



Day 1 – Two-Course Meal Team Event (Team of 2 Chefs)

- **Task:** Prepare and present one hot main course with accompaniments and one dessert.
- **Time:** 1 hour 30 minutes.
- **Portions:** Prepare and present two portions of each dish (one for display, one for judges).
- **Ingredients:** Participants must bring all ingredients. Raw meat should be processed (rolled, stuffed, trussed, etc.) at the venue. All sauces and gravies must be made live. Unseasoned base stocks are allowed, and vegetables can be pre-peeled (no other processing allowed).
- **Inspection:** Judges will check all ingredients before cooking. Unfit ingredients will lead to disqualification.



Day 2 – Innovative/Contemporary Biryani – Live

- **Time** 1 hour 30 minutes.
- **Ingredients:** Participants must bring all ingredients, including meat, chicken, and seafood.
- **Innovation:** Biryani must incorporate innovative or contemporary ideas.
- **Sponsored Products:** Participants may use sponsored products provided at the venue.
- **Portions:** Prepare biryani for 4 people with two plated presentations (one for tasting, one for display).
- **Inspection:** Judges will inspect mise en place before cooking. Unfit ingredients will lead to disqualification.
- **Submission:** Recipes must be submitted with the finished dish.
- **Accompaniments:** Accompaniments will not be judged but can be presented.
- **Equipment:** Participants must bring all cooking utensils and special equipment.
- **Provided:** A work table, electric socket, and common water supply will be provided.



Day 3 – Baking

Category 1: 3-Tier Wedding Cake

- Use all 3 tiers for your wedding design
- Bottom tier must be edible
- Modern shapes and designs allowed (no pre-molded icing)
- Hand-decorated, except for pillars (edible material)
- Edible decorations only (except pillars and cake stand bases)
- No wires for flower stems; use edible materials instead
- Judges will inspect a cut section
- Cake structure: 3 tiers max, display space: 100x50x75cm
- Display recipes with the cake
- Remove cake after 5 PM (no earlier)
- Assemble and set up within 1 hour, by 11 AM sharp

Category 2: Celebration Cakes Theme

- Size: Base not exceeding 14 inches
- Tiers: Minimum 2
- Flowers: Handmade only (no commercial flowers)
- Cake: Can use dummies, but design should be cake-translatable
- Coverage: Edible materials only
- Toppers/additions: Handcrafted and edible
- Techniques: Minimum 2 different techniques required



❖ **Judging Criteria:**

- Visual Appeal: 20 points
- Degree of Difficulty: 10 points
- Elements: 10 points
- Texture: 20 points
- Taste: 20 points

❖ **Additional Rules:**

- List techniques used in your description and inspiration
- Judges' decisions are final
- Assembly time: 1 hour

The jury's decision is final.