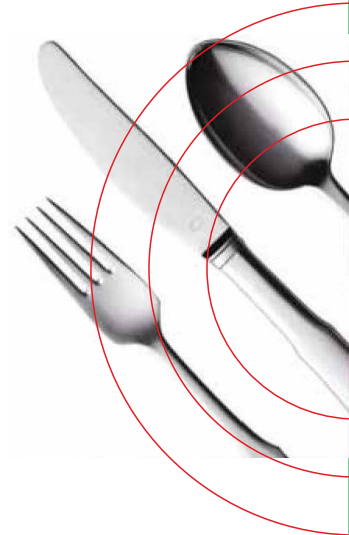


COMPETITION OF CULINARY EXCELLENCE



15 16 May 2024

Bolgatty Palace Event Centre, Cochin



www.hoteltechkerala.com

Competition Categories



We are celebrating the 11th Edition of the Kerala Culinary Challenge this year. We greatly honour your participation at this prestigious and only Culinary Competition taking place in Kerala. We hope to attract a large number of participants this year and have also introduced some new classes with the current trends in mind and look forward to seeing more participating Hotels/Chefs from across the State.

Thanks to all our Sponsors for making the event a great success and worthy to be called a "Competition of Culinary Excellence".



Class 1 DRESS THE CAKE

Competitors have 1 hour to decorate a sponge cake which will be provided by the organisers and the cake base will be either round (30cm diameter) or square (30cmx30cm). All ingredients & decorations have to be edible, and mixed on the spot. These can include chocolate, icing, brown sugar, pastry condiments etc. There are no height restrictions to the finished piece. Exhibits will be displayed until the end of the day of the competition.

The organizers will provide a working table and 1 power point, All ingredients, utensils/ implements etc, are to be bought by individual competitors.

Judging Criteria

- Suitability in complementing food displays 0-10 points
- Presentation and General Impression 0-40 points
- Technique and Degree of Difficulty 0-40 points
- Taste 0-10 points

Class 2 BREAD & BREAKFAST PASTRY DISPLAY

To display the following

3 types of Bread Loaves (approx 600gms each)

3 types of Bread Rolls (3 pieces of each)

3 types of Croissants (3 pieces of each)

3 types of Breakfast Pastries (3 pieces of each)

3 types of Indian Bread (3 pieces of each)

Total 39 Pieces

One extra piece of each variety to be displayed on a separate platter for Judge's tasting. The presentation needs to be done at the place of work and products will be tasted. Maximum display area 75cm x 75 cm. Out of the 3 Types of Bread, One should be Millets based.

Judging Criteria

- Professional Skill 0 - 20 points
- Creativity 0 - 20 points
- Presentation 0- 50 points
- Taste 0 - 10 points

Class 3 NOVELTY CAKE A Unique Cake for a Special Occasion (Only One Cake)

In this class the total weight of the Cake should not be more than 3kgs. All the ingredients used to produce the cake must be edible. The cake should be decorated by hand, the use of moulds and commercially produced decorations are prohibited including support materials. The allocated space for display 100cm(l) x 50cm(b) X 75cm(h). The height of the display should not be more than 100cm from the base of the cake. The cake will be displayed until the end of the day of the competition.

Judging Criteria

- Novelty in complementing food displays 0-10 points
- Presentation and General Impression 0-40 points
- Technique and Degree of Difficulty 0-50 points



Class 4

PETIT FOURS OR PRALINES

6 Varieties of (four pieces each) (total 24 pieces) and each piece to be made for ONE bite only (12 to 15gms). Pieces should be suitable for service. A practical and modern presentation is required. Use of commercial moulds not allowed. Any showpiece, which enhances presentation, will be judged. All materials must be edible. Two pieces of each item must be presented for tasting separately. Table space allocated: 100cm (l) x 50cm (b) x 75cm (h) 3 Varieties only can have chocolate as a garnish or total chocolate.

Judging Criteria

- Suitability in complementing food displays 0-10 points
- Presentation and General Impression 0-40 points
- Technique and Degree of Difficulty 0-40 points
- Taste 0-10 points

Class 5

CREATIVE DESSERT (FREE STYLE)

In this class, it is required to prepare and present 2 different plated desserts in one hour. To present food in appropriate plates with garnishes. The judges will check all mise-en-place prior to the commencement of cooking. All garnishes and final touches to be done in the presence of the judges. No pre-prepared decorations, showpieces or garnishes will be allowed.

The participant must bring all ingredients for the preparation and presentation. Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption

Judging Criteria

- Mise-en-place and Cleanliness 0-10 points
- Correct Preparation 0-20 points
- Creativity presentation 0-30 points
- Taste 0-40 points

Class 6

HOT COOKING - CHICKEN

To Prepare and present within 1 hour, 2 portions of a main course Free style. Each competitor will receive 2 Chicken Breasts on the day of the competition. The dish must be presented on 2 individual plates with appropriate garnish. Plates and all other ingredients to be supplied by the respective competitor.

- Recipe required in kitchen

Judging Criteria

- Mise-en-place and cleanliness 0-5 points
- Correct Preparation 0-20 points
- Creativity and Presentation 0-25 points
- Taste 0-50 points



Class 7

HOT COOKING - FISH

To prepare and present within 1 Hour 2 portions of a main course FREE style. Competitors will receive One Whole fish (approx 1.2kg) Fish to be cooked Whole and after cooking, fish to be filleted and displayed on 2 individual plates as a main course with appropriate garnish and sauce. The fish head, bones etc to be presented on a separate plate for Judges inspection. Plates to be supplied by the competitor and all other ingredients required.

* Recipe required in kitchen

Judging Criteria

- Mise-en-place and cleanliness 0-5 points
- Correct Preparation 0-20 points
- Creativity and Presentation 0-25 points
- Taste 0-50 points

Class 8

KERALA CUISINE (MEAT)

To prepare and present within 1 hour a typical Kerala Meat Dish. Meat can be Beef, Mutton or Pork and the Dish must be presented on 2 individual plates. Additional points will be awarded for creative presentation. All the ingredients including Meat to be supplied by the competitors. Note: No Biryani Dish to be served.

Judging Criteria

- Mise-en-place and Cleanliness 0-10 points
- Correct Preparation 0-20 points
- Creativity presentation 0-30 points
- Taste 0-40 points



Class 9 RICE DISH (Biryani Vegetarian)

To prepare and present within 1 hour a main course Biryani Dish (vegetarian). Dish must be presented on 2 individual plates to be provided by competitor. All ingredients to be supplied by the competitor, other than key ingredient—Rice that will be provided by the organizers. Plates to be supplied by the competitor along with other ingredients used for the dish.

Judging Criteria

- | | |
|---------------------------------|-------------|
| - Mise-en-place and Cleanliness | 0-10 points |
| - Correct Preparation | 0-20 points |
| - Creativity presentation | 0-30 points |
| - Taste | 0-40 points |

Class 10 CREATIVE SALADS

Participants to prepare and present within 30 minutes two innovative free style salads. Two servings of each on two separate plates. One Salad to have pasta as a main ingredient and the other one is free style salad. All ingredients including pasta, salad dressing etc to be bought by the participant

Judging Criteria

- | | |
|---------------------------------|-------------|
| - Mise-en-place and Cleanliness | 0-10 points |
| - Correct Preparation | 0-20 points |
| - Creativity presentation | 0-30 points |
| - Taste | 0-40 points |



Class 11 BARISTA CHAMPIONSHIP

The participants have to prepare 4 espressos, 4 cappuccinos and 4 Original Signature Drinks to exacting standards in a 15-Minute performance set to music. Judges from the Coffee Industry will evaluate each performance on the taste of beverages served, cleanliness, creativity, technical skill and overall presentation. The ever-popular signature beverage allows baristas to stretch their imagination and the judges palates to incorporate a wealth of coffee knowledge into an expression of their individual tastes and experiences.

Class 12 MOCKTAIL COMPETITION

To prepare 2 different Mocktails of 2 portions of each. One portion to be served in a suitable glass for presentation and the second portion served in 3 small glasses for tasting. Glasses to be provided by the competitor (2 presentation glasses and 6 tasting glasses.) All ingredients equipment, garnishes to be brought in by the competitor.

Judging Criteria

- | | |
|---------------------------|-------------|
| - Hygiene and Cleanliness | 0-10 points |
| - Flair | 0-5 points |
| - Method | 0-25 points |
| - Name | 0-5 points |
| - Presentation | 0-15 points |
| - Taste | 0-30 points |
| - Public Relation | 0-5 points |
| - Selling Skill | 0-5 points |

Class 13 BIRYANI DISH

To prepare and present within 1 hour a Biryani Dish (Mutton). Dish must be presented on 2 individual plates to be provided by competitor. All ingredients to be supplied by the competitor, other than key ingredient—Rice that will be provided by the organizers. Plates to be supplied by the competitor along with other ingredients used for the dish.

Judging Criteria

- | | |
|---------------------------------|-------------|
| - Mise-en-place and Cleanliness | 0-10 points |
| - Correct Preparation | 0-20 points |
| - Creativity Presentation | 0-30 points |
| - Taste | 0-40 points |

Class 14

TABLE SET-UP

To set-up a round table for 4 people with the theme: Free Style. The set-up must include table cloth, centrepiece, place mats, chinaware, glassware and menus. Table setting must have a theme, maximizing the use of local products, Two participants may work as a team but each team must be registered under one name.

* Table Space provided will be round shape

* Creativity, Innovation and uniqueness of setting will be a major judging point.

* Menu composition in accordance with equipment set-up

* Exhibits to be removed by 18.00 hours on the same day.

Judging Criteria

- | | |
|--|---------------|
| - Creativity & Presentation | 0 - 40 points |
| - Originality & Uniqueness | 0 - 30 points |
| - Practicality | 0 - 20 points |
| - F&B Menu harmony and in line with theme being featured | 0 - 10 points |



MAIN AWARD CATEGORIES

Best Culinary Establishment Award

To receive this award the Establishment must enter minimum 8 classes. A Challenge trophy will be presented to the team which accumulates the highest total of points from the 8 highest scores from all the classes entered.

Most Outstanding Chef Award (Hot Cooking)

To qualify for this award the participants must enter at least 3 classes (Class 6, 7 & 8. The highest aggregate score from the best 3 classes will be the winner.

Most Outstanding Chef Award (Pastry)

To qualify for this award the participants must enter at least 3 classes (Class 1, 2, 3 & 4. The highest aggregate score from the best 3 classes will be the winner.



Competition of Culinary Excellence



AWARDS & CERTIFICATES

Certificate of Participation

Individual Competitions who have completed their class for which they have registered, will receive a certificate of participation.

Medals & Certificate of Award

The respective medals will be awarded to a competitor if they attain the following points

Medals	Mocktail	Hot Cooking Chicken/ Fish/Meat/Dessert	Dress The Cake / Petit Fours or Pralines / Novelty Cake	Creative Salads/ Rice Dish/Kerala Cuisine	Bread & Pastry Display/ Creative Table Set-Up
Gold with Distinction	100 Points	100 Points	100 Points	100 Points	100 Points
Gold	90-99	90-99	90-99	90-99	90-99
Silver	80-89	80-89	80-89	80-89	80-89
Bronze	70-79	70-79	70-79	70-79	70-79

Challenge Trophies

Trophies will be presented to the Chef who accumulate the highest points in the class.

Best Pastry Chef - Dress the Cake	Best Chef - Hot Cooking Fish	Best Chef - Creative Dessert
Best Pastry Chef - Petit Fours or Pralines	Best Chef - Hot Cooking Meat	Best Chef - Creative Salads
Best Pastry Chef - Bread & Breakfast Pastry Display	Best Chef - Rice Dish (Vegetarian)	Best Barista - Barista Competition
Best Pastry Chef - Novelty Cake	Best Barman - Mocktail	Best Team - Creative Table Set-up
Best Chef - Hot Cooking Chicken	Best Chef - Kerala Cuisine	

Most Outstanding Pastry Chef – KCC 2024

To qualify for this award the participant must take part in at least three Classes-Class 1, Class 3, Class 4 & Class 5 respectively. The candidate with the highest aggregate score will be the winner.

Most Outstanding Chef (Hot Cooking) –KCC 2024

To qualify for this award the participant must take part in all three Classes-Class 6, Class 7 & Class 8 respectively. The candidate with the highest aggregate score will be the winner.

Best Culinary Establishment Award-KCC 2024

To receive this award the Hotel should enter a minimum of 8 Classes. A Challenge Trophy will be presented to the team which accumulates the highest total of points from the 8 highest scores from all the classes entered.

Trophies

Trophies will be presented to the participants who accumulate the highest points in the respective class.

Judges

Judges will be established Culinary professionals invited from abroad and Kerala. The competition will be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing Culinary and Cultural practices. The Judges decision is final and no correspondence will be entertained.

Business Gathering and Awards Ceremony

Please note that all participants should be present at the specified venue on May 16th by 5.30 pm for the business gathering and awards ceremony.

KCC Judges Pannel



Chef Rasheed

An alumnus of IHMCT, Mumbai, Chef Rasheed had spent his 35 years of culinary life with Taj Hotels in India and abroad.



Chef George K George

An alumnus of IHMCT & AN Chennai, with 20 years of experience with Oberoi Hotels and Resorts across the country and over 10 years experience as independent consultant for Hotels and Restaurants.



Chef Rumana

Currently one of the leading Pastry Chefs in India with over 16 years of experience in Pastry art, Chef Rumana is a certified Pâtissier & Chocolatier with an unquenchable passion to explore the field of culinary arts and elevate it to international standards. A Chef entrepreneur and the owner of Incredible Art - an Artisan Cake Boutique in Kochi, while simultaneously wearing the hats of Executive Pastry Chef, Chocolatier & Academy Dean at the Incredible Art - Artisan Cake Boutique & Academy.



Chef Zacharia

An alumnus of IHM, Delhi, with more than 40 years experience in various Taj Hotels across the Country. Awarded Golden Hat by IFCA at ICC 2006 and Secretary of Indian Culinary Forum for 10years and currently VP. Certified WACS Culinary Judge-B.