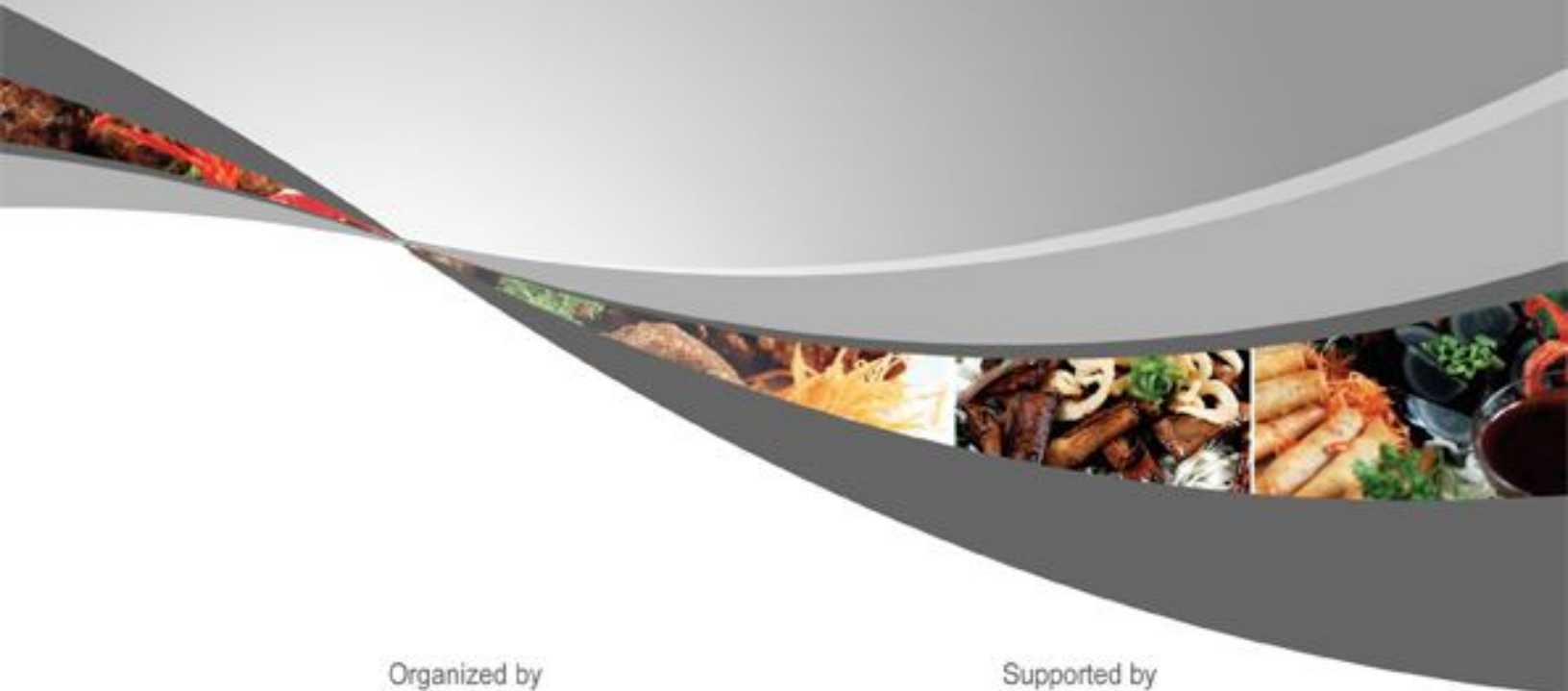




# SPHERE CULINARY CHALLENGE TROPHY 2009

*Uniquely Local yet Fabulously International*



Organized by



Supported by



Partners



## **OFFICIAL RULES & REGULATIONS**

### **ELIGIBILITY**

The Sphere Culinary Challenge Trophy 2009 (“Competition”) is open to all chefs currently employed in a related industry in Singapore.

### **ENTRY REQUIREMENTS**

Interested participants may enter via the **Corporate Category** to represent the company of their current employment or the **Individual Category**. Each team consists of 1 head chef and 2 assistants. Please see Entry Fee below.

To enter the competition, submit:

- Completed Registration Form accompanied by a biography and a passport sized photo of the chef [Annex A: Registration Form]
- An original recipe with a photograph that best encapsulate the theme of “uniquely local yet fabulously international” – a cuisine using local ingredients with an international twist. [Annex B: Standard Recipe Form]

All entry materials (“Entry Materials”) submitted becomes the property of Sphere Exhibits Pte Ltd and will not be returned.

### **ENTRY FEE**

Registration is free for all interested participants. Upon successful selection, participants are required to pay an entry fee of SGD200 per team for the individual category and SGD500 per team for the corporate category to confirm their place in the competition. Chefs participating by invitation from the Organizers will have the fees waived.

### **HOW TO ENTER**

Mail the Entry Materials in an envelope to:

‘Sphere Culinary Challenge Trophy’  
15A Swan Lake Avenue Singapore 455711

Alternatively, email Entry Materials to [chefs@fyigroup.com.sg](mailto:chefs@fyigroup.com.sg) or fax to +65 6244 1731. The organizers will not be held responsible for non-receipt of Entry Materials.

### **SELECTION CRITERIA**

All Entry Materials submitted by interested participants will be reviewed by a panel to determine the selected few for the Competition. The following criteria will be applied: Food presentation based on the (a) photo of prepared dish submitted, creative use of ingredients and relevance to theme. Only 12 candidates will be selected for the competition held in 2009.

Selected candidates will be contacted by the Organizers. All decisions made by the Organizers are final, binding and non-disputable.

Cheques should be crossed and made payable to Singapore Press Holdings Ltd.

## SCHEDULE

There will only be 12 teams competing in this competition. The chefs will be divided into 2 groups of 6 teams. Each team will compete for top 3 preliminary positions held over 2 days. The top 6 teams will then compete in the finals for top 3 positions. The schedule is as below:

**Friday, 24<sup>th</sup> July 2009, 12.00pm – 2.00pm:**

Preliminary Round A - 6 teams compete for top 3

**Saturday, 25<sup>th</sup> July 2009, 2.00pm – 4.00pm:**

Preliminary Round B - 6 teams compete for top 3

**Sunday, 26<sup>th</sup> July 2009, 3.00pm – 5.00pm:**

Final Round - top 6 teams from Preliminary Round A & B compete for top 3 position.

## VENUE

This competition is held at the Singapore Suntec Convention Hall 403 – 404 as part of the program for Appetite & Escapades 2009.

## THE CHALLENGE

### FORMAT

Each chef is given 1.5 hours to cook and improvise a 2 course meal – Main Dish and Dessert around a theme ingredient per course which will only be revealed during the competition. **The primary goal is to determine which chef is able to best express the unique qualities of the theme ingredient according to the theme of 'Uniquely Local yet Fabulously International'.**

Please find attached:

- Annex C: Individual Kitchen Layout

Only items shown in Annex C will be provided during the competition. Participating chefs are required to bring their own working tools, cooking implements and serving plates for the competition.

- Annex D: List of Cooking Ingredients

The ingredients listed in Annex D will be provided to participating chefs during the competition. Participants are allowed to bring and use their own ingredients to the competition to complement this list.

## THEME INGREDIENTS

Each chosen theme ingredient is selected based on its versatility and its level of difficulty in preparation. The theme ingredient **will only be revealed to the participating teams during the competition.**

Theme Ingredient 1: Exotic Meat / Exotic Seafood

Theme Ingredient 2: Tropical Fruit

Theme ingredients will be chosen at the discretion of the Organizers and is final, binding and non-disputable.

## **SERVINGS**

2 dishes are to be prepared with 4 servings of each – 1 for display and 3 to be shared amongst the 5 judges.

## **JUDGING**

A panel of five judges will be invited, 3 being professional chefs from the Singapore Chefs Association and 2 being representatives from Singapore Press Holdings.

**Each chef is awarded 100 points by each judge. The score breakdown is 40 points for taste, 20 points for presentation, 20 points for relevance to theme, 15 points for originality, and 5 points for hygiene.** Dishes are judged as an overall course meal and not individually. The participating team with the highest score during the finals wins the competition.

All decisions made by the Organizers are final, binding and non-disputable.

## **TIE**

In the case of a tie for points, an immediate “overtime battle” will be held to determine the winner. The chefs will be given 30 minutes to prepare a dish with the remaining items.

## **COMMENTARY**

Throughout the cook-off there will be a running commentary reporting details of the action. The participating team will be interviewed by the judges as they present their creations.

## **PRIZES**

The winning team of the Competition will be presented with the ‘Sphere Culinary Challenge Trophy 2009’ in front of a live audience. They will be awarded with a ‘Sphere-SCA Culinary Challenge Champion Award 2009’. They will also receive a cash prize of SGD2,000.

The first runner-up of the Competition will be presented with a ‘Sphere Gold Challenger Award 2009’ and receive a cash prize of SDG1,500.

The second runner-up of the Competition will be presented with a ‘Sphere Silver Challenger Award 2009’ and receive a cash prize of SGD1,000.

All other participants will receive a ‘Sphere Challenger Award’ and a token of participation.

## **OBLIGATIONS**

In participating in this competition, the winner agrees to defend his title in an annual competition organized by Sphere Exhibits Pte Ltd. In the event that the winner is unavailable or is not contactable, his title will be awarded to the first runner-up who will assume his role as the defending champion.

## **DISCLAIMER**

By entering this competition, participants agree to be bound by contest rules and grant permission for the Organizer to use their name and likeness and recipe without further compensation. These may be modified by the Organizer for publicity usage.

## Annex A: Registration Form Pg 1

Photo

### RECIPE

Recipe Name:

### SECTION A (Section A or Section B to be filled in by Head Chef)

#### Individual Category Entry (Applicable only for individual participants)

Name:

D.O.B:

IC/FIN #:

Address:

### Section B (Section A or Section B to be filled in by Head Chef)

#### Corporate Category Entry (Applicable only for participants applying through a company)

Name:

Designation:

Restaurant/Kitchen:

Company Name:

Company Address:

### Section C

#### Contact Details:

Tel: (65)

Hp: (65)

Personal Email:

Work Email:

### Section D

**Biography:** (Please attach chef biography separately)

## Annex A: Registration Form Pg 2

**Kitchen Assistants:**

You are allowed (up to) 2 participants in the kitchen to assist you during the cooking competition. They must have experience in a working kitchen and be able to assist you appropriately.

**Assistant 01:** (this section to be filled in by kitchen assistant)

Name:

D.O.B

IC/FIN No.:

Address:

**Assistant 02:** (this section to be filled in by kitchen assistant)

Name:

D.O.B

IC/FIN #:

Address:

I here by declare that I have read and understood the official Rules & Regulations.

I declare that the information entered above is correct.

I hereby release full liability or responsibility from Sphere Exhibits Pte Ltd or its appointed Organizers in the event of any accidents or injury or illness sustained by myself or my team members while in, on, or about the premises while participating in this competition.

\_\_\_\_\_  
Applicants Signature / Date

**For Official Use Only**

## Annex B: Standard Recipe Form

### RECIPE

Recipe Name:

Preparation Time:

No, of Servings:

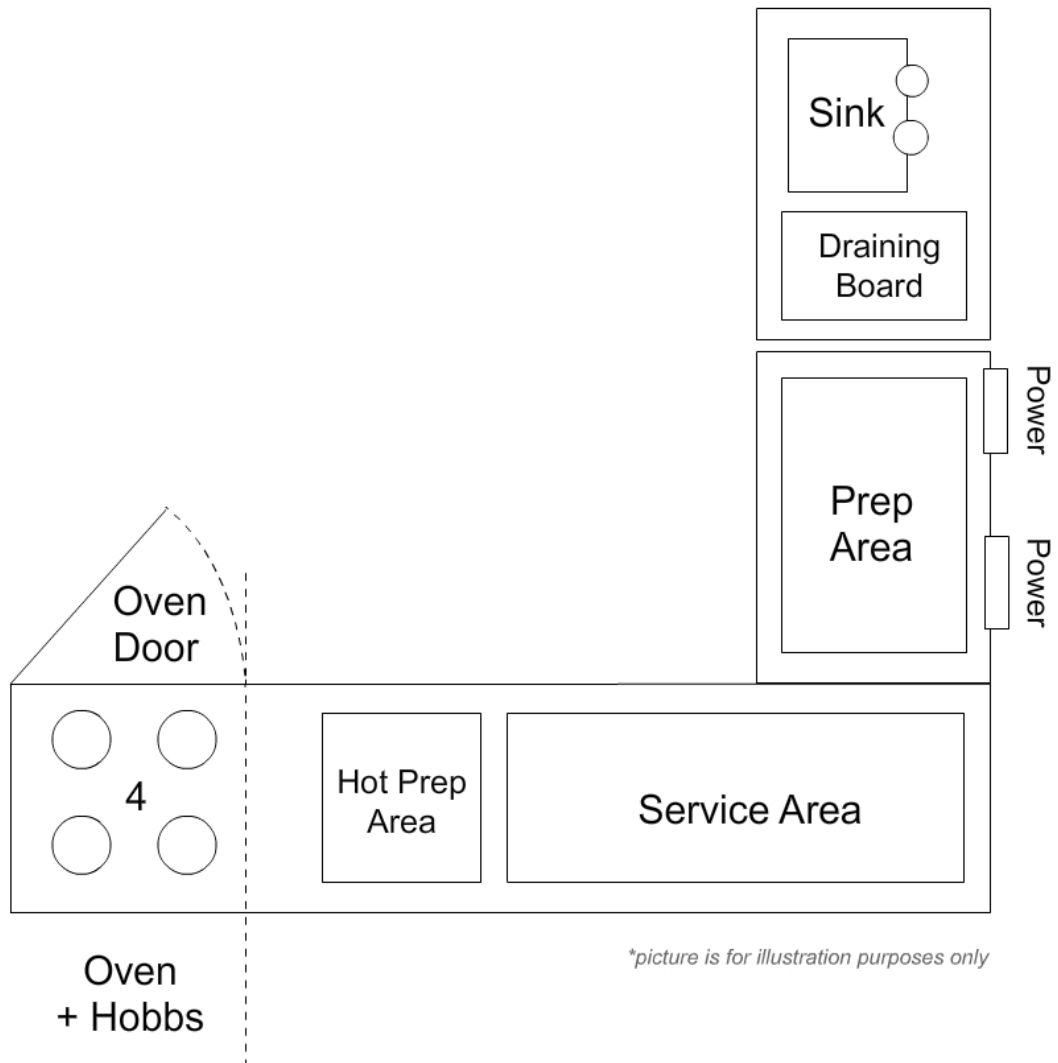
**Ingredients:** (Please list all ingredients used in the recipe and measurement of each ingredient)

**Presentation:** (Please list in order step-by-step instructions)

**Picture:** (Please attach picture separately)

## Annex C: Individual Kitchen Layout

*Only items shown on this diagram will be provided during the competition. Participating chefs are to bring their own working tools, cooking implements and serving plates for the competition.*



## Annex D: List of Cooking Ingredients

*These ingredients listed below are provided to participating chefs during the competition. Participants are allowed to bring and use their own ingredients to the competition to complement this list.*

<b>Seasoning</b>
Salt, Crushed Black Pepper, White Pepper
<b>Herbs</b>
Basil, Thyme, Rosemary, Mint, Oregano, Dill, Tarragon, Coriander
<b>Spices</b>
Cumin, Saffron, Massala, Curry leaves, Lime leaves, Cajun, Nutmeg, Curry Powder, Turmeric, Clover, 5-star Spices, Cinnamon
<b>General</b>
Olive Oil, Vegetable Oil, Sesame Oil, Chicken Stock, Fish Stock, Sun Dried Tomatoes, Potatoes
<b>Sauces</b>
WeTrust Black Pepper Sauce, WeTrust Sweet & Spicy Sauce, WeTrust Salted Fish Paste, WeTrust BXO Black Sweet Sauce, WeTrust KL XO Sauce, Mint, Tabasco, Wasabi, Fish Sauce, Oyster Sauce, Worcester, Dark Soy Sauce, Light Soy Sauce, Tomato Ketchup, Mustard, Chili, Mayonnaise, Balsamic Vinegar, Wine Vinegar, Red Vinegar, White Vinegar
<b>Dry Goods</b>
Farfella, Spaghetti, Penne Pasta, Risotto Rice, White Rice, Brown Rice, Plain Flour, Self-raising Flour, Brown Sugar, White Sugar, Raisins, Corn Starch, Bread Crumbs, Peanuts, Gelatin
<b>Tinned Goods</b>
Tomato Puree, Chopped Tomato, Mushrooms, Chick Peas, Green Peas, Baked Beans, Kidney Beans, Corn
<b>Fresh Ingredients</b>
Eggs, Full Milk, Skimmed Milk, Whipping Cream, Single Cream, Parmesan Cheese, Butter, Margarine
<b>Wines</b>
Red Wine, White Wine
<b>Dessert Items</b>
Cream, Yoghurt, Macadamia Nuts, Pecan Nuts, Peanuts, Muesli, Oats, Cereal
<b>Edible Flowers:</b>
Rose Petals, Tulip Petals, Orchids