



The Hotel Show Saudi Arabia

6 - 8 September 2022

Chefs Mystery Box Challenge

Brought to you by **dmg events**, supported by **Saudi Arabian Chefs' Association**, 12 teams will compete in 3 days for "Chefs Mystery Box Challenge Trophy 2022".

Rules & Regulations		
#	TEAM CONSIST OF	SCOPE OF WORK
1	(1) Bartender	<ul style="list-style-type: none">- Mocktails (2 Different Choices)- Coffee Creation
2	(1) Chef Team Caption (1) Saudi Chef (1) Kitchen Steward	<ul style="list-style-type: none">- Cold Canapes (3 Different Choices)- Cold starter- Soup (Hot/Cold)- Main Course <p>Note: At least must be one of the above choices as Saudi dish (Main Course/Soup)</p>
3	(1) Pastry Chef	<ul style="list-style-type: none">- Dessert
4	(1) Waiter	<ul style="list-style-type: none">- Set up Table & Serving 4 portion for VIP Guests- Serving 2 portion for the Jury- 1 portion for the display & photo shooting <p>Total = 7 covers</p>

World Chefs Rules: will be followed by the Jury

Box of Ingredients: will be supplied by the organizer dmg events through a Sponsor

Full Ingredients list: will be displayed on the spot during the event starts (Chefs Mystery Box Challenge)

All Sponsored Food: will be supplied to the teams 2 days before the actual competition day (Protein)

No Other Key Ingredients are allowed to be brought by the team.

Only cooking tools/equipment are allowed to be brought by the team from the outside.

The team will arrive 30 Mins before the starting time.

30 Minutes will be used to set up the equipment & arrange food in the fridge as per HACCP standard – Short Briefing by the jury. Only when the Head Judge give the start sign the team can start preparing the dishes.



The service time and concept have to be as following:

- 2 dishes of each menu types to be given to the Jury, and to be strictly followed by the given time serving (3 hours).
- 1 dish for the display.
- 4 dishes for the VIP guests, as it is really Live Customers the service maybe little delay depends on the customers.

But, is part of Judging Criteria “how the service team manages the customers at the time”.

MENU SERVICE SEQUENCES		
#	SERVICES TIMES	MENU ITEMS
1	After 1 Hour & 30 Minutes	Mocktails (2 Different Choices) Cold Canapes (3 Different Choices)
2	After 1 Hour & 50 Minutes	Cold Starter
3	After 2 Hours & 10 Minutes	Soup
4	After 2 Hours & 30 Minutes	Main Course
5	After 2 Hours & 50 Minutes	Dessert
6	After 3 Hours & 10 Minutes	Coffee creation

- Regulations: All “7 portions” **must be the same**.
- Jury will pick up any “2 Plates” Important notes on the [Practical Cookery](#).
- These notes pertain to all practical cookery. They should be read in combination with the brief of the event.

IMPORTANT INSTRUCTION	
1	There will be a Penalty Deduction of up to <u>(5) Points</u> for bringing mise en place or any ingredient.
2	Wastage will be calculated during & after the class.
3	There will be a Penalty Deduction of up to <u>(5) Points</u> for excess wastage.
4	All dishes are to be served in style equal to today’s modern presentation trends.
5	Portions sizes must correspond to your course restaurant meal.
6	Dishes must be presented on individual plates with appropriate garnish.
7	The competitors must supply their own plates/bowls/platters with which to present the food (If supplied by the sponsor, sponsored equipment must be used) - TBC
8	Competitors are to provide their own pots, pans, tools and utensils.
9	All brought appliances and utensils will be checked for suitability.
10	The following note must be conceded red of Pre-Preparation : <ul style="list-style-type: none"> ➤ No Precooking, Poaching etc. is allowed ➤ No Ready-Made Products are allowed
11	All the ingredients must be prepared in front of the judges to show the competitors skill.
12	No help will be allowed to be given to the competitor once the competition starts; the coaching or a competitor form sidelines will result in the competitor being disqualified.
13	Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitors to use. There will be a Penalty Deduction of up to <u>(10) Points</u> .
14	Two copies of the recipes will be assisted by the event organizer in order to be typewritten on spot for the jury, VIP guests and display.
15	The duty marshal will be checking all the preparation steps, cooking, cleanliness of the station, etc.)



On daily basis the judges will use World Chefs Rules and points system and gold/silver and bronze medal will be awarded.

Judging System

A Team of **WorldChefs (The World Association of Chefs Societies)** “**Approved International Judges**” will adjudicate at all classes of the competition: using **WorldChefs Approved Methods, Criteria & Documents** www.worldchefs.org. WORLDCHefs

After each **judging Session**, the judges will hold a “**Debriefing Session**” at which each competitor attending may learn something of the thinking behind the judges’ decision. Competitors will not be competing against each other; rather, they will be striving to reach the best possible standard.

The judges will then apportion marks that accord with their perception of the standard reached. The competitor will then receive an award commensurate with his/her points tally for the class. In theory, therefore everyone in particular class could be awarded a Gold Medal. Conversely, it could be possible that No Awards at all are made.

The scaling for awards in all classes will be as follows Points: -

Awards Scaling Points		
#	Points	Awards categories
1	100	Gold Medal with Distinction with Certificate
2	99-90	Gold medal with certificate
3	89-80	Silver Medal with certificate
4	79-70	Bronze Medal with certificate
5	60-69	Certificate of Merit thereafter: Certificate of Participation

The Final awards will be as following: -

Final Awards		
#	Awards Categories	Awards
1	Best Bar Man	Trophy
2	Best Service Team (Waiter)	Trophy
3	Mystery Box Trophy	Trophy & Grand Price Best Hotel Team
4	Best Saudi Dish	Trophy
5	Hygiene Team	Trophy

WE WISH YOU ALL THE BEST AND LOOK FORWARD TO RECEIVING YOUR ENTRIES.