



KNOWSKILLS  
TVET

# INTERNATIONAL CULINARY ARTS COMPETITION

Organised by

KNOWSKILLS TVET COLLEGE



# International Culinary Arts Competition: Rules and Regulations

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## 1. General Information

### 1.1 Competition Objectives:

- To promote culinary arts and showcase the talent of chefs from around the world.
- To encourage innovation and creativity while adhering to international culinary standards.

### 1.2 Eligibility:

- Open to professional chefs, culinary students, and food professionals from 18 - 40 years old.
- Participants that represent their country (proof of nationality may be required).
- Individual participants can enter the competition, depending on the category.

### 1.3 Categories:

- **Professional Chefs:** For those with over 5 years of professional culinary experience.
  - **Student Chefs:** For current culinary students or those with less than 5 years of experience.
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## 2. Registration

### 2.1 Registration Process:

- All participants must complete the online registration form and submit necessary documents (Student ID, proof of qualification, staff ID etc.).
- Registration fees apply. Fees vary based on the category and will be non-refundable.
- Participants are responsible for arranging their travel and accommodation.

### 2.2 Deadlines:

- The **deadline for registration and submission** of any required documents is as below
    - MENU & RECIPE PORTFOLIO SUBMISSION - 18 OCTOBER 2024
    - NOTIFICATION OF ACCEPTANCE - 24 OCTOBER 2024
    - REGISTRATION DATELINE - 30 OCTOBER 2024
  - Late registration may be allowed with a surcharge, subject to availability.
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### 3. Competition Structure

#### 3.1 Rounds of Competition:

- **Preliminary Round:** Participants submit a recipe portfolio or a video of their cooking process for evaluation by 18 October 2024.
- **Final Round:** Top scorers are invited to cook live in kitchen or submit additional content (participant from international) on 19 & 20 October 2024.

#### 3.2 Time Allocation:

- Each participant is given a specific time limit based on the round and category (e.g., 3 hours for a course meal of 2 plates in the finals).

#### 3.3 Kitchen Equipment and Ingredients:

- Participants must **submit their ingredient list on 18 October 2024**, before the competition.
- Main items for cooking would be either chicken, fish, lamb or beef.
- Organisers will provide a standard list of equipment (e.g., ovens, cooktops, mixers).
- Special equipment requests must be made at least 2 weeks in advance and are subject to availability.
- Participants must provide their own specialty ingredients unless otherwise noted.

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### 4. Judging Criteria

#### 4.1 Judging Panel:

- The judging panel will include internationally recognized chefs, food critics, and culinary experts.

#### 4.2 Evaluation Criteria:

- **Taste (40%):** The flavour profile, seasoning, and balance.
- **Presentation (20%):** Creativity and visual appeal of the dish.
- **Technical Skills (20%):** Execution of techniques and use of tools.
- **Hygiene and Safety (10%):** Cleanliness and compliance with food safety standards.
- **Innovation (10%):** Originality and creative interpretation of the challenge.

#### 4.3 Scoring:

- Judges will use a standardized scoring sheet.
  - All decisions by the judges are final.
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## **5. Competition Rules**

### **5.1 Fair Play:**

- Participants must work independently or within their assigned teams, without assistance from outside sources.
- Plagiarism or copying of recipes is strictly prohibited.

### **5.2 Dish Requirements:**

- Participants must prepare the number of dishes specified in the challenge (e.g., 2 plates: one for tasting, one for presentation).
- All dishes must be completed within the allocation time.
- Participants are required to bring your own plates for creative plating.

### **5.3 Hygiene and Safety:**

- Participants must adhere to food safety regulations, including wearing protective gear (e.g., gloves, aprons, hairnets).
- Stations will be inspected for cleanliness before and after the competition.

### **5.4 Dish Preparation:**

- All final cooking and assembly must be done on-site.
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## **6. Disqualification and Penalties**

### **6.1 Grounds for Disqualification:**

- Use of prohibited ingredients (e.g., illegal substances)
- Late submission of dishes or failing to complete the dish within the allocation time.
- Failure to comply with food safety regulations.
- Disruptive behaviour or misconduct.

### **6.2 Penalties:**

- Minor rule violations may result in point deductions, at the judges' discretion.
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## **7. Prizes and Recognition**

### **7.1 Awards:**

- **Gold, Silver, and Bronze Medals** for the top three participants in each category.
- **Innovation Award** for the most creative dish.

### **7.2 Certificates and Trophies:**

- All participants will receive a certificate of participation.
  - Winners will be awarded medals.
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## **8. Media and Intellectual Property**

### **8.1 Media Rights:**

- All participants consent to the use of their names, likenesses, and competition materials (photos, videos) by the organisers for promotional purposes.

### **8.2 Recipe Ownership:**

- Recipes created during the competition remain the intellectual property of the participants. However, the organisers reserve the right to publish these recipes in competition-related materials.
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## **9. Code of Conduct**

### **9.1 Respect and Professionalism:**

- Participants must maintain a high standard of professionalism, respecting fellow competitors, judges, and staff.

### **9.2 Language and Behaviour:**

- Inappropriate language or behaviour will not be tolerated and may result in immediate disqualification.
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## **10. Health and Safety Protocols**

### **10.1 Insurance:**

- Participants are responsible for their own health and accident insurance during the event.

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## **11. Amendments to the Rules**

- The organizers reserve the right to amend these rules as necessary. Participants will be notified of any changes prior to the event.

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By registering for the International Culinary Arts Competition, all participants agree to abide by the above rules and regulations.