

PRIZES, AWARDS & CERTIFICATES

Medals and Certificates of Awards

The respective medals will be awarded when the following points are attained. No half points will be awarded.

The Organizer reserves the right to withhold presentation of any awards should scores deem it necessary.

Criteria for medals:

Gold with Distinction	: 100 points
Gold	: 90 – 99 points
Silver	: 80 – 89 points
Bronze	: 70 – 79 points
Diploma (certificate only)	: 60 – 69 points

Medals Presentation

- All Winners will be announced at the end of each competition day at the Medal's Board and medals will be given away daily for each category.
- Any Individuals or Teams who are not present to receive their medal on the day, can do so by collecting it at the Registration Counter on daily basis.

Awards Announcement

MAH Culinaire Malaysia 2019 Secretariat will notify via telephone the successful Individual or Team Leader/Manager to attend the Culinaire Malaysia 2019 Closing Dinner and Awards Presentation on Friday, 27th September 2019 at 1600Hour (04.00PM)

The trophies/plaques will be presented to **Malaysian Citizen** on the following:

MLA Butcher Chef of Year 2019

Presented to the individual contestant who won the highest points in his/her class MLA Iron Butcher Chef Challenge (class 17).

Most Outstanding Chef

Presented to the individual chef who accumulates the highest points in his/her most gold medals award with compulsory 1 gold in cold display classes and 1 gold in hot cooking (either is individual or team challenge) classes.

Most Outstanding Pastry Chef

Presented to the individual chef who accumulates the highest points in his/her best three (3) classes in the Patisserie category (class 8-13). Must have received at least one gold medal in one of the classes entered; otherwise no award for this category.

Points accumulated from any other classes will not be included for this award.

Most Outstanding Artist

Presented to the individual artist who accumulates the highest points in all two (2) Artistic classes (class 14-16).

Points accumulated from any other classes will not be included for this award.

Most Outstanding Apprentice

Presented to the individual apprentice who accumulates the highest points in two (2) apprentice classes (class7 and class 22).

Points accumulated from any other classes will not be included for this award.

Malaysia Junior Tiger Cup (Class 22)

The team scoring the highest points will be awarded the Malaysia Junior Tiger Cup. The two Runner-Up Teams will also receive an award.

The MLA Golden Bull Culinary Challenge (Class 23)

The team scoring the highest points will be awarded the The MLA Golden Bull Culinary Challenge Trophy. The Runner-Up Team will also receive an award.

Malaysian Avant-garde Cuisine Challenge (Class 24)

The team scoring the highest points will be awarded the Malaysian Avant-garde Cuisine Challenge Trophy. The two Runner-Up Teams will also receive an award.

Crystal Ice Masterpiece (Class 25)

The team scoring the highest points will be awarded the Crystal Ice Masterpiece Team Challenge Award. The two Runner-Up Teams will also receive an award.

Fruits Sculpture (Class 26)

The team scoring the highest points will be awarded the Best Team Fruits Sculpture Award. The two Runner-Up Teams will also receive an award.

Most Outstanding Bartender

- Presented to the individual contestant who accumulates the highest points in his/her best two (2) classes – MIXOLOGY – Cocktail Challenge & Mocktail Challenge
- Points accumulated from any other classes will not be included for this award.
- The award will be given to individual who won a GOLD Medal in each category. If there are two (2) or three (03) individuals with the same score, the highest points for GOLD Medal winner will be awarded the Award.
- In the event there are two (02) or three (03) individuals with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

Most Outstanding Barista & Latte Art

- Presented to the individual participant with the highest points in his/her class Barista Championship and Latte Art Championship
- Points accumulated from any other classes will not be included for this award.
- The award will be given to individual participant who won a GOLD Medal in each category. If there are two (02) or three (03) individuals with the same score, the highest points for GOLD Medal winner will be awarded the Award.
- In the event there are two (02) or three (03) individuals with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

Most Outstanding F&B Personnel

- Presented to the individual contestant who accumulates the highest points in his/her best three (03) classes – Fruits Caramelisation, Cocktail Challenge and Mocktail Challenge
- Points accumulated from any other classes will not be included for this award.
- The award will be given to the individual who won a GOLD Medal in each category. If there are two (02) or three (03) individuals with the same score, the highest points for GOLD Medal winner will be awarded the Award.
- In the event there are two (02) or three (03) individuals with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award.

Most Outstanding Team in Catering Services

- To qualify for this award, a hotel or organization must send a minimum of five (05) competitors from the same organization participating in not less than four (04) different classes in F&B Service Categories.
- Presented to Individual and Team from a single establishment who accumulates the highest points in their best four (04) classes – Compulsory for Asian Theme, Fruits Caramelisation and Mocktail Challenge. Choice either Asian Tapas or Tea & Pastries to complete
- The award will be given to Individual and Team from a single establishment who won a GOLD Medal in each category. If there are two (02) or three (03) individuals / teams with the same score, the highest points for GOLD Medal winner will be awarded the Award.
- In the event there are two (02) or three (03) individuals / teams with the same highest score, the winner with the highest score in Techniques, Skills and Knowledge will be awarded the Award

Most Outstanding Team in Culinary

To qualify for this award, a hotel or organization must send a minimum of 5 competitors from the same organization participating in not less than 5 different classes (Culinary Categories). The Most Outstanding Establishment is the team who scores the highest points in their best 5 different classes.

RULES & REGULATIONS

These rules must be read before submitting 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 of and agreement to abide by the Rules & Regulations of the Culinaire Malaysia 2019.
3. An individual competitor can participate in as many classes as he/she wishes but is restricted to one (1) entry in any one class. Individual Hot Cooking classes (class 18 - 21) can accept only one (1) entry per competitor from this combined group of classes.
4. No change of classes will be allowed. Please notify the Organizer should you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition. At the event, absentees without written pre-notification to the Organizer will have their future applications re-considered. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking and Ice Carving events are frowned upon. Thank you for your consideration.
5. To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organizer should they change employers or personal address/contact details. It is difficult to keep a competitor on the list if we are unable to contact him/her. Company registering and paying for competitors have the right to replace staff who leave their employ.
6. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certification of Participation. Uncollected certificates will be disposed within three (3) weeks.
7. The competition display areas within the Trade Halls will be open to competitors from 0300hrs (no earlier) for judging at 0700hrs. All packing/exhibit debris must be removed from the exhibition hall before judging begins.
8. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
9. No removal of display exhibits is allowed before 1800hrs on the first 3 days of the show and 1600hrs on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organizer reserves the right to dispose of uncollected exhibits after the stipulated times.
10. Entries for the Individual and Team Hot Cooking classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the Registration Form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case and if they do not wish to select an alternative class. Please take note that with limited kitchen stations, these classes are usually filled before the official closing date.
11. All Classes competitors must report to the respective counter of Organizer's Office at least 30 minutes before their appointed time. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
12. Fees will not be refunded if the competition is cancelled for reasons beyond the Organizer's control or if entries are withdrawn by competitors. This is cover administration costs. Substitute competitors may be accepted up to four (4) weeks before the events and no later.
13. Chef's attire is requested for all events. For Hot Cooking, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.
14. No pork items are allowed.
15. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
16. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
17. Official ingredients/recipe forms will be sent to individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The Organizer does not require copies, but reserves the right to request them.
18. The Organizer reserves all rights to the recipes used and photographs taken at the event. Any publication, re-production or copying of the recipes can only be made with their approval.
19. Medals will be given out daily before 1800hrs. Contestants should be present in complete professional attire. **All medal winners must be present for the grand prize presentation on the last day of the competition in professional attire.** Any trophy/medal/certificate that is not accepted at the ceremony will be forfeited three (3) weeks after the event.
20. Only **Malaysian citizens** will qualify for the Most Outstanding Award.
21. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
22. To avoid disqualification, entries in showcases must be accessible to Judges.
23. The Organizer will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
24. All establishments should have food shop licence with permission to cater, issued by Malaysian's Ministry of Health.
25. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
26. The Organizer reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
27. Contestants who are in doubt of the interpretation of the criteria are advised to contact the Organizer at:
28. 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

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.: _____

Closing Date: 15 July 2019

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

The Organizing Committee reserve the right to limit the number of entries in any class and this will be done 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:
Organisation Address:	Organisation Tel No.:
	Organisation Email:
Name of Team:	Nationality:
Team Manager/Team Captain Name:	
IC / Passport No.:	
Tel No.:	Email:
Group Coordinator Name <i>(If differ from Team Manager)</i>	
Tel No.:	Email:

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

Culinary Team Challenge (RM1000.00 Per Class)		
<input type="checkbox"/>	Class 22	Malaysia Junior Tiger Cup
<input type="checkbox"/>	Class 23	The MLA Golden Bull Culinary Challenge

Culinary Team Challenge (RM600.00 Per Class)		
<input type="checkbox"/>	Class 24	Malaysian Avant-garde Cuisine Challenge
<input type="checkbox"/>	Class 25	Crystal Ice Masterpiece
<input type="checkbox"/>	Class 26	Fruits Sculpture

F&B Team Challenge (RM800.00 Per Class)		
<input type="checkbox"/>	Class 27	Asian Tapas – Professional
<input type="checkbox"/>	Class 28	Asian Tapas – Junior
<input type="checkbox"/>	Class 29	Asian Theme – Professional
<input type="checkbox"/>	Class 30	Asian Theme – Junior

F&B Team Challenge (RM800.00 Per Class)		
<input type="checkbox"/>	Class 31	Tea & Pastries - Professional
<input type="checkbox"/>	Class 32	Tea & Pastries - Junior

TEAM MEMBER	NAME	POSITION
Team Manager/Team Captain <i>(for class 22 and class 23 only)</i>		
Team Leader / Member 1		
Member 2		
Member 3		
Member 4		

MODE OF PAYMENT

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MALAYSIAN ASSOCIATION OF HOTELS

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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.

Team Manager / Group Coordinator

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.: _____

FICHE TECHNIQUE

For All Classes in Food and Beverage Service Category Class 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38 & 39)

Participant's Name / Team's Name : _____

NAME OF ITEMS	TYPE OF FOOD & BEVERAGE			
DESCRIPTION / UP-SELLING	PICTURE			
TYPE OF CROCKERY/GLASSWARE				
DECORATION (GARNISH)				
METHOD	INGREDIENTS	UNIT	QTY	COST
<i>Step-by-step process</i>				

Total cost per portion : _____

Total overall cost : _____

Selling price per serving : _____

Food / Beverage cost : _____

Prepared by : _____