



**Culinaire
Malaysia 2025**

SEPT 23 - SEPT 26
KUALA LUMPUR
CONVENTION CENTRE

IN CONJUNCTION WITH



RULE BOOK

CULINAIRE MALAYSIA

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PRESENTERS



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CLASSES AND ENTRY FEE

INDIVIDUAL CLASS			ENTRY FEE LOCAL (MYR)	ENTRY FEE INTERNATIONAL (USD)
Culinary Art Displays				
Class 1	Plated Appetizers		230.00	60
Class 2	Malaysian Avant Garde Main Course		230.00	60
Class 3	5-course Western Set Menu		230.00	60
Class 4	Apprentice 4-Course Western Set Menu		230.00	60
Patisserie				
Class 5	Plated Desserts		230.00	60
Class 6	Petit Fours or Pralines		230.00	60
Class 7	Freestyle Confectionery		230.00	60
Class 8	Elegance Stylish Wedding Cake		230.00	60
Class 9	Artistic Showpiece		230.00	60
Class 10	Dress the Cake	[Live Action]	230.00	60
Class 11	Creative Dessert Challenge	[Live Action]	300.00	80
Artistic				
Class 12	Stylish Buffet Showpiece		230.00	60
Class 13	Classic Fruit and Vegetable Carving	[Live Action]	230.00	60
Hot Cooking				
Class 14	Fish/Seafood Main Course (Western Cuisine)	[Live Action]	300.00	80
Class 15	Chef of Nation – Fish/Seafood Main Course (Western Presentation)	[Live Action]	300.00	80
Class 16	Meat/Poultry Main Course (Western Cuisine)	[Live Action]	300.00	80
Class 17	Plant-Based Menu (Western Style)	[Live Action]	300.00	80
Class 18	Malaysian Heritage Cuisine	[Live Action]	300.00	80
Class 19	Apprentice Fish Main Course (Western Cuisine)	[Live Action]	300.00	80
Class 20	US Potato Culinary Challenge (Professional)	[Live Action]	300.00	80
Class 21	US Potato Culinary Challenge (Apprentice)	[Live Action]	300.00	80
Class 22	Real California Milk Pizza Challenge – Professional Chef	[Live Action]	300.00	80
Class 23	Real California Milk Pizza Challenge – Junior Chef	[Live Action]	300.00	80
Food & Beverage Skills				
Class 24	Malaysian Local Fruit Caramelization	[Live Action]	250.00	70
Class 25	Malaysian Local Fruit Caramelization & Flambe	[Live Action]	250.00	70
Class 26	Malaysian Fine Dining Themed Table Setting	[Live Action]	250.00	70
Coffee Connoisseur				
Class 27	Barista Championship	[Live Action]	250.00	70
Class 28	Latte Art Competition – Art Bar	[Live Action]	250.00	70
Class 29	Coffee Signature Beverage	[Live Action]	250.00	70
Mixology Challenge				
Class 30	Cocktail	[Live Action]	250.00	70
Class 31	Mocktail	[Live Action]	250.00	70
Class 32	Flairtending	[Live Action]	250.00	70
TEAM CHALLENGE			ENTRY FEE LOCAL (MYR)	ENTRY FEE INTERNATIONAL (USD)
Class 33	MAMEE ASIAN Culinary Cup	[Live Action]	1,000.00	280
Class 34	Set Hidang Kenduri	[Live Action]	1,000.00	280
Class 35	High Tea Set Warung Jalanan	[Live Action]	1,000.00	280

Note:

Acceptance with full payment only and based on a first-come-first-served basis.

GENERAL INFORMATION AND RULES & REGULATIONS

The **Culinaire Malaysia 2025** maintains international culinary recognition. Organised together with the famed Food & Hotel Malaysia from **23 – 26 September 2025**, this competition is set to be another benchmark in the international culinary industry.

Venue: Kuala Lumpur Convention Centre (Hall 8), 50088 Kuala Lumpur, Malaysia

Date: 23 – 26 September 2025

Organiser

Malaysian Association of Hotels

C5-3, Wisma MAH, Jalan Ampang Utama 1/1

One Ampang Avenue, 68000 Ampang, Selangor, Malaysia

Tel : +603 4251 8477

Email : culinaire@hotels.org.my

Website : www.culinairemalsaysia.com

Opening Hours and Admission

The Culinaire Malaysia is open to FHM's trade visitors and public.

23 – 25 September 2025 : 10:00am – 6:00pm

26 September 2025 : 10:00am – 3:00pm

Ticket Price : RM15.00 per person / RM10.00 per student

(Children under 12 years old are not allowed in the hall.)

The competition hall for Competitors:

Individual Competitors – Culinary Art/Pastry Art Display Classes

Open for registration from 2:00am till 7:00am and judging begins at 7:00am.

Practical Hot Cooking

Judging and competition begins from 7:00am.

Registration Details / General Rules & Regulations

1. Deadline of registration on **15 August 2025**. Acceptance and confirmation of registration is on a first-come-first-served basis with full payment.
2. Registration Forms (either typewritten or neatly handwritten) **with entry fees** to be submitted to:
Culinaire Malaysia 2025 Secretariat
C5-3, Wisma MAH, Jalan Ampang Utama 1/1
One Ampang Avenue, 68000 Ampang, Selangor, Malaysia
Tel: +603 4251 8477
Email: culinaire@hotels.org.my
3. Registration Forms are attached in the Rule Book and ensure the payments are submitted together.
4. The Organiser reserves the right to modify or substitute any of these rules and regulations of the Event from time to time as they deem fit.
5. Submission of Registration Forms must be accompanied with payment details for the entries to be processed.
6. Each establishment is limited to three (3) entries per individual class and one (1) entry per Team Challenge, subject to rules & regulations of each class.
7. Teams and Individual competitors can expect to receive confirmation of their registration by **01 September 2025**.
8. Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes.
9. Competitors' age should be **above 16 years old**.
10. Submission of Registration Forms indicates acceptance of the Rules and Regulations of the Culinaire Malaysia 2025.
11. Payments **MUST** be made in Ringgit Malaysia (MYR) for locals and in US Dollars (USD) for international participants. Overseas company/personal cheques will not be accepted. **DO NOT** send cash by mail.
12. **The fee above is subject 3% charges for every Foreign Remittance.**
13. All payments are to be made payable to:

MALAYSIAN ASSOCIATION OF HOTELS

Account No.: 5144-2220-1007

Bank: MAYBANK

Company No.: PPM0091428051975

Swift Code: MBBEMYKL

Email the payment slip to culinaire@hotels.org.my as a proof of transaction.



**CULINARY
COMPETITION
COMMITTEE**



Dear Competitors,

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

Competition & Culinary Committee

Team & Competitors' Best Practices'

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition.

Naturally this document does not cover all aspect of the jury and marking scheme but looks into the 'Best Practices' for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

1. Plastic is something that the world and gastronomy is eliminating.
 - a) Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
 - b) Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
 - c) Plastic Containers – are permitted to transport and store items in and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.
2. HACCP sheets; are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
 - a) Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
 - b) Temperature/storage sheets should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
 - c) Fridge/freezer checklist should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
 - d) Storage of warm food must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
 - e) Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
 - f) Jury members are at liberty to check and investigate these documents under any circumstance.
3. Competition Timing/ on Time – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.
 - a) In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
 - b) If your food items have too many hand movements and or components; will affect the temperature of the food for service, which will lead to points deduction.
 - c) At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.
4. Food weight and Nutrition
 - a) There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
 - b) It is a cooking competition, therefore skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation.
 - c) All food need to be nutritionally balance along with the presentation on how it fits into the menu.

5. Plate temperature – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.
 - a) If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
 - b) All salads or herb salad garnishes need some type of dressing or seasoning.
6. Food Waste – In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.
 - a) Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
 - b) Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
 - c) Ideally, you should have 3 bins.
 - i. One for food waste that may be composted, etc.
 - ii. One for Recyclable bin for cardboard and paper.
 - iii. One for non-recyclable for plastic, rubber, etc.
 - d) Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.
 - e) Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.
7. Please, also read the Worldchefs Hygiene and Food Safety Regulations found on the webpage.

INDIVIDUAL CLASSES

Culinary Art Displays, Patisserie, Artistic and Individual Hot Cooking

Open to teams from hotels, restaurants, culinary institutions, airlines and catering organisations.

Note for Display Classes and Hot Cooking Competitors:

1. Please take note that these classes are usually filled up even before the closing date. Therefore, even if your Registration Form is received before the closing date, places may have been filled by then. All entries are subjected to the Organizing Committee's approval.
2. Competitors must report to the respective registration counter at least **30 minutes** before their schedule time. Competitors who did not present at their scheduled time will be considered as no-shows and will be disqualified.
3. Competitors must provide their own choice of serving chinaware (without name and logo).
4. The Organiser will not be responsible for any damage and loss of participant's utensils, works and equipment.
5. Competitors should pay compensation for the loss and damage of the items provided by the Organiser.
6. The Organiser reserves the right to revise the schedule of competition.
7. Name cards or logos of the working place of the competitor may be placed in proper manner **after** judging has been completed.
8. Once rosette awards are placed beside the displays (approximately one (1) hour after judging ended), no comments will be given by Judges.
9. Competitors of Culinary Art Display, Patisserie, Artistic and Individual Hot Cooking classes who wish to seek Judges' comments should meet the Judging Team Leader by appointment on the same competition day via the Secretariat at the Organiser's Office.

Culinary Art Displays and Pastry Art Display

1. The halls for Culinary Art Displays will only be open from **2:00am** and by 7:00am all competitors are required to leave the hall. Judging begins at **7:00am** for Culinary Art displays. All packing/exhibit debris must be removed from the competition hall before judging begins.
2. A theme or name and Recipe Form must be placed beside the display exhibits.
3. Competitors are invited to set up an attractive display, however this will not be judged.
4. Aspic should be used to glaze all entries with the exception of crisps and baked dough.
5. Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily at 1800hrs and at 4:00pm on the last day. **ONLY** Elegance Stylish Wedding Cake (class 8) and Stylish Buffet Showpiece (class 12) will be exhibited for all the 4 days of the show and will be collected at 3:00pm on the last day unless deterioration beyond acceptable standards have taken place.
6. Please take note that no clearing of exhibits will be allowed before closing time (6:00pm daily and 3:00pm on the last day). Competitors who break this rule may have their future participation re-considered. Removal must be completed by 6:30pm to facilitate table dressing for the following day. The Organiser reserves the right to dispose of uncollected exhibits.
7. No power point is provided at the competition area. However, competitors who wish to request power points (240V) must be ordered via MAH and paid for at least two (2) months before the event. Late order surcharge will apply. Power point requested during competition day will not be entertained.
8. Table space allotted for display classes: **100cm x 90cm**.

Individual Hot Cooking Class

1. Kitchens for Hot Cooking will open from **6:30am**. The first Hot Cooking session start at **7:00am** (judging begins at same time).
2. Competitors must prepare the Recipe Form for Judges' perusal during the competition.
3. Hygiene is paramount.

CLASS 1 PLATED APPETIZERS

To display a variety of 4 different appetizers – 2 cold and 2 hot displayed cold. Each portion for 1 person, suitable for restaurant a la carte service.

CLASS 2 MALAYSIAN AVANT GARDE MAIN COURSE

To prepare in advance and displayed cold.

4-dishes of fine presentation of main course menu with appropriate garnishes for one (1) person shall consist of:

- 1 x fish or seafood
- 1 x poultry
- 1 x beef or lamb
- 1 x vegetarian

CLASS 3 5-COURSE WESTERN SET MENU

To prepare in advance and display cold. A 5-course set menu with appropriate garnishes for one (1) person shall consist of:

- 1 x seafood appetizer
- 1 x clear soup
- 1 x game entrée
- 1 x meat/poultry main course
- 1 x self-create dessert

CLASS 4 APPRENTICE 4-COURSE WESTERN SET MENU

To prepare in advance and display cold. A 4-course set menu with appropriate garnishes for one (1) person shall consist of:

- 1 x seafood appetizer
- 1 x clear soup
- 1 x meat/poultry main course
- 1 x self-create dessert

JUDGING CRITERIA CULINARY ART (CLASS 1 – CLASS 4)

Total possible points: 100 (no half points will be given)

Serving Arrangement

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

10 points**Presentation / Innovation**

Comprises an appetising, tasteful, elegant presentation, modern style.

30 points**Composition**

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

30 points**Correct Professional Preparation**

Correct basic preparations of food, corresponding to today's modern culinary art.

30 points

CLASS 5 PLATED DESSERTS

To display a total of 4 different types of desserts:

- 1 x hot and cold
- 1 x vegetarian without eggs and fat
- 1 x freestyle creation
- 1 x dessert creation served in glass

All desserts are to be presented cold. Each portion for one person and suitable for a la carte service. Practical and up-to-date presentation is required. Showpieces are allowed but will not be judged.

CLASS 6 PETIT FOURS OR PRALINES

To display 6 bite-sized pieces each of 6 different types of either Petit Fours or Pralines, suitable for service. Exactly **36 pieces** must be presented and each piece to weigh between **6-14 grams**.

Practicality is essential for today's modern dining experience. No commercial moulds are allowed. Showpieces should enhance the presentation and it will be judged.

An extra plate of 1 portion of each type (6 pieces) to be set aside from the display table for tasting by judges.

CLASS 7 FREESTYLE CONFECTIONERY

To display a total of 4 different types of cake of today's taste. Cakes to be free-style and displayed as whole.

- 1 nos of whole cake – 10 to 12 serving size
- 3 types of petit gâteau

Required to display 3 pieces per each type of petit gateau and each piece to weigh between **60-80 grams**. Practical and up-to-date presentation is required. Showpieces are allowed but will not be judged.

JUDGING CRITERIA PASTRY ART (CLASS 5 – CLASS 7)

Total possible points: 100 (no half points will be given)

Serving Arrangement

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

10 points**Presentation / Innovation**

Comprises an appetising, tasteful, elegant presentation, modern style.

30 points**Composition**

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

30 points**Correct Professional Preparation**

Correct basic preparations of food, corresponding to today's modern culinary art.

30 points

CLASS 8 ELEGANCE STYLISH WEDDING CAKE

3 cakes to incorporate a wedding design – modern, contemporary or themed.

One of the 3 cakes must be edible. A section of the finished edible cake should be cut for the judges' inspection. This must be from the lowest tier of the 3 cakes. The height of finished display should not exceed 1.5 metre.

Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or any other appropriate materials may be used. No wiring and glue are allowed. Lace or its equivalent is not allowed.

Points will be deducted for non-compliance.

- Wedding cakes must stay on display until last day of the show and Organiser will dispose of exhibits uncollected after 3:00pm on the last day or earlier, if exhibits begin to deteriorate.

JUDGING CRITERIA PASTRY ART (CLASS 8)

Total possible points: 100 (no half points will be given)

Technique and Degree of Difficulty	25 points
Presentation and General Impression	25 points
Taste	25 points
Correct Professional Preparation	25 points

CLASS 9 ARTISTIC SHOWPIECE

Competitors are required to display a showpiece consisting of a whole piece in the following criteria Category:

- a) A Chocolate Creation with demonstration of a minimum of 3 different techniques including: Sprayed, Moulded, Cast Chocolate, Painted Chocolate, etc.
- b) A Sugar Art Creation, whereby each piece must contain a variety of 4 skills demonstrated: Boiled Sugar, Blown Sugar, Cast Sugar, Pulled Sugar.
- c) A Dough Creation whereby yeast must be used in the dough fermentation and a recipe must be provided to the Judging panel.
- d) A Pastillage Creation (Gum paste used with gelatin).

General Guidelines

- 1. The entry Showpiece must be of a minimum 60cm height and cannot exceed 150cm in height (not including base height).
- 2. The base is of maximum 80cm x 80cm x 12cm height. The table space allotted is **100cm x 90cm**.
- 3. No frames, wires or moulds are totally permitted (Competitors breaking the rules will be disqualified).
- 4. All Art Creations, which are sprayed, must contain food grade edible spray.
- 5. The use of gold or silver leaves should be discreet.
- 6. The use of glitter and/or metallic dust should be limited and discreet.
- 7. Only edible gum-based food varnish or shellac is allowed.
- 8. It is not permitted to present a display of cut styrofoam (polystyrene), wood, metal or other structural material sprayed with chocolate. Such display will automatically be disqualified.
- 9. Seams must be clean and free of drips.
- 10. Colouring must be clean, free of smudges or bleeding or dripping.
- 11. The use of moulds is limited to less than 25% of the centrepiece.
- 12. Displays must be clean and free of any finger marks.
- 13. Pastry Showpiece must be on display till last day of the show. Organizer will dispose exhibits uncollected after 3:00pm on the last day or earlier, if exhibits begin to deteriorate.

Guidelines for Chocolate

- 1. The showpiece must be comprised solely of chocolate and cocoa products, including plain or coloured cocoa butter and cocoa nibs.
- 2. More than three techniques must be used in the preparation of this centrepiece i.e., shiny, flat, dull, sprayed, carved, ribbon, shaved or aerated.
- 3. The use of sugar or sugar products is not allowed on the chocolate showpiece.
- 4. The use of artificial or inedible structural support is not authorised.
- 5. The use of moulds is limited to no more than 25% of the entire display.
- 6. Chocolate pastillage is not allowed.
- 7. Modelling chocolate is authorized.
- 8. Non-commercial transfer sheets are allowed.
- 9. Elements made of bloomed chocolate (over-heated) may only be used if intentionally bloomed and incorporated in the design.
- 10. Sprayed or "transfer" chocolate must not peel off.
- 11. Robot coupe chocolate must be smooth and not cracked.
- 12. Modelling chocolate may be smooth, polished, and shiny.
- 13. Casted and accent pieces must be free of bubbles, waves, cracks and seams.
- 14. Knife cuts and ruffles should be long and even.
- 15. Spraying should be clean and not excessive with no visible overspray drips.
- 16. Chocolate piece must not be shellacked.
- 17. Chocolate, airbrushing, and/or silk screening must not chip or peel.

Guidelines for Sugar Art

- 1. Poured sugar display must stand firm (no collapsing) and edges must be rounded and smooth.
- 2. Poured sugar must be free of bubbles.
- 3. Poured sugar should be delicate and not massive.
- 4. Standing pieces must be erected properly and must not be sagging or bending.
- 5. Sugar may be poured on textured surface.
- 6. Moulded pieces cannot represent more than 25% of the display.
- 7. Pulled Sugar must be thin, shiny, free of unwanted grains.
- 8. Pulled Sugar Lines in ribbons must be even and thin.
- 9. Pulled Sugar Elements must be fragile and delicate.
- 10. Pulled Sugar Shapes must be crisp and not collapsed.
- 11. Sugar centerpieces may be displayed in sealed airtight transparent display cases.

Guidelines for Dough Displays

1. Display should demonstrate multiple decoration methods: scoring, flouring, stencilling, stamping, decorative plaques, etc.
2. Multiple toppings should be used: seeds, grains, nuts, herbs.
3. Multiple glazing formulas should be used: lye, protein, sugar, gum, starch.
4. Minimum of three recipes and three types of grains should be exposed.
5. The use of moulds is limited to less than 25% of the entire display.
6. Display should be composed of multiple forms, shapes, and textures.
7. The display should contain three dimensional elements.
8. Only pure natural colours are allowed: beet colour, chlorophyll, annatto, turmeric, saffron and colour extracted from seeds, fenugreek, ground poppy seeds, squid ink, caramel, molasses, etc.
9. Braiding and/or lattice work should be even, consistent.
10. Glazing must be controlled, not dripping, shiny, contrasting, icing.
11. Cut pieces must have precise smooth edges.
12. Display must be clean and free of finger marks, crumbs, dust, drips of binding material, etc.
13. All natural shades of cream, beige, brown, chocolate, caramel and black are allowed.
14. These colours may be achieved through various fermentation and baking methods.
15. Only use of edible props is allowed: grains, flours, sheath, seed, nuts.
16. Duplicated pieces must be identical.
17. Anatomical elements must be proportional and realistic.
18. All elements must be perfectly baked.
19. Printing, stencilling, painting, must be precise and clean.
20. Items exhibited must appear fresh.
21. Breads should not be dry, cracked or dull.
22. Displays must be visible on at least three sides and have clean and neat fourth side.
23. Displays must be elegant, artfully displayed and appetizing.
24. Themes, shapes, methods, formulas, tools used, should be innovative and creative.

Guidelines for Pastillage

1. Must be smooth, sanded and free of cracks.
2. Pastillage may be textured.
3. Pastillage can be coloured in the mass and painted on the surface.
4. In architectural constructions angles must be precise.
5. Pieces should be as thin as possible.
6. Pastillage may be glued with cooked sugar, royal icing of melted pastillage.
7. Non-edible glue is not allowed.

JUDGING CRITERIA PASTRY ART (CLASS 9)

Total possible points: 100 (no half points will be given)

Creativity and Originality

First impression, artistic impression.

20 points**Design and Composition**

Attention to details, finished appearance, proportion and symmetry.

30 points**Technical Skills and Degree of Difficulty**

Structural techniques, utilisation.

50 points

CLASS 10 DRESS THE CAKE

Competitors have **120 minutes** to decorate one finished cake, which competitors have to provide.

All decorating ingredients must be edible and mixed on spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not shaped. Sugar paste, marzipan and pastillage can be mix colour, but not shaped and modelled.

There are no height restrictions to the finished piece.

The cake (either plain or with fillings) should be either round (30cm diameter) or square (30cm x 30cm). Only 1 cake is allowed. Points will be deducted for non-compliance.

Each competitor is required to provide all ingredients, utensils and materials required, unless the Organiser informs that any products will be provided.

No chiller / freezer provided. No food or working items are to be placed on the floor.

The Organiser will provide the following set up:

- 2 power points (240V) for each competitor.

JUDGING CRITERIA (CLASS 10)

Total possible points: 100 (no half points will be given)

Preparation of Cake and Cleanliness of Workstation	10 points
Planned arrangement of materials for trouble-free working. Workstation to be kept neat and tidy.	
Presentation and General Impression	40 points
Depending on materials used, the finished exhibit must present a good impression based on aesthetic and ethical principles.	
Technique and Degree of Difficulty	50 points
This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.	

CLASS 11 CREATIVE DESSERT CHALLENGE

Rules and Guidelines

Prepare and present in one (1) hour, two (2) Plated Western Dessert (of the same kind) hot or cold – 1 for the judges and 1 for display. Two (2) white plates of 32cm diameter shall be provided by the participants.

Ingredients for the Fantasy Desserts - BRING YOUR OWN:

- | | |
|-----------------------------|-----------------------|
| 1. All Purpose Flour | 2. Powdered Sugar |
| 3. Cake Flour | 4. Baking Powder |
| 5. Granulated Sugar | 6. Baking Soda |
| 7. Brown Sugar | 8. Unsalted Butter |
| 9. Glucose | 10. All Purpose Cream |
| 11. Isomalt | 12. Fresh Milk |
| 13. Walnuts | 14. Chocolate |
| 15. Pecans | 16. Milk Chocolate |
| 17. White Chocolate | 18. Salt |
| 19. Almonds Transfer Sheets | 20. Fresh Eggs |
| 21. Gelatine Powder | |

*** The Secret Ingredient will be announced during the competition day.

Important Notes:

Competitors must leave the workstation in a clean and tidy condition.

All competitors shall provide their own utensils such as cutters, knife, palettes, piping bags with nozzles, moulds, pots and pans, as well as mixing bowls.

This will be part of judging criteria

1. The competitors can use as much or as little of each ingredient as they like. Bring your own ingredients.
2. The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
3. The organizers will supply all the hardware mentioned below. No supplementary equipment will be available.

Specification of the facilities provided:

The organizing committee will provide the following equipment for each kitchen:

- Gas cooking range with oven
- Sink with running water
- Fridge (Sharing)
- Working tabletop

JUDGING CRITERIA (CLASS 11)

Total possible points: 100 (no half points will be given)

Service

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 deductions.

5 points

The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Mise en Place

Planned arrangement of materials for trouble-free working and service.

Correct utilization of working time to ensure punctual completion.

5 points

Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

Hygiene and Food Waste

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

10 points

Presentation

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.

10 points

Correct Professional Preparation

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.

20 points

Taste

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

50 points

CLASS 12 STYLISH BUFFET SHOWPIECE

This is about show and artistry from competitor own choice of buffet showpiece sculpture.

The decorations and showpieces are sculptures made of margarine/butter, clay, paper clay, salt or sugar work such as icing, pulled or blown sugar into shapes and forms, etc. **Height of sculpture is minimum 60cm and maximum 150cm.**

Aluminium foil, netting, metal plate and iron rod can be used for framework but must not expose. Inner supporting materials may be used. The use of moulds is not allowed. **Strictly no styrofoam inside the sculpture.**

Toxic paints and sprays, artificial materials and decorations are not allowed.

Showpieces will be judged on the day of competition and display till the last day of competition; the Organiser will dispose the exhibits uncollected after 3:00pm last day of the event.

JUDGING CRITERIA (CLASS 12)

Total possible points: 100 (no half points will be given)

Creativity and Originality	20 points
Design and Composition	30 points
Technical Skills and Degree of Difficulty	50 points

CLASS 13 CLASSIC FRUIT AND VEGETABLE CARVING

Make up own banquet composition of own fresh fruits and vegetables, combining various products within one design. Participants should pursue maximum balance of combination, including balance of concept and contents, colour pallet and highly artistic performance of all elements of the composition accounting to specific serving conditions.

The carved centrepieces

Piece must be presented on time within the time limit of **90 minutes**. It must be three dimensional and appealing from all angles. Theme must be inoffensive and non-violent.

Designs shall be carved from raw food exclusively and the height of the items should not exceed 120cm and width should not exceed 80cm.

The use of toothpicks, wood skewers, food colouring and any glue is allowed. Such elements must be absolutely invisible to avoid a penalty (10 points of the total points earned by the display).

Decorative elements such as stones, artificial flowers, ribbons, beads and similar is prohibited. Such elements can only be made of fruits or vegetables.

Internal construction of any type, like glass, metal, plastic or wooden supporting structures, may not be used inside finished carved items.

Using natural greenery is permitted, it can stand in a pot with soil, but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination).

Notes

1. Once the competition starts any help to the participant is prohibited. The assistants and helpers may not enter the area of the competition
2. If found offensive, displays may be removed by a judge or the organiser
3. Name cards or logos of the working place of the competitor may be placed in proper manner after judging has been completed
4. The Organiser will not be responsible for any loss or damage to any utensils
5. Due to limited space, competitors' pieces will be displayed until 6:00pm daily, except last day until 3:00pm.
6. Early removal of the carvings is not allowed. Organiser may dispose of any uncollected exhibits after 6:00pm on that day (exact display and disposal time shall be further notified)

Permitted

1. The use of toothpicks, wood skewers, food colouring and any glue is allowed
2. Using natural greenery is permitted, it can stand in a pot with soil but it should not exceed 1/3 of the composition. Soil must be contained and decorated so it does not touch the carvings (to avoid contamination)
3. Internal support such as glass, metal, plastic or wood may be used inside finished carved items but must be totally invisible
4. Supports, textiles and other decoration materials in accordance with principles of application for creation of an ornament of a banquet composition are allowed.

ARTISTIC (CLASS 12 – 13)

Prohibited

1. The use of decorative elements such as artificial flowers, earth, sand, animal fur and moss is prohibited.
2. Any advertising included in the designs is not allowed.
3. The use of flowers and buds is not allowed.

JUDGING CRITERIA (CLASS 13)

Total possible points: 100 (no half points will be given)

Creativity and Originality

Artistic impression and first impression must be pleasing and present a successful ensemble. It should be original and creative. Innovative carving techniques and incisions should be demonstrated. This carving must be usable for a banquet or reception.

20 points

Design and Composition

Attention to details, finished appearance, proportion & symmetry. It must be three dimensional and appealing from all angles. The theme must be inoffensive and non-violent. Design must be elegant, sophisticated, sober, peaceful and joyful. The choice of products, their colour harmony including the peel and the core are important as well as the ability to demonstrate all of it.

30 points

Technical Skills and Degree of Difficulty

Structural techniques, utilization and craftsmanship. Work must be precise and accurate. Elements must be properly assembled, and seams must be discreet.

50 points

Notes for Competitors:

1. From **Class 14 - 23**, each competitor is restricted to one entry in any one class.
2. Please take note that priority will be given to competitors taking the most gold medals with compulsory minimum **1 Cold Display classes and either Individual Hot Cooking or Team Challenge classes**, thereby being eligible for the **Most Outstanding Chef Award**. The Organizing Committee reserves the right to determine the Most Outstanding Chef Award depending on the overall result.
3. **Apprentice Class** competitors' age should not exceed **25 years old**.
4. The Hot Cooking Competition begins at 0650hrs and ends at 1900hrs daily, except for the last day when it will end earlier to cater for final results tally.
5. All competitors will be given 10 minutes for Food Safety and Hygiene SOP before competition begins.
6. No company name / logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
7. Competitors will be provided with identical facilities as far as possible. Each kitchen station will be equipped with a stove with 4 top burners, built-in oven, a sink and a fridge (to share). Please take note that you are allowed to bring your cooking utensils and ingredients. However, the items will be your own responsibility. More details, if any, will be provided in due course.
8. Competitors must bring their own plates with length of diameter not more than **32cm**. The Organizing Committee reserves the right to disqualify the competitor if the rules are not adhered to.
9. No supplementary equipment will be available. It is the competitor's responsibility to bring all their required items.
10. The Organizing Committee will not be responsible for loss or breakage of competitors' belongings.
11. Recipe Form required in the kitchen during competition.
12. Competitors must leave the workstation in a neat and tidy condition; this is part of the judging criteria.
13. No pork and alcohol items are allowed.
14. Note for pre-preparation for the **HOT COOKING** classes:
 - a) **Basic stocks** are allowed but not reduced or seasoned – these are to be presented to the jury in cold for tasting
 - b) **Salad** can be cleaned and washed not mixed or cut
 - c) **Vegetables and fruits** can be cleaned, cut & trimmed (any shape) **BUT** must be raw
 - d) **Fruit and vegetable purees** are permitted but must not be seasoned or finished items
 - No glaze or concentrated juices
 - Dried fruit / or vegetable powder permitted
 - Dehydrated fruit or sheets permitted
 - e) **Vegetable ash and home-made spice mixture** are permitted
 - f) **Fish** can be gutted, scaled can be filleted if required **BUT** must be raw
 - g) **Shellfish/crustaceans** can be cleaned but raw can be removed from their shell
 - h) **Meat/Poultry/Game** can be deboned not portioned, trimmed
 - i) **Protein** cannot be minced. Mincing must be done in the kitchen
 - j) **Liver and sweetbreads** can be brought in soaked in milk, but not seasoned or flavoured
 - k) **Smoked fish, prosciutto, chorizo, bacon** are allowed as long as they are further processed in the kitchen
 - l) **Pasta dough** allowed brought in, can be flavoured and rolled into sheets but not portioned and not cooked
 - m) **Pastry sponge, biscuits** can be brought in but not cut or stenciled
 - n) **Macaroons or macarons** need to be made on premise
 - o) **Decor elements** 100% made on site
 - No titanium dioxide – no metallic powder no artificial food colours are permitted
 - p) **Eggs** can be separated, and pasteurized
 - q) **Dry ingredients** can be pre-measured
 - r) **Flavoured oils and butter** are allowed

**** Competitors who violate the above rules will be penalized up to 10% point deduction from their final score.**

CLASS 14 FISH / SEAFOOD MAIN COURSE (WESTERN CUISINE)<https://gpv.com.my/>

Lonyangxia Fresh (Qinghai) Co., Ltd. Values green low-carbon and recycling development, highlights ecological farming and scientifically disposes of farming wastes, to ensure the safety of ecological environment and product quality. Meanwhile, we guarantee all inputs in the farming process comply with the relevant national standards.

To prepare one (1) main course dish for 2 portions in individual plate and present within **45 minutes** of either:

- Longyangxia Salmon
- Seafood and Longyangxia Salmon



Indicate (a or b) accordingly on Registration Form. **No changes will be allowed.**

General Guideline

- The weight of meat protein shall be at 100-120gm per portion.
- Garnish with suitable starch, and vegetables.
- Appropriate sauce (can be more than one) to be served.
- Recipes should be professionally prepared and made available for the judges **(3 Copies)**.
- Should have two (2) plates of each dish: One (1) for tasting & One (1) for display.
- Longyangxia Salmon will be provided by the Organiser.

Prizes

- | | |
|---------------------------|-----------------|
| Champion | - Cash & Trophy |
| 1 st Runner-Up | - Cash & Trophy |
| 2 nd Runner-Up | - Cash & Trophy |

CLASS 15 CHEF OF NATION – FISH / SEAFOOD MAIN COURSE (WESTERN PRESENTATION)

Open to Executive Chef, Chef De Cuisine and Head Chef of Malaysian or local based expatriate from Hotels, Restaurants, Catering services, airlines and schools. This class is specially created to encourage our senior chefs to stay competitive whom are usually busy with administration and operation for the business, let have some fun.

Over the years, Culinaire Malaysia and Food Aid Foundation strive to **leverage and influence our network of culinary professionals to drive sustainable change and mobilize our communities in the professional kitchen:** -

- Educate better Cooking and eating habits through awareness and advocacy
- Supporting and training of key communities to help to put better food on the table
- Reducing food waste to help minimise environment impact in professional kitchens
- Inspiring sustainable food consumption through resources, recipes and more

In this class chef to prepare one (1) main course dish for 2 portions in individual plate and present within **60 minutes** of:

- Sustainable local Caught Fish or sustainable imported Fish
- Sustainable local caught or sustainable imported Seafood

Indicate (a or b) accordingly on Registration Form. **No changes will be allowed.**

General Guideline

- The weight of meat protein shall be at 100-120gm per portion.
- Garnish with suitable sustainable starch, and sustainable vegetables
- Recipes should be professionally prepared and made available for the judges **(3 Copies)**;
- Appropriate sauce (can be more than one) to be served, judging will be based on the sustainable products usage and managing wastage during and after preparation.
- Should have two (2) plates of each dish: One (1) for tasting & One (1) for display.

Food Aid Foundation (FAF) Chef of The Nation Award:

- | | |
|---------------------------|-----------------|
| Champion | - Cash & Trophy |
| 1 st Runner-Up | - Cash & Trophy |
| 2 nd Runner-Up | - Cash & Trophy |

**CLASS 16 MEAT/POULTRY MAIN COURSE (WESTERN CUISINE)**

To prepare one (1) main course dish for 2 portions in individual plate and present within **45 minutes** of either:



- | | |
|---|------------|
| a) Aussie Beef (show receipt or Invoice of Aussie Meat) | c) Chicken |
| b) Aussie Lamb (show receipt or Invoice of Aussie Meat) | d) Duck |

General Guideline

- At least 3 of the MAMEE sauce or seasoning listed must be used.
- The weight of meat protein shall be at 100-120gm per portion.
- Garnish with suitable starch, and vegetables.
- Appropriate sauce (can be more than one) to be served.
- Recipes should be professionally prepared and made available for the judges **(3 Copies)**.
- Should have two (2) plates of each dish: One (1) for tasting & One (1) for display.

- Daebak Tteokbokki Sauce
- Daebak Sweet Chilli Sauce
- Daebak Bulgogi Korean BBQ Sauce
- Mamee Chef Chicken Stok
- Mamee Chef Lime Powder
- Mamee Chef Mashed Potato
- Mamee Chef Chili & Spices

Note: items above will be provided by Organiser

Indicate (a, b, c or d) accordingly on Registration Form. **No changes will be allowed.**

CLASS 17 PLANT-BASED MENU (WESTERN STYLE)

To prepare one (1) warm/cold appetizer and (1) main course dish for 2 portions in individual plate to be prepared and present within **60 minutes**:

Innovative appetizer and main course using Plant-based product:

- One (1) set serve to the judges
- One (1) set for display

Appropriate sauces, sides and garnishes to be serve with the dishes.

Dish Description and Must Use Products

1. Innovative and Modern Hot or Cold Appetizer
2. Innovative and Modern Main Course

General Guideline

1. As you begin to develop your menus and start to plan the components for your Plant-Based dishes, it is important to keep in mind that the level of professionalism, skills, technique, and the expectations from the jury as any competition categories.
2. Modern Vegan or Plant-Based techniques, trends and fusions may be combined with classical preparation techniques.
3. It is important to understand these references are a guide and ensure there are no confusion in your delivery or menu description.
4. The presentation of Vegan or Plant-Based dishes must showcase the quality of plants and Plant-Based products while being creative to meet the needs of the customers choosing a Vegan or Plant-Based menu item, and to ensure they receive the same dining pleasure.

CLASS 18 MALAYSIAN HERITAGE CUISINE

To prepared one **Authentic** Malaysian main course (*Western plating presentation*) for 2 plates within **45 minutes**:

- One (1) for tasting
- One (1) for display

Dish must be presented on 2 individual plates with appropriate protein, garnish, starch and sauce. Must be authentic in taste and **no fusion** allow.

As this is a time limit competition, you are expected to demonstrate your cooking skills; your entry must not be completed with more than 10 minutes before the stipulated completion time.

Competitors to bring their own ingredient, small kitchen equipment and plate wares (Malaysian serving ware only). Western stove will be provided but competitors need to bring in their own wok.

Rule

1. One (1) set of recipes needed in the kitchen.
2. Centrepieces for display table is allowed but point will be given.
3. Display table will be provided by Organiser.
4. Standard kitchen equipment provided by Organiser.
5. Competitors violating this rule will be penalized up to 10% point deduction from their final score.

CLASS 19 APPRENTICE FISH MAIN COURSE (WESTERN CUISINE)<https://gpv.com.my/>

Lonyangxa Fresh (Qinghai) Co., Ltd. Values green low-carbon and recycling development, highlights ecological farming and scientifically disposes of farming wastes, to ensure the safety of ecological environment and product quality. Meanwhile, we guarantee all inputs in the farming process comply with the relevant national standards.

To prepare one (1) main course dish of **Longyangxia Salmon** for 2 portions in individual plate and present within **45 minutes**:

**General Guideline**

1. Participants need to bring all the ingredients for the main course preparations.
2. Standard kitchen equipment and standard cooking station will be arranged by the organiser.
3. The weight of meat protein shall be at 100-120gm per portion.
4. Garnish with suitable starch, and vegetables.
5. Appropriate sauce (can be more than one) to be served.
6. Recipes should be professionally prepared and made available for the judges (**3 Copies**).
7. Should have two (2) plates of each dish: One (1) for tasting & One (1) for display.
8. Longyangxia Salmon will be provided by the Organiser.

Prizes

- | | |
|---------------------------|-----------------|
| Champion | - Cash & Trophy |
| 1 st Runner-Up | - Cash & Trophy |
| 2 nd Runner-Up | - Cash & Trophy |

CLASS 20 US POTATO CULINARY – PRACTICAL COOKING (PROFESSIONAL)**General Guideline**

1. To prepare and present two (2) set of modern freestyle main course within period of forty-five (45) minutes.
2. One for judging, and one for display.
3. All Ingredients are from participants. A receipt or invoice is required as proof of purchase.
4. A ratio of 50% U.S. potatoes to 50% protein and other ingredients is required for main courses with appropriate accompaniment and sauce.
5. Only U.S. brand frozen potatoes (Simplot, Lamb Weston, McCain) are permitted.
6. Fresh U.S. Russet potatoes are also permitted.
7. Specific frozen potato cuts (wedges, curly fries, hashbrowns, lattice or waffle cuts) are allowed.
8. Recipes should be professionally prepared and make available for the judges (3 copies).
9. Main Course size is between 350gm -450gm.

**Competition Procedures**

1. Participants must arrive 60 minutes prior to their scheduled start time. Late arrival may lead to disqualification.
2. Participants must wear complete chef attire (aprons and hats will be provided).
3. Only halal ingredients are allowed.
4. The organizer retains the right to use any recipes and photos taken during the event for publications.
5. The organizer is not responsible for any lost, damaged, or stolen equipment or personal items.

General Rules

1. Adherence to all rules and regulations is mandatory. Non-compliance may result in points deductions or disqualification.
2. The organizer reserves the right to change any rules or regulations before competition starts.

CLASS 21 US POTATO CULINARY – PRACTICAL COOKING (APPRENTICE)**General Guideline**

1. To prepare and present two (2) set of modern freestyle main course within period of forty-five (45) minutes.
2. One for judging, and one for display.
3. All Ingredients are from participants. A receipt or invoice is required as proof of purchase.
4. A ratio of 50% U.S. potatoes to 50% protein and other ingredients is required for main courses with appropriate accompaniment and sauce.
5. Only U.S. brand frozen potatoes (Simplot, Lamb Weston, McCain) are permitted.
6. Fresh U.S. Russet potatoes are also permitted.
7. Specific frozen potato cuts (wedges, curly fries, hashbrowns, lattice or waffle cuts) are allowed.
8. Recipes should be professionally prepared and make available for the judges (3 copies).
9. Main Course size is between 350gm -450gm.

**Competition Procedures**

1. Participants must arrive 60 minutes prior to their scheduled start time. Late arrival may lead to disqualification.
2. Participants must wear complete chef attire (aprons and hats will be provided).
3. Only halal ingredients are allowed.
4. The organizer retains the right to use any recipes and photos taken during the event for publications.
5. The organizer is not responsible for any lost, damaged, or stolen equipment or personal items.

General Rules

1. Adherence to all rules and regulations is mandatory. Non-compliance may result in points deductions or disqualification.
2. The organizer reserves the right to change any rules or regulations before competition starts.

CLASS 22 REAL CALIFORNIA MILK PIZZA CHALLENGE – PROFESSIONAL CHEF

Look for the Seal
California Milk Advisory Board

Criteria Of Competition

1. To prepare one Freestyle Turn-In Pizza / dimension and shape in any shape (round, square, etc.).
2. Participants are required to prepare pizza diameter from 8-12 inches.
3. Participants to prepare two number of the identical pizza in 45 minutes, one for display and one for judge's tasting.
4. Pizza dough can be making fresh or bring in parbaked and we have no restrictions on dough, sauces, toppings, or styles.
5. Participant should provide their own plates, Oak Peddle, Wood or textured board of their choice.
6. Recipes required and should be professionally prepared and make available for the judges (3 Copies).
7. Organizer will provide one 4-burner stove and a Conventional Oven.
8. Compulsory used of California Cheeses listed below in the pizza preparation (Cheeses will be provided by organizer on the competition day).
 - i) California Mozzarella Cheese, 200g
 - ii) California Cheddar Cheese, 200g
 - iii) California Cream Cheese, 200g
 - iv) California Monterrey Jack Cheese, 200g
 - v) California Pepper Jack, 200g
9. Le 5 Stagioni flour must be used. A proof of purchase receipt must be displayed alongside the recipe in the kitchen.
10. Each contestant will have 45 minutes to assemble and bake his or her pizzas.
11. Contestants will be timed by organizer. In addition, each contestant will be required to clean up his or her assembly space prior to presenting the pizza for judging.
12. Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of points on each judge's scorecard.
13. Professional Chef competitors' must be 24 years old and above.

CLASS 23 REAL CALIFORNIA MILK PIZZA CHALLENGE – JUNIOR CHEF**Criteria Of Competition**

1. To prepare one Freestyle Turn-In Pizza / dimension and shape in any shape (round, square, etc.).
2. Participants are required to prepare pizza diameter from 8-12 inches.
3. Participants to prepare two number of the identical pizza in 45 minutes, one for display and one for judge's tasting.
4. Pizza dough can be making fresh or bring in parbaked and we have no restrictions on dough, sauces, toppings, or styles.
5. Participant should provide their own plates, Oak Peddle, Wood or textured board of their choice.
6. Recipes required and should be professionally prepared and make available for the judges (3 Copies).
7. Organizer will provide one 4-burner stove and a Conventional Oven.
8. Compulsory used of California Cheeses listed below in the pizza preparation (Cheeses will be provided by organizer on competition day).
 - i) California Mozzarella Cheese, 200g
 - ii) California Cheddar Cheese, 200g
 - iii) California Cream Cheese, 200g
 - iv) California Monterrey Jack Cheese, 200g
9. Le 5 Stagioni flour must be used. A proof of purchase receipt must be displayed alongside the recipe in the kitchen.
10. Each contestant will have 45 minutes to assemble and bake his or her pizzas.
11. Contestants will be timed by organizer. In addition, each contestant will be required to clean up his or her assembly space prior to presenting the pizza for judging.
12. Failure to adhere to time restrictions or to clean up in a presentable fashion will result in an automatic deduction of points on each judge's scorecard.
13. Junior Chef competitors' must be 18 to 23 years old.

Real California Milk Pizza Challenges

Winner	Cash & Trophy
1st Runner Up	Cash & Trophy
2nd Runner Up	Cash & Trophy

JUDGING CRITERIA (CLASS 14 – CLASS 23)

Total possible points: 100 (no half points will be given)

Mise-en-place

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

5 points**Service**

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 kitchen.

5 points**Hygiene and Food Waste**

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

10 points**Presentation**

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

10 points**Correct Professional Preparation**

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 skills and kitchen organization.

20 points**Taste**

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.

50 points

IMPORTANT NOTES, GROOMING STANDARDS & EQUIPMENTSScheduling

The Organiser will email competition details once registration and payment has been received and finalized.

Registration

All teams must DO the following:

- Register two (02) hours before competition time i.e. if competition time is at 9am, registration time is at 7am
- Briefing one (01) hour before competition time i.e. if competition start at 9am, briefing at competition hall at 8am – 8.15am
- Moving in of items to competition area immediately after briefing.

Briefing

Pre-Briefing : **To be advised**

Event Site Briefing : **Monday, 22 September 2025, 1.00 pm at Kuala Lumpur Convention Centre, Main Competition Hall 8**

Flavoured Syrup**TO BE ADVISED by JULY 2025**

The Organiser will provide a list of approved flavoured syrups for use (kindly check Culinaire Malaysia

<https://culinairemalaysia.com/rule-book/>)

Fiche Technique – Standard Recipe Form

Each team to prepare:

1. Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu – for Judges Reference and to be placed on the display table.
2. Fiche Technique is to be applied using the standard form provided by the Organiser of Culinaire Malaysia. The form can be obtained from www.culinairemalaysia.com/rule-book/
3. Fiche Technique must also be used for cost breakdown for each ingredient used, what is the total cost per portion, total overall cost, recommended selling price per serving & food cost
4. The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
5. Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

Notes for Competitors

1. Personal Grooming: Grooming standards must always be observed.
2. All competitors must bring along all equipment, crockeries, cutlery, glassware, utensils for the stated class.
3. It is your responsibility to make sure that you have all the necessary equipment required for the stated class.
4. Competitors who wish to use background music for their competition are requested to bring their pendrive/ no mobile device allowed. Competitors are encouraged to bring additional backup copies in case their original piece does not work due to unforeseen technical circumstances.
5. There will not be any testing of audio at the competition venue; hence, competitors are requested to test and pre-set to start the song/music of their choice. The competitor must have an assistant to play the song/music for him/her.
6. Song/music, dance group or other gimmicks are allowed but will not be judged.
7. The Organizing Committee **will not provide any equipment for all classes under F&B Services Categories.**
8. Teams wishing to seek Judges' comments should make an appointment with the Judging Team Leader (via the Secretariat) on the day of their competition.

CLASS 24 MALAYSIAN LOCAL FRUIT CARAMELIZATION**CLASS 25 MALAYSIAN LOCAL FRUIT CARAMELIZATION & FLAMBE**

The objective of this competition category is to observe participants applying - flambé skills, techniques, caramelization & knowledge of flambé dish/items, handling service gear and also on communication skills.

Participation is open to individuals who are working in Hotels, Restaurants, Cafes, Airlines, Hospitals and any Food and Beverage establishment. Each establishment can send in two (02) participants.

Please take note Supervisor/CDP and above are NOT allowed to take part. Establishment logo CANNOT be displayed on the attire worn during the competition.

There are two sections to this competition:

SECTION 1 - LIVE FRUITS CARAMELIZATION

Participants will have 10 minutes:

- i) To prepare three (03) standard portion of fruit caramelization
- ii) Each portion must have three (03) types fresh fruits
- iii) The fruits must be cut in appropriate size
- iv) Each portion must be served with crepes
- v) Crepes can and should be prepared in advance
- vi) **Must demonstrate the technique & skills in CARAMELIZATION**
 - o *Caramelization is the browning of sugar, a process used extensively in cooking for resulting sweet nutty flavour & brown colour. The colour can be best described as that of an old copper pan.*
- vii) Only portable stove allowed.
- viii) Non-stick pan is NOT allowed.

Each participant must prepare for:

- i) Judges tasting: two (02) plates
- ii) One (01) set for display
- iii) All ingredients must be brought in by the participant

SECTION 2 - LIVE FRUITS CARAMELIZATION & FLAMBE

Participants will have 10 minutes:

- i) To prepare three (03) standard portion of fruit caramelization
- ii) Each portion must have three (03) types fresh fruits
- iii) The fruits must be cut in appropriate size
- iv) Each portion must be served with crepes
- v) Crepes can and should be prepared in advance
- vi) **Must demonstrate the technique & skills in CARAMELISATION and Flambe**
 - o *Caramelization is the browning of sugar, a process used extensively in cooking for resulting sweet nutty flavor & brown colour. The colour can be best described as that of an old copper pan.*
 - o *The term flambe [flahm-BAY] is a French word meaning “flaming” or “flamed.” Flambe means to ignite foods that have liquor or liqueur added. This is done for a dramatic effect and to develop a rich flavor of the liqueur to the foods.*
- vii) Only portable stove allowed.
- viii) Non-stick pan is NOT allowed. Copper pan is encouraged.

Each participant must prepare for

- i) Judges tasting: two (02) plates
- ii) One (01) set for display
- iii) All ingredients must be brought in by the participant

SECTION 2 – FICHE TECHNIQUE – STANDARD RECIPE SHEET

Each team are required to prepare:

- i) Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu – for Judges reference and to be placed on the display table.
- ii) Fiche Technique is to be applied using the standard form provided by the Organizer of Culinaire Malaysia. The form can be obtained from www.culinairemalaysia.com/rule-book/
- iii) Fiche Technique must also be used for cost breakdown for each ingredient used, what is the total cost per portion, total overall cost, recommended selling price per serving & food cost
- iv) The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- v) Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.

Participants are required to bring:

- Only portable stove allowed.
- Non-stick pan is NOT allowed.
- All cutleries, crockeries, and napkins for the judges
- And any other items required for preparation and set up to execute this competition category effectively and efficiently

Delivery & Clearing Up

- All items must be delivered by 7.30am or 1pm
- Team manager and colleagues may assist in unloading to mise en place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

On stage:

- One competition table for each participant

Scheduling

The Organiser will email competition details once registration and payment has been received and finalized.

Disqualification

Judges reserves the right to disqualify the team should any of the following occur:

- i) Non-compliance to any part of the competition
- ii) Use of non-halal items, stale, rotten or expired products in preparation of food and beverage
- iii) Communicating with external parties during the competition
- iv) Use of mobile phone and/or devices during the competition
- v) Judges' decision is final

JUDGING CRITERIA (CLASS 24 AND CLASS 25)

Each team starts with 100 points and points are deducted in accordance with the following measurable elements:

MIS EN PLACE	10 POINTS
Personal Presentation	03
Correct par stock of mise en place	03
Workstation set up	04
PREPARATION	30 POINTS
Hygiene Practices	05
Technical skills displayed – Caramelization/Flambe	10
Correct method of preparation	07
Wastage	05
Efficient utilization of time / Organizational skills	03
PRESENTATION	20 POINTS
Suitable temperature	04
Originality/Flair	04
Appropriate and true to menu description	04
Portion size	04
Complete dish, neat arrangement	04
TASTE	40 POINTS
Harmony of flavors	20
Balanced texture	10
Taste of sauce and garnish	10

CLASS 26 MALAYSIAN FINE DINING THEMED TABLE SETTING

The objective of this competition is to judge and measure the standards of competitor in their table setting techniques, skills and knowledge.

Participation is open to a maximum of two (02) per establishment from hotels, restaurants, culinary institutions, airlines, catering companies, Hospitality Universities and colleges.

Instructor / Lecturer / Trainer / Supervisor and above are strictly not allowed to participate. Establishment logo CANNOT be displayed on the attire worn during the competition

Personal Grooming

- Participants are required to be properly attired. Grooming standards and hygiene observed at all times.
- Demonstrate personal attributes including personal hygiene, smart and professional appearance.
- Establishment logo should preferably NOT be displayed on the attire worn during the competition.

Requirements and Task

- Participants will be tested on skills required in the "front of the house" of a fine dining restaurant.
- Participants are given 30 minutes to complete the task.

The focus is on:

- Mise-en-place: The individual needs to know and understand: A range of standard restaurant materials and equipment including: Cutlery, Crockery, Glassware, Linen, Furniture.
- Sanitation and cleanliness
- Changing/laying of the tablecloth
- A 5-course creative table d'hôte menu and menu knowledge.
- Understanding the steps of table setting with an overall "WOW" themed presentation.
 - i) Technical Skills -Table Setting, Napkin Folds, Changing/Laying of the Tablecloth
 - ii) Table-setting: Set 4 formal place settings. Set table using the appropriate linen, cutlery, glassware, china, cruets, and additional equipment necessary
 - iii) All settings must be identical.
 - iv) Napkin folding, Napkin Folds: Competitors will create 4 same unique napkin folds
 - v) Menu terminology/job knowledge

Participants are required to bring

- All cutleries, glassware, napkins, serviettes, tablecloths etc.
- Any other items required for preparation and set up to execute this competition category effectively and efficiently.
- Size of the table decoration must be fitted in within 3ft x 3ft.

JUDGING CRITERIA (CLASS 26)

Personal/Grooming Standard	10 points
Organization/Presentation	15 points
Hygiene Practices / Technical Skills	15 points
Mise-en-place	10 points
Table Set Up Skills	15 points
Malaysian Theme / Centre Piece	10 points
Menu Terminology / Job Knowledge	15 points
Timing / Speed	10 points

CLASS 27 BARISTA CHAMPIONSHIP

Competition format : 1 Round
Maximum contestant : 12 pax

Competition Schedule:

15min PREPARATION TIME
15min COMPETITION TIME
15min CLEANING UP

1.0 THE COMPETITION

- i) Competitors will be judged by four (4) Sensory Judges, one (1) Technical Judges and one (1) Head Judge.
- ii) Each competitor will serve each of the four sensory judges a single espresso, a milk beverage and a signature beverage of his/her choice (espresso-based and alcohol-free), for a total of twelve drinks, during a period of fifteen (15) minutes.
- iii) The order in which the drinks are served is the competitors' decision; however, each category of drinks must be served consecutively.
- iv) Each category of drinks may be served at the competitor's discretion (i.e. one drink at a time, two at a time or all four simultaneously). Sensory judges will begin evaluating his/her drink as soon as it is served. (Please note: If a competitor serves a drink out of category order, he/she will be disqualified).
- v) All four drinks within each category must be identical in content and prepared using the same coffee.
- vi) Competitors can prepare each category of drinks (i.e. the espressos, milk beverage, and signature beverages) using different coffee.
- vii) Latte art expression may take any form as the competitor chooses. Latte art does not need to be identical on all four drinks in the same set.
- viii) Competitors may produce as many drinks as they like during the competition. Only the drinks served to the judges will be evaluated.

2.0 BEVERAGE DEFINITION**(A) Espresso**

- An espresso is a one-ounce beverage (25 to 35ml including crema).
- An espresso is prepared with various grams of coffee (depending on the coffee and the grind).
- The espresso will be brewed at a temperature between 195-205 degrees Fahrenheit or 90.5-96 degrees Celsius.
- The espresso machine brewing pressure will be set between 8.5 and 9.5 atmospheres.
- Extraction time is recommended to be between 20 to 30 seconds; however, not mandatory.
- Extraction times must be within a 3.0-second variance of each other within each category of drinks.
- The espressos must be served in a two- to three-ounce (60 to 90ml) cup with a handle.
- The espressos must be served to the judges with a spoon, napkin and water.

(B) Milk Beverage

- A milk beverage is a combination of 1 single shot of espresso (per the definition of espresso in the "Espresso" section) and steamed cow's milk, which should produce a harmonious balance of rich, sweet milk and espresso, and is less than 240ml in volume.
- Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely. Otherwise, a "no" will be given for "Functional vessel used."
- Additional toppings, including but not limited to sugar, spices or powdered flavorings are not allowed. If used, the competitor will receive 0 points in the "Taste balance" category.
- Milk Beverages must be served to the judges with a napkin and unflavored water, otherwise the competitor will receive a reduced score in "Attention to detail."
- Nothing other than ground coffee and water may be placed in the portafilters, otherwise the milk beverage will receive 0 points on all scores available on the technical and sensory scoresheets in the milk beverage category

(C) Signature Beverage

- A signature beverage is a freestyle espresso-based beverage created by the competitor. It should be a beverage; the judges must be able to drink it.
- Each of the four signature beverages must contain a minimum of one (1) espresso shot.
- The espresso must be prepared during the competitor's performance time.
- A distinct taste of espresso must be present.
- The signature beverage can be any temperature.
- Any ingredients may be used in the signature beverage with the exception of alcohol, alcohol extracts or by - products, or illegal substances.
- The components of the signature drink should preferably be produced during the competition, i.e., the signature beverage ingredients should be assembled on-site during the competition time.
- All ingredients must be disclosed upon request. Competitors must bring the original bottles and/or packaging of all ingredients used in his/her signature beverage.
- No ingredients or substances other than ground coffee may be placed in the porta filters.

Score Sheet Penalties

- If alcohol and/or illegal substances are discovered as an ingredient in the signature beverage, the signature beverage will receive zero points on all points available on the sensory score sheets in the signature beverage category.
- If ingredients or substances other than ground coffee are placed, in a porta filter, the competitor's signature beverage will receive zero points on all points available on the technical and sensory score sheets in the signature beverage category.
- If each signature drink does not contain a minimum of one espresso shot, the signature beverage will receive a score of zero for taste balance on the sensory score sheets in the signature beverage category.

3.0 COMPETITION PROCEDURE

- The competition space will consist of a stage with three competition stations, numbered 1, 2, and 3.
- Each competitor will be assigned a start time and station number.
- Each competitor will be given 45 minutes at their assigned station, made up of the following segments:
 - 15 minutes Preparation Time
 - 15 minutes Competition/Performance Time
 - 15 minutes Clean-Up Time
- The competition flow will follow the process outlined in the following chart:

Station No. 1	Station No. 2
15 min Preparation 1st Barista	
15 min Competition 1 st Barista	15 min Preparation 2nd Barista
15 min Clean-Up 1 st Barista	15 min Competition 2 nd Barista
15 min Preparation 3rd Barista	15 min Clean-Up 2 nd Barista
15 min Competition 3 rd Barista	15 min Preparation 4th Barista
15 min Clean-Up 3 rd Barista	15 min Competition 4 th Barista
	15 min Clean-Up 4 th Barista

- The competition will consist of 1 round only. All competitors will compete in round one. At the end of round one, there will be an awards ceremony where the competitors will know their respective results.

4.0 MACHINERY, ACCESSORIES & RAW MATERIALS

4.1 ESPRESSO MACHINE

Competitors must use the espresso machine supplied by the official espresso machine sponsor.

The espresso machine provided by the Organiser has a fixed technical configuration and cannot be altered by the competitors. The espresso machine will be calibrated to the following specifications: The temperature will be set between 195-205 degrees F (90.5-96 degrees C), and the pump pressure set between 8.5 and 9.5 bars.

4.1.1 No Liquids or Ingredients on Machine

No liquids or ingredients of any kind may be placed or poured on top of the espresso machine (i.e. no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients). If a competitor places or pours liquid or ingredients on top of the machine, he/she will receive zero (0) points for the Station Management category on both technical sheets.

4.1.2 Disqualification

Competitors may not change, adjust or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (i.e. the port filters, insert baskets, temperature pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or militants is grounds for disqualification.

4.2 GRINDER

Competitors have the option of using the official grinder provided, bringing their own grinder(s) or using both the provided grinder and their own grinder. Competitors may not use more than two grinders during their performance.

4.3 ADDITIONAL ELECTRICAL EQUIPMENT

Competitors may bring up to two pieces of additional electrical equipment to be used during their performance. Competitors must notify the Organiser prior to arriving of any additional electrical equipment they are bringing (i.e. hot plate, hand mixer, etc.)

4.4 PROVIDED EQUIPMENT & SUPPLIES

Each competitor station will be equipped with the following:

- Machine Table (For espresso machine, grinder and blender) L: 1,80m W: 0,90m H: 0,90m
- Worktable (Forms an "L" shape extending from the left of the station table, used for trays, glassware and additional accessories)
Size: L: 2,70m W: 0,60m H: 0,90m
- Presentation Table (Judges' table) L: 1,80m W: 0,60m H: 1,00m
- Mini-Refrigerator
- Espresso Machine
- Grinder
- Blender
- Knock Box
- Mini-Ice Machine
- Ice Scoop
- Whole Milk
- Trash Can
- Waiter's Cart (For use during preparation and clean-up time)

5.0 JUDGING CRITERIA

5.1 COMPETITION AREA

The two technical judges will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

5.2 TASTE EVALUATION

Points will be awarded for the taste of each individual drink (i.e. espresso, cappuccino and the signature beverage). Points will also be based on raw materials used and style of the beverage. Competitors should strive for a harmonious balance of sweetness, bitterness, acidity, and aromatics. Competitors are advised to explain verbally to the judges why they chose their particular coffee, the basic roast profile, the espresso blend structure, the major taste elements, the ingredients used in the signature beverage and the philosophy behind the drinks served.

JUDGING CRITERIAS - SENSORY JUDGES

NO.	JUDGING CRITERIA	TOTAL POINTS AWARDED
ESPRESSO EVALUATION		
A	Crema Appearance	56
B	Taste Experience	
C	Accuracy of Flavor Descriptors	
D	Tactile Experience	
E	Accuracy of Tactile Descriptors	
F	Functional and correct espresso vessel used	
MILK BEVERAGE EVALUATION		
A	Visual Appearance	31
B	Taste Experience	
C	Accuracy of Flavor Descriptors	
D	Functional Vessel Used	
SIGNATURE BEVERAGE EVALUATION		
A	Well explained, introduced, and prepared	38
B	Appealing presentation	
C	Functionality	
D	Creativity and synergy with coffee	
E	Taste experience	
F	Accuracy of Flavor Descriptors	
BARISTA EVALUATION		
A	Presentation: Professionalism	37
B	Attention to Details / All accessories available	
C	Appropriate Apparel	
D	Judges Total Impression (Overall view of barista presence correlation to taste scoring, and presentation)	

JUDGING CRITERIAS - TECHNICAL JUDGES

NO.	JUDGING CRITERIA	TOTAL POINTS AWARDED
STATION EVALUATION AT START-UP		
A	Clean working area at Start-Up / Clean Clothes	6
ESPRESSO EVALUATION		
A	Flushes the group head	17
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
MILK BEVERAGE EVALUATION		
A	Flushes the group head	22
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
H	Empty / clean pitcher at start	
I	Purges the steam wand before steaming	
J	Cleans steam wand after steaming	
K	Purge the steam wand after steaming	
L	Acceptable milk waste at end (less than 90ml)	
SIGNATURE BEVERAGE EVALUATION		
A	Flushes the group head	17
B	Dry/clean filter basket before dosing	
C	Acceptable spill/waste when dosing/grinding	
D	Consistent dosing and tamping	
E	Cleans portafilters (before insert)	
F	Insert and immediately brew	
G	Extraction time (within 3 second variance)	
TECHNICAL EVALUATION		
A	Station management/ Clean working area at end	9
B	Clean portafilter spout / avoid placing spouts in doser chamber	
C	General hygiene throughout presentation	
D	Proper usage of cloths	

CLASS 28 LATTE ART COMPETITION – ART BAR

Competition format : 1 Round

Max contestant : 16 pax

Competition Schedule:

5min PREPARATION TIME

7min COMPETITION TIME

5min CLEANING UP

THE COMPETITION

- A. Each competitor will produce 1 latte of their own design, utilizing free-pour techniques and/or etching. Surface decoration may also be used in moderation. Higher points should be awarded for creativity that highlights the full extent of the barista's skills (e.g., free-pour, etching, artistic talent, etc.).
- B. Competitors will have 5 minutes of preparation time before their 7 minutes of competition time begins.
- C. During the competition time, the competitor is required to produce their design and present it onto a designated location for the photographer or camera.
- D. The competitor may take as many attempts as they require to produce their beverage within the 7 minutes but must present only 1 drink to the photographer or camera.
- E. It is the competitor's responsibility to present the drink to the photographer while still fresh. The competitor must carry their drink to the designated photography area, and they are responsible for any spills or disturbance of the drink's appearance. Competitors are permitted to wipe spills from the cup and saucer with a clean cloth or napkin.
- F. A timekeeper will advise the competitor when there are 3 minutes, 1 minute, and 30 seconds of time remaining. Once the drink is presented to the photographer their time will be stopped.
- G. The photographs will be judged by a panel of 3 Visual judges
- H. The judges will assess the photographs of the latte/designer art based on:
 - a. **Visual Foam Quality**
Judges should visually assess the quality of the foam on the beverage for a bubble-free, smooth, glossy rich consistency.
 - b. **Contrast between ingredients**
 - i. High points will be awarded to patterns demonstrating sharp contrast between the surface of the beverage and the white milk foam.
 - ii. Unintentional mixing/blurring of the contrast will reduce this score. Judges should consider areas of mixed crema and milk foam that are intentionally created by the competitor as a requirement of the desired pattern.
 - c. **Harmony, Size, and Position of Pattern**
 - i. Competitors should align the pattern with the cup handle at 3 o'clock.
 - ii. Judges will review the size and position of the pattern and its relation to the cup. If the pattern involves several elements, the judges will review their position and balance.
 - d. **Successfully Achieved Level of Difficulties**
 - i. High scores will be awarded to difficult patterns successfully achieved.
 - ii. If a competitor attempts a difficult pattern but fails to represent that pattern in the presented drink, then a low score should be expected.
 - e. **Overall Appealing Impression**
 - i. Judges should review the look of the drink in its totality based on its personal impact on them. Judges will consider the creativity of the pattern. Highest points will be given for presenting a design that pushes the boundaries in latte art skills and techniques. Judges are looking to recognize fundamental latte art skills such as free-pouring and give higher points when these skills are taken to new levels and enhanced with further techniques.
 - ii. To score this section it may be worth considering how a customer, rather than a coffee professional, may score the presented pattern.
- I. No photographs or picture of the pattern is required beforehand.
- J. Surface decorations
 - a. Surface decorations such as chocolate powder, food coloring, or syrup are acceptable. These should not affect the main body of the drink and are permitted on the surface only. Use of food coloring or flavoring in the drink will result in 0 on all visual scores.
 - b. Food coloring is limited to 1 color and only to highlight the design. Use of more than 1 color will result in 0 on all visual scores.
 - c. Café ingredients (e.g., cinnamon, chocolate powder, or matcha) are also acceptable. Dusting the surface of the crema with chocolate powder before pouring in the milk is acceptable as it is considered that the chocolate largely remains on the surface of the final drink. Other garnishes not mentioned in the rules are prohibited.
 - d. Competitors may use 1 café ingredient together with 1 food coloring.

- K. Glass/Cups
- Competitors may use their own cup/glass in this section. The vessel should be representative of a vessel used in a café environment. All cups used should not inhibit service or drinking of the beverage.
 - Competition glass/cup should have a volume between 190ml - 300ml with a handle.
 - Exterior cup decoration is prohibited. For example, the beverage is served in a dish rather than a cup/glass or inedible decorations have been used. If the Head Judge determines the cup does not meet these standards, then a 0 score will be given.
- L. Photographs may be used by organizer for promotion.
- M. Only competitors are allowed in the bar area during the preparation and competition times. Spectators, photographers, etc., are to be kept at a suitable distance as not to interfere with the working barista.
- N. Instructions or 'coaching' may not be provided to a competitor during their preparation & competition time under penalty of disqualification.
- O. Espresso Machine & Grinder
- Competitors are required to use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.
 - No liquids or ingredients of any kind can be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients).
 - If a competitor places or pours liquid or ingredients on top of the machine they will be disqualified.
 - Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the portafilters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.
- P. Competitors are required to use the coffee and milk provided by the organizer. Competitors are not permitted to use their own.
- Q. Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The organizer, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation or competition area. The list of supplies the competitor may bring include the following:
- Tamper
 - Shot glasses
 - Steaming pitchers
 - Cups (for the Art Bar latte)
 - Saucers (Not required)
 - Spoons (Not required)
 - Any specific utensils required
 - Bar towels/clean cloths (for practice and the competition)
- R. Organizer shall reserve the right to provide and play music during competitors' routines. Competitors may not supply or select their own music.
- S. Competitors should be in the preparation/practice room a minimum of 45 minutes prior to their scheduled 5 minutes of Preparation Time. Any competitor who is not onsite at the start of their 5 minutes of preparation time may be disqualified. If the schedule is delayed, the competitor should still be prepared at their scheduled time.
- T. Technical issues
- During the preparation and/or competition time if a competitor feels there is a technical problem with:
 - The espresso machine (including power, steam pressure, control system malfunction, lack of water or drain malfunction).
 - The grinder.
 - Any additional electrical equipment (excluding the competition clock).Then the competitor should raise their hand to call a "technical time out" and ask for the stage manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called. It is the head judge's responsibility to ensure the timekeeper is aware of making note of "technical time out" being called. If the stage manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
 - If the technical problem cannot be resolved in a timely manner, the stage manager/head judge will make the decision on whether the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
 - If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
 - If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge will determine if no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
 - Unfamiliarity with competition equipment is not grounds for a technical timeout.
 - Inconsistency or variation between group heads requiring adjustment is only grounds for technical timeout during preparation time.

CLASS 29 COFFEE SIGNATURE BEVERAGE

Competition format : 2 Rounds (First Round & Final Round)

Max contestant : 12 pax

Final Round : 6 pax (Top 6 Finalist from First Round)

Competition Schedule

15min PREPARATION TIME

15min PRESENTATION TIME

15min CLEANING UP

THE COMPETITION

- A. During the presentation time, the competitor is required to make **4 identical drinks in total**. The drinks should be filter coffee-based signature beverage.
- B. Competitors are required to serve min 30ml of filter coffee used in signature coffee beverage on the side with each signature beverage served.
- C. Competitors will have fifteen (15) minutes of Presentation Time to prepare and serve their beverages with an accompanying presentation.
- D. Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.

E. Coffee Selection

Competitors may utilize any Whole Bean Coffee of their choosing and/or coffee provided by sponsors.

- a. Whole Bean Coffee
 - i) Whole bean coffee is the accumulation of roasted product of the seed of the fruit of a plant of the genus *Coffea*.
 - ii) Coffees may not have any additives, flavorings, colorings, perfumes, aromatic substances, liquids, powders, etc. of any kind added at any point between the time the coffee is picked (as cherry) to when it is extracted into beverage. Substances utilized during growing, cultivation, and primary processing of the green bean are permitted (e.g. water, yeast, coffee, coffee byproducts, fertilizers, etc.).
- b. Sponsored Coffees
 - i) Competitor may choose to use selected coffee by competition sponsor.

F. Filter Coffee

- a. The beverage must be an extraction from particles of whole bean coffee, using water as the solvent. No other additives of any kind will be allowed, aside from those contained within the relevant definitions of whole bean coffee, brew water, brewing devices, and service vessels. Additional water may be added ("bypass") to the beverage before serving to alter concentration.
- b. Contestant are expected to serve a minimum of 30ml filter coffee on the side along Signature Beverage to each sensory judge
- c. Grinder
 - i) A grinder is a device that grinds whole bean coffee into smaller physical particles without changing the chemistry of the coffee, aside from that directly related to the grinding of the coffee (friction, heat, etc.), and does not add any additives to the coffee.
 - ii) Within the competition area and during competitors' competition time, competitors must NOT use any grinder other than the provided sponsored grinder. Competitors may use the grinder provided by the competition or a grinder that they have provided for themselves outside of the competition area or in advance of the competition time.
- d. Brewing device

Competitors may utilize any set of brewing devices of their choosing, so long as they qualify according to the definitions in these rules.

 - i) A brewing device is any item that a competitor uses during, and is involved in, the beverage extraction.
 - ii) Brewing devices must be "manual" in nature, and may not include or involve mechanical action powered by supplemental forces (e.g. electricity) other than those exceptions below:
 - (1) Mechanical action powered by the competitor's manual action (e.g. hand and/or arm action), by gravity, or created by the act of coffee brewing itself (e.g. pressure in vacuum brewers, movement in balance brewers) is permitted.
 - (2) Heat sources are allowed (electrical, magnetic, or liquid fuel), provided they are used to heat water or the coffee beverage and not to power any additional mechanism.
 - (3) A machine or mechanism that supplies the competitor with brew water is allowed, though if it involves any automated and/or portioning mechanism (e.g., a machine programmed to dispense a specific quantity of water), it may not be used directly on the coffee. For example, an automatic water delivery machine could dispense into a pouring vessel, but not directly on the coffee.
 - iii) Competitors must utilize their own brewing devices. While sponsors may make certain brewing devices available for competitor use, competitors are ultimately responsible for supplying their own brewing devices (including filtration media if applicable). The organizer cannot be held responsible for the operational or structural integrity of the brewing devices supplied. Competitors using those devices should thoroughly test and inspect them.
 - iv) Competitors may utilize as many or as few brewing devices as they wish to produce the required two preparations within the allotted time.
 - v) Brewing devices must not add any additive substances to the beverage whatsoever.

- e. Hot Water Machine
Competitors may not change, adjust or replace any element, setting, or component of the hot water machine. Any changes or adjustments made may be grounds for disqualification decided upon by the stage manager and/or head judge. Any damage to the competition equipment due to misuse or abuse is grounds for disqualification.

G. Syrups

- a. Competitors are to refer to organizer regarding requirement of Flavour Syrup sponsor. Base on Head Non-compliant may result in disqualification or 0 score for “Signature Drink” section.
- b. Self-made syrups & flavours are allowed.

H. Filter Coffee Signature beverage

- a. Competitors will prepare and serve four (4) individual filter coffee-based signature beverage for 4 sensory judges, one to each of the two sensory judges using filter coffee brewed during presentation time.
- b. Competitors should brew the coffees during their performance time. Otherwise, a score of 0 will be given in the “Overall Performance” section on the judges’ scoresheet.
- c. The beverage can be served either hot or cold.
- d. Competitors are responsible for providing their own ingredients, including coffee (except for the sponsored coffee(s) and/or ingredients).
- e. Beverages should not contain alcohol and /or controlled or illegal substances.
- f. Edible garnishes may be used but the drink must be drinkable. The “balance” and “overall impression” scores will be deducted if the drink is deemed more “edible” than “drinkable”, at the head judge’s discretion.
- g. Competitors may need to detail the ingredients of their beverages before and/or after their performance to organizer or judges. Organizer reserves the right to publish competitor’s drink recipes after the conclusion of the competition (with credit given to the competitor whenever possible).

I. Service Vessel

- a. service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
- b. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.

J. Time Penalties

- a. If the competitor has not finished their presentation during the allotted 15-minutes period, they are allowed to proceed until the preparation or presentation is completed.
- b. After the 15 minutes has lapsed, 0.5 point shall be deducted for every 1 second over 7 minutes from the competitor’s total score up to a maximum penalty of 30 points (1minute).
- c. Any competitor whose preparation or performance period exceeds 16 minutes will be disqualified

K. Sponsored Brands

- a. Within the competition area and during competitors’ competition time, competitors must NOT show any other display of non-sponsorship brands.
- b. Failing so may result in disqualification or 0 score in “Overall Professionalism”.

JUDGING CRITERIA (CLASS 29)

CRITERIA	TOTAL POINTS AWARDED
SENSORY & VISUAL CRITERIA	
Pleasant Drinking Temperature (Hot / Warm / Cold)	70
Coffee Quality (Distinctly tasted in drink)	
Balanced & combination of flavors	
Body mouthfeel of the drink	
Presentation style & creativity	
Commercially applicable	
Overall impression taste of the drink	
OVERALL PROFESSIONALISM	
Overall Professional Performance	30
General hygiene throughout presentation	
Station Management	
Total Score – Each Category – 10points	/ 100

CLASS 30 COCKTAIL

Preparation Time: 5-mins | Competition Time: 10-mins | Cleaning Time: 5-mins

Participant must prepare both section drinks in **10mins**

SECTION 1 – HIGHBALL COCKTAIL

- i) Participant will create his or her own creative **Highball Drink**
- ii) The drink can be refreshing, sweet, sour, or tropical using local fruits, spices, or herbs.
- iii) No more than **six (6)** ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- iv) The overall content of the cocktail shall not be less than **150ml**.
- v) **Homemade syrup and cordial** are **allowed** but must adhere to the **Rules & Conduct** given.
- vi) Two **(02) portions** must be prepared simultaneously; one **(01) portion** for **display** and one **(01)portion** to be divided into three **(03) equal portions/glasses** for the **Judges**.
- vii) Standard measure for all recipes must be expressed in **millilitres (ml)**.
- viii) Preparation, presentation, and service is limited to five **(05) minutes** per section.
- ix) Each participant is required to use at least **ONE Sponsored Syrup / Puree & ONE Sponsored Spirits** in the provided list. Failure to do so will result in disqualification **(DSQ)**.

SECTION 2 – CLASSIC COCKTAIL

- i) The participant will create his or her own **Creative Classic Cocktail**
- ii) This drink must be prepared using the **Shaken, Stirred or Roll** method.
- iii) No more than **six (6)** ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- iv) The overall content of the cocktail shall not be less than **150ml**.
- v) **Homemade syrup and cordial** are **allowed** but must adhere to the **Rules & Conduct** given.
- vi) Two **(02) portions** must be prepared simultaneously; one **(01) portion** for **display** and one **(01)portion** to be **divided** into three **(03) equal portions/glasses** for the **Judges**.
- vii) Standard measure for all recipes must be expressed in **millilitres (ml)**.
- viii) Preparation, presentation, and service is limited to five **(05) minutes** per section.
- ix) Each participant is required to use at least **ONE Sponsored Syrup / Puree & ONE Sponsored Spirits** in the provided list. Failure to do so will result in disqualification **(DSQ)**.

RULES & CONDUCT

- i) **Open Competition:** This competition is open to all bartenders in Malaysia & International bartenders
- ii) **Professional Conduct:** All participants are expected to behave in a professional and respectful manner throughout the competition.
- iii) **Ingredient Usage:** Only the ingredients listed in the Fiche Technique can be used. Any unapproved ingredients such as **non-halal, stale, rotten or expired** products will result in **DSQ (Disqualification)** This applied for homemade syrup & cordial as well.
- iv) **Communication:** Communicating with external parties during competition will result in **DSQ (Disqualification)**
- v) **Non-compliance:** Non-compliance with any part of the competition.
- vi) **Judge's Decision:** All decisions made by the Judges are final.

MISCELLANEOUS

- i) **Photography & Video Rights:** The organizer reserves the right to photograph and record videos during the competition for promotional purposes.
- ii) **Organizer's Right to Amend:** The organizer may adjust the competition format or schedule as necessary.
- iii) **Breakage / Mishap:** The organizer will not be responsible for any breakages or losses before, during and after the competition.

JUDGING CRITERIA

Judging will be according to International Bartenders Association (IBA) Standards across all categories, with the following breakdown:

- i) **Taste (40%)**
- ii) **Presentation (20%)**
- iii) **Creativity (20%)**
- iv) **Technical Skill (10%)**
- v) **Consistency with Fiche Technique (10%)**

All scoring will be based on the International Bartenders Association (IBA) format, which evaluates **Sensory, Technical, and Techniques** categories.

CLASS 31 MOCKTAIL

Preparation Time: 5-mins | Competition Time: 10-mins | Cleaning Time: 5-mins

Participant must prepare both section drinks in **10mins**

SECTION 1 – HIGHBALL DRINK

- i) The participant will create his or her own creative **Highball Drink**
- ii) The drink can be refreshing, sweet, sour, or tropical using local fruits, spices, or herbs.
- iii) No more than **six (6)** ingredients shall be used. This includes drops, dashes and solid ingredients like fruits or spices.
- iv) The overall content of the mocktail shall not be less than **150ml**.
- v) **Homemade syrup and cordial** are **allowed** but must adhere to the **Rules & Conduct** given.
- vi) Two **(02) portions** must be prepared simultaneously; one **(01) portion** for **display** and one **(01)portion** to be divided into three **(03) equal portions/glasses** for the **Judges**.
- vii) Standard measure for all recipes must be expressed in **millilitres (ml)**.
- viii) Preparation, presentation, and service are limited to five **(05) minutes** per session.
- ix) Each participant is required to use at least **ONE Sponsored** Syrup / Puree & **ONE Sponsored** Beverage series from the provided list. Failure to do so will result in disqualification **(DSQ)**.

SECTION 2 – CLASSIC MOCKTAIL

- i) The participant will create his or her own **Classic Mocktail – Non-Highball**.
- ii) This drink must be prepared using the **Shaken, Stirred or Roll** method.
- iii) No more than **six (6)** ingredients shall be used. This includes drops, dashes and solid ingredients like fruit or spices.
- iv) The overall content of the mocktail shall not be less than **150ml**.
- v) **Homemade syrup and cordial** are **allowed** but must adhere to the **Rules & Conduct** given.
- vi) Two **(02) portions** must be prepared simultaneously; one **(01) portion** for **display** and one (01)portion to be divided into three **(03) equal portions/glasses** for the **Judges**.
- vii) Standard measure for all recipes must be expressed in **millilitres (ml)**.
- viii) Preparation, presentation, and service are limited to five **(05) minutes** per session.
- ix) Each participant is required to use at least **ONE Sponsored** Syrup / Puree & **ONE Sponsored** Beverage series from the provided list. Failure to do so will result in disqualification **(DSQ)**.

RULES & CONDUCT

- i) **Open Competition:** This competition is open to all bartenders in Malaysia & International bartenders.
- ii) **Professional Conduct:** All participants are expected to behave in a professional and respectful manner throughout the competition.
- iii) **Ingredient Usage:** Only the ingredients listed in the Fiche Technique can be used. Any unapproved ingredients such as **non-halal, stale, rotten or expired** products will result in **DSQ (Disqualification)** This applied for homemade syrup & cordial as well.
- iv) **Communication:** Communicating with external parties during competition will result in **DSQ (Disqualification)**
- v) **Non-compliance:** Non-compliance with any part of the competition.
- vi) **Judge's Decision:** All decisions made by the Judges are final.

MISCELLANEOUS

- i) **Photography & Video Rights:** The organizer reserves the right to photograph and record videos during the competition for promotional purposes.
- ii) **Organizer's Right to Amend:** The organizer may adjust the competition format or schedule as necessary.
- iii) **Breakage / Mishap:** The organizer will not be responsible for any breakages or losses before, during and after the competition.

JUDGING CRITERIA

Judging will be according to International Bartenders Association (IBA) Standards across all categories, with the following breakdown:

- i) **Taste (40%)**
- ii) **Presentation (20%)**
- iii) **Creativity (20%)**
- iv) **Technical Skill (10%)**
- v) **Consistency with Fiche Technique (10%)**

All scoring will be based on the International Bartenders Association (IBA) format, which evaluates **Sensory, Technical, and Techniques** categories.

CLASS 32 FLAIRTENDING

Preparation Time: 5-mins | Competition Time: 7-mins | Cleaning Time: 5-mins

SECTION 1 – OWN SIGNATURE COCKTAIL

- i) The participant will create his or her **own concoction** using the preferred method.
- ii) The drink can be refreshing, sweet, sour, or tropical using local fruits, spices, or herbs.
- iii) There is **no limit** to the number of ingredients used.
- iv) Each bottle for the flair routine must contain **at least 3cl** of actual alcoholic beverages, syrup and juices used in the recipe.
- v) The overall content of the concoction shall not be less than **150ml**.
- vi) **Homemade syrup and cordial** are **allowed** but must adhere to the **Rules & Conduct** given
- vii) Two **(02) portions** must be prepared simultaneously; one **(01) portion** for **display** and one **(01) portion** to be divided into three **(03) equal portions/glasses** for the **Judges**.
- viii) The concoction must be **drinkable**.
- ix) Standard measure for all recipes must be expressed in **milliliters (ml)**.
- x) Preparation, presentation, and service is limited to **Seven (7) minutes**
- xi) Each participant is required to use at least **ONE Sponsored Syrup / Puree & ONE Sponsored Beverage** series from the provided list. Failure to do so will result in disqualification (**DSQ**).

RULES & CONDUCT

- i) **Open Competition:** This competition is open to all bartenders in Malaysia & International bartenders.
- ii) **Professional Conduct:** All participants are expected to behave in a professional and respectful manner throughout the competition.
- iii) **Ingredient Usage:** Only the ingredients listed in the Fiche Technique can be used. Any unapproved ingredients such as **non-halal, stale, rotten or expired** products will result in **DSQ (Disqualification)** This applied for homemade syrup & cordial as well.
- iv) **Communication:** Communicating with external parties during competition will result in **DSQ (Disqualification)**
- v) **Non-compliance:** Non-compliance with any part of the competition.
- vi) **Judge's Decision:** All decisions made by the Judges are final.

MISCELLANEOUS

- i) **Photography & Video Rights:** The organizer reserves the right to photograph and record videos during the competition for promotional purposes.
- ii) **Organizer's Right to Amend:** The organizer may adjust the competition format or schedule as necessary.
- iii) **Breakage / Mishap:** The organizer will not be responsible for any breakages or losses before, during and after the competition.

JUDGING CRITERIA

Judging will be according to International Bartenders Association (IBA) Standards across all categories, with the following breakdown:

- **Taste** (40%)
- **Presentation** (20%)
- **Creativity** (20%)
- **Technical Skill** (10%)
- **Consistency with Fiche Technique** (10%)

All scoring will be based on the International Bartenders Association (IBA) format, which evaluates **Sensory, Technical, and Techniques** categories.

PARTICIPANT RESPONSIBILITIES

- i) **Tools:** Participants must bring their own bartending tools (shakers, strainers, jiggers, ice bucket, bar spoon, etc)
- ii) **Glassware:** Participants to bring their own glassware for competition (for Both Section)
- iii) **Music:** If a participant requires to play their own music, please bring along a thumb-drive (USB). Music will be played by the AV team upon competition.
- iv) **Attire:** Bartenders should wear professional attire suitable for the theme **“Bespoke Bartenders.”**
- v) **Brand / Logo:** Establishment logo **CANNOT** be displayed on the attire worn during the competition.
- vi) **Punctuality:** Participants must adhere to the competition schedule provided by the organizers.
- vii) **Registration:** Register two **(02) hours before** competition time i.e., if competition time is at 9am, registration time is at 7am
- viii) **Briefing:** Briefing one **(01) hour before** competition time i.e., if competition start at 9am, briefing at competition hall at 8am – 8.15am
- ix) **Logistic:** Moving items to the competition area immediately after briefing.
- x) **Check In:** Attendance is **COMPULSORY**. Failure to do so will result in disqualification DSQ
- xi) **Recipe Card:** Participants must present their own **UNIQUELY CRAFTED RECIPE CARD** during their presentation to the judges. The format of the card is flexible; however, it should not follow the standard fiche technique format.

ORGANIZER PROVISIONS

- i) **Stage Setup:** The organizer will provide a professionally set-up competition stage, bar tables (6ft x 3ft), and an AV system.
- ii) **Preparation Room:** A preparation room will be available for participants to prepare and store ingredients –1 x Chest Freezer (to store special ice)
- iii) **Chiller:** Refrigerator will be provided for participants to store their ingredients in prior of their arrival / competition.
- iv) **Ice Cubes** – Ice Cubes will be provided
- v) **Cleaning Station:** There will be a dedicated cleaning area for the participants to use for washing their tools & equipment

OWNERSHIP AND RIGHTS OF SUBMITTED RECIPES (FICHE TECHNIQUE)

- i) All participants are required to submit the fiche technique detailing the ingredients, measurements, and preparation method for their competition entry.
- ii) By submitting their fiche technique, participants acknowledge and agree that the competition organizers shall have full ownership and exclusive rights to use, reproduce, modify, publish, and distribute the submitted recipes in any format, including but not limited to promotional materials, publications, digital platforms, and commercial applications.
- iii) The organizers reserve the right to utilize the submitted recipes without any obligation to provide compensation or credit to the participant.
- iv) Participants expressly waive any intellectual property claims over their submitted recipes in relation to this competition.
- v) This clause shall remain in effect indefinitely and applies to all recipe submissions made as part of the competition.

FICHE TECHNIQUE

SECTION	DETAILS
PARTICIPANT'S NAME & ID NO.	
CLASS NO.	
NAME OF DRINK & PICTURE	
INSPIRATION & STORY	
INGREDIENTS	
PREPARATION METHOD	
GARNISH	
GLASSWARE	
ALCOHOL CONTENT (if applicable)	
TECHNICAL NOTES	
SERVING INSTRUCTIONS	

Note for Competitors:

1. **For Team Challenge**, each establishment is restricted to one entry in each class.
2. Please take note that priority will be given to competitors taking the most gold medals with compulsory minimum **1 Cold Display classes and either Individual Hot Cooking or Team Challenge classes**, thereby being eligible for the **Most Outstanding Chef Award**. The Organizing Committee reserves the right to determine the Most Outstanding Chef Award depending on the overall result.
3. No company name / logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
4. Competitors will be provided with identical facilities as far as possible. Each kitchen station will be equipped with a stove with 4 top burners, built-in oven, a sink and a fridge (to share). Please take note that you are allowed to bring your cooking utensils and ingredients. However, the items will be your own responsibility. More details, if any, will be provided in due course.
5. No pork and alcohol items are allowed.
6. Competitors must bring their own plates with length of diameter not more than **32cm**. The Organizing Committee reserves the right to disqualify the competitor if the rule is not adhered to.
7. **Permitted Food to be brought into Competition Kitchen**
 - a) **Basic stocks** are allowed but not reduced or seasoned – these are to be presented to the jury in cold and warm.
 - b) **Salad** can be cleaned and washed not mixed or cut
 - c) **Vegetables and fruits** can be cleaned, cut & trimmed (any shape) **BUT** must be raw
 - d) **Fruit and vegetable purees** are permitted but must not be seasoned or finished items
 - No glaze or concentrated juices
 - Dried fruit / or vegetable powder permitted
 - Dehydrated fruit or sheets permitted
 - e) **Vegetable ash and home-made spice** mixture are permitted
 - f) **Fish** can be gutted, scaled can be filleted if required **BUT** must be raw
 - g) **Shellfish/crustaceans** can be cleaned but raw can be removed from their shell
 - h) **Meat/Poultry/Game** can be deboned not portioned, trimmed
 - i) **Proteins** cannot be minced. Mincing must be done in the kitchen
 - j) **Liver and sweetbreads** can be brought in soaked in milk, but not seasoned or flavoured
 - k) **Smoked fish, prosciutto, chorizo, bacon** are allowed as long as they are further processed in the kitchen
 - l) **Pasta dough** allowed brought in, can be flavoured and rolled into sheets but not portioned and not cooked
 - m) **Pastry sponge, biscuits** can be brought in but not cut or stenciled
 - n) **Macaroons or macarons** need to be made on premise
 - o) **Decor elements** 100% made on site
 - No titanium dioxide – no metallic powder no artificial food colours are permitted
 - p) **Eggs** can be separated, and pasteurized
 - q) **Dry ingredients** can be pre-measured
 - r) **Flavoured oils and butter** are allowed

*** Competitors who violate the above rules will be penalized up to 10% point deduction from their final score.*

8. No supplementary equipment will be available. It is the competitor's responsibility to bring all their required items.
9. The Organiser will not be responsible for any damage and loss of the competitors' utensils, works and equipment.
10. Competitors should pay compensation for the loss and damage of the items provided by the Organiser.
11. Judging will take into account the condition of the kitchen after your turn.
12. The Organizing Committee reserves the right to revise the schedule of competition.
13. Competitors of Team Challenge classes who wish to seek Judges' comments should meet the Judging Team Leader by appointment on the same competition day via the Secretariat at the Organiser's Office.

TEAM CHALLENGE: MAMEE ASIAN CULINARY CUP (Class 33)

The MAMEE Asian Culinary Cup this year is on a series of different challenges all linked to local produce, sustainable ingredient, cooking and food preparation.

The Mamee Asian Culinary Cup unites chefs from Asian countries, highlighting cultural diversity and culinary innovation. Mamee Chef contribution helps celebrate a unified Asian culinary identity, fostering community, collaboration, and global promotion of Asian cuisine.

The Theme – “Fresh & Sustainable”

Asian Progressive Cuisine – What we eat and how we cook impacts our health and well-being, as well as our planet.

Team required to prepare a three-course menu that represent colourful and Asian Cuisine that showcase the flavours of the country. The main objective is to use our sponsored seasoning and sauce provided by the Organiser, sustainable and showcase with your creativity and skill in fine presentation.

Team

The MAMEE Asian Culinary Cup open to team from hotels, restaurants, airlines, catering services or association from Asia.

Each team must comprise of **3 Chefs**.

At least 3 of the sauce or seasoning below must be used:

- Daebak tteokbokki Sauce
- Daebak Sweet Chilli Sauce
- Daebak Bulgogi Korean BBQ Sauce
- Mamee Chef Chicken Stok
- Mamee Chef Lime Powder
- Mamee Chef Mashed Potato
- Mamee Chef Chili & Spices



Three-Course Set Menu

The dishes have **to be prepared completely 100%** in the competition kitchen.

To prepare a **3-course set menu**. Menu has to include appropriate dressings, sauces and condiments.

2 sets of recipe form required in the kitchen during competition.

- 1 x appetizer
- 1 x main course
- 1 x dessert

Chilled Whole Longyangxa Salmon, provided by the Organiser, must be used in either the Appetizer or Main Course of your choice.

Teams shall prepare their own ingredients and to cook **9 sets** of appetizer, main course and dessert served individually **within 2 hours (120 minutes)** where:

- a) 1 set for display and photography
- b) 1 set for Judges' tasting
- c) 7 sets for diners

Competitors must bring their own plates with length of diameter not more than **32cm**.

Kitchen Equipment

Standard kitchen equipment will be provided by Organiser. Team to bring own ingredients and small kitchen equipment/utensil.

Competition Schedule

Briefing	: 5 minutes
Food Safety and Hygiene SOP	: 10 minutes
Live Cooking and Tasting	: 120 minutes

After live hot cooking begins, by 80 minutes serving the 1st course, follow by every 20 minutes serving the subsequent dishes. Dessert will be serving at 120 minutes.



Prizes

Champion: Cash prize & trophy
1st Runner-Up: Cash prize & trophy
2nd Runner-Up: Cash prize & trophy

TEAM CHALLENGE: MAMEE ASIAN CULINARY CUP (Class 33)

JUDGING CRITERIA (CLASS 31)

Total possible points: 100 (no half points will be given)

Mise-en-place

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

5 points

Service

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 kitchen.

5 points

Hygiene and Food Waste

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

10 points

Presentation

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

10 points

Correct Professional Preparation

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 skills and kitchen organization.

20 points

Taste

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.

50 points

TEAM CHALLENGE: SET HIDANG KENDURI (Class 34)

TEAM OF 3 CHEFS, 1 WAITER, 1 BARTENDER

1. To prepare and present, within (3) hours: One Six (6) course for 8 persons of a Asian Cuisine dish consists of Appetizer or Salad, Soup, Main Course 1 (Meat or Poultry), Main Course 2 (Fish or Seafood), Starch (Noodle or Rice) and Dessert.
2. One set for 1 person for judging purpose, One Set for 1 person for Display & 8 sets to be served for the judges
3. Competitor may present the dishes in any preferred format, which will enhance the dishes and reflect the trend of the modern Asian cuisine. Table Setting is required & will be judged.
4. The waiter will set the table & explain the dishes to the guest. Service is to be provided by the waiter.
5. The bartender must prepare 8 glasses of mocktail or cocktail for the judges.
6. Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.
 - Recipe & menu required in restaurant.
 - Competitors to bring own kitchen utensil and glasses, while plates will not be provided.
 - Organizer will provide a round table & 8 chair banquet chairs.
 - Competitor has choice to bring their own setting to enhance the dining experience.
 - Area & table set up can be done from 9.00am onwards.
 - Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Strictly No Pork & Pork Items are allowed to be used for all dishes.

Competitor must use at least use one (1) KEWPIE dressing listed as below:

- Mayonnaise Japanese style
- Spicy tomato mayo
- Roasted sesame dressing

Lunch to be served at 1pm sharp:

<u>Dish</u>	<u>Serving Time</u>
Appetizer	1.00pm
Soup	1.10pm
Main Course I	1.20pm
Main Course II	1.30pm
Starch	1.40pm
Desserts	1.50pm

JUDGING CRITERIA (CULINARY)

Total possible points: 100 (no half points will be given)

Service

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 deductions.

5 points

The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Mise en Place

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.

5 points

Hygiene and Food Waste

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

10 points

Presentation

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.

10 points

Correct Professional Preparation

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.

20 points

Taste

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

50 points

TEAM CHALLENGE: SET HIDANG KENDURI (Class 34)

JUDGING CRITERIA (F&B SERVICE)

Mise-En-Place and Cleanliness

Planned arrangement of materials for trouble-free working and service, Correct utilization of working time to ensure punctual completion. **10 points**

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. **15 points**

Arrangement and Presentation/ Innovation

Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required. **15 points**

Taste

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and color, the dish should conform to today's standards of nutritional values. **30 points**

Lunch Service

Greeting to Guests, Seating, Service Procedures & Table Setting **10 points**

Cocktail

To concoct an original cocktail and there is no limit to the numbers of ingredients used. Contestants must prepare 12 portions simultaneously. TASTE (4 POINTS), FLARE (2 POINTS), APPEARANCE (2 POINTS), AROMA (2 POINTS) **10 points**

Customer Satisfaction

Customers get to vote on this based on the taste, presentation, ingenuity & innovation of the dishes prepared by the chefs. They must be satisfied by the meals served. **10 points**

TEAM CHALLENGE: HIGH TEA SET WARUNG JALANAN (Class 35)

TEAM OF 2 CHEFS, 1 WAITER, 1 BARTENDER

- Each team shall consist of 2 Chefs, 1 waiter and 1 bartender. Each team must make 2 High Tea Sets for 6 persons (One set for Display and One set for Judging) which consists of 5 different items in each set within 2 hours:
 - Scones with condiments
 - Savoury (Mini Burger, Open Faced Sandwiches, Finger Sandwiches, Savoury Pies or Quiches) Dessert in Glass 2 different type of free style Mini Cakes
 - All high tea set must be presented on tea set stand. Each competitor must submit the High Tea Set Menu in English
- Competitor may present the dishes in any preferred format, which will enhance the dishes and reflect the trend of the modern Asian cuisine. Table Setting is required & will be Judge.
- The waiter will set the table & explain the Dishes to the guest. Service is to be provided by the waiter.
- The bartender has to prepare 6 glasses of teh tarik or coffee and refreshment for the judges.
- Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.
- Notes:** All submitted recipes should be original and have never been used. Plates will not be provided in this competition, competitors can choose to prepare a presentation tray or background for presenting the theme (for display of all the pastry items, The Organizer will not be responsible for any loss or damage to any utensils Everything must be made onsite (including decoration)
- The bartender has to prepare 6 glasses teh tarik, coffee and refreshment for the judges.
- Teams have the freedom of choice for serving method & décor within the stipulated and demarcated area.
 - Recipe & Menu required in Restaurant
 - Competitors to bring own kitchen utensil and glasses, while plates will not be provided.
 - Organizer will provide a round table & 8 chair banquet chairs
 - Competitor has choice to bring their own setting to enhance the dining experience.
 - Area & table set up can be done from 9.00am onwards.
 - Each Restaurant area is 5m x 5m (17.5ft x 17.5ft)

Strictly No Pork & Pork Items are allowed to be used for all dishes.

Competitor must use at least use one (1) KEWPIE dressing listed as below:

- Mayonnaise Japanese style
- Spicy tomato mayo
- Roasted sesame dressing

JUDGING CRITERIA (CULINARY)

Total possible points: 100 (no half points will be given)

Service

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 deductions.

The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

5 points

Mise en Place

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.

5 points

Hygiene and Food Waste

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

10 points

Presentation

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.

10 points

Correct Professional Preparation

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.

20 points

Taste

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

50 points

TEAM CHALLENGE: HIGH TEA SET WARUNG JALANAN (Class 35)

JUDGING CRITERIA (F&B SERVICE)

Mise-En-Place and Cleanliness

Planned arrangement of materials for trouble-free working and service, Correct utilization of working time to ensure punctual completion.

10 points

Correct Professional Preparation

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

15 points

Arrangement and Presentation/ Innovation

Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

15 points

Taste

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and color, the dish should conform to today's standards of nutritional values.

30 points

Lunch Service

Greeting to Guests, Seating, Service Procedures & Table Setting

10 points

Cocktail

To concoct an original cocktail and there is no limit to the numbers of ingredients used. Contestants must prepare 12 portions simultaneously. TASTE (4 POINTS), FLARE (2 POINTS), APPEARANCE (2 POINTS), AROMA (2 POINTS)

10 points

Customer Satisfaction

Customers get to vote on this based on the taste, presentation, ingenuity & innovation of the dishes prepared by the chefs. They must be satisfied by the meals served.

10 points

Medals and Certificates of Awards

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

The Organiser 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 & Awards Announcement

1. 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, subject to the available timing slots.
2. 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.
3. Culinaire Malaysia 2025 Secretariat will notify via telephone the successful Individual or Team Leader/Manager to attend the Culinaire Malaysia 2025 Closing Dinner and Awards Presentation on Friday, 26 September 2025.

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

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 5 - 11). 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 Chef

Presented to the individual artist who accumulates the highest points in all two (2) Artistic classes (class 12 - 13).

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 four (4) apprentice classes (Class 4, Class 19, Class 21 & Class 23).

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

Overall Culinaire Malaysia 2025 Champion For Professional

Presented to an Establishment who accumulates the highest number of points in Ten (10) different categories (Class 5 - 23).

- Only the Highest Medal will be credited in each Establishment per category.
- Gold with Distinction - 10 points, Gold – 5 points, Silver – 3 points,
- Bronze – 1 point

Most Outstanding Mixologist

- 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 F&B Personnel

- Presented to the individual contestant who accumulates the highest points in his/her best three (03) classes - Malaysian Fine Dining Themed Table Setting, and Barista Championship or Latte Art Competition - Art Bar or Coffee Signature Beverage, and Cocktail Challenge or 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 Coffee Connoisseur

- Presented to the individual participant with the highest points in his/her **two (2) classes of Coffee Connoisseur competitions**.
- 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 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 five (05) different classes**.
- Presented to Individual and Team from a single establishment who accumulates the highest points in their best five (05) classes - Set Hidang Kenduri or High Tea Set Warung Jalanan, and Malaysian Fine Dining Themed Table Setting, and Malaysian Local Fruit Caramelization or Malaysian Local Fruit Caramelization & Flambe, and Barista Championship or Latte Art Competition - Art Bar or Coffee Signature Beverage, and Cocktail Challenge or Mocktail Challenge.
- 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 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.

Overall Culinaire Malaysia 2025 Champion For Non-Professional

Presented to Culinary School who accumulates the highest number of points in Ten (10) different categories (Class 5 - 23).

- Only the Highest Medal will be credited in each Establishment per category.
- Gold with Distinction - 10 points, Gold – 5 points, Silver – 3 points,
- Bronze – 1 point

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 an agreement to abide by the Rules & Regulations of the Culinaire Malaysia 2025.
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 15 - 20) 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 Organiser 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 Organiser will have their future applications re-considered. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking 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 Organiser 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 Competition Hall will be open to competitors from 0300hrs (no earlier) and end at 7:00am for judging. All packing/exhibit debris must be removed from the Competition 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 3:00pm 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 Organiser reserves the right to dispose of uncollected exhibits after the stipulated times.
10. Entries for the Individual classes 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 registration counter 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 Organiser'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 and alcohol 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 Organiser does not require copies but reserves the right to request them.
18. The Organiser 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. Competitors 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 Organiser 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 Organiser 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 Organiser 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. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organiser at:

Culinaire Malaysia 2025 Secretariat
C5-3, Wisma MAH,
Jalan Ampang Utama 1/1,
One Ampang Avenue,
68000 Ampang, Selangor
Malaysia
Tel: +603 4251 8477
Email: culinaire@hotels.org.my

Please send the completed registration form with entry fees to:

Culinaire Malaysia 2025 Secretariat at culinaire@hotels.org.my**Closing Date: 15 August 2025**

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 will not be processed.

All entries are acceptance on first-come-first-served basis. Please refer to the rules and regulations in the Culinaire Malaysia 2025 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:	
NRIC / Passport No.:	Age:
Position:	Nationality:
Email:	Mobile No.:

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

CULINARY ART DISPLAYS (RM230.00 / USD60 PER CLASS)		
	CLASS 1	Plated Appetizers
	CLASS 2	Malaysian Avant Garde Main Course
	CLASS 3	5-course Western Set Menu
	CLASS 4	Apprentice 4-course Western Set Menu

PATISserie (RM230.00 / USD60 PER CLASS)		
	CLASS 5	Plated Desserts
	CLASS 6	Petit Fours or Pralines
	CLASS 7	Freestyle Confectionery
	CLASS 8	Elegance Stylish Wedding Cake
	CLASS 9	Artistic Showpiece
	CLASS 10	Dress the Cake
PATISserie (RM300.00 / USD80 PER CLASS)		
	CLASS 11	Creative Dessert Challenge

ARTISTIC (RM230.00 / USD60 PER CLASS)		
	CLASS 12	Stylish Buffet Showpiece
	CLASS 13	Classic Fruit and Vegetable Carving

FOOD & BEVERAGE SKILLS (RM250.00 / USD70 PER CLASS)		
	CLASS 24	Malaysian Local Fruit Caramelisation
	CLASS 25	Malaysian Local Fruit Caramelisation & Flambé
	CLASS 26	Malaysian Fine Dining Themed Table Setting

COFFEE CONNOISSEUR (RM250.00 / USD70 PER CLASS)		
	CLASS 27	Barista Championship
	CLASS 28	Latte Art Competition – Art Bar
	CLASS 29	Coffee Signature Beverage

HOT COOKING (RM300.00 / USD80 PER CLASS)		
CLASS 14	Fish/Seafood Main Course (Western Cuisine)	
Select ONE only – A or B		
	A	Longyangxia Salmon
	B	Seafood and Longyangxia Salmon
CLASS 15	Chef of Nation – Fish/Seafood Main Course (Western Presentation)	
Select ONE only – A or B		
	A	Sustainable local caught fish or sustainable imported fish
	B	Sustainable local caught or sustainable imported seafood
CLASS 16	Meat/Poultry Main Course (Western Cuisine)	
Select ONE only – A, B, C or D		
	A	Aussie Beef
	B	Aussie Lamb
	C	Chicken
	D	Duck

	CLASS 17	Plant-based Menu (Western Style)
	CLASS 18	Malaysian Heritage Cuisine
	CLASS 19	Apprentice Fish Main Course (Western Cuisine)
	CLASS 20	US Potato Culinary Challenge (Professional)
	CLASS 21	US Potato Culinary Challenge (Apprentice)
	CLASS 22	Real California Milk Pizza Challenge – Professional Chef
	CLASS 23	Real California Milk Pizza Challenge – Junior Chef

MIXOLOGY CHALLENGE (RM250.00 / USD70 PER CLASS)		
	CLASS 30	Cocktail
	CLASS 31	Mocktail
	CLASS 32	Flairtending

The fee above is subject 3% charges for every Foreign Remittance.

Please remit payments and made payable to:

MALAYSIAN ASSOCIATION OF HOTELS**Account No.: 5144-2220-1007 (MAYBANK)****Company No.: PPM0091428051975 | Swift Code: MBBEMYKL**

Signature,

Participant / Team Manager / Group Coordinator

Important Note

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 2025.

Please send the completed registration form with entry fees to:

Culinaire Malaysia 2025 Secretariat at culinaire@hotels.org.my

Closing Date: 15 August 2025

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.

All entries are acceptance on first-come-first-served basis. Please refer to the rules and regulations in the Culinaire Malaysia 2025 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:

NRIC / Passport No:

Mobile No.:

Email:

Group Coordinator Name

(If differ from Team Manager)

Mobile No.:

Email:

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

	CLASS 33	MAMEE Asian Culinary Cup (RM1,000 / USD280 Per Class)
	CLASS 34	Set Hidang Kenduri (RM1,000 / USD280 Per Class)
	CLASS 35	High Tea Set Warung Jalanan (RM1,000 / USD280 Per Class)

TEAM MEMBER	FULL NAME	POSITION	MOBILE	EMAIL
Member 1				
Member 2				
Member 3				
Member 4				
Member 5				

The fee above is subject 3% charges for every Foreign Remittance.

Please remit payments and made payable to:

MALAYSIAN ASSOCIATION OF HOTELS

Account No.: 5144-2220-1007 (MAYBANK)

Company No.: PPM0091428051975 | Swift Code: MBBEMYKL

Signature,

Important Note

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 2025.

Participant / Team Manager / Group Coordinator

Please send the completed Registration Form with entry fee(s) to:

Culinaire Malaysia 2023 Secretariat

C5-3, Wisma MAH, Jalan Ampang Utama 1/1

One Ampang Avenue, 68000 Ampang, Selangor, Malaysia.

Tel: +603 4251 8477

Email: culinaire@hotels.org.my

Website: www.culinairemalaysia.com

CULINARY RECIPE FORM – INDIVIDUAL & TEAM

Please photocopy if extra forms are required

Participant No.: Pax of Serving:

Dish Name:

[illegible][illegible][illegible]

HOT COOKING - HACCP RECORD

Participant/Team No:

Class No:

COOKING RECORD

No	Item Description	Style of Cooking (tick)						Start		Finish		Comments
		SV	P	R	B	S	O	Time	Core Temp	Time	Core Temp	
1								:	°C	:	°C	
2								:	°C	:	°C	
3								:	°C	:	°C	
4								:	°C	:	°C	
5								:	°C	:	°C	
6								:	°C	:	°C	
7								:	°C	:	°C	
8								:	°C	:	°C	

Legend:

SV = Sous Vide
P = Poached
R = Roast
B = Braised
S = Steamed
O = Other methods

Recorded & Checked: _____
Participant

FICHE TECHNIQUE

For All Classes in Food and Beverage Service Category

Participant's Name / Team 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 : _____



MALAYSIAN ASSOCIATION OF HOTELS

C5-3 Wisma MAH, Jalan Ampang Utama 1/1
One Ampang Avenue, 68000 Ampang, Selangor, Malaysia.
T: 603-4251 8477 | W: www.hotels.org.my | E: culinaire@hotels.org.my