

# RULE BOOK

Updated February 15, 2026

# 2026

9TH EDITION

# QATAR CHEFS CHALLENGE



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MARCH

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# ALAZIZIYAH

BOUTIQUE HOTEL

THE TORCH COLLECTION

# QATAR CHEFS CHALLENGE



## INTRODUCTION

The **Qatar Chefs Challenge** is Qatar’s leading culinary competition, endorsed and licensed by the World Association of Chefs’ Societies (WACS) and organized by the Qatar Culinary Professionals (QCP) during the Corporate Roadshow.

This annual event gathers top chefs, culinary teams, and young talents from hotels, restaurants, catering companies, and schools to compete in a variety of categories—ranging from live cooking and plated dishes to pastry arts and display and creative carvings.

**Judged by Worldchefs-certified judges**, the competition upholds the highest international culinary standards. More than just a contest, it is a platform to showcase skills, share knowledge, and celebrate Qatar’s rich culinary culture while connecting with the global gastronomy community.

“Celebrating Culinary Innovation & Excellence across Qatar”

<b>ORGANIZER</b>	<b>STRATEGIC PARTNER</b>	<b>VENUE PARTNER</b>	<b>HOTEL PARTNER</b>	<b>FROMAGER ASSOCIATION</b>
<b>KITCHEN EQUIPMENT PARTNER</b>		<b>GLOBAL CHEFS CHALLENGE SPONSORS</b>		
<b>QATAR CHEFS CHALLENGE CATEGORY SPONSORS</b>				
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## ENTRY REQUIREMENTS

1. The Qatar Chefs Challenge (QCC) 2026 will take place from 29<sup>th</sup> till 31<sup>st</sup> of March in celebration of QCP Corporate Roadshow at Al Aziziyah Boutique Hotel, Doha Qatar.
2. The Qatar Chefs' Challenge (QCC) 2026 welcomes the participation of Chefs from all restaurants, hotels and catering institutions in Qatar.
3. By entering the QCC, competitors agree to take part in any publicity concerning the competitor at any stage including, but not limited to photos, filming, sharing of recipes, press release, social media, communications, website announcement, and the development of case studies, during and after the event.

## REGISTRATION

1. Chefs who's willing to compete in Qatar Chefs' Challenge, should read and understand this Chefs Manual specially the categories' rules and regulations.
2. Submission of a completed entry form thru email at [marry.licaros@qatarcp.com](mailto:marry.licaros@qatarcp.com) shall constitute acceptance of and agreement to abide by the QCC Rules and Regulations 2026.
3. Registration/Entry form should be fill-up properly. **\*Name written on the Registration/Entry form will be the same name written on the certificate\*.**
4. Upon receiving your Registration/Entry Form, the organizer will send confirmation including category and name of participant. Kindly double checks the details specially the spelling of participants' name.
5. Registration/Entry Form must receive by the organizer and Changes to Registration of Entries including participants name are allowed till **20<sup>th</sup> March 2026 ONLY**.
6. Entries are limited to ONE per category but competitors may participate in as many categories as they wish. **Each competition category has limited slots.**
7. The Entry Fee per category is One Hundred Fifty Qatari Riyals (QAR 150) and should be settle till 24<sup>th</sup> of March 2026 only. The entry fee will not be refunded should the competitor(s) decide to withdrawn from the competition.
8. **Payment can be made only through the following two (2) options listed below:**
  - ✓ Payment in Cash directly to QCP Office located at Mirqab Mall Office Centre, 2<sup>nd</sup> floor, Central Atrium (Block C – Lift 9/10)  
Office Hours : 8:00 AM – 4:00 PM  
Office Days : Sunday to Thursday  
Office is Closed : Friday/Saturday
  - ✓ Cash/cheque deposit and bank transfer directly on below account:  
Account Name : **SPRINT MARKETING SERVICES**  
Account No. : 4570-128847-003  
Bank Name : Commercial Bank of Qatar  
IBAN No. : QA38CBQA 0000 0000 45701 2884 7003

## IMPORTANT INFORMATION

### Welcome to Qatar Chefs Challenge...

This manual has been designed to provide you with all the assistance and information you require.

This however does not replace our personal service; please contact us for further clarification you may require.

### Access

Access to the event set-up area is restricted to participants and **ONE** assistant only if required.

### Awards

Each participant will receive a certificate of participation in Qatar Chefs Challenge at QCP Corporate Roadshow 2026.

### Awarding Ceremony

The awarding ceremony will start as from **8:00PM/9:00PM** daily. All participating Chefs must ensure that they are dressed in full clean & presentable Chef whites.

### Chefs Code

Chefs code will be distributed on-site upon arrival registration at the event venue.

### Delivery of Entries

Entries must be delivered according to the given schedule. Set-up is to be completed in the position allocated between 4:00PM to 7:00PM daily. Judging will take place from 6:30-7:30 PM for the display categories.

### Proper Dress Code

All chefs participating in QCC must be dressed in full clean and presentable chef whites throughout the event – participants not meeting these requirements are subject to disqualification. **\*NO LOGOS indicating where the competitor is working to be visible during the competition.**

### Removal of Entries

Entries must be removed by each competitor between 9:30PM – 11:30PM daily. Dishes may not be removed before the above-mentioned time.

**The Organizer reserves the right to remove and destroy entries remaining after the stated time.**

### Security

24-hour security will be provided during the show. However, competitors are responsible for securing their belongings and display entries. We recommend that valuables such as display dishes, equipment, laptops, mobile phones, handbags etc., are not left unattended. Competitors are advised to take adequate precautions to ensure that all display dishes, equipment and valuable items are covered by their own insurance.

**\*The Organizers will not be responsible for the safety of articles of any kind brought into the exhibition by competitors, their staff or any person whatsoever.**

## WORLDCHEFS BEST PRACTICES



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

CULINARY  
COMPETITION  
COMMITTEE

Dear Competitors,

We are often asked what is 'Best Practices' these are the rules that help us govern our competitions and what members of the jury will be looking for as we move forward, these read in conjunction with the competition rules and regulations, will ensure you are on the right track.

Competition & Culinary Committee

Team & Competitors 'Best Practices'

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition. Naturally, this document does not cover all aspect of the jury and marking scheme, but looks into the 'Best Practices' for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

**1. Plastic is something that the world and gastronomy is eliminating.**

- a. Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
- b. Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
- c. Plastic Containers – are permitted to transport and store items in, and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.

**2. HACCP sheets are required in most part of the world in a commercial or professional kitchen.**

This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.

- a. Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
- b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
- c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
- d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
- e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
- f. Jury members are at liberty to check and investigate these documents under any circumstance.

**3. Competition Timing/ on Time** – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.

- a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.



- b. If your food items have too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.
- c. At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.

#### 4. Food weight and Nutrition

- a. There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, **20-30g** either side is acceptable.
- b. It is a cooking competition; therefore, skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation.
- c. All food needs to be nutritionally balanced along with the presentation on how it fits into the menu.

**5. Plate temperature** – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.

- a. If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
- b. All salads or herb salad garnishes need some type of dressing or seasoning.

**6. Food Waste** – In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.

- a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
- b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totalled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
- c. Ideally, you should have 3 bins.
  - i. One for food waste that may be composted, etc.
  - ii. One for Recyclable bin for cardboard and paper.
  - iii. One for non-recyclable for plastic, rubber, etc.
- d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.
- e. Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

7. Please, also read the Worldchefs Hygiene and Food Safety Regulations found on the webpage.

## Explanation: What foods are permitted to be brought into the kitchen?

### Salads

Salads - Cleaned, Washed, not mixed or cut.

### Vegetables

Vegetables - Cleaned, Peeled, washed, can be cut/trimmed (any shape) but must be raw.

### Fish

Fish scaled can be filleted/portioned if required but must be raw.

### Meat

Meat can de-boned/trimmed but must be raw.

### Stocks

Stocks — Basic stock, not reduced, not seasoned, no additional items (garlic, etc.)  
Hot and cold samples must be available for the judges.

### Pre-Cooking

No pre-cooking, poaching, etc. is allowed. No ready-made products are allowed.

### Pastry

Pastry Sponge, Biscuit, Meringue, Basic Dough's — can be brought in but not cut.  
Basic Pastry recipes can be brought in weighed out but no further processing.

### Fruit Pulps

Fruit pulps — fruit purees may be brought in but not as a finished sauce.

### Décor Elements

Décor elements — 100% made on-site. No titanium dioxide

### Farce

If a farce is to be used for stuffing, filling, etc., at least one of the three portions of the farce must be prepared in front of the judges to show the competitor's skill.

### Prohibited

Pork products, Alcohol, transglutaminase (Meat glue) and not allowed to used gold or silver leaf.

## CERTIFICATES ENTRY – AWARDS

- All participating Chefs will receive a hard copy certificate from the organizers and an electronic badge from Worldchefs.
- The respective medals will be awarded when the following points are attained.

Gold Medal with Certificate	100 – 90 points
Silver Medal with Certificate	89 – 80 points
Bronze Medal with Certificate	79 – 70 points
Diploma with Certificate	69 – 60 points

## TROPHY ENTRY – AWARDS

Entrants to a trophy class must enter and finish in all and only those classes that pertain to the trophy for which they are entering. No other classes may be entered into by a trophy entrant.

**Trophies are awarded on the highest aggregate points from all listed category as per requirement below**



**BEST CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win two medals, at least one of which must be a gold medal.

Category B– Live Cooking Black Box by Nestle Professional & U.S. Beef

Category C– Live Cooking Signature Dish – Lamb by Mulwarra

Category E– Live Cooking Signature Dish – Salmon & Sevruga Caviar by Ocean Fish

**BEST PASTRY CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win two medals, at least one of which must be a gold medal.

Category Q– Modern Dessert by Nestle Professional

Category P– Asian/Continental Plated Dessert

Category T– Afternoon Tea

**BEST ARAB CUISINE CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win one medals, at least one of which must be a gold medal.

Category I– Live Cooking - Qatari Chicken Majboos

Category R– Arabic Mezza (Creative)

**BEST INDIAN CUISINE CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win one medals, at least one of which must be a gold medal.

Category H– Live Cooking (Indian Curry)

Category M– Best Biryani Corner by Punjab Garden

**BEST KITCHEN ARTIST CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win one medals, at least one of which must be a gold medal.

Category A-1– Fruits & Vegetable Carving

Category A-2– Individual Ice Carving

**BEST ASIAN CUISINE CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win two medals, at least one of which must be a gold medal.

Category G– Live Cooking – Special Fried Rice

Category K– Live Cooking – Chicken Wok

Category J – Live Cooking – Prawn Wok

**BEST FROMAGER CHEF 2026:** In order to qualify for inclusion in the points tally for Best Chef Trophy and competitor must win two medals, at least one of which must be a gold medal.

Category A– Live Cooking Cheese Starter by Friendly Food Qatar

Category L– Live Cheese Board Black Box by Friendly Food Qatar

Category O– Plated Cheese Dessert by Friendly Food Qatar

## STATION, EQUIPMENT & UTENSILS

- **Display Area – Competition Display Categories**

A display table is provided on the venue. Each entry will have (TBA for the exact size) space.

- **Preparation Area**



Located near the registration area. Limited space provided.

- **Tools & Utensils**  
Competitor to supply/bring their own Tools, Knives, Utensils and appropriate cutting board are compulsory, Twine or netting, display plates to be provided by each team. (All equipment will be thoroughly inspected to ensure they are hygienically suitable).
- **Electricity (TBA)**
- **Oven (TBA)**
- **Chiller & Freezer (TBA)**
- **Live Cooking Station by RIEBER**

# Rieber

M E T A cooking

The Qatar Chefs Challenge has eight (8) live cooking stations sponsored by **RIEBER**.

SN	DESCRIPTION	PHOTO
1	<p>VARITHEK® 400-iw-5000 (1,0) (The Wok Induction module. 6L Base round -Varithek)</p> <p>*8 Wok Induction* (new)</p>	
2	<p>VARITHEK 1/1 ik-3600-2Z-square (1,0) (The induction Cooking Module with Additional Functions)</p> <p>*1 each station with powerful induction hob (2 square hot plates) *</p>	
3	<p>VARITHEK 400-gp-4800-SP (1,0) (Grill Plate Module)</p> <p>*1 each station*</p>	
4	<p>ACS1100 d3 O3 – gantry – 2x VARITHEK (The mobile front cooking station with innovative extraction technology)</p>	



## JUDGES & MARSHALS

Judges are like you; they have competed in competitions on similar or higher levels and they know what they are going through.

We are proud to announce our official judges for Qatar Chefs Challenge 2026

### INTERNATIONAL & WORLDCHEFS APPROVED JUDGES

**CHEF MARTIN KOBALD** (Austria; South Africa)  
Worldchefs International Approved Judge; Continental Director, Africa Middle East – Worldchefs, Past Vice President of World Association of Chefs Societies

**CHEF FERNANDO ARACAMA** (Spain; Philippines)  
WorldChefs International Approved Judge; Former President of Philippine Chefs Association; F&B Chef Consultant;

**CHEF GEORGES CHIHANE** (Lebanon; UAE)  
Worldchefs Regional Approved Judge; Culinary Development Manager of Chef Middle East

**CHEF KUSHAN PERERA** (Sri Lanka; UAE)  
Worldchefs Continental Approved Judge in Hot Kitchen ; Vice President Abu Dhabi of the Emirates Culinary Guild; Executive Chef St. Regis Abu Dhabi,

**CHEF RINGO CHAN** (Hongkong)  
Worldchefs Continental Approved Judge in Pastry Arts; Executive Pastry Chef in Four Seasons Hotel; Vice President & Team Coach of the Hong Kong Chefs Association

### FROMAGER – OFFICIAL JUDGES

**CHEF MICHAEL BELISSA** (France)  
Founder of Festival International Du Fromage; President at F.I.F Artisan Cheesemonger; Master Artisan Cheesemonger; Owner of cheese dairy and restaurant; Knight of the Order French Agricultural Merit

**CHEF ROMAIN LE GAL** (France)  
Meilleur Ouvrier de France Fromager; French Cheesemonger; Expert and Trainer

### LOCAL – OFFICIAL JUDGES

**CHEF CHAMIL THUSHARA** (Sri Lanka; Qatar)  
Worldchefs Continental Approved Judge; Project Director & Chief Judge of Hotel Asia

**CHEF SAEED AL HRAKI** (Syria; Qatar)  
Executive Chef; QCP Board Member  
Qatar Culinary Team Captain

**CHEF FEDERICO MICHIELLETO** (Italy; Qatar)  
WorldChefs Approved Continental Judge; Bocuse d'Or Judge; F&B Chef Consultant; Culinary Director

**CHEF EVGENIYA SOKOLOVA** (Russia; Qatar)  
PhD Chocolatier; QCP Board Member; Executive Pastry Chef; General Manager

**CHEF GERARDO ATENCIO** (Philippines; Qatar)  
Rookie Judge; Executive Chef; QCP Board Member

**CHEF GEORGE ASAAD** (Lebanon; Qatar)  
Culinary Director of The Torch Hospitality; QCP Senior Member

**CHEF MOHAMMED KAMLEH** (Jordan; Qatar)  
Founder of the Jordanian Chefs Association; Executive Culinary Consultant in the cooperative sector; QCP Board Member

**CHEF HAYA AL KUWARI** (Qatar)  
Rookie Judge; Pastry Chef; QCP Senior Member; Confectionary Specialist, Founder of Baking.qa

**CHEF SÉBASTIEN CROUZAT** (France, Qatar)  
Manager of Pastry Operations for Qatar Duty Free; Bakery France Champion 2005; International bakery judge

### MARSHAL OFFICERS

CHEF ANTONIO SANCHEZ (Chief Marshal)

CHEF ALMODHAFAR ABAZEED

CHEF RAMIL AUSTRIA

CHEF DIMUTHU JAYALATH

CHEF MOHAMAD JAMAL

CHEF ZIENA SAQALLAH

CHEF SANDEEP KUMAR RAI

CHEF KULDEEP RANA

CHEF MAJD SHALABIEH

CHEF SULEYMAN GUZEL

CHEF ELANGO PONNOUSAMY

CHEF ROBERTO COLUCCINO

## CATEGORIES & JUDGING CRITERIA

\*Please note: Semi nudity, nudity and religious themes are not allowed and will be removed from the competition. Aspects to be considered:

### CATEGORY A: Live Cooking Cheese Starter by Friendly Food Qatar

- Live Demonstration.
- Time allowed 60 minutes.
- Prepare and present Three (3) identical main courses using **Cantal Jeune Cheese** as the starter item to be cooked. Two (2) for tasting and one (1) for display & feedback by judges.
- Weight of dish starter per portion on the plate to be 150 grams maximum.
- Present the starter on individual plates with appropriate garnish and accoutrements.
- Appropriate sauce (may be more than one) to be served.
- Typewritten recipes in English are required.
- **Cheese will be provided by sponsor on-site the day of competition.**



## JUDGING CRITERIA

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qI">https://wacs.egnyte.com/dl/WFZim6m8qI</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>



## CATEGORY B: Live Cooking Black Box by Nestle Professional & U.S. Beef

- Live Demonstration
- Time allowed 60 minutes.
- One Chef to prepare one beef dish for 2 pax
- Organizers will provide a secret box of ingredients.
- From this box and before the start of live cooking, competitors shall have **30 minutes** to develop and write their menu recipe and followed by **one (1) hour** to cook the main course.
- 2 plates of the dish are required (one for tasting and one for display & feedback by judges)
- Written description and recipes required using the recipe form.



**NOTE: THE COMPETITORS ARE NOT ALLOWED TO BRING THEIR OWN SPICES, DRIED HERBS, STOCKS & SAUCES.**

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8ql">https://wacs.egnyte.com/dl/WFZim6m8ql</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY C: Live Cooking Signature Dish – Lamb by Mulwarra

- Live Demonstration.
- Time allowed 60 minutes
- Lamb chops will be provided by **Mulwarra** on-site on the competition day.
- Prepare and present three (3) identical main courses using lamb chops as the main protein item. Two (2) for tasting and one (1) for display & feedback by judges.



- Weight of lamb chops per portion on the plate to be 180 grams.
- Present the main courses on individual plates with appropriate garnish and accoutrements.
- Appropriate sauce (may be more than one) to be served.
- Typewritten recipes in English are required.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.eqnyte.com/dl/WFZim6m8ql">https://wacs.eqnyte.com/dl/WFZim6m8ql</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY D: Live Cooking & Surprise Compulsory Item – Wagyu Beef by Marri Wagyu

- Live Demonstration
- Time allowed 60 minutes
- Both Wagyu Beef and surprised compulsory item will be provided on-site by the Organizer.
- Minimum Wagyu on plate: **100 grams**
- Appropriate sauce (may be more than one) to be served.
- Prepare three (3) identical main courses using the wagyu beef cut and compulsory item. Two (2) for tasting and one (1) for display.
- Present the main courses on individual plates with appropriate garnish and accoutrements per choice of the competitor.



Marri Wagyu



JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qj">https://wacs.egnyte.com/dl/WFZim6m8qj</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY E: Live Cooking Signature Dish – Fresh Salmon & Sevruga Caviar by Ocean Fish

- Live Demonstration
- Time allowed 60 minutes
- Prepare and present three (3) identical main courses using **Premium Salmon Fillet & Sevruga Caviar provided by Ocean Fish** on-site as main protein item. Two (2) for tasting and one (1) for display & feedback by judges.
- Weight of fish/seafoods/caviar per portion on the plate to be 150 grams.
- Present the main courses on individual plates with vegetables, starch and sauces.
- Appropriate sauce (may be more than one) to be served.
- Typewritten recipes in English are required.



JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qj">https://wacs.egnyte.com/dl/WFZim6m8qj</a></i>	10

<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY F: Live Cooking Signature Dish – Pasta

- **Live Demonstration.** Typewritten recipes in English are required.
- Competitors should prepare, cook and present one pasta dishes to competitor's own choice for three (3) pax each within 45 minutes' time limit.
- Fresh dough pre-prepared is allowed BUT it should be cut/shape in size onsite.
- The pasta should be cooked al dente; overcooked pasta will lead to point reduction.
- All ingredients, except fresh dough, must be brought in a raw and unprocessed state.
- The following items are **not permitted**: pre-cooked pasta, pre-made sauces, pre-cut or pre-cooked proteins, pre-cooked vegetables, ready-made fillings, or any fully or partially assembled components.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.eqnyte.com/dl/WFZim6m8qI">https://wacs.eqnyte.com/dl/WFZim6m8qI</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for</i>	5

zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.	
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY G: Live Cooking – Special Fried Rice

- **Live Demonstration.** Typewritten recipes in English are required.
- To prepare and present within 30 minutes A special 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 is permitted as an exempted pre-cooked item to be brought in.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qI">https://wacs.egnyte.com/dl/WFZim6m8qI</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>



## CATEGORY H: Live Cooking – Indian Curry

- **Live Demonstration.**
- Time allowed 60 minutes.
- Individual competitors shall present three (3) bowls of curry, prepared using sustainable practices and adapted to local taste.
- Portion of product must be suitable for one (1) person.
- Typewritten recipes in English are required.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8ql">https://wacs.egnyte.com/dl/WFZim6m8ql</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY I: Live Cooking – Qatari Chicken Majboos

- **Live Demonstration.** Time allowed 60 minutes
- Individual competitors shall present a Qatari Chicken Majboos dish, adapted to local taste.
- Competitors must use Qatari/local chicken as the main ingredient, ensuring minimal waste. Proof of purchase is required, and competitors may choose any local brand.
- Portion of product must be suitable for 3 people in one dish platter.
- Typewritten recipes in English are required along with proof of origin of the chicken.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qj">https://wacs.egnyte.com/dl/WFZim6m8qj</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY J: Live Cooking – Prawn Wok

- **Live Demonstration.**
- Typewritten recipes in English are required.
- Competitors should prepare, cook and present one prawn wok dishes to competitor's own choice for three (3) pax each within 30 minutes' time limit.
- A total of three (3) identical portions must be presented, including two (2) plates for tasting by judges and one (1) plate for display.
- Prawns must be used as the main protein, and all cooking must be carried out on site using correct wok techniques.
- All ingredients, including sauces, must be provided by the competitor.
- Pre-cooked or pre-finished components are not permitted; ingredients may be pre-measured only.
- Dishes must be professionally presented, suitable for service, and prepared in accordance with proper hygiene and food safety standards.

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5

<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8gl">https://wacs.egnyte.com/dl/WFZim6m8gl</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today’s modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge’s expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today’s standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY K: Live Cooking – Chicken Wok

- **Live Demonstration.**
- Typewritten recipes in English are required.
- Competitors should prepare, cook and present one chicken wok dishes to competitor’s own choice for three (3) pax each within 30 minutes’ time limit.
- Present three (3) identical portions: two (2) for tasting by judges and one (1) for display.
- Chicken must be the main protein; all ingredients, including sauces, must be provided by the competitor.
- Pre-cooked components are not allowed; pre-measuring and washing are permitted.
- Cooking must be done on-site using the provided wok and heat source, demonstrating proper wok techniques.
- Plates must be clean, modern, professional, and suitable for service; only edible garnishes are allowed.
- Competitors must maintain workstation hygiene, proper waste management, and follow food safety standards.
- Judges may deduct points for late plating, undercooked/overcooked chicken.
- Dish must demonstrate balanced flavors, textures, and modern presentation.

### JUDGING CRITERIA

<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5
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<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8gl">https://wacs.egnyte.com/dl/WFZim6m8gl</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today’s modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge’s expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today’s standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY L: Cheese Board – Black Box Live by Friendly Food Qatar

- Written description is required.
- Preparation of entry is to be completed on-site.
- To present 6 bite-sized pieces each of 6 different types of Cheese, suitable for service. Exactly 36 pieces must be presented and each piece to weigh between 10-15 grams.
- Cheese Platter for six (6) pax black box style.
- Cheese will be provided by the Sponsor on-site.
- Condiments will be provided by the competitor.
- Competitor to bring his own equipment (knife, tray and etc.)
- Live demonstration will take place from 4:00PM to 5:30PM (competition date:TBA)
- Details of the cheese type and brand will be introduced on site.
- Participants will be invited to participate to a cheese cutting demo class by Master French Fromager the day before the competition (date and timing to confirm via email to all registered participants).



## Theme: “Cheese Introduction to Traditional Culinary Product in Qatar”

JUDGING CRITERIA	
<b>SUITABILITY IN COMPLEMENTING FOOD DISPLAYS</b> <i>(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays)</i>	15
<b>PREPARATION &amp; GENERAL IMPRESSION</b> <i>(Correct basic preparation of food - corresponding to today’s modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles)</i>	35

TECHNIQUE & DEGREE OF DIFFICULTY <i>(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY M: Best Biryani Corner by Punjab Garden



- Description/Recipe of dish must be typed and displayed next to dish with proper stand.
- Set up will take place from 4:00PM to 5:00PM.
- Preparation of entry is to be completed **off site** and brought to the competition for judging.
- All competitors must use **Punjab Garden Biryani Rice**. Valid proof of purchase is mandatory. Failure to present proof of purchase will result in point deduction as determined by the judging panel.
- Present a free style biryani dish with vegetable or fish/seafood or chicken or mutton modified to local taste.
- Product must be presented including decoration within 60 cm x 60 cm area on provided space. Free-style presentation. Product exceeding above dimension will be disqualified.
- Tasting will be part of the judging process to determine quality and authenticity.
- Portion of product must be suitable for 3 people in one dish platter
- The temperature of product must be at acceptable level of food hygiene standards
- The presentation to comprise the main dish.

JUDGING CRITERIA	
<b>PRESENTATION AND INNOVATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required.</i>	30
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>(Correct basic preparation of food, corresponding to today's modern culinary art; preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables)</i>	30
<b>DESIGN AN DCOMPOSITION</b> <i>(Attention to details, Finished Appearance, Proportion &amp; Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent) (Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	30
<b>SERVING ARRANGEMENT</b> <i>Appropriate portion and plates must be displayed; It should be practical, transportable, and stable</i>	10
<b>Total Points</b>	<b>100</b>

## CATEGORY N: Two Plated Chicken Dishes

- Description/Recipe of dish must be typed and displayed next to dish with proper stand.
- Preparation of entry is to be completed **off site** and then brought to the competition for judging.
- Set up will take place from 4:00PM to 5:00PM.
- Prepare 1 appetizer and 1 main course dishes each for 1 as the main protein items in all dishes.
- Practical and up to date presentation is required
- Hot food presented cold on appropriate plates.
- Food coated with aspic or clear gelatine for preservation.

JUDGING CRITERIA	
<b>PRESENTATION AND INNOVATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required.</i>	30
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>(Correct basic preparation of food, corresponding to today's modern culinary art; preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables)</i>	30
<b>DESIGN AND COMPOSITION</b> <i>(Attention to details, Finished Appearance, Proportion &amp; Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent) (Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	30
<b>SERVING ARRANGEMENT</b> <i>Appropriate portion and plates must be displayed; It should be practical, transportable, and stable</i>	10
<b>Total Points</b>	<b>100</b>

## CATEGORY O: Plated Cheese Dessert – Display & Tasting by Friendly Food Qatar

- A written description & recipes are required
- To display three (3) identical plated cheese desserts using **Roquefort Cheese** as compulsory items paired with fruit as per competitor's choice, each portion for one person, suitable for a la carte service. Two (2) for tasting and One (1) for display.
- All competitors must contact the sponsor for collection of cheese. (contact details: TBA)
- All ingredients used must be edible. Judges will cut and inspect the dessert.
- Show pieces are allowed but will not be judged.
- Tasting will be part of the judging process to determine quality and authenticity.
- Set up will take place from 4:00PM to 5:00PM
- Display Time: 5:00PM till 7:00PM



فريدلي فود قطر  
friendly food qatar w.l.l

JUDGING CRITERIA	
<b>VARIETY</b> <i>(The variety display must be corresponded with the criteria)</i>	10
<b>PRESENTATION AND OVERALL IMPRESSION</b> <i>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</i>	15
<b>PRACTICAL UP-TO-DATE SERVING</b> <i>(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)</i>	15
<b>CORRECT PREPARATION AND NAMING</b> <i>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</i>	10
<b>TASTE AND TEXTURE</b> <i>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY P: Plated Dessert (Asian/Continental) Display

- A written description & recipes are required
- To display a variety of 3 different types plated desserts of competitor's own choice, each portion for one person, suitable for a la carte service.
- All ingredients used must be edible. Judges will cut and inspect the dessert.

- Show pieces are allowed but will not be judged.
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.

JUDGING CRITERIA	
<b>VARIETY</b> <i>(The variety display must be corresponded with the criteria)</i>	10
<b>PRESENTATION AND OVERALL IMPRESSION</b> <i>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</i>	15
<b>PRACTICAL UP-TO-DATE SERVING</b> <i>(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)</i>	15
<b>CORRECT PREPARATION AND NAMING</b> <i>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</i>	10
<b>TASTE AND TEXTURE</b> <i>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY Q: Modern Dessert **by Nestle Professional**

- To prepare and present live, one (1) type of Modern Dessert in individual plate (1 set for tasting & 1 set for display) in 60 minutes.
- The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles **using Nestle product KitKat Spread** as one of the ingredients.
- The Chef will provide his/her own utensils such as cutters, knives, palettes, piping bags with nozzles, molds, pots, and pan as well as mixing bowls.
- Typewritten recipes in English are required.



JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Brought in food items in accordance with "Permitted Food Items" section, clear arrangement &amp; properly labelled; Correct amount of items brought in; Proper working technique; Correct utilization of working time.</i>	5
<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean Hygienic work techniques; Workflow been adhered to and followed; Correct storage of food items; temperature control on food items; Control on excess and food waste; Limitation on plastic waste; Clean work station not cluttered (including cleanliness of workstation after completion of competition); Clean work clothes. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8qj">https://wacs.egnyte.com/dl/WFZim6m8qj</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization</i>	20
<b>PRESENTATION INNOVATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required.</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavor, the dish should conform to today's standard of nutritional values</i>	50
<b>SERVICE</b>	5

<i>Correct number of plates. Meals should be practical, transportable. Meals must be presented on time.</i>	
<b>Total Points</b>	<b>100</b>

## CATEGORY R: Arabic Mezza (Creative)

- Written description and typed recipes are required.
- Preparation of entry is to be completed **off site** and then brought to the competition for judging.
- Set up will take place from 4:00PM to 5:00PM. Open to any style
- A service of 12 varieties of Mezza (6 hot, 6 cold). Hot Mezza should be presented cold.
- The 12 varieties of Mezza (cold & hot) must NOT be coated with clear gelatine.
- One of each variety of cold mezza must be presented and covered on a separate platter for tasting (same size of the displayed one).
- The plate size should be as per a normal serving in an Arabic setting restaurant layout in a traditional style. Each plate of hot mezza should be 3 pieces and each variety on a separate plate not in one.

JUDGING CRITERIA	
<b>PRESENTATION AND INNOVATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required.</i>	30
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>(Correct basic preparation of food, corresponding to today's modern culinary art; preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables)</i>	30
<b>DESIGN AND COMPOSITION</b> <i>(Attention to details, Finished Appearance, Proportion &amp; Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent) (Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	30
<b>SERVING ARRANGEMENT</b> <i>Appropriate portion and plates must be displayed; It should be practical, transportable, and stable</i>	10
<b>Total Points</b>	<b>100</b>

## CATEGORY S: Creative Appetizer

- Description/Recipe of dish must be typed and displayed next to dish with proper stand.
- Preparation of entry is to be completed **off site** and brought to the competition for judging.
- Set up will take place from 4:00PM to 5:00PM.
- Two different types of appetizers (served cold), including:
  - 1x meat, poultry, fish or shellfish and
  - 1x vegetarian appetizer
- Each appetizer, individually plated with appropriate garnish.
- Tasting will be part of the judging process to determine quality and authenticity

JUDGING CRITERIA	
<b>MATERIAL BROUGHT / MISE-EN-PLACE</b> <i>Clear arrangement of materials; Correct amount of items brought in; Proper working technique; Correct utilization of working time</i>	5

<b>HYGIENE &amp; FOOD WASTE</b> <i>Clean hygienic work techniques; Workflow been adhered too and followed; Clear benches not cluttered; Correct storage of food items; Temperature control on food items – hot and cold; Control on excess and food waste; Limitation on plastic waste. Please review the document of Food Hygiene and Food Waste: <a href="https://wacs.egnyte.com/dl/WFZim6m8gl">https://wacs.egnyte.com/dl/WFZim6m8gl</a></i>	10
<b>CORRECT PROFESSIONAL PREPARATION</b> <i>Correct basic preparation of food, corresponding to today's modern culinary art; Preparation should be by practical, acceptable methods that exclude unnecessary ingredients; Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable; Proper working technique and attention paid to hygiene during preparation of food; Review of all food waste including excess items; Review of team work or the time to make items or serve them.</i>	15
<b>INNOVATION</b> <i>The introduction of a new technique or significantly improving and existing dish; New style of dishing presentation that enhances to customer or judge's expectation; allow chefs or team to create a WOW factor; Scoring will start for zero (0) and go up to 5 marks; Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically.</i>	5
<b>SERVICE</b> <i>Correct number of plates must be presented; The meals, should be practical, transportable; Meals must be presented on time OR points will be deducted</i>	5
<b>PRESENTATION</b> <i>Ingredients and side dishes must be in harmony; Points are granted for excellent combination, simplicity and originality in composition; Clean arrangement, with no artificial garnishes and no time-consuming arrangements; Exemplary plating to ensure an appetizing appearance is required</i>	10
<b>TASTE AND TEXTURE</b> <i>The typical taste of the food should be preserved; It must have appropriate taste and seasoning; In quality, flavour and colour, the dish should conform to today's standards of nutritional values</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY T: Afternoon Tea

- A written description & recipes are required
- Prepare 2 identical elegant afternoon tea tier display perfect for 1 person each with 2 kinds of scones and condiments, 3 kind of sandwich & 3 kind of cake / Pastries.
- Preparation of entry is to be completed off site and then brought to the competition for judging
- No showpiece allowed. Only Set-up. Set up will take place from 4:00PM to 5:00PM
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity

JUDGING CRITERIA	
<b>VARIETY</b> <i>(The variety display must be corresponded with the criteria)</i>	10
<b>PRESENTATION AND OVERALL IMPRESSION</b> <i>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</i>	15
<b>PRACTICAL UP-TO-DATE SERVING</b> <i>(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)</i>	15
<b>CORRECT PREPARATION AND NAMING</b> <i>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</i>	10
<b>TASTE AND TEXTURE</b> <i>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	50
<b>Total Points</b>	<b>100</b>



## CATEGORY U: Modern Croissant / Danish (6 types)

- A written description & recipes are required
- To display croissant showpiece of competitor's own choice.
- The display must consist of six (6) types of edible croissant/Danish.
- Each piece to weight maximum 100grams.
- Premixes are not allowed. Judges will slice, inspect & taste the croissant/ Danish.
- Preparation of entry is to be completed **off site** and then brought to the competition for judging. Set up will take place from 4:00PM to 5:00PM

JUDGING CRITERIA	
<b>VARIETY</b> <i>(The variety display must be corresponded with the criteria)</i>	10
<b>PRESENTATION AND OVERALL IMPRESSION</b> <i>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</i>	15
<b>PRACTICAL UP-TO-DATE SERVING</b> <i>(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)</i>	15
<b>CORRECT PREPARATION AND NAMING</b> <i>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</i>	10
<b>TASTE AND TEXTURE</b> <i>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY V: Petit Fours or Pralines

- A written description & recipes are required. Freestyle presentation and theme.
- To display 6 bite-sized pieces each of 4 different types of either Petit Fours or Pralines, suitable for service. Exactly 24 pieces must be presented and each piece to weigh between 6-14 grams.
- Practicality is essential for today's modern dining experience. No commercial Molds are allowed.
- Showpieces should enhance the presentation and it will be judged. An extra plate of 1 portion of each type (4pieces) to be set aside from the display table for tasting by judges.
- Set up will take place from 4:00PM to 5:00PM
- Display Time: 5:00PM till 7:00PM

JUDGING CRITERIA	
<b>VARIETY</b> <i>(The variety display must be corresponded with the criteria)</i>	10
<b>PRESENTATION AND OVERALL IMPRESSION</b> <i>(Food items utilized must be in harmony. Presentation to be appetizing, tasteful, elegant and modern style)</i>	15
<b>PRACTICAL UP-TO-DATE SERVING</b> <i>(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)</i>	15
<b>CORRECT PREPARATION AND NAMING</b> <i>(The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of food)</i>	10
<b>TASTE AND TEXTURE</b> <i>(Well balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY W: Modern Freestyle Wedding Cake Showpiece

- Competitors are required to display a wedding cake showpiece consisting a whole as a dummy cake.
- Bases should not exceed 100cm x 100cm with a minimum of 6 tiers/layers and a maximum of 150cm height (not including the base height).
- The base is of maximum 80cm\*80cm\*12cm(H). The table space allotted is 100xm\*60cm
- All art creations, which is sprayed, must contain food gradable edible spray.
- The use of glitter and/or metallic dust should be limited and discreet.
- Seams must be clean and free of drips.
- Coloring must be clean, free of smudges or bleeding or dripping.
- The use of moulds is limited to less than 25% of the centrepiece.
- Display must be clean and free of any finger marks.
- Set up will take place from 4:30PM to 5:30PM & judging time till 7:00PM

JUDGING CRITERIA	
<b>DESIGN AN DCOMPOSITION</b> <i>(Attention to details, Finished Appearance, Proportion &amp; Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent)</i>	30
<b>CREATIVITY AND ORIGINALITY</b> <i>(First impression, artistic impression with original and creative ideas)</i>	20
<b>TECHNIQUE &amp; DEGREE OF DIFFICULTY</b> <i>(Structural techniques, utilization of the different techniques and conforms to the requirements specified in the guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the event)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY X: Novelty Cake Showpiece

- Competitors are required to display a novelty cake showpiece consisting a whole as a dummy cake with the theme “**Formula 1**”.
- The base is of maximum 80cm\*80cm\*12cm(H). The table space allotted is 100xm\*60cm. Maximum Height of Showpiece is 80cm.
- All art creations, which is sprayed, must contain food gradable edible spray.
- The use of gold or silver leaves should be discreet.
- The use of glitter and/or metallic dust should be limited and discreet.
- Only edible gum-based food varnish or shellac is allowed.
- Seams must be clean and free of drips.
- Coloring must be clean, free of smudges or bleeding or dripping.
- The use of moulds is limited to less than 25% of the centrepiece.
- Display must be clean and free of any finger marks.
- Set up will take place from 4:00PM to 5:00PM

JUDGING CRITERIA	
<b>DESIGN AN DCOMPOSITION</b> <i>(Attention to details, Finished Appearance, Proportion &amp; Symmetry; theme should be pleasing, distinctive with clear focal point, must be inoffensive and non-violent)</i>	30
<b>CREATIVITY AND ORIGINALITY</b> <i>(First impression, artistic impression with original and creative ideas)</i>	20

<b>TECHNIQUE &amp; DEGREE OF DIFFICULTY</b> <i>(Structural techniques, utilization of the different techniques and conforms to the requirements specified in the guidelines; details and accuracy of work; properly assembled with no visible seams; able to stand during the whole length of the event)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY Y: Pastry Showpiece

- Theme: **Sports in Qatar**
- Written description is required. Set up will take place from 4:00PM to 5:00PM
- Preparation of entry is to be completed off site and brought to the competition for judging
- To display a showpiece of either:
  - a. Marzipan
  - b. Sugar (blown, Pulled)
  - c. Dough / bread dough
  - d. Pastillage
- Showpiece should be 100 x 100 cm and maximum 120cm high.

JUDGING CRITERIA	
<b>SUITABILITY IN COMPLEMENTING FOOD DISPLAYS</b> <i>(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays)</i>	15
<b>PREPARATION &amp; GENERAL IMPRESSION</b> <i>(Correct basic preparation of food - corresponding to today's modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles)</i>	35
<b>TECHNIQUE &amp; DEGREE OF DIFFICULTY</b> <i>(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</i>	50
<b>Total Points</b>	<b>100</b>

## CATEGORY Z: Bread Showpiece

- Written description is required. Set up will take place from 4:00PM to 5:00PM
- Preparation of entry is to be completed off site and then brought to the competition for judging
- One showpiece of bread, made from different salted dough or ginger bread with the theme **"Culinary World"**
- Wiring may be used for the creation of objects, if used the wiring must be properly covered or wrapped. Finishing painting décor is allowed.
- Showpiece should be 100 x 100 cm and maximum 120cm high.

JUDGING CRITERIA	
<b>SUITABILITY IN COMPLEMENTING FOOD DISPLAYS</b> <i>(As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays)</i>	15
<b>PREPARATION &amp; GENERAL IMPRESSION</b> <i>(Correct basic preparation of food - corresponding to today's modern culinary art, the finished exhibit must present a good impression based on aesthetic and ethical principles)</i>	35
<b>TECHNIQUE &amp; DEGREE OF DIFFICULTY</b> <i>(This is judges on artistry, competence and expert work involved in the execution or preparation of the exhibit)</i>	50
<b>Total Points</b>	<b>100</b>



## CATEGORY A-1: Live Fruit & Vegetable Carving

- **Live Demonstration.** 120minutes duration.
- Hand carved work from competitor’s own fruit\vegetables.
- The Fruit/Vegetable Carving Individual theme will be **“Wild Birds”**
- Competitors to use own hand-tools and equipment. No power tools permitted.
- Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.

JUDGING CRITERIA (CATEGORY V & W)	
TECHNICAL SKILL AND DIFFICULTY <i>(Use of fruits/vegetables, Technical Skill, Attention to Detail, Finished Appearance, Structural Techniques)</i>	50
DESIGN COMPOSITION <i>(Proportion/Symmetry, Design and Composition)</i>	30
CREATIVITY AND ORIGINALITY	20
<b>Total Points</b>	<b>100</b>

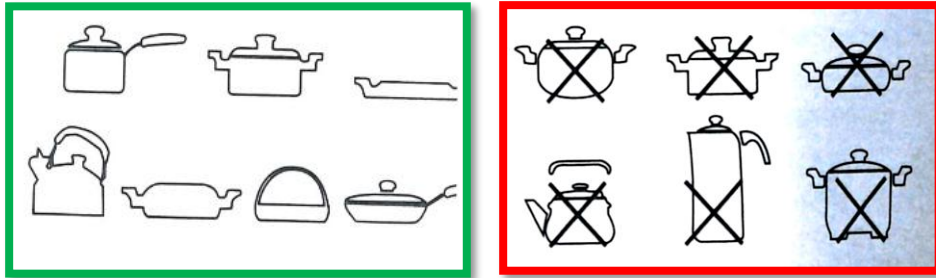
## CATEGORY A-2: Live Individual Ice Carving

- **Live Demonstration**
- Individual competitors to create a completed display within 90 minutes
- The Ice Carving Individual theme will be **“Fishing”**
- No power tools allowed
- ICE BLOCK will be provided by the organizer.
- Competitors to use own tools and gloves.

JUDGING CRITERIA (CATEGORY V & W)	
TECHNICAL SKILL AND DIFFICULTY <i>(Use of Ice, Technical Skill, Attention to Detail, Finished Appearance, Structural Techniques)</i>	50
DESIGN COMPOSITION <i>(Proportion/Symmetry, Design and Composition)</i>	30
CREATIVITY AND ORIGINALITY	20
<b>Total Points</b>	<b>100</b>

## IMPORTANT REMINDERS

1. Chefs who's competing in Signature Dish and Live Cooking you need to bring your own knife, cutting boards, utensils, etc. The cooker is induction ceramic top, so you need to have the appropriate pots and pans for induction cooker.
2. For proper functioning, all pots and pans must have a plain magnetic bottom (a magnet must stick to it). We recommend pans / pots with a diameter between 12 and 24 cm for better results.



3. Make sure to bring and use suitable cookware:
  - a. Steel or enamelled cast iron
  - b. Iron, steel or non-enamelled cast iron
  - c. 18/0 stainless steel and aluminium, if it is marked as suitable for induction (follow the description of the cookware)
4. **PROPER DRESS CODE:** All chefs participating in Qatar Chefs Challenge must be dressed in full clean and presentable chef whites throughout the exhibition – participants not meeting these requirements are subject to disqualification. **\*NO LOGOS indicating where the competitor is working to be visible during the competition.**



# Entry Form

1. Chefs who are willing to compete in Qatar Chefs' Challenge, should read and understand the Chefs Manual specially the categories' rules and regulations.
2. Submission of a completed entry form shall constitute acceptance of and agreement to abide by the Rules and Regulations of QCC 2026.
3. Registration/Entry form should be fill-up properly. \*Name written on the Registration/Entry form will be the same name written on the certificate.
4. Upon receiving your Registration/Entry Form, the organizer will send confirmation including category and name of participant. Kindly double check the details specially the spelling of participants' name.
5. Registration/Entry Form must receive by the organizer and Changes to Registration of Entries including participants name are allowed till **20th of March 2026 ONLY**.
6. Entries are limited to **ONE per category but competitors may participate in as many categories as they wish**. Each competition category has limited slots.
7. The Entry Fee per category is **One Hundred Fifty Qatari Riyals (QAR 150)** and should be settle till 20th of March 2026 only. The entry fee will not be refunded should the competitor(s) decide to withdraw from the competition.



## PARTICIPATING CHEF DETAILS

First Name:  Middle Name:  Last Name:

Company Name:  Position:

Email Address:  Phone No.:

Company No. / Address:

## PARTICIPATING DETAILS

Kind of Entry:  Individual  Team

### Special Award Entry:

- Best Chef of the Year  Best Pastry Chef of the Year
- Best Arab Cuisine Chef of the Year  Best Asian Chef of the Year
- Best Indian Cuisine Chef of the Year  Best Fromager Chef of the Year
- Best Kitchen Artist Chef of the Year

## PAYMENT DETAILS

**Cheque deposit and bank transfer** directly on below account:

ACCOUNT NAME : SPRINT MARKETING SERVICES  
ACCOUNT NO. : 4570-128847-003  
IBAN NO. : QA38CBOA 0000 0000 457012884 7003  
BANK : Commercial Bank of Qatar

**Payment in Cash** directly to QCP Office located at Mirqab Mall Office Centre, 2<sup>nd</sup> floor, Central Atrium (Block C – Lift 9/10)

Office Hours : 8:00 AM – 5:00 PM  
Office Days : Sunday to Thursday  
Office is Closed : Friday and Saturday

## PLEASE (✓) SELECT THE CATEGORY/CATEGORIES YOU WANT TO PARTICIPATE IN:

- CATEGORY A: Live Cooking - Cheese Starter by Friendly Food Qatar (new)
- CATEGORY B: Live Cooking Black Box by Nestle Professional & U.S. Beef
- CATEGORY C: Live Cooking Signature Dish - Lamb by Mulwarra
- CATEGORY D: Live Cooking & Surprise Compulsory Item - Wagyu by Marri Wagyu
- CATEGORY E: Live Cooking Signature Dish - Salmon & Sevraga Caviar by Ocean Fish
- CATEGORY F: Live Cooking Signature Dish - Pasta
- CATEGORY G: Live Cooking - Special Fried Rice
- CATEGORY H: Live Cooking - Indian Curry
- CATEGORY I: Live Cooking - Qatari Chicken Majboos
- CATEGORY J: Live Cooking - Prawn Wok (New)
- CATEGORY K: Live Cooking - Chicken Wok (New)
- CATEGORY L: Cheese Board - Black Box Live by Friendly Food Qatar (new)
- CATEGORY M: Best Biryani Corner by Punjab Garden & Qatar National Import & Export
- CATEGORY N: Two Plated Chicken Dishes

- CATEGORY O: Plated Cheese Dessert by Friendly Food Qatar (new)
- CATEGORY P: Plated Dessert (Asian/Continental) Display
- CATEGORY Q: Modern Dessert by Nestle Professional
- CATEGORY R: Arabic Mezza (Creative)
- CATEGORY S: Creative Appetizer
- CATEGORY T: Afternoon Tea
- CATEGORY U: Modern Croissant / Danish (6 types)
- CATEGORY V: Petit Fours or Pralines
- CATEGORY W: Modern Freestyle Wedding Cake Showpiece
- CATEGORY X: Novelty Cake Showpiece
- CATEGORY Y: Pastry Showpiece
- CATEGORY Z: Bread Showpiece
- CATEGORY A-1: Live Fruit & Vegetable Carving
- CATEGORY A-2: Live Freestyle Individual Ice Carving

### Special Awards - Qatar Chef Challenge 2026

To qualify for a special award, you must compete in all designated categories and meet the medal requirement:

- Best Chef 2026:** Win 2 medals (1 gold) - Categories B, C, E  
**Best Pastry Chef 2026:** Win 2 medals (1 gold) - Categories O, P, T  
**Best Arab Cuisine Chef 2026:** Win 1 medal (gold) - Categories I, R  
**Best Indian Cuisine Chef 2026:** Win 1 medal (gold) - Categories H, M  
**Best Kitchen Artist Chef 2026:** Win 1 medal (gold) - Categories A-1, A-2  
**Best Asian Cuisine Chef 2026:** Win 2 medals (1 gold) - Categories G, K, J  
**Best Fromager Chef 2026:** Win 2 medals (1 gold) - Categories A, L, O

TOTAL  
ENTRY

TOTAL  
AMOUNT

I hereby confirm that all information provided is accurate and that I will comply with all competition rules and regulations set by the Qatar Culinary Professionals.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

ORGANIZER:



STRATEGIC PARTNER



VENUE PARTNER



HOTEL PARTNER



OFFICIAL KITCHEN PARTNER



FROMAGER ASSOCIATION



### QATAR CHEFS CHALLENGE SPONSOR



For further inquiries or clarifications, please contact:

✉ marry.licaros@qatarcp.com | ☎ +974 7032 0701



## DISCLAIMER

1. All participants of Qatar Chefs Challenge assign all the rights concerning videos, photographs, menus, recipes, entries, sound recordings etc. to the Organizer.
2. The Organizers reserve the right to cancel or postpone the Qatar Chefs Challenge, or alter the duration, timing or schedule of any event. Furthermore, to cancel any categories or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
3. The Organizers will not under any circumstances be held liable or responsible for the loss or damage of any entry, equipment, goods or personal effects.

*Good luck and enjoy the competition!!!!*



ORGANIZER	STRATEGIC PARTNER	VENUE PARTNER	HOTEL PARTNER	FROMAGER ASSOCIATION
 QATAR CULINARY PROFESSIONALS	 WORLD ASSOCIATION OF CHEFS SOCIETIES	العزيرية بوتيك هوتيل  AL AZIZIYAH BOUTIQUE HOTEL THE TORCH COLLECTION	 THE TORCH HOSPITALITY	 Cheese Association in France
KITCHEN EQUIPMENT PARTNER	GLOBAL CHEFS CHALLENGE SPONSORS			
 Rieber M E T A cooking	 SPRINT	PLATINUM SPONSOR  Colatta PROFESSIONAL CHOCOLATES	GOLD SPONSOR  Nestlé PROFESSIONAL MAKING MORE POSSIBLE	SILVER SPONSOR  Osterberg QUALITY
 Chef				
QATAR CHEFS CHALLENGE CATEGORY SPONSORS				
 Nestlé PROFESSIONAL MAKING MORE POSSIBLE	 Marri Wagyu	 MULWARRA	 فرنديلي فود قطر friendly food qatar w.l.l	 ROQUEFORT MAKIVAI
 PAUL DISCHAMP	 Ocean Fish	 شركة قطر الوطنية للاستيراد والتصدير QATAR NATIONAL IMPORT & EXPORT W.L.L	 PUNJAB Golden	 U.S. MEAT EXPORT FEDERATION
 BEEF Funded by the Beef Checkoff				
CORPORATE PARTNERS				
 Nestlé PROFESSIONAL MAKING MORE POSSIBLE	 Rieber M E T A cooking	 Chef	 فهد للأغذية FAHED FOODS W.L.L	 مزراطي MAZZRATY
 فرنديلي فود قطر friendly food qatar w.l.l	 RAWABI FOOD INTERNATIONAL	 BLUEFIN	 Benina QATAR	 BLOOM Bakehouse
 SPRINT	 Ocean Fish	 Valencia Int'l Trading Import, Stockist, Marketing & Distribution	 يعقوب	 greenhouse Foodstuff Trading L.L.C.
 Better Basket Group	 McCain	 MONIN	 agrico قطر	 Qatar Meat Production Co.