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# The kingdom chef 2024

Saudi Arabia's International Chef Competition

16 - 19 SEPTEMBER 2024. RIYADH, SAUDI ARABIA

## RULES AND REGULATIONS

TO PARTICIPATE

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# RULES & REGULATIONS 2024

## THE KINGDOM CHEF 2024, Saudi Arabia's International Chef Competition

### ABOUT THE 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 11th edition of Foodex Saudi Exhibition in Riyadh.

This year's "Culinary Arts Event" 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:** 17 – 19 September 2024,  
(Tuesday - Thursday)

**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 19 September  
2024 at 9:00 PM, in the presentation area  
at Foodex Saudi, Riyadh International  
Convention & Exhibition Center, RIYADH,  
Saudi Arabia.

## COOKING MASTERCLASS (New Feature)

**Date:** 16 September 2024,  
Monday

**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 19  
September 2024 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.



# COMPETITION PROGRAM

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

<b>Category A:</b>	<b>Tapas / Finger Foods/ Hors D'Oeuvre</b>
<b>Category B:</b>	<b>Five-Course Menu</b>
<b>Category C:</b>	<b>Plated Desserts with showpiece</b>
<b>Category D:</b>	<b>Petit Fours/ Friandises / Pralines / Nougatines with Showpiece</b>
<b>Category E:</b>	<b>Novelty Cake</b>
<b>Category F:</b>	<b>Wedding Cake</b>
<b>Category G:</b>	<b>Decorative Showpiece</b>
<b>Category H:</b>	<b>Special Arabic Sweets Session, Chocolate Presentation</b>

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

- To display 5 different kinds of Tapas, bite size, in 6 separate portions.
- 30 pieces on tray + 1 show plate with 5 pieces as serving display.  
Presented cold, and to represent hot where applicable
- Table space allocated: 90 cm x 80 cm
- Name of each Tapa/ Hors' D'oeuvre
- Ingredient listing required

### Category B: Five-Course Menu

- Cold Starter, Soup, Middle Course, Main Course, Dessert. Presented cold, and 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.
- Static display with aspic work (not eatable, conceived as hot must be exhibited as cold)
- Table space allocated: 90 cm x 80 cm
- Menu and recipes of each dish required

### 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 made of edible products only like: chocolate, sugar, pastillage etc.
- Table space allocated: 90 cm x 80 cm
- Name of dish and ingredient list required

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

- To display five different kind of Petit Fours, Friandises/Pralines/Nougatines, six pieces of each kind. 5x6 plus 1x5 as tasting plate. Petit Fours will be tasted.
- The Petit Fours and showpiece have to be in harmony, and theme based.
- The showpiece should be of edible products only like: chocolate, sugar, pastillage etc.
- Table space allocated: 90 cm x 80 cm
- Recipes of each kind required

## Category E: Novelty Cake

- To display one dummy cake, factice base, no filling / sponge / cream.
- Size to be served 30cm diameter, free shape.
- Theme should be based on special events like Mother's Day.
- Topping and decoration have to consist of edible products only.
- Table space allocated: 50 cm x 50 cm

## Category F: Wedding Cake

- To display a three-layer Wedding Cake (dummy).
- The dimensions including base or stand should not exceed 90 cm width and one meter height.
- Topping and decoration have to consist of edible products only (sugar icing, gum paste, fondant).
- Table space allocated: 90 cm x 80 cm
- The top layer will be tasted (base & middle layer must be Styrofoam, the top layer must be a real tasty cake)

## 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.
- The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- Table space allocated: 90 cm x 80 cm
- No external support or taped wire allowed.

Competitor should identify on registration form which of the materials below will be used to make the Showpiece:

- A. Sugar
- B. Pastillage
- C. Chocolate
- D. Marzipan
- E. Butter

## Category H: Special Arabic Sweets Session, Chocolate Presentation

- To display a tray of Arabic Sweets in traditional way, local style or
- To displace a tray or base with wrapped Chocolates for a Wedding, Baby Birth, Birthday, etc. like done under local circumstances.
- The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- Table space allocated: 90 cm x 80 cm
- Judging criteria is only on presentation.

## LIVE COOKING CATEGORIES

- Category I:** Live Cooking Competition, Signatory Dish (Chicken, Meat, Fish, Pasta)
- Category J:** Saudi Arabian Cuisine
- Category K:** Live Sandwich Competition
- Category L:** Mezze Competition Live
- Category X:** "Mystery Box" Cooking Competition
- Category Y:** Carving Competition (Vegetable, Fruit, Butter, Cheese & Chocolate)

## General Rules for All Live Cooking Competitions & Categories

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

Competitions will take place at the Foodex Saudi 2024 Exhibition scheduled to take place from 16 - 19th of September 2024 Riyadh International Convention & Exhibition Center, Riyadh, Kingdom of Saudi Arabia. Organizers will notify each competitor of exact day and time of competition once registrations are completed. Competitors should show up on time specified by organizers for the competition. Late arrivals will lead to disqualification from competition.

Competitors should wear complete Chef's Uniform (Chef's Jacket, Chef's Trousers, Apron, and head cover) during set-up, competition, and at the award ceremony. Prizes will only be awarded to chefs wearing complete chef's uniform.

## Equipment Live Cooking Kitchens

The following equipment will be available for each participant in the live cooking kitchen:

- Stainless steel worktables with under counter shelves
- Refrigerators (sharing with fellow competitors)
- 4 hot plate electrical with under counter oven (sharing with fellow competitors)

The participants must bring all needed small equipment and kitchen utensils (such as cutting boards, knives, pots, pans, bowls, blenders, plates), as well as any other materials needed to cook and serve.

Extra points will be added or deducted depending on your clean and neat working habit. It is imperative that you return your working area in spotless condition (leaving a workplace dirty will lead to high deductions up to disqualification). Chefs are advised to bring along their own materials such as soap, disinfectant, towels, paper towels, gloves, etc., all they need to keep their workstation clean during the time of competition.

Judges will be briefed to markup competitors, who in their opinion, show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks as possible, including butchery, filleting, and trimming in the time allocated for the competition.

The jury acknowledges that some mise en place will be required. Except where mentioned different in the competition rules, the general criteria permit the following mise en place items only:

- Washed and peeled vegetables
- Meat and fish glazes
- Basic stocks and sauces
- Uncooked prepared pastry

### **NOTE: No Pre-Cooked or Baked Items Allowed**

All competitors will be judged on their teamwork and collegial spirit while competing.

Specific judging criteria are listed with each competition in this booklet. Please read the judging criteria for each competition carefully to concentrate your efforts on the criteria you will be judged upon.

## Category I:

### Live Cooking Competition, Signatory Dish (Chicken, Meat, Fish, Pasta)

- Competitors should prepare, cook, and present main course for two (2) covers each within 45 minutes.
- Competitors should submit the recipe of the dishes to be cooked on the day of Competition.
- Competitors have to cook main courses according to the recipes submitted to SARCA.
- Competitors have to utilize good fresh quality products in the dishes.
- All ingredients should be brought by competitor in unprepared state, not trimmed, cut or sliced:
  - Washed and peeled vegetables
  - Meat and fish glazes
  - Basic stocks and sauces
  - Uncooked prepared pastry

**NOTE: No Pre-Cooked or Baked Items Allowed**

- Judging will be on speed, creativity and innovativeness, taste, nutrition and health, balance and harmony of menu, low waste, and correct preparation, cutting and slicing skills, utilization of food products, clean and neat method of working as well as competition spirit.

## Category J: Saudi Arabian Cuisine

The requirement is to prepare 1 local ethnic dish within the history of Saudi origin in 45 minutes

Written recipe with preparation method has to be show and provided for the jury.

The dishes, which are allowed to be produced live in front of the audience are hot main dishes only.

Preferably, the dishes must be representing a specific region of the Kingdom of Saudi Arabia (Abha, Jouf, Taif, Riyadh, Jeddah, Makkah, Madinah, Dammam, etc.)

The judging criteria is on the following criteria: -

- Authentic Flavors
- Authentic Preparations
- Authentic Presentation

All the dishes has to be presented on ethnical local decoration materials.

**Every contestant has to produce 2 equal dishes, 1 x for display and 1 x for the judges for tasting. All the food has to be prepared on location, no pre-cooked items are allowed to be brought in.**



## Category K: Live Sandwich Competition

- Competitors have to prepare two different cold innovative Sandwiches each within 45 minutes.
- Sandwiches must be eatable with the hands and while standing, easily consumed without a fork or knife.
- Ingredients can be cooked under the condition that they can be eaten cold.
- Chefs should integrate in their Sandwiches a variety of different products such as Smoked Chicken Breast, Turkey Pastrami, Dry Salami, Smoked Pressed Chicken with Herbs, Smoked Turkey, Bresaola or Smoked Beef.
- Chefs should bring their own choice of base for the Sandwich such as bread, toast, rolls etc. and all components, and garnishes to make their Sandwiches.
- Garnishes and components should be brought unprepared, not trimmed, cut, sliced, or cooked.
- The concept is to see creative new ideas for cold Sandwiches.
- Judging will be on speed, creativity and innovativeness, health and nutrition value, taste, low waste, correct preparation, cutting and slicing skills, utilization of various product ranges and clean and neat method of working, as well as competition spirit.

## 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 60 minutes (1 hour).
- The Mezze should be Middle Eastern Cuisine ONLY presented in a modern style.
- Chefs have to submit the recipe of their dishes in English, which includes the ingredients and method of preparation. Recipes should be displayed next to each Mezze dish.
- Some of the ingredients may be pre-cooked (e.g. chickpeas, aubergines, etc.). However, none of the ingredients should be mixed together beforehand.
- Competitors should show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks as possible in the time allocated for the competition.
- Judging will be on speed, creativity and innovativeness, taste, nutrition and health, low waste, correct preparation, cutting and slicing skills, authenticity of dishes, clean and neat method of working as well as competition spirit.

## Category X: "Mystery Box" Cooking Competition

- The Mystery Box will contain products with a variety of food ingredients and is a must and solely to be used.
- Competitors should prepare, cook, and present a main course dish and appetizer plate for two (2) covers each within one (1) hour time limit.
- Competitors must submit the recipe prior to the dishes to be cooked on the day of Competition after

reviewing the black box components.

- Competitors have to cook one middle course (2 similar plates, 1 for jury and 1 for display) according to the recipes submitted to the Judges.
- Competitors have to utilize minimum 8 provided goods from the produce box in their dishes.
- All ingredients which will be provided are in unprepared state, not trimmed, cut or sliced.
- If more provided products will be edit in the recipe, this will give additional bonus points.
- All the contestants have to add minimum one protein (chicken, etc..) from the provided goods box.

## Category Y:

### Carving Competition (Vegetable, Fruit, Butter, Cheese & Chocolate)

- Competitors should execute a freestyle fruit and vegetable carving Showpiece or display within a total time limit of one hour.
- Competitors should bring their own carving tools and cutting board.
- Competitors should bring their own fruits or vegetables.
- Garbage cans and worktable will be provided by organizers.
- No power tools allowed.
- No pre-slicing, carving or preparation of vegetables or fruits is allowed before the competition begins.
- Competitors are free to make one Showpiece out of one fruit or vegetable or a fruit and vegetable carving display, but they should finish within one (1) hour time limit.
- The use of wires, tooth picks or other supporting tools are not allowed in the Showpiece or display.
- Judging will be on speed, creativity, mastery of carving techniques and beauty of end product / show piece or display, clean and neat method of working.

## JUDGING CRITERIA

- The Judging Committee's decision is final.
- No change or appeals are allowed.
- The maximum points per exhibit for all categories are composed as follows: -

## FOR CATEGORIES A, B & C

Five Course Menu Static, Plated Desserts with Showpiece

- Presentation - 25 Points
- Practical Up-to-Date Serving - 25 Points
- Composition Innovation - 25 Points
- Correct Preparation & Hygiene - 25 Points

## FOR CATEGORIES E, G, H & Y

Novelty Cake / Decorative Showpieces/ Arabic Sweets/ Chocolate Display/ Carvings

- Suitability in Complementing Food Displays - 15 Points
- Presentation & General Impression - 35 Points
- Technique & Degree of Difficulty - 50 Points

## FOR CATEGORIES D, F, I, J, K, L, X, Y

Petit Fours / Wedding Cake / Live Cooking Competition (Chicken, Meat, Fish, Pasta)/ Mezze// Live Sandwiches / Saudi Arabian Cuisine / Cooking Competition “Mystery Box”

- Mise en Place & Cleanliness - 10 Points
- Correct Preparation - 20 Points
- Arrangement & Presentation Innovation - 30 Points
- Taste - 40 Points

## JUDGING CRITERIA DESCRIPTION

### (1) COMPOSITION, ORIGINALITY

Ingredients and side dish must be in harmony with the main piece as to quality, taste and color. For classical dishes, the original recipe is applicable (in case of doubt, Escoffier shall prevail). Dishes must exhibit modern culinary art, served up in an efficient manner, i.e., dishes carefully prepared and finished that may be considered to constitute wholesome and healthy nourishment.

### (2) CORRECT PREPARATION

Appropriate culinary preparation free of unnecessary additions and ingredients. Dishes conceived hot have to be exhibited cold and must be glazed with aspic (for presentation purposes only). Category A, B & C

### (3) PRACTICAL, UP-TO-DATE SERVING

Economy and time spent have to be taken into consideration. Plated dishes should correspond to actual service. Plate bottoms must not be mirrored and must not be of porous materials. Bases and inedible presentation materials are not to be used. Small croutons are not considered to be bases.

### (4) PRESENTATION

Food items utilized must be in harmony as to quantity and the number of persons indicated. Judges have the right to take out any portion or display that does not correspond with the correct ingredients used.

## (5) MENU, INGREDIENT LIST AND RECIPES

Menu can be displayed anyway you choose. Recipe MUST be typed including precise weight - ingredient and method of cooking (short version). Ingredient list MUST be typed including precise weight - ingredient. Any menu or list must be typed in English.

## (6) DEGREE OF DIFFICULTY

The degree of difficulty involved in the creation of the Wedding Cake, Novelty Cake and Decorative Show-piece.

## (7) ARTISTIC ACHIEVEMENT

The Wedding Cake, Novelty Cake, and Decorative Showpiece displayed should show enthusiasm on the principles of ethics and aesthetics.

## (8) CREATIVITY

Individual ideas must be developed and realized in an original way using culinary materials. It should be possible to see the novelty of the display spontaneously.

## (9) Hygiene

Refer to Hygiene & food safety company's hygiene rules. Participants will be graded on their hygiene score by the company representative, who will judge all participants according to the hygiene rules and regulations.

## AWARDS & CERTIFICATES

### Certificate of Participation

Competitors who have completed their sessions, for which they have been registered, will each receive a Certificate of Participation on the day of their participation during the competition if the scoring is not below 60 points.

### Medals & Award Certificates

The respective medals and certificates will be awarded to any competitor if he/she attains points as follows:

- MERIT CERTIFICATE - 60-69 Points
- BRONZE - 70-79 Points
- SILVER - 80-89 Points
- GOLD - 90-99 Points
- GOLD WITH DISTINCTION - 100 Points

## IMPORTANT POINTS:

1. No religious, political, or sexual related displays and/or Showpieces will be allowed for the Exhibition. These items will not be judged and will be removed by the jury.
2. All Exhibits will be judged the day of Exhibition. All winners will be announced during the Award giving ceremony for Merit, Bronze, Silver & Gold Medals on Thursday, 19th of September 2024.
3. Medals and Certificates will be awarded on Thursday, 19th of September 2024 at the discretion of the judges subject to a satisfactory standard being reached in each category.
4. In case of dispute, the guidelines as laid down by WACS will apply. The Judging Committee for all categories will comprise of international experienced professional Executive Chefs, and Pastry Chefs with certification of WACS.
5. Any medals or certificates that are not accepted by the competitor or his/her helper at the presentation ceremony will be withheld unless prior arrangements are made with the organizers. Medals and certificates presentation ceremony will be held for all categories on Thursday, 19th of September 2024 at Riyadh International Convention & Exhibition Center Riyadh, Saudi Arabia.

## RULES & REGULATIONS OF PARTICIPATION

Please read the following carefully. The instructions herein are mandatory. Noncompliance with any of the points mentioned could lead to disqualification.

1. The Saudi Arabian Chefs Association (SARCA), a member of the World Association of Chefs Societies (WACS), is the body responsible for this culinary art event and the investiture of the organizing committee 2024.
2. All competitors and assistants MUST wear freshly laundered chef's uniform (no jeans allowed) with head-gear when setting up, and during the award presentation ceremony. If a competitor or/and his assistant is incorrectly dressed during the setting up or the award presentation ceremony, he/she will either be disqualified, or the awards will be withdrawn from him/her.
3. Competitors should attend to unpack and display their exhibits on the day and time specified by the committee.

4. While it is in the best interest of competitors to keep their exhibits in a clean and attractive condition, NO exhibits may be removed until the specified time for removal, nor will any interference with goods entered for the competition be allowed after exhibits have been submitted for judging.
5. All exhibits of perishable nature must be removed as specified by the committee. Failing to do so shall give the committee authority to disperse, remove, or destroy any exhibit not removed by the exhibitor. TIME FOR CLEARING THE EXHIBITS WILL BE DAILY AFTER 10:00PM OR AFTER THE AWARD CEREMONY ON Thursday, 19th of September 2024.
6. Exhibits MUST be of EDIBLE PRODUCTS ONLY (except dummy wedding cake and dummy novelty cake bases).
7. Competitors must ensure that no name/logo of their organization/hotel is visible to the judges during judging.
8. Competitors please NOTE that points will be deducted if the complete or part of the display is not kept within the space limit allocated.
9. The organizer shall not under any circumstances be responsible for the loss or damage of any exhibit, goods, and dishes or personnel belongings. However, reasonable precautions will be taken to avoid loss or damage.
10. All exhibitors and competitors at Foodex Saudi Exhibition and The Kingdom Chef Competition 2024 assign all rights concerning menus, recipes, videos, photographs, sound recording, advertisement etc. to the Saudi Arabian Chefs Association and Foodex Saudi organizers. (Sunaidi Expo & Conferences)
11. The organizer is entitled to cancel or postpone the competition, or alter the duration, timing, or schedule of the event.
12. The organizer reserves the right to cancel any category or limit the number of entries or extend, modify, or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
13. The registration fees are not refundable in case of cancellation or withdrawal of the competitor.
14. The organizer reserves the right to redefine, modify or add to any of the above rules and conditions and their interpretation of these is final.

## GUIDELINES

### General

Culinary Art events are the show window of the profession and should serve daily practice, give junior cooks new ideas and inform a broader public of the progress in Culinary Art. For economic and personal reasons, exhibits should reach the greatest effect by simple means. Judges will recognize the personal skill and performance of the exhibitor. For exhibitors and judges, the following guidelines shall apply.

### Exhibits

Exhibits must be designated correctly. To get appropriate recognition by the judges, the exhibitor must exhibit the entire category requirement in that day.

### 1. Composition

- Ingredients and side dishes have to be in harmony with the main piece as to quality, taste and color.
- For classical dishes, the original recipe is applicable (in case of doubt, Escoffier shall prevail).
- Platters must not present pompously piled up classical ideas, but modern culinary art served up in an efficient manner, i.e., dishes carefully prepared and finished that may be considered to constitute wholesome and healthy nourishment in the sense of dietetics.

### 2. Correct Preparation

- Appropriate, culinary impeccable and healthy preparation, free of unnecessary additions and ingredients. The exhibitor assures that the exhibits have been produced and prepared completely by himself, or the registered team members. If this assurance is not given, the jury will not judge the exhibit. Clean, correct cut of meat.
- Meat English style has to be roasted a point, i.e., pink, so that no blood comes out in the process of glazing with aspic.
- The platter should not look unattractive by meat and vegetable juices. Vegetables have to be cut in an exact expert way.
- For better preservation, side dishes should not be overcooked.
- Artificial thickening may be used for whipped cream, whipped egg white, creams etc.
- Dishes, conceived hot but exhibited cold, must be glazed with aspic (for preservation purposes).

### 3. Practical & Modern Serving

- Economy and time spent have to be taken into consideration.
- Plate dishes should correspond to actual service, rule of dump: 1/2 of a la carte dish.

- Pompous plates should not be used.
- Plate bottoms must not be mirrored. Meat slices have to be arranged before the remaining piece of meat with the cut in the direction of the viewer, and not as they fall when cut, to allow the guest to serve himself quickly and without any difficulty.
- Artificial ways of serving, salad leaves, bunches of parsley, tomato halves & roses, radishes, whole truffles do not belong on a cold or hot restaurant plate.
- Egg dishes are served on glass or China plates only.
- If eggs are served on silver plates, they must not get in touch with the plate.
- Paper should only be used under dishes fried in the frying pan, not otherwise.
- If textile napkins are used, they should be underlined by paper doilies.
- Meat, fish, vegetables and sweets should not get in touch with textile.
- Small croutons are not considered to be bases.
- Plate rims should remain free.
- Tinfoil, wax, wood and similar things do not go together with cooked dishes and have to be avoided.
- The coloring of aspic, especially in color glazing and unrelated for the treatment of food, is unsanitary and undesirable.
- If fruits are used, meat should be garnished only with small fruits, thin fruit slices, etc.

#### 4. Presentation

- The size of the plate must be adequate to the dish and the number of persons.
- Dishes should be nicely served and be in perfect harmony.
- Main dish and decoration should be in conformation as to size and colors.
- The weight of a serving should correspond to normal, consumable quantities and according with regulation rules.
- The plates should not give the impression of being overloaded.
- If necessary, side dishes have to be served separately.
- Sauceboats should be filled to 1/2 only.
- Vegetables which are not precisely cut, or which are formed into shapes lead to a reduction of points.

#### 5. Difficulties & Work Expended

- Taking into consideration that victuals are employed, the judgment is primarily based on the artistic work but also on the degree of difficulty and the work expended.



## COOKING MASTERCLASS (Saudi /International Cuisine)



- The masterclass is a creative learning platform that will be held at 11th edition FOODEX Saudi in RIYADH 2024. 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 SARCA Saudi Arabian Chefs Association.
- 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, 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

### FOR MORE INFORMATION, CONTACT:

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