



The Emirates International Salon Culinaire Dubai February 21/24 2010
Organised by the Emirates Culinary Guild
Endorsed by the World Association of Chefs' Societies

Class 23

The Golden Coffee-Pot International Buffet Junior Challenge

(This document forms part of the Rules and Regulations and should be read in conjunction with the same)

Concept:

1. A team event designed to showcase international cuisine served as a buffet.
2. This class is created to give junior chefs a platform from which they might demonstrate their culinary abilities.
3. Each team should treat this class as it would an outside catering operation.

The Team:

4. A team must comprise a maximum of four junior chefs.
5. Each team member must be aged 25 years or less as at 28th February 2009.
6. Each team may bring a manager/mentor to guide them.
7. The team manager/mentor may be of any age.
8. The team manager/mentor is not allowed to physically participate in the preparation or service of the food or the setting up of the buffet table
9. The team manager/mentor may act only as an advisor/director/consultant to the team.

ECG Support for Overseas Teams:

The Emirates Culinary Guild will supply the following to each visiting team:

- Accommodation for the four team members; IN 19th February OUT 25th February (accommodation for the team manager can be arranged by the ECG at the same establishment at which the team will be housed; such accommodation is to each individual team-manager's expense).
- Airport pick-up and return, team and accompanying persons.
- A one-thousand US Dollar stipend per team.
- Team use of a hotel kitchen for the preparation of its competition entry.
- Chilled transport to the venue on competition day.
- Complete Table-top support both buffet and dining tables: linen, napery, crockery, cutlery, bowls, plates, platters, risers, etc.
- Each team will have access to exactly the same buffet equipment as each other. No other equipment is to be used.
- Table centrepiece and decorations. No other centrepieces or decorations are to be used.
- Buffet-Table lighting. Each team to be supplied with the same lighting to be placed as it sees fit. No other lighting is to be used.
- A steward on competition day, exclusive to the team.
- A service team for foodservice.
- Bread & butter service provided.
- Coffee service provided
- Soft drink service provided.
- Chafing dishes for hot food provided.
- Dining-tables, chairs, linen, cutlery and decoration provided.

Equipment:

1. Personal knives and special moulds/cutters are all that a team needs to bring.
2. Team managers should approach the organisers if they have any sundry equipment requirements. The UAE has a large number of five-star international hotels; all would be willing to help in any way with the lending of equipment. It would be folly to go to the expense of shipping equipment to Dubai when it is already available in the country.

Ingredients:

3. Dubai has very strict food-import regulations.
4. It is recommended that a team should purchase its ingredient requirement through the purchasing system of the hotel to which they will be attached. Each hotel will cooperate fully with its visiting team.
5. All teams are requested to send the list of required ingredients to the organisers no later than the 15th December 2009 so that procurement can be undertaken prior to arrival in Dubai. Dubai has an excellent reputation for quality products available from all over the world.
6. The organisers will endeavour to get some of the ingredients provided as complimentary supplied through sponsors – but this is not a promise and must not be exclusively relied upon.

Hygiene:

7. A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition. Additionally, it is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit. The organisers have no control over either of these two entities. Should either entity find fault with a particular team's hygiene practice, the team will not be allowed to compete.
8. The teams may need to provide to the organiser specific requirements for food-safety regulations in line with Dubai Municipality guidelines. This could include occupational health cards for food handlers.

Question/Requests:

9. All questions and requests must be sent via email to: theguild@eim.ae the question and its answer will then be broadcast to all team leaders.

Awards:

10. Gold or silver or bronze medals; or certificates of merit will be awarded to each team. The award made will be commensurate with the adjudged standard reached.
11. In addition, the team scoring the highest number of marks will be awarded
The Golden Coffee Pot International Buffet Junior Challenge Trophy
12. The original trophy will stay in Dubai with the winner's team-name engraved. Each winning team member and its mentor will be presented with a keepsake smaller facsimile of the trophy.

Competition Schedule:

1. Access to the venue from 0700
2. Press/Media Access : 0700 to 1230
3. Food Set-up: 1200 to 1300
4. Judges' Food Tasting: 1300 onward
5. Food Service: 1300 to 1500 approx.

Buffet Set-up:

6. Two teams will compete each day.
7. Each team must provide a buffet for twenty persons.
8. The organisers will provide a 4m x 3m table.
9. In addition to the buffet table, A hot buffet counter of 75cm Depth and 360cm length will be provided complete with 5 round or rectangular shaped chafing dishes; the actual sizes TBC closer to competition date.
10. The buffet table will be suitably clothed, skirted and decorated.
11. No other tables, cloths or decorations other than those provided are allowed to be used.
12. No other chinaware, flatware, cutlery, glassware, risers, etc., other than that provided by the organisers is allowed to be used.
13. Access to the venue is from 0700 each day (although access time on day one can be problematic due to the need for Dubai police to make a full security check-up before the official opening).
14. All timings are subject to change. Any changes will be advised to the team leader by the organisers.
15. All food for the buffet must to be transported to the venue in refrigerated vehicles in thermally secure containers.
16. At the venue, a small separate preparation area will be available to the teams.
17. There will be two sinks for the day's teams to share.
18. Tables will be provided for touch-up of dishes. These tables will be removed at 1230.
19. The waiters (supplied by the organisers) can assist the culinary team with buffet set-up. The team manger can request this assistance from the organisers.
20. There will be two waiters per team.

PR Exposure:

21. If a team wishes to be featured in our pre-salon publicity handouts, it must provide the organisers - before 15 December 2009 – with a JPEG format colour photograph of the team (suitable for 300 dpi reproduction), together with the name of the team, its mentor and the names of the individual team members.

Judging Points Criteria for buffet:

22. Brought Material/Mise-en-Place 10 points: Clear arrangement of materials. Clean working place, proper working position, clean work clothes, proper working technique. Correct utilisation of working time and punctual completion.
23. Hygiene 10 points: Standard of attention paid to hygiene during the preparation of food.
24. Presentation/Innovation 30 points: Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originally in composition.
25. Taste & Texture 50 points: Each dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.
26. Judges will spot-check teams' premises before or during the scheduled competition date to check on mise-en-place. They might check more than once.

Feedback:

27. Teams wishing to seek judges' comments should ask the organisers for an appointment with the leader of the judging team.

Entry to Other Classes:

28. Individual members of each team are welcome to participate as competitors in other classes of the salon culinaire. Please ask the organisers for details of the classes available for entry.

The Buffet:

1. No raw protein food is allowed.
2. The menu must include the following:
 - a. Four salads – freestyle.
 - b. Two fish and/or seafood platters.
 - c. Two meat and/or poultry platters.
 - d. Six different kinds of tapas.
 - e. One cold soup.
 - f. Three cold appetizers.
 - g. 1 chicken hot dish.
 - h. 1 beef hot dish.
 - i. 1 fish/seafood hot dish.
 - j. 1 vegetarian dish.
 - k. 1 farinaceous dish.
 - l. Three freestyle desserts.
 - m. Two different cakes, freestyle
 - n. A pastry show piece
3. The menu must include appropriate dressings, sauces and condiments.
4. NO aspic must be used.
5. All food items must be prepared in the team's respective Dubai – based establishment as close to serving time as possible.
6. The buffet food set-up CANNOT begin before 1200 and the food set-up must be finished by 1300.
7. Set-up time is restricted so as to maintain the highest standard of hygiene and food freshness for guests' consumption.
8. Competitors have freedom of choice of serving methods either all portions in one large receptacle, or set out in a number of smaller receptacles.
9. All buffet items for the stipulated 20 person are to be set on the table at one time, as a complete buffet.
10. No replenishment of the buffet is allowed however buffet maintenance through the service period is expected.
11. A copy of the buffet menu must be placed on each dining table.
12. A copy of the buffet menu must be available to the judges.
13. A copy of the buffet menu must be given to the organisers at the time of registering at the venue on competition day.
14. The buffet menu placement is mandatory, but the menu itself is not judged.
15. Ticket-holders for the lunch are allowed to consume any item from any team competing on that day.
16. The Team manager and other team members must be present during the guest service time to explain their food to the guests.

End.