

U.S.A Poultry and Egg Export Council Competition Rule Book



Practical Category (Hot Cooking)

- Individual Competition: Open all young chefs and culinary students below 25 years old
- Main protein will be sponsored by USAPEEC ASEAN.

Rules and Guidelines

Competitors to prepare and present within sixty (60) minutes the following:

- One (1) Main Course Dish for three (3) portions. Each portion amount should be considered as constituted part of a 3 course meal in a restaurant.
- Western, Modern European or Fusion Asian-style with U.S. Poultry products (chicken parts (whole leg), whole duck) as the Main Ingredient. **Recipes to also include 2 items or more from each list of the 2 groups of sponsored secondary ingredients below:**

Group A:

SCS:

Butter, salted
Butter, unsalted

Twin Cows:

UHT Milk

Kraft:

Mayonnaise
Cream Cheese

Heinz:

Ketchup
Chili Sauce
Mustard
ABC Kicap Manis
HP Sauce
Worcestershire Sauce

Tabasco:

Hot Sauce

Santan Pro:

Coconut Cream (milk)

Group B:

<https://www.mccormickasia.com/products/garlic-powder>
[McCormick® Onion Powder | McCormickAsia.com](#)

[McCormick® Paprika | McCormickAsia.com](#)

[McCormick® Crushed Red Pepper | McCormickAsia.com](#)

[McCormick® Oregano Leaves | McCormickAsia.com](#)

[McCormick® Rosemary Leaves | McCormickAsia.com](#)

[McCormick® Cinnamon, Ground | McCormickAsia.com](#)

- Dish must be presented in three (3) individual plates, two (2) for judging and one (1) for photography and display
- Garnish with suitable starch, and vegetables.
- Appropriate sauce (can be more than one) to be served.

Judging Criteria

1. Mise en Place and Hygiene 0 – 5 points
Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.
2. Correct Professional Preparation 0 – 20 points
Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables Working skill and kitchen organization.
3. Hygiene and Food Waste 0 – 10 points
Please review the document of Food Hygiene and Food Waste - <https://wacs.eqnyte.com/dl/WFZim6m8ql>
4. Service 0 – 5 points
The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.
5. Presentation 0 – 10 points

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

6. Taste 0 – 50 points
The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

Total Possible Points

**100 points
(no half points will be given)**

Important Notes:

- All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- All items on plate must be edible;
- Meat portions may be brought ready to cook but un-cut;
- The usage of basic stocks is allowed. The sauces must be finished during the competition. Fruits and vegetables may be peeled and washed. No cutting or pre-cooking is allowed.
- All garnishes and carvings must be edible; Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- All competitors must provide their own cooking utensils and ingredients for the competition:
- Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- Every team should have two (3) plates of each dish, two (2) for tasting and one (1) for display.
- Recipes should be professionally prepared and made available for the judges (3 Copies);
- Each competitor will be allowed to bring one (1) helpers to be stationed backstage during actual competition. (Helpers should be at least 16y/o and above with proper dress code);
- Participants to provide their own adaptor, AVR or transformer, if needed;
- Organizers will provide one (1) electrical socket per cooking station (220V);
- Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- The Organizer will not be responsible for any loss or breakage of utensils;
- Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- Contestants have to register with the Organizing Secretariat at least one hour before the actual competition time. Absolutely NO excuses will
- be accepted for tardiness where the penalty is disqualification.
- There will be a pre competition briefing (online) one week before the competition date. Judges will do a final briefing before flag off.