serving	0 - 25 points

Maximum 100 points

Class 26: La Molisana PASTA CHALLENGE – Junior only <25 Years by: by PT Sarana Kulina / La Molisana	Live
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The competitor will have 60 minutes to prepare and serve (One) Main Course Pasta dish in (3) Plates. A mandatory to use one of La Molisana Dry Pasta Product

Please choose one type of Pasta from La Molisana to be used:

La Molisana Dry Pasta (Black Ink Spaghetti // Black Ink Tagliatelle // Fettucine)

Product needs to be incorporated in the recipe.

- Pasta composition is 60%
- Recipe required to be displayed in the Kitchen
- Round White Pasta Plates will be provided by the **Organizing Committee**
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points
	Maximum 100 points

Class27: 5th JUNIOR ASIAN CHEF “FONTERRA” CHALLENGE by: Fonterra	Live
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Open to teams from culinary schools or institution in Asia, member of World Association of Cooks Societies (WACS).

Each team must comprise of (1) Team leader (no age limit) and 2 Junior Chefs (**aged between 19-25 years**).

Fonterra will provide: Anchor Whipping cream, Anchor Butter, Anchor Mozzarella Shredded, and Anchor Cooking Cream (Extra Yield) and needs to be incorporated in the recipe (**minimum to use 2 products from Fonterra**).

Team to prepare and present within 120 minutes, 3 course menus consist of Appetizer, Main Course and Dessert for 4 people. Appropriate plate must be brought in by the teams.

- Please bring along your own kitchen utensil and small equipment.
- Recipes required for display
- The organizer will provide the use of Kitchen
- See Hot Cooking guideline on page 21

Mise-En-Place	0 – 10 points
Correct Professional Preparation	0 – 25 points
Service	0 – 5 points
Presentation	0 – 10 points
Taste	0 – 50 points
	Maximum 100 points

JUDGING CRITERIA

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

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

Class 01: ASIAN PASTRY CUP, National Selection Live

- A Work Score Hygiene and cleanliness, keeping within the time allowed organization and dexterity.
- Chocolate Tasting Score Awarded for the taste, design, originality and texture
- Dessert Tasting Score Awarded for the taste, texture, originality, typically and use of local products from candidate's country
- Show Piece/Presentation Appearance For Artistic quality and rendering of the theme

Class 02: DRESS THE CAKE Live

- Preparation of Cake and Cleanliness of Work Place Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.
- Presentation and General Impression Depending on materials 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.

Class 03: BREAKFAST DISPLAY WITH SHOWPIECE Display

- 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 & General Impression Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles
- Taste & Texture Well-balanced from a nutritional point of view. The taste, flavors and textures should conform to today's standards.

Class 05: PRALINES Display – Testing **Class 07: TRADITIONAL JAJANAN PASAR Display – Testing** **Class 17: ASIAN CREATIVE CANAPES Display – Testing**

- Taste & Texture Well-balanced from a nutritional point of view. The taste, flavors and textures should conform to today's standards.
- Variety The variety displayed has to correspond with the criteria requested.
- Presentation, Overall Impression Food items utilized must be in harmony with quantity and the number of persons 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.

Class 04:	PASTRY SHOW PIECE	Display
Class 09:	FRUIT & VEGETABLE CARVING	Live
Class 10:	INDIVIDUAL ICE CARVING	Live
Class 11:	TEAM ICE CARVING	Live

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

Class 13:	NUSANTARA LESEHAN	Display – Testing
Class 16:	INDONESIAN TUMPENG	Display – Testing

- Creativity & Presentation of the Lesehan/Tumpeng The finished exhibit must present a good impression based on aesthetic and ethical principles and for creativity, Points are granted for excellent combination, simplicity, Innovative style and Original in composition.
- 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.
- Composition of menu The menu and the dishes must have good balance and variety as the compositions

Class 06:	PLATED DESSERTS INDONESIAN FLAVOR	Display
Class 14:	5-COURSE SET DINNER MENU, FINE DINING	Display
Class 24:	3-COURSE INDONESIAN SET MENU	Display

- Composition Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonising in colour and flavour. Should be practical and digestible.
- Arrangement / Serving Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating in order to make practical serving possible
- Correct Professional Preparation Correct basic culinary preparation of food, corresponding to today's modern culinary art
- Presentation/ Innovation Comprises an appetising, tasteful, elegant presentation, modern style

Class 06:	Elle & Vire PASTRY PLATED DESSERT	Live
Class 15:	FUSION SUSHI PLATTER	Live
Class 18:	INDONESIAN FAMILY STYLE HOT COOKING	Live

Class 19:	FISH - TABASCO COOKING BATTLE	Live
Class 20:	POTATOES USA- CHALLENGE	Live
Class 21:	SEAFOOD - LEE KUM KEE CHALLENGE	Live
Class 22:	KIKKOMAN NASI GORENG	Live
Class 23:	TEAM HOT COOKING - AUSTRALIAN BEEF CHALLENGE	Live
Class 24:	BOCUSE D'OR 2016 INDONESIAN SELECTION	Live
Class 26:	La Molisana PASTA CHALLENGE – JUNIOR ONLY	Live
Class 27:	5th JUNIOR ASIAN CHEF CHALLENGE	Live

- **Mise- En-Place** Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.
- **Correct Professional Preparation** Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients (including starches and vegetables if needed). Working skill and kitchen organization
- **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
- **Presentation** Clean arrangement with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance
- **Taste** The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform with today's standards of nutritional value

Competitors who wish to seek Judges Comments should see the Judging Team Leader after the result of the class has been display.

JURY NOTES:

- Jury members should be established culinary professionals.
- Sponsors are invited to judge.
- Jury should be comprised 4 to 6 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

Practical Cooking

1. A schedule of competition will be confirmed one week prior to the event after all the teams are confirmed.

2. **KITCHEN A** station equipped with the following:

- 4 burner gas range with wok ring & oven
- Salamander
- Refrigerator (shared)
- Convection oven (shared)
- Work table
- Sink with running water
- 2 power points (230V) for each competitor

3. **KITCHEN B** station equipped with the following:

- Table top 4 burner gas
- Work table
- Sink with running water
- 2 power points (230V) for each competitor

4. **NASI GORENG** station equipped with the following:

- Wok Burner (Kwali Range)
- S/S work table

5. Can bring your own ice cream Machine or other machine you need (please informed Organizer in advance); competitors are to provide their own cooking utensils, pots, pans, and woks. The organizers 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

WACS HOT COOKING PREPARATION GUIDELINES

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'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 competition (minced items allowed)
Marinated 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.

HINTS AND TIPS

With Compliments from your ACP **"We wish you a successful Competition"**

Particular attention should be paid to the following:

- Originality – new ideas
- Numerical harmonizing of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper color presentation and flavor combination
- Presenting a natural appetizing 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)
- Sauce dishes should only be filled half and the sauce light coated with aspic
- Use only crystal clear fish jelly for fish
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Meat sliced should be served with the carved surface upwards and not left as when carved.
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- 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
- 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 practicality 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: **(Except Asian Pastry Cup, Bocuse d'Or)**

GOLD WITH DISTINCTION	100	points
GOLD	99 - 90	points
SILVER	89 – 80	points
BRONZE	79 – 70	points
DIPLOMA	69 – 60	points

MEDAL AND 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 JUNIOR ASIAN TEAM
BEST PASTRY CHEF	BEST CHEF INDIVIDUAL HOT COOKING
BEST PASTRY TEAM	BEST HOT COOKING TEAM
BEST JUNIOR CHEF	BEST CULINARY ORGANIZATION TEAM

CRITERIA FOR CHALLENGE TROPHIES

1. BEST CULINARY ARTIST	Individual two best classes of: Two out of class 09,10,
2. BEST PASTRY CHEF	Individual two best classes of: Two out of class 02, 04, 05, 06, 07,08
3. BEST PASTRY TEAM	The winner of Asian Pastry Cup class 01
4. BEST JUNIOR CHEF	The highest total score of: Two out of class 25, 26, 27
5. BEST JUNIOR ASIAN TEAM	The winner of Junior Asian Chef Challenge class 27
6. BEST WESTERN CHEF HOT COOKING	The highest total score of: Two out of class 19 ,20, 21
7. BEST INDONESIAN CHEF HOTCOOKING	The highest total score of: Two out of class 16, 18, 22
8. BEST HOT COOKING TEAM	Team with the highest score from class 23
9. BEST CULINARY ORGANIZATION TEAM	Best of Pastry class 02, 04, 05, 06, 07, 08 Best of Artist class 09,10 Best of 5–Course Set Dinner class 14 Best of Indonesian Cooking class 16,18

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:

Mr. Stefu Santoso
ACP President
Chairman of The 11th Indonesian Salon
Culinaire 2017
HP : + 62 818 0674 9348
Email: stefu_santoso@yahoo.com

ACP Administration
Lina Sinjal
HP : + 62 818 0621 0774
Email: linadj9@gmail.com

HOW TO REGISTER

- Please complete the entry form and submit it to the organizer before the deadline date:
- **1st March 2017.**
- The Organizer will not be held responsible for any loss or delayed registration forms.
- Please e-mail all entries together with a copy of your paid registration fee document to:

ACP Administration Lina Sinjal
HP : + 62 818 0621 0774
Email: linadj9@gmail.com

REGISTRATION STRUCTURE

Professional Competition: Individual : Rp. 300.000. - per class per person

Team : Rp. 300.000. - per class per person

Student Competition : Rp. 200.000. - per class per person

PAYMENT

Payments should be made in Rupiah. Local checks and Overseas Bank Drafts should be made payable to A.C.P Salon Culinaire 2017 / Association of Culinary Professionals 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 Salon Culinaire 2017

Please send your copy of transfer payment to linadj9@gmail.com; it is important for registration services

BANK DETAIL

Bank Mandiri
KCP Jakarta Grand Wijaya
Acc no: 126-00-0658356-0
Acc Name: Ikatan Praktisi Kuliner Indonesia
SWIFT Code : BMRIDJA

11th SALON CULINAIRE REGISTRATION FORM: INDIVIDUAL

Deadline Submitted: 1st March 2017

Classes to attend: (Please tick (✓) boxes)

Class 02	Dress The Cake - Theme : Disney Carton Character	
Class 03	Breakfast Display with Show Piece	
Class 04	Pastry Show Piece	
Class 05	Petit Four or Pralines	
Class 06	Plated Desserts Indonesian Flavour	
Class 07	Traditional Jajanan Pasar	New
Class 08	Plated Dessert	
Class 09	Fruit and Vegetable Carving	
Class 10	Individual Ice Carving	
Class 12	Creative Table Set-up - Theme: Gala Dinner	
Class 14	5 - Course Set Dinner Menu, Fine Dining	
Class 15	Fusion Sushi Platter	
Class 16	Indonesian Tumpeng	
Class 17	Asian Creative Canapés	
Class 18	Indonesian Family Style Hot Cooking	
Class 19	Fish - Tabasco Cooking Battle	New
Class 20	Potatoes USA Challenge	
Class 21	Seafood – Lee Kum Kee Challenge	
Class 22	“Kikkoman” Nasi Goreng	New

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

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 name.

www.ACP-Indonesia.org / linadj9@gmail.com

11th SALON CULINAIRE REGISTRATION FORM: Junior Only <25 Years

Deadline Submitted: 1st March 2017

Classes to attend: (Please tick (✓) boxes)

Class 25	3 – Course Indonesia Set Menu (Junior Only – under age 25)
Class 26	Pasta Culinary - Junior Challenge (Junior Only - under age 25)
Class 27	5 th Junior Asian Chef Challenge (JuniorOnly – under age 25)

**** Copy KTP (Identification card or Passport) must be submitted together with registration form.**

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

TEAM MEMBER NAMES

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

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

**Bank Transfer should be under The Organization name.
www.ACP-Indonesia.org / linadj9@gmail.com**

11th SALON CULINAIRE REGISTRATION FORM: TEAM

Deadline Submitted: 1st March 2017

Classes to attend: (Please tick (✓) boxes)

Class 01	Asian Pastry Cup, National Selection	Team
Class 11	Team Ice Carving - Theme : Free Style	Team
Class 13	Nusantara Lesehan	Team
Class 23	Team Hot Cooking – Australian Beef Challenge	Team
Class 24	Bocus d’Or Asia 2017, Indonesian Selection	Team

TEAM MEMBER NAMES

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

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

**Bank Transfer should be under The Organization name.
www.ACP-Indonesia.org / linadj9@gmail.com**

11th SALON CULINAIRE RECIPE FORM

CLASS ENTERED :	EXHIBIT NUMBER:
EXHIBIT TITLE :	
NAME OF THE DISH:	

Quantity	Ingredients	Preparation

Method:

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Copies can be obtained at www.ACP-Indonesia.org