



GLOBAL
FAIRS & MEDIA



**The Great
Indian
Culinary
Challenge**



GET READY FOR THE ULTIMATE CULINARY CHALLENGE!
INVITING ALL CHEFS!

HYDERABAD

24-25-26 SEPTEMBER 2019 HITEX

<https://hyderabadexpo.foodhospitality.in>

FOR ENQUIRIES, PLEASE CONTACT:

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38th EDITION



**EXPRESS
FOOD &
HOSPITALITY**

**SOUTH INDIA'S LARGEST
FOOD & HOSPITALITY
TRADESHOW**

IN ASSOCIATION WITH



**TELANGANA
CHEFS
ASSOCIATION**



COMPETITION CATEGORIES AND JUDGING CRITERIA

The Great Indian Culinary Challenge (GICC) is designed for culinary artists to excel their skills and finesse on the lines of international championships. Debuting alongside **Express Food & Hospitality Hyderabad** exposition, *South India's most celebrated Trade Show for Food, Drinks and Hospitality Industry*, EF&H will be organisers from **24th - 26^h September 2019** at Hitex , Hyderabad The event is endorsed and supported by the industry's apex and premier association of chefs - **TCA (Telengana Chef's Association)**.

- Kindly click on the link to submit the entry form. <https://forms.gle/iMnAFEKAQQpBjcMM7>
- GICC 2019 is open to Restaurant, Hotel, Confectionery / Catering Organization / Catering Institute Chefs / Bakers and Aspiring Student Chefs.
- An individual competitor can participate in as many categories.
- For every category a new form has to be filled. For example, if you want to apply for 2 categories, you need to fill the form twice.
- There is no restriction on the number of entries per Hotel / Restaurant / Institute, per category
- All Entry forms must be accompanied by registration fees.
- Submission of entry forms is not a confirmation of participation. The final list will be put up by the organisers.
- Acceptance of entries is on a first-come-first-serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- Payment should be INR. Foreign bank drafts should be made payable to '**Global Fairs & Media Pvt. Ltd**'. Please do not send cash by mail.
- No change of category or refund of registration fees, for whatever reason, will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.

REGISTRATION FEES STRUCTURE*:

Individual Competition Per Category: INR 1000

***GST – 18% applicable INR 180 Total Amount - INR 1180**

All competitors can expect to receive confirmation of their entries by September 10th, 2019

Kindly submit all entries together with registration fees.

Terms of Payment:

- **Payment to be made by Account Payee Cheque / DD favouring**
GLOBAL FAIRS AND MEDIA PRIVATE LIMITED.
- **Bank details for RTG'S / NEFT: A/C Name - GLOBAL FAIRS AND MEDIA PRIVATE LIMITED.**
Account no: 00328630000230, Bank name: HDFC Bank, Branch: (SDA), New Delhi- 110016, IFSC
Code: HDFC0000032

In case of any query contact

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Telangana Chefs Association – A proud member of IFCA

Telangana Chefs Association is a fraternity of culinary professionals representing the finest hotels, restaurants and culinary institutions in the State of Telangana is founded in February 2019 in Hyderabad chefs from reputed star rated hotels. Culinary Institutions and allied culinary related professionals organizations.

It is an independent, apolitical, voluntary and non- profitable body of culinary professionals from varied backgrounds and specialties. TCA is a proud member of Indian Federation of Culinary Association (IFCA) and World Association of Chefs Societies (WACS).

IFCA is a National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals with over 10 million members from all over the world. It is considered to be the UN of the culinary profession and is recognized by 103 Countries. IFCA is the proud recipient of 'Global Communication Award' from the World Association of Chefs Societies.

CATEGORIES

| | |
|-----------------------------------|--------------------------|
| Plated Appetizers | Students & Professionals |
| Plated Desserts | Students & Professionals |
| Bakery Bread Display & Show Piece | Students & Professionals |
| Fruit And Vegetable Carving | Students Only |

Plated Appetizers (Hot / Cold)

PLATED APPETIZERS

1. Two plates of different appetizers must be presented (one non vegetarian and one vegetarian). Three sets two for tasting and one for presentation / Photography
2. This class must consist of different appetizers (HOT OR COLD): to be displayed cold, each plate for one person suitable for a la carte service.
3. The participants must use tablecloth to cover.
4. Recipes must be forwarded along with the exhibit.
5. The allocated space for display is one (1) table of size 75cm X 100cm. The participants must use tablecloth to cover. The exhibits removed before the specified time will be disqualified.
6. Assembly and set-up is to be executed within a time limit of 1 hour

Judging criteria:

COMPOSITION

0-15 Points

Ingredients and side dishes must be in harmony with the Main piece as to quantity taste and color. For classical dishes, the original recipes applicable.

DEGREE OF DIFFICULTY/CREATIVITY

0-15 Points

Judgement is primarily based on the artistic work but also on the degree of difficulty and the effort expected.

| | |
|---|--------------------|
| PRACTICAL UP-TO-DATE SERVING | 0-20 Points |
| Clean and quick arrangements, exemplary plating to facilitate practical serving is considered. Bases using inedible products are not allowed. | |
| CORRECT PREPERATION | 0-30 Points |
| Appropriate culinary preparations free of unnecessary ingredients, Dishes conceived hot but exhibited cold. All cold dishes, must be glazed with aspic (Optional for preservation purposes only). | |
| PRESENTATION AND PORTION SIZE | 0-20 Points |
| The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony. | |

Plated Desserts

Plated Desserts

1. In this class it is required to display 1 - types of desserts for one cover, each suitable and practical for a la carte service in a fine dining restaurant.
2. It should have all its elements in one dessert itself and participants must produce 4 plates of them. 3 for tasting 1 for display
3. All items presented on the plate has to be 100% edible
4. The Recipes must be forwarded Presented along with the exhibit.
5. Assembly and set-up to be executed within a time limit of 1 hour.
6. The allocated space for display is one (1) table of size 75cm X 100cm. The participants must use tablecloth to cover. The exhibits removed before the specified time will be disqualified.

| | |
|--|--------------------|
| Judging Criteria | |
| Composition | 0-10 Points |
| Ingredients and side dishes must be in harmony with the main piece as to Quantity and Colour. | |
| Degree of Difficulty/Creativity | 0-30 Points |
| Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended. | |
| Correct professional preparation | 0-20 Points |

Correct basic preparation, corresponding to today's modern patisserie.

Practical and Up-to-cater serving

0-20 Points

Easy serving cathodes are to be incorporated in the daily work and accordance with up-to-date culinary standards; Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.

Presentation/ Innovation

0-20 Points

Food items utilized must be in harmony with quantity and the number of persons in the criteria. Presentation should be appetizing, tasteful, executed in an elegant, modern style

Artisan Bakery Display & Show Piece (including the edible)

Bakery Bread Display & Show Piece

1. In this class it is required to display a total of 6 types of bread as specified below and 1 edible center/showpiece which also has to be edible. In total of 7 exhibits.
2. 1 bread loaf (max 500g each), 1 health bread (max 500 g each)
3. 2 types of bread rolls (6 pieces each), 2 breakfast bakery items (6 pieces each)
4. An edible centerpiece made up of salt or bread dough must be displayed and will be judged as a part of the display but will carry limited scoring points.
5. One slice of each loaf must be cut for the judge's inspection
6. The allocated space for display is one table of size : 75 cm * 100 cm
7. . The participants must use tablecloth to cover
8. The recipes must accompany the exhibits
9. Assembly and set-up is to be executed within a time limit of 1 hour

JUDGING CRITERIA:

Suitability in complementing food displays **0-15 Points**

As the exhibits are meant to be displayed on buffet tables they should be designed to complement the food displays

Presentation and general impression **0-35 Points**

Depending on the material used, the finished exhibit must present

Degree of difficulty/creativity **0-15 Points**

Points Judgment is primarily based on the artistic work but also on the degree of difficulty and the effort expended

Correct preparation **0-35 Points**

This is judged by the artistry, competence and expert work involved in the execution of preparation of the exhibit.

FRUIT AND VEGETABLE CARVING

FRUIT AND VEGETABLE CARVING

Reporting time is 9 am. (Only for this Class)

1. This is a live competition and has to be done at the venue
2. In this class it is required for the participant to execute a free-style, practical exhibit within 3 hours.
3. The participant is informed that they can carry a big garbage disposal bag that can be kept alongside their preparation areas to clear the vegetable trimmings.
4. The participant can present two to three vegetable and no natural flowers to be used in the final presentation.
5. Pre-Slicing, carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted.
6. The work station space will be allocated. The display exhibit must have a theme or name.
7. The allocated space for display is one table of size : 75 cm * 100 cm
8. The participants must use tablecloth to cover.
9. Exhibits must be displayed upon completion of practical work and can be removed after 3.00 pm on the day of competition

JUDGING CRITERIA:

SUITABILITY IN COMPLEMENTING FOOD DISPLAYS

0-15 Points

As the exhibits are meant to be displayed on buffet tables they should be designed to complement the food displays.

PRESENTATION AND GENERAL IMPRESSION

0-35 Points

Depending on the material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

TECHNIQUE AND DEGREE OF DIFFICULTY

0-50 Points

This is judged by the artistry, competence and expert work involved in the execution of preparation of the exhibit.

MEDAL & CERTIFICATES OF AWARD

The respective medals will be awarded to any participant according to the table below.

No half points will be awarded.

Medal For all classes and competitions

A summary of the scoring sheets from all the jury will be tabulated and considered. The medals are based on the Descending order on scoring sheets and the top four will be awarded the following medals.

1 Gold

1 Silver

2 Bronze

General Rules of the competition

1. Every exhibit must be a bonafide work of the individual competitor.
2. An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to only one entry in any one class.
3. Payment for each class to be paid separately.
4. No change of class will be allowed after the closing date of entries. In case of cancellation of participation due to unforeseen circumstances, the organisers should be notified immediately, fees will not be refunded.
5. Competitors please note that entries will be DISQUALIFIED if the complete display is not kept within the space limit specified in the category of class.
6. Competitors must ensure that no name/logo of his/her organization is visible to the judges while judging.
7. No logos or any such identification marks of the Hotel Of the Participants are allowed to be displayed in any of the presentation.
8. Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition. No logos on uniforms and on food displays too.
9. The organisers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are being present at their allocated display area by the time advised to them.
10. The organisers reserve the right to rescind (Withdraw), modify or add on to any of the above rules and conditions and their interpretation will be final.
11. They also reserve the right to limit the number of entries per class or cancel any class, should there be a need to do so.
12. Registration of exhibits will commence at 9:30 am. (The registrations for carvings categories has to be earlier).
13. All exhibits for competition must be registered, in place and ready for judging by 11.30am. Results will be announced after the judging for all the Categories.
14. The organisers while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects...
15. No committee member, member or any chef will be allowed to intervene during judging, No appeals will be entertained; judge's decision is final and no changes will he/she make after the final results are issued.
16. The organisers, TCA reserves all rights to recipes, menus, videos, photographs, sound recordings etc. Any publication, reproduction or copying of same can only be made with the approval of the organisers. Only competitors and official photographers appointed by the TCA are allowed to take photographs.
17. Competitors contravening any of the Rules and Regulations of TCA Culinary Competition 2019 may be disqualified.
18. Co-operate with the organisers and officials at all times. They are there to help you and ensure that the culinary competition runs smoothly.

19. Judging of prepared dishes will be done with an assessment of the recipe. Make sure to place it by the side of the display. For all displayed exhibits (artistic, pastry showpiece), a theme or name must be given.
20. Keep your written descriptions as clear as possible without losing clarity. You are allowed to have someone else do the written description for you.
21. No points will be given for writing / displaying of menus / descriptions / recipes.
22. The method of preparation should be clearly specified, and displayed beside each dish / preparation, 2 sets of recipes should be provided. Failure to do so would result in disqualification.
23. Each competitor must provide his / her own supporting materials and base. He/she also must ensure his creation can be moved to the judging area, when his / her time limit is up.
24. Competitors who are in doubt of the interpretation of the criteria / rules and regulations are advised to contact anyone from the organizing committee
25. Organisers reserve the right to disqualify any participant who not obey the rules specified
26. Competitors who are in doubt of the interpretation of the criteria / rules and regulations are advised to contact TCA Representative: **Chef Amey on 8806808949 and Chef Naveen 9666456935**

However, participants are allowed to register formal grievances against judges, contestants, organizing committee members and anyone connected with TCA. In such cases, participants can submit their formal grievances to TCA admin@tca.org.in . TCA Executive Board will look into the grievances and initiate suitable action, if the grievance is genuine.

FOR PARTICIPANTS OF CULINARY COMPETITIONS

This code of conduct is issued by IFCA in conjunction with WACS Rules and applied to all activities regarding a participant's involvement with Culinary Competitions including but not limited to Live Contests and Display Contests. IFCA recognizes the important role that chefs play in culinary competitions. IFCA expects chefs to realize that they have responsibilities to treat everyone with fairness and respect.

Participating Chefs Agree to abide by the following Code of Conduct

1. Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or are bound by them.

2. Participants are encouraged to accept responsibility for their own behavior and performance during all stages of the competition.
3. Respect and obey all decisions made by IFCA approved judges during the competitions.
4. Decisions made by IFCA approved Judges are final and binding. Participants should never argue nor show dissent in case of judgments made against their expectations / desires.
5. IFCA usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgments. And hence not accepting judgments or not accepting the medals or walking-off during the middle of the competitions are strictly prohibited. Participants / teams involved in such activities will be black listed from participating in future TCA events.
6. Participants are expected to treat fellow participants, judges, competition organizing committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.
7. Participants are expected to obey and assemble in team when event organising committee members call for 'team photo shoots', taking attendance, introducing team members, receiving special badges, trophies etc.,
8. Under no circumstances is any participant is allowed to consume alcohol throughout the competitions. Any breach of this would result in disqualification from the competition.
9. Participants are expected to represent their hotel/organization with pride and dignity. Should not do something that might bring disrepute to their organisation.
10. Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.
11. Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.
12. Participants are expected to set high standards of Fair Play for others to follow.
13. Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
14. Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organising committee members and others at all stages of the competition.
15. Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
16. Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipment, ingredients etc., through physical action.
17. Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to IFCA approved culinary competitions.
18. Participants are expected not to use social media platforms to post abusive or derogatory remarks about IFCA approved culinary competitions, judges, other contestants, event organising committee members and others related to the event.