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The Kingdom Chef طاهي المملكة

SAUDI ARABIA'S INTERNATIONAL CHEF COMPETITION

17 - 20 September 2023

Riyadh International Convention & Exhibition Center

RIYADH, SAUDI ARABIA

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THE KINGDOM CHEF

Saudi Arabia's International Chef Competition

The Kingdom Chef Competition is an international competition for all chefs and culinary enthusiasts in the Kingdom of Saudi Arabia, both citizens and residents.

The competition will be featured as part of the 10th edition of Foodex Saudi Exhibition in Riyadh.

This year's "Culinary Arts Events" in Riyadh will be distinguished by a variety of activities aimed at demonstrating the ability and creativity of the participating chefs, including a Culinary Arts Salon to demonstrate creativity in food presentation, as well as Live Culinary Art Competitions to put participants under direct kitchen pressure. The live cooking competition will highlight high professionalism in the world of culinary arts and prepare distinctive foods. In addition to the competition, there is a Cooking Masterclass Program (specialized cooking workshops) to train amateur chefs and those interested in culinary arts. The master class will be conducted by expert chefs from SARCA.

The competition is a platform for chefs of all levels from the talented young chefs under training, to those who are highly established and well along in their culinary careers. The culinary art & the live cooking competitions offer the Food industry a platform to highlight the great exceptional gastronomic skills that the hospitality industry has to offer.

There will be 2 Levels in the competition, one for professional and the other for young talented chefs.

All competitions are open for the participation of Saudi or Foreign national Professional Chefs, Trainees, Commis, Pastry and Bakery Chefs, and Kitchen Artists.



COMPETITION PROGRAM

Date: 18 –20 September 2023,
(Monday - Wednesday)

Venue: Riyadh Center for Forums &
Events, Riyadh, Saudi Arabia

Secretary Opens: Open from 3:00 PM

Visitors: The Kingdom Chef Competi-
tion will be open to the public at 4:00 PM.

Clearing Time: Clearance of exhibits at
10:00 PM, or after the award ceremony.

Award Presentation: On 20 September
2023 at 9:00 PM, in the presentation area
at Foodex Saudi, Riyadh International
Convention & Exhibition Center, RIYADH,
Saudi Arabia.

COOKING MASTERCLASS (New Feature)

Date: 17 September 2023,
Sunday

Venue: Riyadh Center for Forums &
Events, Riyadh, Saudi Arabia

Secretary Opens: Open from 3:00 PM

Visitors: The Kingdom Chef Competi-
tion will be open to the public at 4:00 PM.

Clearing Time: Clearance of exhibits at
10:00 PM, or after the award ceremony.

Attendee Certification: On 20
September 2023 at 9:00 PM, in the
presentation area at Foodex Saudi,
Riyadh International Convention &
Exhibition Center, RIYADH, Saudi Arabia.
Certificates will be given to the Cooking
Masterclass attendees.



YOU, YOUR TEAM, AND YOUR SKILL

Yes, there are prizes to be won. But once you see who else is competing and who is judging, it becomes clear that The Kingdom Chef competition is about more than just prizes - it is about skill and most importantly, it is about pride. If you think your skill is worth showcasing to an audience knowledgeable about the culinary industry, then this is your chance.

What could be a better stage to showcase your talents than an action-packed hospitality industry event?

FOURTEEN CATEGORIES - ALL SCRUMPTIOUS

The Kingdom Chef Competition 2023 will feature chefs competing in fourteen diverse and exciting categories ranging from live cooking and carving to aesthetically beautiful showpieces and static displays – all in front of a live audience as well as a judging panel made up of hospitality and culinary experts. The Kingdom Chef is a unique opportunity for chefs to showcase their skills and explore new partnerships in a fun-filled action-packed setting with food suppliers and catering companies.

ABOUT FOODEX SAUDI EXPO

FOODEX SAUDI Saudi Arabia's leading international food & drink trade exhibition will celebrates its 10th edition this year 2023. The previous edition showcased more than 559 brands from 50 countries. More than 10,000 trade visitors attended the event to view new products in the Saudi market, network with industry professionals and suppliers, and generate new business. In its 8 previous editions, Foodex Saudi has become the benchmark, raising the bar for food and beverage exhibitions in the Kingdom. Internationality, professionalism, and quality of participants have proved to be the hallmark of its success.



JUDGES PROFILE



CHEF YASSER JAD

President of Saudi Arabian Chefs' Association (SARCA)

Founder of the Saudi Arabian Chefs' Association (SARCA).

Ambassador WCWB (Worldchefs without Border) for Saudi Arabia

Honored with the Thomas A. Gugler Merit Award

Head of Culinary Arts Cultural Heritage at Higher Commission for Riyadh City

**The full list of judges
will be announced soon...**



CHEF THOMAS A. GUGLER

**PRESIDENT WORLDCHefs/WACS
Certified A Judge**

Owner of TAG / TAG-H Shareholder

VP of Culinary Saudi Arabian Catering Company (SACC)

Former Trainer of the German National Youth Team of Chefs (R.T.W.A.)

Winner of the Cooking Olympics & World Champion

Member of the German Chef Association (Honored with the Golden Merit Award)

Member of the Euro toques Association World Toques certified "Star Chef"

Member of the Accademie Nationale de Cuisine de France, Ambassador for Germany

Member of the Lebanon Chefs Association

Member of the Egyptian Chefs Association

Member of the South African Chefs Association

Member of the Master Guild Association

Honorary Member of the Emirates Chef Guild

Honorary Member of the Mauritius Chefs Association

Honorary Member of the Russian Chefs Association

Honorary Member of ACEEA Romanian Chef Association

Majstorom Kuharam 1 Reda SKMER Chefs Association European & Mediterranean Areas

Ambassador for Germany

on behalf of SCMER Chef Associations European and Mediterranean Regions

Ambassador for Saudi Arabia

on behalf of SCMER Chef Associations European and Mediterranean Regions

Member of the Culinary Team "Let's go Magic" Germany

Co-Founder of the Saudi Arabian Chefs Association (SARCA)

Judge for the Bocuse d'Or MEA

Chairman and Co-founder/Owner of the Saudi Arabian Chefs Table Circle (SACTC)

Honorary Member of the North Greece Chefs Association

Honorary Member of the Palestine Chefs Association

Honorary Member of the "Taste of Peace"

Honorary Member of the Turkish Culinary Federation TASFED/COKFED

Honorary Member of the Romanian Chefs Association (ANBCT)

Honorary Member of the Indian Federation of Culinary Association (IFCA)

Honorary Member of the Acedemia Sicilia

Honorary Member of the Korea Culinary Culture Association

Honorary Member of the Slovenian Culinary Academy



WorldChefs (World Association of Chefs Societies (WACS))

The World Association of Chefs' Societies or Worldchefs in short, is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris. At that first congress there were 65 delegates from 17 countries, representing 36 national and international associations, and the venerable August Escoffier was named the first Honorary President of Worldchefs.

Today, this global body has 110 official chefs associations as members that represent over 12 million professional chefs worldwide. The bi-annual congress is a hallmark tradition of Worldchefs and has been organized in over 20 cities across the world throughout its illustrious 82-year history.

Worldchefs is managed by an elected presidential body consisting of the Worldchefs president, vice president, treasurer, secretary general and ambassador honorary president, as well as a board of continental directors that look after the regions of Asia, Europe, Africa, the Pacific and the Americas. Our programs and different activities are managed by three separate committees, the Culinary Competitions Committee, the Education Committee and the Marketing and Communication committee as well as several sub-committees.

"Worldchefs, the global authority on food"

MISSION STATEMENT

The World Association of Chefs' Societies (Worldchefs) is a non-political professional organization, dedicated to maintaining and improving the culinary standards of global cuisines.

We accomplish these goals through education, training and professional development of our international membership. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession.





Saudi Arabian Chefs' Association (SARCA)

The Saudi Association of Chefs was established in 2010 as a non-profit organization, and aims to improve the quality of performance of the members of the Culinary Arts Association by encouraging the exchange of culinary expertise at the local and international levels; To improve the local image of the craft and raise it to international quality standards.

The association was established under the supervision of some of the top professional chefs in this field; With the aim of discovering talented hands in hospitality, culinary arts, supporting training, and developing the promising Saudi capabilities of chefs, it is also interested in establishing a national and internationally experienced chef team, which contributes to spreading the culture of local Saudi cuisine to the global market.

Test your skills and knowledge against colleagues and peers in the culinary industry. Become a part of The Kingdom of Chef Only at Foodex Saudi 2023 - RIYADH



CULINARY ART SALON - COMPETITION CATEGORIES (Culinary Art Displaying Competitions)

Category A: Tapas / Finger Foods/ Hors D'Oeuvre

To display five different kinds of tapas, bite size, in 6 separate portions.

Category B: Five-Course Menu

Cold starter, soup, middle course, main course, dessert.

Presented cold to represent hot where applicable. Each dish should be individually displayed, as it would be served on the table. Menu must be balanced and theme-based.

Category C: Plated Desserts with showpiece

To display three different plated desserts with showpiece. The plated desserts and showpiece have to be in harmony, and theme-based. The showpiece should be of edible products only like: chocolate, sugar, pastillage etc.

Category D: Petit Fours/ Friandises / Pralines / Nougatines with Showpiece

To display five different kinds of petitfours, friandises, pralines, nougatines. Six pieces of each kind. 5x6 plus 1x5 as tasting plate.

Petits fours will be tasted.

Category E: Novelty Cake

To display one dummy cake, factice base, no filling / sponge / cream.

Category F: Wedding Cake

To display a three-layer dummy wedding cake. **Top layer must be eatable for tasting.**

Category G: Decorative Showpiece

To display an artistic showpiece of competitor's own choice of edible materials. Only natural raw materials should be used for making the showpiece. (Chocolate, Butter, Pastillage, Salt Dough, Marzipan, Cheese)

Category H: Special Arabic Sweets Session, Chocolate Presentation

To display a tray of arabic sweets in traditional local style,
or to display a tray with wrapped chocolates for wedding,
baby shower, birthday or other event in local traditions.

LIVE COOKING COMPETITION CATEGORIES

Category I: Live Cooking Competition, Signatory Dish (Chicken, Meat, Fish, Pasta)

1. Chicken
2. Meat
3. Fish
4. Pasta

Competitors should prepare, cook and present main course for two (2) covers each within 45 minutes.

NOTE: No pre-cooked or baked items allowed

Category J: Saudi Arabian Cuisine

To prepare 1 local ethnic dish within the history of Saudi origin.

Category K: Live Sandwich Competition

Competitors have to prepare two different cold innovative Sandwiches each within 45 minutes.

Category L: Mezze Competition Live

Chefs have to prepare, cook and present 5 different varieties of Mezze dishes, either 3 cold and 2 hot, or 2 cold and 3 hot, to competitor's own choice within within 1 hour (60 minutes).

Category X: "Mystery Box" Cooking Competition

Category Y: Carving Competition

Vegetable, Fruit, Butter, Cheese & Chocolate

NOTE: Al Watania Poultry products must be used in categories where Chefs have a poultry item in their recipe.



COOKING MASTERCLASS (Saudi / International Cuisine)



- The masterclass is a creative learning platform that will be held at 10th edition FOODEX Saudi in RIYADH 2023.
- The masterclass will provide cooking classes & workshop taught by expert chefs from SARCA.
- The trainees can come along and create their specialties based on a theme specially chosen by the cooking instructors.
- A Master Class features over 30 luscious recipes on Saudi /International Cuisine created by the different chefs from Saudi Arabian Chefs' Association (SARCA).
- The trainees will learn cooking techniques from master foodies.
- It will be the favorite recipes at the trainees' fingertips.
- The trainees will learn at their own time and in their own space.
- SARCA Recipes – The trainees will discover many of the chefs' innovative recipes, as they will be exposed to latest cooking trends and gourmet tastes in the world of recipe.
- SARCA kitchens will be able to hosts cookery workshops run by a professional chef. This is an opportunity for individuals and groups to discover new skills, specialties, and recipes, which nourish their senses and feed their curiosity.
- The trainees can come along and create specialties based on spot theme specially chosen by our chefs

COOKING MASTERCLASS SCHEDULE

17 September DAY 1 Sunday 4 pm - 11 pm

Saudi Cuisine Masterclass
International Cuisine Masterclass

COMPETITION PERIOD

18 September DAY 2 Monday 4 pm - 11 pm

Category A: Tapas / Finger Foods / Snacks / Hors' D Oeuvre (Static)
Category B: Five-Course Menu (Static)
Category C: Plated Desserts with Showpiece (Static)
Category Y: Carving Competition (Vegetable, Fruit, Butter, Cheese & Chocolate)
Category I: Live Cooking Competition, Signatory Dish (Meat / Pasta)
Category X: Mystery Box

19 September DAY 3 Tuesday 4 pm - 11 pm

Category F: Wedding Cake (Static & Tasting)
Category D: Petit Fours/Friandises/Pralines/Nougatines with Showpiece
Category H: Special Arabic Sweets Session, Chocolate Presentation
Category I: Live Cooking Competition, Signatory Dish (Chicken/Pasta)
Category K: Live Sandwich Competition
Category J: Saudi Arabian Cuisine
Category X: Mystery Box

20 September DAY 4 Wednesday 4 pm - 9 pm

Category E: Novelty Cake (Static)
Category G: Decorative Showpiece
(Chocolate, Butter, Pastillage, Salt Dough, Marzipan, Cheese)
Category I: Live Cooking Competition, Signatory Dish (Fish / Pasta)
Category L: Live Mezze Competition
Category J: Saudi Arabian Cuisine
Category X: Mystery Box

20 September DAY 4 Wednesday 9 pm - 10 pm

Award Ceremony



FABULOUS PRIZES

Each category features gold, silver and bronze medals as well as official certificates from SARCA acknowledging the exemplary showcases put together by contestants.

In addition to the competition awards, contestants also get a chance to win one of many exciting prizes from Foodex.



Gold Medal



Silver Medal



Bronze Medal



Merit Certificate

LIVE
DEMONSTRATION
OF LOCAL & INTER-
NATIONAL CHEFS
CUTTING-EDGE
GLOBAL TRENDS &
TASTES



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