Genghis Khan Challenge Cup 2023

Rule book

Descendants of Warrior welcoming you to compete

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		- Main course seafood (P3)
		- Main course Poultry (P4)

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 **Class B- 6 Display Challenge Dessert**

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		- Festive cake (DP3)
		- Carving (DP4)
		- 4 Different Desserts (DP5)

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		- Entree (CDP3)

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#### Required Documents

* 1. Registration Form – Individual Competition
	2. Registration Form – Team Competition
	3. Recipe Form

#### Rules and Regulations

(Note: These rules and regulations are subject to change as deemed necessary by the organizers for the overall success of the competitions. There are limited slots available per category. Please make sure to contact the organizers if interested for confirmation)

**GENERAL INFORMATION**

#### DATES and VENUE

Genghis Khan’s Challenge Cup 2023 (GKCC) will be held in Ulaanbaatar city, Mongolia, in the center of Asia.

Competition Dates September 14-17,2023

Competition Venue Misheel Expo, Ulaanbaatar city

#### OPENING HOURS

* 1. For visitors September 14-17, 2023 (10:00AM – 7:00PM)
	2. For competitors September 14-17, 2023 (8:00AM – 7:00PM)

Registration starts at 8:00AM

#### ADMISSION

* 1. For competitors Admission to the competition is considered

official only upon completion of all required documents and payments as stipulated in the rules and regulations of the competition.

**GKCC** has a **16 years old** and above age limit, no competitor under the said age will be accepted to compete.

* 1. For visitors Registered visitors of GKCC has an entrance fee of …..

#### CONTACT INFORMATION

**Genghis Khan’s Challenge Cup**

Email : mongolchefs@gmail.com

Website : [www.mongolchefs.mn](http://www.mongolchefs.mn)

Facebook : find us at Mongolian Chefs MCA

Organizers

#### Mongolian Chefs Association

406, Gerel center, Sukhbaatar district, Ulaanbaatar city, Mongolia

Tel: +976 991041680

Email : mongolchefs@gmail.com

Website : www.mongolchefs.mn Contact Person: Ms. Shurentsetseg.M

Venue: Misheel Expo, Ulaanbaatar city, Mongolia

**AWARDS & CERTIFICATES**

#### MEDALS and CERTIFICATES of AWARDS:

The respective Medals and Certificates of Awards will be presented to any competitor who attains the following points in A & B categores:

GOLD 90 – 100 points

SILVER 80 – 89 points

BRONZE 70 – 79 points

DIPLOMA 60 – 69 points

#### GENGIS KHAN’S GRAND PRIX CUP AND AWARDS:

The respective Medals and Certificates of Awards will be presented to three highest points individual and team competitors who attained 79 points and above in C category:

1ST PLACE - GRAND PRIX CUP, GOLD

2ND PLACE – SILVER

3D PLACE - BRONZE

**GUIDELINES**

#### REGISTRATION

* + Competitors are requested to wear their competitor’s badges throughout the competition. Please note that the badges are NON- TRANSFERABLE. Lost IDs can only be replaced depending on availability at ……… per ID.
	+ All competitors are required to register one hour prior to their respective session. The registration counter will be located at the Loading Dock outside Hall 1.
	+ All competitors must wear proper chef uniform at competition. No logo of establishment should be displayed on the chef jacket.
	+ Wearing of Facemask is optional, but wearing of gloves is required during food handling.
	+ Individual Competitors participating in more than 1 category:

You need to register for EVERY respective category and please remember to bring your competitors badge as it will not be re-issued.

#### STANDBY

* + All competitors are requested to return to the registration counter 15 minutes prior to their respective session to standby.
	+ A draw lots will be given to the competitors then to decide which cooking station they will be using. This will take place upon registration.
	+ ALL COMPETITIONS WILL START ON TIME

#### REMOVAL OF DISPLAYS

All displays must be removed by competitors at the suggested date & time. Please refer to display sheet for different categories. The organizer will not be responsible for any damage or lost items which are not collected by the competitor after the stipulated collection time.

#### ALL DISPLAYS MUST NOT BE REMOVED UNTIL THE SUGGESTED

**REMOVAL TIME. Non-compliance may mean revoking of medals.**

Trash bins will be provided at the closing time for disposal of displays. Competitors are highly recommended to standby near their displays before the closing time to avoid mishandling of display by a third party.

#### REMOVAL of SELF-BROUGHT PLATES

Competitors are requested to come and collect their self-brought plates at 2 intervals. Collection time will be 1400 – 1500 & 2000 – 2100 as morning session & afternoon session, respectively. The organizer will not be responsible for any damage or loss of items which are not collected by the competitor after the stipulated collection time.

#### ANNOUNCEMENT of the RESULTS

All competition results will be posted on the results board at the competition area after each session.

#### CHEF’S CORNER

A Chef’s Corner will be located at the competition area and all International chefs participants are welcome.

#### MISCELLANEOUS

Competitors who have not yet remitted their registration fees are urged to send their payment(s) to the Event Secretariat immediately to confirm their participation.

Should you require any clarification, please do not hesitate to contact us.

#### CHANGES IN REGISTRATION

Changes in competitors are allowed up 10 days prior to competition.

However, because competition slots are limited, it would be unfair for those we do not accept if we allow changes in categories. If an individual or team decides to change categories, it means forfeiture of fees for the original registered category and additional fees should be paid for the new category.

Entry Fees will not be refunded if the competition is cancelled for reasons

beyond the Organizer’s control or if competitors “withdraw” their entries.

# A

**JUNIOR CHEFS**

**A1**

**HOT COOKING DISH CHALLENGE**

Junior chefs:18-25 years’ old

Western style main dish cooked professionally, making use of superior ingredients, proper cooking techniques and accepted standards of presentation and service.

#### Practical Categories:

**Individual Competition**:

#### Category J1: Lamb Beef Pork Challenge or combination

**Rules and Guidelines**

To prepare and present a Western style main dish for two (2) persons per portion within forty-five (45 minutes)

* Lamb, Beef, Pork or their combination as main ingredient
* Dish must be presented in two (2) individual plates, one (1) for judging and one (1) for display
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

**Individual Competition**:

#### Category J2: Pasta

**Rules and Guidelines**

To prepare and present main pasta dish for two (2) persons per portion within thirty-five (35 minutes)

* The following techniques are allowed (baking, frying, blanching, cooking etc.)
* Dough can be prepared from any type of pasta (it is preferable to use a handmade dough mixed in advance).
* The prepared pasta dish should not exceed 300gr.

**Individual Competition**:

#### Category J3: Fish and Seafood

**Rules and Guidelines**

To prepare and present Western style main dish for two (2) persons per portion within fifty (50 minutes)

* Fish or seafood as main ingredient, not filleted
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

**Individual Competition**:

#### Category J4: Poultry – chicken or duck

**Rules and Guidelines**

To prepare and present Western style main dish for two (2) persons per portion within forty-five (45 minutes)

* Chicken or duck as main ingredient
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given**

## A2

**MODERN ASIAN CUSINE**

Junior chefs:18-25 years’ old

#### Practical Category

**Individual Competition**:

**Category AFJ1:** Modern Asian food

**Rules and Guidelines**

To prepare and present modern Asian style dish for two (2) persons per portion within forty-five (45 minutes)

* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## A3

**NOMADIC BBQ DISH**

Junior chefs:18-25 years’ old

**Practical Category**

**Individual Competition**:

**Category NBJ1:** Nomadic style BBQ main dish

**Rules and Guidelines**

To prepare nomadic style BBQ main dish in 2 portions on an outside open fire grill for two (2) persons per portion within sixty (60 minutes)

* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## A4

**VEGETARIAN DISH**

Junior chefs:18-25 years’ old

**Practical Category**

**Individual Competition**:

**Category VJ1:** Lacta ova

**Rules and Guidelines**

To prepare vegetarian dish in 2 portions for two (2) persons per portion within forty (45 minutes)

* Permitted all types of milk, dairy products, eggs and grains
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## A5

**PIZZA**

#### Junior chefs:18-25 years’ old

**Practical Category**

**Individual Competition**:

**Category PZJ1:** Pizza

**Rules and Guidelines**

To prepare 2 pizzas for two (2) persons per portion within thirty (30 minutes) including 20 minutes of preparatory work

* Dough can be prepared in advance

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

**A6**

**DISPLAY CHALLENGE DESSERT DDING CAKES**

**Practical Category**

**Individual Competition**:

**Category DJ1:** Chocolate art /no tasting/

**Rules and Guidelines**

To display a finished chocolate art of minimum 60cm in height. Any number of chocolate types can be used.

* A maximum 80\*80cm presentation space will be provided by organizers.
* Chocolate art made by molding technique alone is NOT ALLOWED.
* Use of artificial hardeners is not allowed.
* Glazing, brackets, frames and supports must NOT be VISIBLE.

**Individual Competition**:

**Category DJ2:** Sugar art /no tasting/

**Rules and Guidelines**

To display a finished sugar art of minimum 60cm and maximum 100m in height display a finished chocolate art of minimum 60cm in height.

* A maximum 80\*80cm presentation space will be provided by organizers.
* Sugar art made by molding technique alone is NOT ALLOWED.
* Use of artificial hardeners is not allowed.
* Glazing, brackets, frames and supports must NOT be VISIBLE.

**Individual Competition**:

**Category DJ3:** Festive cake /tasting/

**Rules and Guidelines**

To display a finished cake

* The cake may contain: dough, sugar, fruit, crème, chocolate, cocoa, marzipan, sugar powder, fondant and other edible ingredients.
* Quantities: cake with no ornaments: max 2000gr; ornaments: max 300 gr.
* 1 portion for tasting should exceed 100 gr.

**Individual Competition**:

**Category DJ4:** Carving /no tasting/

**Rules and Guidelines**

To prepare a carving using vegetables and fruits within 120 minute.

* A maximum 80\*80cm presentation space will be provided by organizers.
* The carving must be coated with Gelatin and have no visible bubble and burrs

**Individual Competition**:

**Category DJ5:** C Four different desserts /tasting/

**Rules and Guidelines**

To display 4 different desserts for 1 person, each presented on an individual plate.

* Both hot and cold preparation technique can be used but must be presented cold.
* The preparation must be done as follows: 1 hot or cold dessert using Fruit, 1 dessert using Chocolate, 1 free style creation, 1 dessert served in glass.
* Quantities: 1 portion of each dessert should not exceed 100 gr; sauce is acceptable.
* A maximum 80\*80cm presentation space will be provided by organizers.

#### Judging Criteria

**Presentation / Innovation** 0 – 30 points

Depending on materials used, finished exhibit must present a good impression based on aesthetic and ethical principles

**Composition** 0 – 30 points

Balance, scale, proportion and suitability as a food display exhibit

**Correct professional preparation** 0 – 30 points

This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit

**Service** 0 – 10 points

Correct number of plates, practical, transportable

**Total Possible Points 100 points**

(no half points will be given)

**A7**

**COLD DISPLAY CHALLENGE ISPLAY CHALLENGE DESSERT DDING CAKES**

**Practical Category**

**Individual Competition**:

**Category CDJ1:** Plated western appetizer /no tasting/

**Rules and Guidelines**

To display 2 different appetizers: one cold and one hot.

* Each appetizer is prepared in 2 portions.
* Can be coated with Gelatin with no visible bubbles and burrs

**Practical Category**

**Individual Competition**:

**Category CDJ2:** Plated Western Course Fine Dining /no tasting/

**Rules and Guidelines**

To display a 3 course menu consisting of a seafood or fish starter, beef lamb or chicken main course and an appropriate dessert, to be prepared in advance and displayed cold.

* The main course should have a starch, vegetables and sauce.
* Must be coated with Gelatin with no visible bubble and burrs.

**Practical Category**

**Individual Competition**:

**Category CDJ3:** Entree /no tasting/

**Rules and Guidelines**

To display 4 different kinds of entrée for 6 persons.

* Presentation: on 1 single festive platter or individually on 6 separate plates/platters + individual portion with all components for the judge.
* The dishes to be prepared hot and presented cold or cooked cold and presented cold.
* Bread and butter will be not presented.
* Quantities: Between 14 and 20 gr. for each piece.

#### Judging Criteria

**Presentation / Innovation** 0 – 30 points

Depending on materials used, finished exhibit must present a good impression based on aesthetic and ethical principles

**Composition** 0 – 30 points

Balance, scale, proportion and suitability as a food display exhibit

**Correct professional preparation** 0 – 30 points

This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit

**Service** 0 – 10 points

Correct number of plates, practical, transportable

**Total Possible Points 100 points**

(no half points will be given)

# B

**PROFESSIONAL CHEFS**

**B1**

**HOT COOKING DISH CHALLENGE**

Open to Hotel, Restaurants, Catering, and culinary institutions

Western style main dish cooked professionally, making use of superior ingredients, proper cooking techniques and accepted standards of presentation and service.

#### Practical Categories:

**Individual Competition**:

#### Category P1: Lamb Beef Pork Challenge or combination

**Rules and Guidelines**

To prepare and present a Western style main dish for two (2) persons per portion within forty-five (45 minutes)

* Lamb, Beef, Pork or their combination as main ingredient
* Dish must be presented in two (2) individual plates, one (1) for judging and one (1) for display
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

**Individual Competition**:

#### Category P2: Pasta

**Rules and Guidelines**

To prepare and present main pasta dish for two (2) persons per portion within thirty-five (35 minutes)

* The following techniques are allowed (baking, frying, blanching, cooking etc.)
* Dough can be prepared from any type of pasta (it is preferable to use a handmade dough mixed in advance).
* The prepared pasta dish should not exceed 300gr.

**Individual Competition**:

#### Category P3: Fish and Seafood

**Rules and Guidelines**

To prepare and present Western style main dish for two (2) persons per portion within fifty (50 minutes)

* Fish or seafood as main ingredient, not filleted
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

**Individual Competition**:

#### Category P4: Poultry – chicken or duck

**Rules and Guidelines**

To prepare and present Western style main dish for two (2) persons per portion within forty-five (45 minutes)

* Chicken or duck as main ingredient
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## B2

**MODERN ASIAN CUSINE**

#### Open to Hotel, Restaurants, Catering, and culinary institutions

#### Practical Category

**Individual Competition**:

**Category AFP1:** Modern Asian food

**Rules and Guidelines**

To prepare and present modern Asian style dish for two (2) persons per portion within forty-five (45 minutes)

* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## B3

**NOMADIC BBQ DISH**

Open to Hotel, Restaurants, Catering, and culinary institutions

**Practical Category**

**Individual Competition**:

**Category NBP1:** Nomadic style BBQ main dish

**Rules and Guidelines**

To prepare nomadic style BBQ main dish in 2 portions on an outside open fire grill for two (2) persons per portion within sixty (60 minutes)

* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## B4

**VEGETARIAN DISH**

Open to Hotel, Restaurants, Catering, and culinary institutions

**Practical Category**

**Individual Competition**:

**Category VP1:** Lacto ova

**Rules and Guidelines**

To prepare vegetarian dish in 2 portions for two (2) persons per portion within forty (45 minutes)

* Permitted all types of milk, dairy products, eggs and grains
* Garnish with suitable starch, and vegetables.
* Appropriate sauce (can be more than one) to be served

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

## B5

**PIZZA**

#### Open to Hotel, Restaurants, Catering, and culinary institutions

**Practical Category**

**Individual Competition**:

**Category PZP1:** Pizza

**Rules and Guidelines**

To prepare 2 pizzas for two (2) persons per portion within thirty (30 minutes) including 20 minutes of preparatory work

* Dough can be prepared in advance

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

**B6**

**DISPLAY CHALLENGE DESSERT DDING CAKES**

**Practical Category**

**Individual Competition**:

**Category DP1:** Chocolate art /no tasting/

**Rules and Guidelines**

To display a finished chocolate art of minimum 60cm in height. Any number of chocolate types can be used.

* A maximum 80\*80cm presentation space will be provided by organizers.
* Chocolate art made by molding technique alone is NOT ALLOWED.
* Use of artificial hardeners is not allowed.
* Glazing, brackets, frames and supports must NOT be VISIBLE.

**Individual Competition**:

**Category DP2:** Sugar art /no tasting/

**Rules and Guidelines**

To display a finished sugar art of minimum 60cm and maximum 100m in height display a finished chocolate art of minimum 60cm in height.

* A maximum 80\*80cm presentation space will be provided by organizers.
* Sugar art made by molding technique alone is NOT ALLOWED.
* Use of artificial hardeners is not allowed.
* Glazing, brackets, frames and supports must NOT be VISIBLE.

**Individual Competition**:

**Category DP3:** Festive cake /tasting/

**Rules and Guidelines**

To display a finished cake

* The cake may contain: dough, sugar, fruit, crème, chocolate, cocoa, marzipan, sugar powder, fondant and other edible ingredients.
* Quantities: cake with no ornaments: max 2000gr; ornaments: max 300 gr.
* 1 portion for tasting should exceed 100 gr.

**Individual Competition**:

**Category DP4:** Carving /no tasting/

**Rules and Guidelines**

To prepare a carving using vegetables and fruits within 120 minute.

* A maximum 80\*80cm presentation space will be provided by organizers.
* The carving must be coated with Gelatin and have no visible bubble and burrs

**Individual Competition**:

**Category DP5:** C Four different desserts /tasting/

**Rules and Guidelines**

To display 4 different desserts for 1 person, each presented on an individual plate.

* Both hot and cold preparation technique can be used but must be presented cold.
* The preparation must be done as follows: 1 hot or cold dessert using Fruit, 1 dessert using Chocolate, 1 free style creation, 1 dessert served in glass.
* Quantities: 1 portion of each dessert should not exceed 100 gr; sauce is acceptable.
* A maximum 80\*80cm presentation space will be provided by organizers.

#### Judging Criteria

**Presentation / Innovation** 0 – 30 points

Depending on materials used, finished exhibit must present a good impression based on aesthetic and ethical principles

**Composition** 0 – 30 points

Balance, scale, proportion and suitability as a food display exhibit

**Correct professional preparation** 0 – 30 points

This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit

**Service** 0 – 10 points

Correct number of plates, practical, transportable

**Total Possible Points 100 points**

(no half points will be given)

**B7**

**COLD DISPLAY CHALLENGE ISPLAY CHALLENGE DESSERT DDING CAKES**

**Practical Category**

**Individual Competition**:

**Category CDP1:** Plated western appetizer /no tasting/

**Rules and Guidelines**

To display 2 different appetizers: one cold and one hot.

* Each appetizer is prepared in 2 portions.
* Can be coated with Gelatin with no visible bubbles and burrs

**Practical Category**

**Individual Competition**:

**Category CDP2:** Plated Western Course Fine Dining /no tasting/

**Rules and Guidelines**

To display a 3 course menu consisting of a seafood or fish starter, beef lamb or chicken main course and an appropriate dessert, to be prepared in advance and displayed cold.

* The main course should have a starch, vegetables and sauce.
* Must be coated with Gelatin with no visible bubble and burrs.

**Practical Category**

**Individual Competition**:

**Category CDP3:** Entree /no tasting/

**Rules and Guidelines**

To display 4 different kinds of entrée for 6 persons.

* Presentation: on 1 single festive platter or individually on 6 separate plates/platters + individual portion with all components for the judge.
* The dishes to be prepared hot and presented cold or cooked cold and presented cold.
* Bread and butter will be not presented.
* Quantities: Between 14 and 20 gr. for each piece.

#### Judging Criteria

**Presentation / Innovation** 0 – 30 points

Depending on materials used, finished exhibit must present a good impression based on aesthetic and ethical principles

**Composition** 0 – 30 points

Balance, scale, proportion and suitability as a food display exhibit

**Correct professional preparation** 0 – 30 points

This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit

**Service** 0 – 10 points

Correct number of plates, practical, transportable

**Total Possible Points 100 points**

(no half points will be given)

#### Important Notes:

* All raw food items may be brought in trimmed and peeled but un-cut or shaped
* Salad – may be cleaned and washed but not mixed or cut.
* Vegetables/ Fruits – may be peeled only but not cut and not cooked; must be raw.
* Lamb/beef/chicken/pork – may be portioned but not marinated, not seasoned and not cooked; must be raw.
* /Seafood/shellfish – may be cleaned, but not filleted, not portioned, not cooked; must be raw
* Usage of basic stocks is allowed. The sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition;
* Sauces – should not be finished or seasoned
* Dressing – Must be finished during the competition.
* Décor elements – Must be finished during the competition.
* Fruit and vegetable puree – Can be peeled and prepared but must be finished in competition only.
* Mousses – Can be minced but must be finished in competition only)
* Violation of this rule will be penalized by up to 10% deduction from the final score.
* Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
* All garnishes and carvings must be edible;
* All competitors have to provide their own cooking utensils and ingredients for the competition;
* Recipes should be made available for the judges **(3 Copies)**;
* Participants will have to provide their own adaptor, AVR, or transformer if needed;
* Participants will bring their OWN plates for serving;
* Organizers will provide one (1) electrical line per cooking station (220V);

# C

**GRAND PRIX**

**C1**

**HOT COOKING GRAND PRIX**

#### Junior Individual Grand Prix GPJ1

**Individual Competition**: 20 participants who receive Gold Medal points in J1, J2 J3, J4, AFJ1, NBJ1, PZJ1, VJ categories automatically qualify for free of charge participation

#### Rules and Guidelines

Three participants prepare a 3 course menu within 80 minutes and present 2 portions of each course on an individual plate one for Judges and one for presentation table. Participants must present a menu in English on the presentation table.

* one hot or cold appetizer (2 portions)
* one main dish (2 portions)
* one appropriate hot or cold dessert (2 portions)

The main dish should have starch, vegetables and sauce. Organizers will provide ingredients in a black box.

Judge testing arrangement

* Appetizer should be ready for testing in 30th minute
* Main dish should be ready for testing in 50th minute
* Dessert must be ready for testing in 70th

#### Junior TEAM Grand Prix GPJ2

**Team Competition**: A team of three participants, 18-25 years’ old

#### Rules and Guidelines

To prepare a 4 course menu including 2 main dishes within 90 minutes and present 2 portions of each course on an individual plate one for Judges and one for presentation table. Participants must present a menu in English on the presentation table.

* Hot or Cold appetizer (2 portions)
* Main dish 1 (2 portions)
* Main dish 2 (2 portions)
* Hot or Cold dessert (2 portions)

The main dishes should have starch, vegetables and sauce. Organizer provides ingredients in a black box.

Judge testing arrangement

* Hot or cold appetizer should be ready for testing in 30th minute after competition starts
* First main dish should be ready for testing in 60th minute after competition starts
* Second main dish should be ready for testing in 70th minute after competition starts
* Hot or Cold dessert must be ready for testing in 80th minute after competition starts

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

**C2**

**HOT COOKING GRAND PRIX**

#### Professional Individual Grand Prix GPP1

**Individual Competition**: 20 participants who receive highest points in professional categories

#### Rules and Guidelines

To prepare a 4 course menu within 90 minutes and present 2 portions of each course on an individual plate one for Judges and one for display. To present a menu in English on the display table.

* One appetizer (2 portions)
* One soup (2 portions)
* One main dish (2 portions)
* One appropriate dessert (2 portions)

The main dishes should have starch, vegetables and sauce. Organizers to provide ingredients in a black box.

Judge testing arrangement

* Appetizer should be ready for testing in 30th minute
* Soup should be ready for testing in 40th minute
* Main dish should be ready for testing in 50th minute
* Dessert must be ready for testing in 70th minute

#### Professional TEAM Grand Prix GPP1

**Team Competition**: A team of 3 professional chefs

#### Rules and Guidelines

To prepare a 7 course menu including 2 main dishes within 120 minutes and present 2 portions of each course on an individual plate one for Judges and one display. Participants should present a menu in English on the display table.

* one hot appetizer (2 portions)
* one cold appetizer (2 portions)
* one soup (2 portions)
* main dish 1 (2 portions)
* main dish 2 (2 portions)
* one hot dessert (2 portions)
* one cold dessert (2 portions)

The main dishes must have starch, vegetables and sauce. Organizer provides ingredients in a black box. Quantity note: all 7 courses are for 1 person.

Judge testing arrangement

* Hot and cold appetizers must be ready for testing in 30th minute after competition start
* Soup must be ready for testing at 45th minute after competition start.
* First main dish must be ready for testing at 70th minute after competition start.
* Second main dish must be ready for testing at 90th minute after competition start.
* Hot and cold desserts must be ready for testing at 110th minute after competition start.

#### Judging Criteria

**Mise en Place and Hygiene 0 – 5 points**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

**Correct Professional Preparation 0 – 20 points**

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.

**Hygiene and Food Waste 0 – 10 points**

Please review the document of Food Hygiene and Food Waste - <https://wacs.egnyte.com/dl/WFZim6m8ql>

**Service 0 – 5 points**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kit

**Presentation 0 – 10 points**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

**Taste 0 – 50 points**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today’s standard of nutritional values

**Total Possible Points 100 points**

**(no half points will be given)**

**REEGISTRATION FORM INDIVIDUAL COMPETITION**

**Closing date:** *Aug 1, 2023 or* ***until***

***slots still available***

Call organizers at ++97699104168 to verify slots availability

Each competitor is restricted to one (1) entry per class and three (3) entries per establishment. Registration fees should accompany applications and are not refundable. Applications received without fees may not be processed.

Faxed / Emailed entries should be accompanied by a copy of your bank draft/cheque/postal money/money order.

**Email Reg Forms:** mongolchefs@gmail.com / **TeleFax:** +

**Fee per entry: LOCAL- 200,000MNT**

**FOREIGN PARTICIPANT- Tba**

1. The Organizer reserves the right to limit the number of entries in any class and this will be done on a first-come-first–serve basis. Accepted entries agree to abide by the rules and regulations of the Genghis Khan’s Culinary Cup.
2. Please complete all sections in either type or write **clearly** in CAPITAL LETTERS.
3. Name stated below is final and will be the name to be used in Certificates and Badges.
4. Incomplete registration form will not be accepted. Recipe can be TO FOLLOW.
5. Competitors contact number is a MUST for important updates.

#### Name of Competitor\* Designation Competitors Cellphone No\*. Email \* Company / School Name \*

**Company / School Address**

#### Company / School Tel No.\* Fax No. \_

Please register me for the following classes (please check on the tick boxes):

#### PROFESSONAL CHEFS CATEGORIES

* P1 MAIN COURSE  DP1 CHOCOLATE ART
* P2 PASTA  DP2 SUGAR ART
* P3 FISH & SEAFOOD  DP3 FESTIVE CAKE
* P4 POULTRY  DP4 CHOCOLATE ART
* P9 PASTA  DP5 CARVING
* AFP1 ASIAN FOOD  DP6 FOUR DESSERTS
* NBP1 NOMADIC  CDP1 PLATED APPETIZER
* VP1 VEGAN  CDP2 PLATED FINE DINING
* PZP1 PIZZA  CDP3 FINGER FOOD

Total No. of Categories:

Total Amount of Fees: P Signature

**REEGISTRATION FORM INDIVIDUAL COMPETITION**

**Closing date:** *Aug 1, 2023 or* ***until***

***slots still available***

Call organizers at +97699104168 to verify slots availability

Each competitor is restricted to one (1) entry per class and three (3) entries per establishment. Registration fees should accompany applications and are not refundable. Applications received without fees may not be processed.

Faxed / Emailed entries should be accompanied by a copy of your bank draft/cheque/postal money/money order.

**Email Reg Forms:** mongolchefs@gmail.com / **TeleFax:** +

**Fee per entry: LOCAL- 200,000MNT**

**FOREIGN PARTICIPANT- Tba**

1. The Organizer reserves the right to limit the number of entries in any class and this will be done on a first-come-first–serve basis. Accepted entries agree to abide by the rules and regulations of the Genghis Khan’s Culinary Cup.
2. Please complete all sections in either type or write **clearly** in CAPITAL LETTERS.
3. Name stated below is final and will be the name to be used in Certificates and Badges.
4. Incomplete registration form will not be accepted. Recipe can be TO FOLLOW.
5. Competitors contact number is a MUST for important updates.

#### Name of Competitor\* Designation Competitors Cellphone No\*. Email \* Company / School Name \*

**Company / School Address**

#### Company / School Tel No.\* Fax No. \_

Please register me for the following classes (please check on the tick boxes):

#### JUNIOR CHEFS CATEGORIES

* J1 MAIN COURSE  DJ1 CHOCOLATE ART
* J2 PASTA  DJ2 SUGAR ART
* J3 FISH & SEAFOOD  DJ3 FESTIVE CAKE
* J4 POULTRY  DJ4 CHOCOLATE ART
* K9 PASTA  DJ5 CARVING
* AFJ1 ASIAN FOOD  DJ6 FOUR DESSERTS
* NBJ1 NOMADIC  CDJ1 PLATED APPETIZER
* VJ1 VEGAN  CDJ2 PLATED FINE DINING
* PZJ1 PIZZA  CDJ3 FINGER FOOD

Total No. of Categories:

Total Amount of Fees: P Signature

### REGISTRATION FORM TEAM COMPETITION

**Closing date:** *Aug 1, 2023 or* ***until***

##### slots still available

Call organizers at +97699104168 to verify slots availability

Each establishment is restricted to three (3) entries per class. Registration fees should accompany applications and are not refundable. Applications received without fees may not be processed.

Faxed / Emailed entries should be accompanied by a copy of your bank draft/cheque/postal money/money order.

**Email Reg Forms:**  mongolchefs@gmail.com / **TeleFax:** +

**Fee per entry: LOCAL PARTICIPANT-**

**FOREIGN PARTICIPANT-**

1. The Organizer reserves the right to limit the number of entries in any class and this will be done on a first-come-first–serve basis. Accepted entries agree to abide by the rules and regulations of the Genghis Khan’s Culinary Cup.
2. Please complete all sections in either type or write **clearly** in CAPITAL LETTERS.
3. Name stated below is final and will be the name to be used in Certificates and Badges.
4. Incomplete registration form will not be accepted. Recipe can be TO FOLLOW.
5. Competitors contact number is a MUST for important updates.

**Name of Team \***

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| **TEAM MEMBER** | **NAME** | **DESIGNATION** |
| **Member 1** |  |  |
| **Member 2** |  |  |
| **Member 3****(K2 only)** |  |  |

**Company / School Name \* Company / School Address Group Coordinator \* Tel. / Cellphone No.\* \_ Fax No. Email Address \***

Please register me for the following classes (please check the tick boxes):

#### CULINARY TEAM CATEGORIES

Total No. of Categories:

Total Amount of Fees: P

Signature

**RECIPE FORM**

Competition Category:

Competitor No: No. of Serving(s): \_

(Call or email the organizer for your competitor#)

Name of Recipe: \_

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Note : Please photocopy if extra forms are needed. One per Category.

### Rules and Regulations

These rules must be read before submitting the competition Registration Forms

1. Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.
2. Submission of a completed Registration Form shall constitute an agreement to abide by the Rules and Regulations of the Philippine Culinary Cup.
3. An individual competitor may participate in as many classes as he/she wishes but is restricted to only one (1) entry per class.

An establishment may enter maximum of three (3) participants per class.

1. Applications for Individual and Team Live Theater classes are accepted in a first-come-first-serve basis. Please file your applications with entry fees early, as limited slots are available. Refunds will be given in the event that the classes are full.
2. No changes of classes will be allowed.

Please notify the Organizer should you wish to cancel. Your prompt cancellation will allow others to participate, as competition slots are limited.

Failure to cancel in writing or no- shows may affect future applications.

1. Please make sure that the Secretariat has your most current contact details to avoid having your application withdrawn if we are unable to contact you for your competition schedule and final confirmation. The organizer reserves the right to remove competitors who cannot be contacted.
2. All competitors must check in with the Secretariat at least **1 hour** before their scheduled competition me. In the event that there is a free competition kitchen, organizer may elect to move competition schedule. Late check-ins may affect your opportunity to compete.
3. Competitors may collect their Certificates of Participation upon registration 1 hour before the competition from the Secretariat. Uncollected certificates will be disposed within three (3) weeks.
4. Competitors and their assistants are strictly not allowed to leave belongings in exhibition booths, or use the area for lounging during the set-up and judging hours.
5. Removal of display exhibits will not be allowed before 4:00PM of each competition day. Competitors or their representatives should be present at their allocated display area at 4:00PM to collect their exhibits. The Organizer will dispose uncollected exhibits by 5:00PM.
6. Entry Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer’s control or if competitors withdraw their entries. Substitute competitors may be accepted no later than **two**
7. **weeks** before the event.
8. Proper Professional Chef’s Attire is required for all events. (Chefs Jacket, Chefs Toque, Black or Checkered Pants, Apron, Closed Black Work Shoes) No Jeans and Sneakers please during competitions. Improper attire may affect your opportunity to compete.
9. For Live Theatre Cooking, no company name/logo should be visible during competition and judging. Competitors may change once judging is completed.
10. Exhibits brought on the wrong day will not be judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
11. For display classes, points may be deducted if entry is not kept within the space allowed for the specific class.
12. Official ingredients/recipe forms will be sent to individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. Please fill out ingredients/recipe forms professionally. Points may be deducted for unprofessionally filled and incomplete forms.
13. The Organizer reserves all rights to the recipes used and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with the Organizer’s written approval.
14. All Medals will be awarded daily 4:00PM. Contestants should be present in complete professional attire. All special awardees must be present for the Grand Prize Presentation on the last day (SATURDAY) of the competition, in professional attire. Any trophy/ medal/certificate not accepted at the awards ceremony will be forfeited three (3) weeks after the event.
15. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
16. To avoid disqualification, entries in showcases must be accessible to judges.
17. The Organizer will not be held responsible for any damage and loss of exhibits, equipment, utensils or personal effects of competitors.
18. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
19. The Organizer reserves the right to rescind, modify or add to the above Rules and Regulations and their interpretation of these are final. They also reserve the right to limit the number of entries per class or amend a competition se on, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
20. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organizer:
21. **PARTICIPATION FEES.** Individual

and Team payment may be made directly to authorized representatives or can deposit directly to the following bank account:

 **Account:**

**xxx**

**BDO** -xxxx

Account Number #: xxxx

**DOLLAR Account:**

**Rules for Sanitation, Food Safety and Occupational Safety**

* When entering the competition area, competitors should look at their best, clean and pressed uniform and toque, wearing clean black shoes. Hands and nails must be scrupulously clean and hair restrained.
* Knives should be sharp and be appropriate for the tasks that are to be undertaken.
* Cutting boards should be scrupulously clean and the appropriate color-coded boards used for the jobs at hand.
* Color-coded boards or special indicated boards (Fish boards, Meat boards etc) should be provided by the competition organizers.
* Keep the table clear of unnecessary equipment or debris.
* Keep the working floor clean at all times.
* Keep useable waste separated so that it can be re-used for different theoretical jobs.
* Systematic work flow and safe operations must be used at all times.
* Food must be protected at all times.
* Sanitation of all the surfaces, tools and equipment should be done properly according to standard sanitation norms. No sanitation trigger bottles are to be on-work tops or anywhere where food might get contaminated.
* No wiping clothes are to be left on the working tops and clothes are to be used for specific operations and not for everything.
* Cloths should not be tucked into belts for use as a general wiping tool as this could cause cross contamination.
* Tasting is to be carried out correctly using a ‘use once only utensil’ and protecting the remaining food from any dripping or putting the utensil back into the food.
* Do not make unnecessary contact with food.
* Hand washing and drying correctly and frequently as required.
* No eating, no drinking, no chewing gum and obviously, no smoking are allowed in food preparation areas.
* No jewelry should be worn which could present a risk of contamination. It is acceptable to wear plain wedding bands.
* No breathing into any package which is to be used for food and no mouth contact to any food equipment and utensils.
* Rubbish and rubbish containers should be at a safe distance away from the food preparation area.
* Wearing of Facemask is optional, but wearing of gloves is required during food handling

**NOTES :**