

Closing Date: 15 July 2019

Each competitor is restricted to one (1) entry per class. Entry fees should accompany applications and are not refundable unless the class is full. **Applications received without entry fees may not be processed. Faxed entries should be accompanied by a copy of your bank draft/cheque/postal order/money order.**

All entries are acceptance on first-come-first-served basis. Please refer to the rules and regulations in the Culinaire Malaysia 2019 Rule Book.

Please type for legibility or write clearly in capital letters and complete all relevant sections.

| | |
|----------------------------|------------------------------|
| Organisation Name | Country |
| Address | Organisation Tel No.: |
| | Organisation Email: |
| Name of Competitor: | |
| IC / Passport No.: | Age: |
| Position: | Nationality: |
| Email: | Mobile No.: |

Please register me for the following classes (please mark 'X'):

| Cold Display (RM180.00 Per Class) | | |
|-----------------------------------|--------------------------------------|--|
| Class 1 | Plated Appetizers | |
| Class 2 | Plate Dishes | |
| Class 3 | Malaysia 5-Course Platter | |
| Class 4 | Selection of Tapas | |
| Class 5 | Modern Chinese 4-course Set Menu | |
| Class 6 | 5-Course Western Set Menu | |
| Class 7 | Apprentice 4-Course Western Set Menu | |

| Hot Cooking (RM250.00 Per Class) | | |
|----------------------------------|----------|---|
| Select One only | Class 18 | Fish/Seafood Main Course (Western Cuisine) |
| | A | Cod Fish |
| | B | Seafood |
| Select One only | Class 19 | Meat/Poultry Main Course (Western Cuisine) |
| | A | Beef |
| | B | Lamb |
| | C | Chicken |
| | D | Duck |
| | Class 20 | Apprentice Salmon Main Course (Western Cuisine) |
| | Class 21 | Malaysian Heritage Cuisine |

| Patisserie (RM180.00 Per Class) | | |
|---------------------------------|-------------------------------|--|
| Class 8 | Plated Desserts | |
| Class 9 | Petit Fours or Pralines | |
| Class 10 | Free Style Confectionery | |
| Class 11 | Elegance Stylish Wedding Cake | |
| Class 12 | Artistic Showpiece | |
| Class 13 | Dress the Cake | |

| F&B Service Individual Challenge (RM200.00 Per Class) | | |
|---|----------|-------------------------------------|
| | Class 33 | Fruit Caramelisation - Professional |
| | Class 34 | Fruit Caramelisation - Junior |
| | Class 35 | Flair Tending |
| | Class 36 | Cocktail |
| | Class 37 | Mocktail |
| | Class 38 | Barista Championship |
| | Class 39 | Latte Art Championship |

| Artistic (RM180.00 Per Class) | | |
|-------------------------------|--------------------------------------|--|
| Class 14 | Stylish Buffet Showpiece | |
| Class 15 | Ice Breakers | |
| Class 16 | Creative Fruit and Vegetable Carving | |

| Butchery Skill (RM300.00 Per Class) | | |
|-------------------------------------|------------------------|--|
| Class 17 | Butcher Chef Challenge | |

MODE OF PAYMENT

I enclosed our bank draft/cheque/postal order/money order for RM _____ made payable to:
MALAYSIAN ASSOCIATION OF HOTELS

The fee above is subject to 2% charges for every Foreign Remittance.

The Organizing Committee will not accept any cash by mail. Receipt will only be issued upon clearance of payment. Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute of an agreement to abide by the Rules and Regulations of the Culinaire Malaysia 2019.

Authorised Signature / Competitor Signature

Please send the completed Registration Form with entry fee(s) to:
Culinaire Malaysia 2019 Secretariat
C5-3, Wisma MAH, Jalan Ampang Utama 1/1
One Ampang Avenue, 68000 Ampang, Selangor, Malaysia.
Tel: +603 4251 8477 Fax: +603 4252 8477
Email: culinaire@hotels.org.my Website: www.culinairemalaysia.com

For Office Use Only

Application Received On: _____
Payment Received On: _____
Cheque No.: _____
Amount (RM): _____
Contestant No.: _____