



環球科技大學
TransWorld University

102-103 年度獎勵科技大學及技術學院教學卓越計畫 廚藝系辦理師生參與國際競賽成果報告



分項計畫：E-3 推動師生海外見習及技能競賽

主辦單位：餐飲廚藝系

辦理日期：中華民國 103 年 06 月 16 日

存誠

務實

創意

競爭

Sincerity

Pragmatism

Creativity

Competitiveness





環球科技大學
TransWorld University

存誠 創意 務實 競爭

103 年度教學卓越計畫

E-3-3-2 廚藝系辦理師生參與國際競賽

分項計畫名稱：E-3 推動師生海外見習及技能競賽

工作編號：E-3-3-2

工作名稱：廚藝系辦理師生參與國際競賽

執行單位：餐飲廚藝系

中 華 民 國 一 〇 三 年 六 月 十 六 日

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一、成果自評

分項計畫名稱	E-3 推動師生海外見習及技能競賽		
工作編號	E-3-3-2 (4 碼)	工作名稱	廚藝系辦理師生參與國際競賽
人員參與情形	校內同仁： 2 人	校外業師助手： 2	人
	校內學生： 7 人	校外學生： 0	人
	其他(職員)： 1 人	總計參與人數	共 <u>12</u> 人
執行成果			
預定成效	質化	<ul style="list-style-type: none"> ● 提升師生專業技能精緻化、國際化。 ● 建立學生廚藝概念與價值觀，藉由訓練過程提升學生獲獎機會，提升對專業技能自信及肯定。 	
	量化	預計能達成金牌一面、銀牌一面、銅牌一面之佳績。	
實際成果	質化	<ul style="list-style-type: none"> ● 藉由訓練過程建立學生廚藝概念與價值觀，對專業技能自信及肯定。 ● 新加坡廚藝競賽為世界級競賽，學生藉由參賽及參與，吸收多國選手廚藝手法，及未來發展趨勢，提升師生專業技能精緻化、國際化。 	
	量化	銅牌二面	<input type="checkbox"/> 超越目標_____ % <input type="checkbox"/> 達成目標 <input checked="" type="checkbox"/> 未達成目標，請說明： <u>新加坡廚藝競賽為世界級 B 級賽事，但卻也是世界排名第 3，亞洲地區第 1 的 A 級賽事。本次競賽共有 754 位各國選手報名參賽，來自台灣、菲律賓、新加坡、馬來西亞、日本、阿拉伯、香港、澳門、南非、斯里蘭卡、印度尼西亞、泰國、中國、韓國、汶萊、美國、加拿大、馬爾地夫、緬甸等 19 個國家優秀選手大展廚藝，競爭十分激烈。</u>

二、活動企劃書

(一) 工作項目基本資料：

工作編號	E-3-3-2	預訂完成日期	05/02
工作名稱	廚藝系辦理師生參與國際競賽		
負責人姓名	劉禧賢	校內分機/手機	5500
E_MAIL	polly6011@hotmail.com		

(二) 工作內容描述：

一、現況需求分析：盼藉由競賽活動，激發學生學習動力並提升其專業技術能力，透過參與國際競賽技藝交流，拓展師生視野，激發創意，讓台灣美食提高國際能見度，並加速國際化形象。2014新加坡廚藝挑戰賽 FHA 2014 Challenge：為每兩年的4、5月間（偶數年）在新加坡舉行的國際烹飪大賽，符合本計畫之國際賽事，協助師生共8人參加競賽，並預計能達成金牌一面、銀牌一面、銅牌一面之佳績。

二、辦理單位：餐飲廚藝系

三、活動地點：新加坡

四、預計參加人數：9人

五、活動時間：

活動時間	活動名稱	活動地點
5月02日	辦理師生參與國際競賽	劉禧賢

4.參加對象及人數：

(1)對象：參加2014新加坡廚藝挑戰賽師生

(2)人數：12人

5.活動時程及任務分配表

完成日期	任務名稱	責任者	備註
3月30日	提出活動簽呈、企劃書及核定清單	在3月30日前	
4月1日~5日	學生賽前練習		
4月6日~11日	辦理計畫參與競賽	依計畫規定期限之前	
4月18日	提出核銷憑證及成果	活動結束7日內	
5月02日	完成核銷	活動結束14日內	

三、執行內容



Class 1 “Dress The Cake” (Practical) 現場蛋糕裝飾 選手鄭勝宏比賽中



Class 1 “Dress The Cake” (Practical) 現場蛋糕裝飾 選手鄭勝宏與得獎作品



Class 1 “Dress The Cake” (Practical) 現場蛋糕裝飾 選手鄭勝宏得獎作品



Class 1 “Dress The Cake” (Practical) 現場蛋糕裝飾 選手鄭勝宏與指導老師葉力誠合影



**Individual
Challenge**


8 - 11 April 2014

Bronze Medal

Awarded to

Cheng Sheng-Hong
TransWorld University
Taiwan
"DRESS THE CAKE"

FHA2014 Culinary Challenge
is part of:




Otto Weibel
Head Jury
Singapore Chefs Association




Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd




Gissur Gudmundsson
President
World Association of Chef Societies

Class 1 “Dress The Cake” (Practical) 現場蛋糕裝飾 選手鄭勝宏獎狀



**Individual
Challenge**


8 - 11 April 2014

Bronze Medal

Awarded to

Chen Wei Chih
TransWorld University
Taiwan

TAPAS / FINGER FOOD

FHA2014 Culinary Challenge
is part of:




Otto Weibel
Head Jury
Singapore Chef Association




Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd




Gissur Gudmundsson
President
World Association of Chefs Societies

Class 10 Tapas / Finger Food 雞尾酒/茶會小食展示（手指小食）銅牌 選手陳威志獎狀



Class 10 Tapas / Finger Food 雞尾酒/茶會小食展示（手指小食）銅牌作品



Class 10 Tapas / Finger Food 雞尾酒/茶會小食展示（手指小食）



Class 9 Brunch Plates 早午餐展示作品



Class 9 Brunch Plates 早午餐展示作品



Class 7 Asian Meal 四人份亞洲風味展示（家庭式）作品



Class 11 Hot Cooking - Two to Tango 現烹-雙人探戈

四、附錄

(一)、報名表

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

INDIVIDUAL CHALLENGE

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Hotels/catering establishments sending a large group of competitors can write to the Organiser separately, giving names and selected classes. The organisers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-secured basis. Cancellations 30 days or less before the competition without a faxed valid reason will have future participation re-considered. Please refer to the rules and regulations in the FHA2014 Culinary Challenge Rulebook. (www.fhaculinarychallenge.com)

Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR	林煒新 (Lin, Wei-Shin)	JOB TITLE		AGE
NAME OF 2ND COMPETITOR		JOB TITLE		AGE
ORGANISATION	環球科技大學 <small>(Applicable only for Class 11)</small> Transworld University			
ORGANISATION ADDRESS	10.1221 Zhennan Rd, Doulin City	COUNTRY	臺灣雲林 Tainan Yulin	
TEL	05-5709888 5501 ~ 5502	FAX		EMAIL
	<small>(Chef's office / F&B office)</small>	<small>(Handphone)</small>	<small>(Chef's office / F&B office)</small>	<small>(Handphone)</small>
GROUP COORDINATOR'S NAME (IF APPLICABLE)				

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
Class 2	One Freestyle Wedding Cake
Class 3	Pastry Showpiece 3(a) <input type="checkbox"/> chocolate <small>Tick only one.</small> 3(b) <input type="checkbox"/> marzipan/sugar 3(c) <input type="checkbox"/> dough/bread dough 3(d) <input type="checkbox"/> dough figurine
Class 4	Desserts
Class 5	Petits Fours or Pralines
Class 6	Plated Appetisers
Class 7	Asian Meal
Class 8	Plate Dishes
Class 9	Brunch Plates
Class 10	Tapas / Finger Food

PRACTICAL ARTISTIC CLASS	
Class 1	"Dress The Cake"
PRACTICAL HOT COOKING	
<small>(Limited to 5 entries per establishment & one class per competitor only)</small>	
Class 11	Hot Cooking – Two to Tango Apprentice Competition
Class 12	Hot Cooking – Field & Forest Meat/Poultry/Game
Class 13	Hot Cooking – Neptune's Catch Fish/Seafood
<input checked="" type="checkbox"/> Class 14	Hot Cooking – East Meets West Cuisine

Signature of Competitor: 林煒新

If I am not successful for Classes 11-14 as classes are full enrol me in Class _____ (1-10) using my entry fee.
 refund me my entry fee. (Refund will be made in due course)

PAYMENT	
<input type="checkbox"/> Please charge the amount of SGD _____ to my <input type="checkbox"/> AMEX <input type="checkbox"/> VISA <input type="checkbox"/> MASTERCARD <input type="checkbox"/> DINERS CARDHOLDER'S NAME _____ CARD NUMBER _____ CV2 Code (3 digit code at the back of the credit card) _____ EXPIRY DATE _____ SIGNATURE _____	<input type="checkbox"/> I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to SINGAPORE EXHIBITION SERVICES PTE LTD. <input type="checkbox"/> I am paying by telegraphic transfer made to SINGAPORE EXHIBITION SERVICES PTE LTD. (copy attached) <small>(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)</small> Our Bank: Standard Chartered Bank, Battery Road Branch Battery Road, #01-01, Singapore 049909 Account Number: 01-060-2565-1 Swift Add: SCBLSGSGXXX

For Official Use Only

Application/Payment Received On: _____

Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

Receipt No: _____

Remarks: _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:

Singapore Exhibition Services Pte Ltd
 No.1 Jalan Kilang Timor, #09-02 Pacific Tech Centre, Singapore 159303
 Tel: +65 6233 6638 Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Teo Li Hwee (Email: th@sesallworld.com)

For Competition information, visit our website: www.fhaculinarychallenge.com

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

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Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR 胡宏正 Hu. Hung-Jeng JOB TITLE _____ AGE _____

NAME OF 2ND COMPETITOR _____ JOB TITLE _____ AGE _____

ORGANISATION 環球科技大學 Transworld University (Applicable only for Class 11)

ORGANISATION ADDRESS No. 121 Zhennan Rd. Doulin City Yulin County COUNTRY Taiwan

TEL 05-5370988 / 5501 ~ 5502 FAX _____ EMAIL _____
(Chef's office / F&B office) (Handphone) (Chef's office / F&B office)

GROUP COORDINATOR'S NAME (IF APPLICABLE) _____ EMAIL _____

Signature of Competitor 胡宏正

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
Class 2	One Freestyle Wedding Cake
Class 3	Pastry Showpiece <small>Tick only one.</small>
	3(a) <input type="checkbox"/> chocolate
	3(b) <input type="checkbox"/> marzipan/sugar
	3(c) <input type="checkbox"/> dough/bread dough
	3(d) <input type="checkbox"/> dough figurine
Class 4	Desserts
Class 5	Petits Fours or Pralines
Class 6	Plated Appetisers
Class 7	Asian Meal
<input checked="" type="checkbox"/> Class 8	Plate Dishes
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PRACTICAL ARTISTIC CLASS	
Class 1	"Dress The Cake"
PRACTICAL HOT COOKING	
<small>(Limited to 5 entries per establishment & one class per competitor only)</small>	
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PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CV2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to SINGAPORE EXHIBITION SERVICES PTE LTD.

I am paying by telegraphic transfer made to SINGAPORE EXHIBITION SERVICES PTE LTD. (copy attached)
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 Contact: Teo Li Hwee (Email: tlh@sesallworld.com)

For Official Use Only

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Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

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Remarks: _____

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Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR 郭朝勝 Guo Chau-Sheng JOB TITLE _____ AGE _____

NAME OF 2ND COMPETITOR 鄭俊豪 Jheng Jyun - HAO JOB TITLE _____ AGE _____

ORGANISATION 環球科技大學 TransWorld University (applicable only for Class 11)

ORGANISATION ADDRESS No. 121 Zhennan Rd Daulin City Yulin Country COUNTRY Taiwan

TEL 05-570988 # 5501 ~ 5502 FAX _____ EMAIL _____
(Chef's office / F&B office) (Handphone) (Chef's office / F&B office)

GROUP COORDINATOR'S NAME (IF APPLICABLE) _____ EMAIL _____

Signature of Competitor 郭朝勝 鄭俊豪

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
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Class 3	Pastry Showpiece <small>Tick only one.</small>
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PRACTICAL ARTISTIC CLASS	
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CARDHOLDER'S NAME _____

CARD NUMBER _____

CW2 Code (3 digit code at the back of the credit card)

EXPIRY DATE _____

SIGNATURE _____

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Cheque No: _____

Bank: _____

Amount: _____

Cash Received: _____

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Receipt No: _____

Remarks: _____

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Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR 葉力誠 Ye Li-Cheng JOB TITLE 講師 AGE _____

NAME OF 2ND COMPETITOR _____ JOB TITLE _____ AGE _____

ORGANISATION 環球科技大學 (Transworld University)

ORGANISATION ADDRESS No. 1231 Zhennan Rd, Poulin City County Country Taiwan, R.O.C.

TEL 886-5-709883 550-5502 (Chef's office / F&B office) +8865320989 (Handphone) (Chef's office / F&B office) EMAIL _____

GROUP COORDINATOR'S NAME (IF APPLICABLE) _____ EMAIL _____

Signature of Competitor 葉力誠

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
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<input checked="" type="checkbox"/>	Class 5 Petits Fours or Pralines
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<input type="checkbox"/>	Class 7 Asian Meal
<input type="checkbox"/>	Class 8 Plate Dishes
<input type="checkbox"/>	Class 9 Brunch Plates
<input type="checkbox"/>	Class 10 Tapas / Finger Food

PRACTICAL ARTISTIC CLASS	
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 Account Number: 01-060-2565-1
 Swift Add: SCBLSGSGXXX

CARDHOLDER'S NAME _____

CARD NUMBER _____ CVV2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

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 Website: www.fhaculinarychallenge.com
 Contact: Teo Li Hwee (Email: tlh@sesallworld.com)

For Official Use Only	
Application/Payment Received On: _____	
Cheque No: _____	Bank: _____
Amount: _____	Cash Received: _____
TT Payment details: _____	
Receipt No: _____	
Remarks: _____	

For Competition information, visit our website: www.fhaculinarychallenge.com

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

INDIVIDUAL CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the individual competition is SGD50.00 per class. Each competitor is restricted to one entry in any one class. Registration fees should accompany applications and are not refundable unless the class is full. Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your cheque/bank order.

Hotels/catering establishments sending a large group of competitors can write to the Organiser separately, giving names and selected classes.

The organisers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-secured basis. Cancellations 30 days or less before the competition without a faxed valid reason will have future participation re-considered. Please refer to the rules and regulations in the FHA2014 Culinary Challenge Rulebook. (www.fhaculinarychallenge.com)

Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR 陳威志 JHEN WEI-JHII AGE _____

NAME OF 2ND COMPETITOR _____ JOB TITLE _____ AGE _____

ORGANISATION 環球科技大學 Transworld University (Applicable only for Class 11)

ORGANISATION ADDRESS No. 1271 Zhennan Rd. Doulin city Yulin County COUNTRY Taiwan

TEL 05-5370988 #5501-5502 (Chef's office / F&B office) (Handphone) FAX +886-55370989 (Chef's office / F&B office) EMAIL _____

GROUP COORDINATOR'S NAME (IF APPLICABLE) _____ EMAIL _____

Signature of Competitor 陳威志

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
<input type="checkbox"/>	Class 2 One Freestyle Wedding Cake
<input type="checkbox"/>	Class 3 Pastry Showpiece <small>Tick only one.</small> 3(a) <input type="checkbox"/> chocolate 3(b) <input type="checkbox"/> marzipan/sugar 3(c) <input type="checkbox"/> dough/bread dough 3(d) <input type="checkbox"/> dough figurine
<input type="checkbox"/>	Class 4 Desserts
<input type="checkbox"/>	Class 5 Petits Fours or Pralines
<input type="checkbox"/>	Class 6 Plated Appetisers
<input type="checkbox"/>	Class 7 Asian Meal
<input type="checkbox"/>	Class 8 Plate Dishes
<input type="checkbox"/>	Class 9 Brunch Plates
<input checked="" type="checkbox"/>	Class 10 Tapas / Finger Food

PRACTICAL ARTISTIC CLASS	
<input type="checkbox"/>	Class 1 "Dress The Cake"
PRACTICAL HOT COOKING <small>(Limited to 5 entries per establishment & one class per competitor only)</small>	
<input type="checkbox"/>	Class 11 Hot Cooking – Two to Tango Apprentice Competition
<input type="checkbox"/>	Class 12 Hot Cooking – Field & Forest Meat/Poultry/Game
<input type="checkbox"/>	Class 13 Hot Cooking – Neptune's Catch Fish/Seafood
<input type="checkbox"/>	Class 14 Hot Cooking – East Meets West Cuisine

If I am not successful for Classes 11-14 as classes are full enrol me in Class _____ (1-10) using my entry fee.
 refund me my entry fee. (Refund will be made in due course)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____

CWV2 Code (3 digit code at the back of the credit card)

EXPIRY DATE _____

SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:



Singapore Exhibition Services Pte Ltd
No.1 Jalan Kilang Timor, #09-02 Pacific Tech Centre, Singapore 159303
Tel: +65 6233 6638 Fax: +65 6233 6633
Website: www.fhaculinarychallenge.com
Contact: Teo Li Hwee (Email: th@sesallworld.com)

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)

(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
Battery Road, #01-01, Singapore 049909
Account Number: 01-060-2565-1
Swift Add: SCBLSGSGXXX

For Official Use Only

Application/Payment Received On: _____

Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

Receipt No: _____

Remarks: _____

For Competition information, visit our website: www.fhaculinarychallenge.com

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

INDIVIDUAL CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the individual competition is SGD50.00 per class. Each competitor is restricted to one entry in any one class. Registration fees should accompany applications and are not refundable unless the class is full. Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your cheque/bank order.

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Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR: 鄭勝宏 (JENG, SHENG-HONG) JOB TITLE: 學生 AGE: _____

NAME OF 2ND COMPETITOR: _____ JOB TITLE: _____ AGE: _____

ORGANISATION: 環球科技大學 (TransWorld University) (Applicable only for Class 11)

ORGANISATION ADDRESS: NO. 121, Zhennan Rd, Doulin City Yunlin County, Taiwan 台=灣 COUNTRY: _____

TEL: +886-55370988 (Chef's office / F&B office) E: 020-5202 (Handphone) FAX: 886-55370989 (Chef's office / F&B office) EMAIL: _____

GROUP COORDINATORS NAME (IF APPLICABLE): _____ EMAIL: _____

Signature of Competitor: 鄭勝宏

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
<input type="checkbox"/>	Class 2 One Freestyle Wedding Cake
<input type="checkbox"/>	Class 3 Pastry Showpiece 3(a) <input type="checkbox"/> chocolate Tick only one. 3(b) <input type="checkbox"/> marzipan/sugar 3(c) <input type="checkbox"/> dough/bread dough 3(d) <input type="checkbox"/> dough figurine
<input checked="" type="checkbox"/>	Class 4 Desserts
<input checked="" type="checkbox"/>	Class 5 Petits Fours or Pralines
<input type="checkbox"/>	Class 6 Plated Appetisers
<input type="checkbox"/>	Class 7 Asian Meal
<input type="checkbox"/>	Class 8 Plate Dishes
<input type="checkbox"/>	Class 9 Brunch Plates
<input type="checkbox"/>	Class 10 Tapas / Finger Food

PRACTICAL ARTISTIC CLASS	
<input checked="" type="checkbox"/>	Class 1 "Dress The Cake"
PRACTICAL HOT COOKING (Limited to 5 entries per establishment & one class per competitor only)	
<input type="checkbox"/>	Class 11 Hot Cooking – Two to Tango Apprentice Competition
<input type="checkbox"/>	Class 12 Hot Cooking – Field & Forest Meat/Poultry/Game
<input type="checkbox"/>	Class 13 Hot Cooking – Neptune's Catch Fish/Seafood
<input type="checkbox"/>	Class 14 Hot Cooking – East Meets West Cuisine

If I am not successful for Classes 11-14 as classes are full enrol me in Class _____ (1-10) using my entry fee.
 refund me my entry fee. (Refund will be made in due course)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to SINGAPORE EXHIBITION SERVICES PTE LTD.

I am paying by telegraphic transfer made to SINGAPORE EXHIBITION SERVICES PTE LTD. (copy attached)
(Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)
Our Bank: Standard Chartered Bank, Battery Road Branch
Battery Road, #01-01, Singapore 049909
Account Number: 01-060-2565-1
Swift Add: SCBLSGSGXXX

CARDHOLDER'S NAME: _____

CARD NUMBER: _____ CVV2 Code (3 digit code at the back of the credit card): _____

EXPIRY DATE: _____ SIGNATURE: _____

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Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

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No. 1 Jalan Kilang Timor, #09-02 Pacific Tech Centre, Singapore 159303
Tel: +65 6233 6638 Fax: +65 6233 6633
Website: www.fhaculinarychallenge.com
Contact: Teo Li Hwee (Email: tlh@sesallworld.com)

For Official Use Only

Application/Payment Received On: _____

Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

Receipt No: _____

Remarks: _____

For Competition information, visit our website: www.fhaculinarychallenge.com

(二)、參賽證

CERTIFICATE OF PARTICIPATION

Awarded to

Lin Wei-Hsin
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore




Otto Weibel
Head Jury
Singapore Chefs Association


Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd.


Gisur Gudmundsson
President
World Association of Chef Societies

CERTIFICATE OF PARTICIPATION

Awarded to

**Hu Hung-Cheng
TransWorld University
Taiwan**



8 - 11 April 2014 | Singapore

FHA2014 Culinary Challenge
is part of:




Otto Weibel
Head Jury
Singapore Chefs Association


Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd


Gissur Gudmundsson
President
World Association of Chef Societies

CERTIFICATE OF PARTICIPATION

Awarded to

Kuo Mu-Yeh
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore





Otto Weibel
Head Jury
Singapore Chefs Association




Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd




Gissur Gudmundsson
President
World Association of Chefs Societies

CERTIFICATE OF PARTICIPATION

Awarded to

**Kuo Chau-Sheng
TransWorld University
Taiwan**



8 - 11 April 2014 | Singapore




Otto Weibel
Head Jury
Singapore Chefs Association




Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd




Gissur Gudmundsson
President
World Association of Chefs Societies

CERTIFICATE OF PARTICIPATION

Awarded to

Chen Wei Chih
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore



CERTIFICATE OF PARTICIPATION

Awarded to

Tsai Chung Yu
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore

FHA2014 Culinary Challenge
is part of:




Otto Weibel
Head Jury
Singapore Chefs Association


Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd


Gissur Gudmundsson
President
World Association of Chef Secretaries

CERTIFICATE OF PARTICIPATION

Awarded to

Cheng Chan-Hao
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore




Otto Weibel
Head Jury
Singapore Chefs Association


Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd


Gissur Gudmundsson
President
World Association of Chef Societies

CERTIFICATE OF PARTICIPATION

Awarded to

**Cheng Sheng-Hong
TransWorld University
Taiwan**



8 - 11 April 2014 | Singapore

FHA2014 Culinary Challenge
is part of:



Otto Weibel
Otto Weibel
Head Jury
Singapore Chefs Association

Stephen Tan
Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd

Gissur Gudmundsson
Gissur Gudmundsson
President
World Association of Chef Societies

CERTIFICATE OF PARTICIPATION

Awarded to

Que Jun-Wei
TransWorld University
Taiwan



8 - 11 April 2014 | Singapore

FHA2014 Culinary Challenge
is part of:




Otto Weibel
Head Jury
Singapore Chefs Association




Stephen Tan
Chief Executive
Singapore Exhibition Services Pte Ltd




Gissur Gudmundsson
President
World Association of Chefs Societies

(三)、賽程表與地圖

2014新加坡FHA挑戰賽-賽程表

展示項目場地：Max Atria Foyer, Level 1 (含C1)

現烹項目場地：Singapore Expo Hall2

頒獎地點：Foyer1

4/8	C2	07:00-08:55	907辜章勳、110方韻通
	C3	07:00-08:55	732林董禹、131顏好佩、815李季恩、511廖羿琳、474鄭偉漢、692蔡仲偉、144蘇湘茹、866林政陞、367蔡維洋、412陳冠廷
	C4	07:00-08:55	904余佩娟
	C7	07:00-08:55	336郭木炎、681江信毅
	C9	07:00-08:55	211胡宏正
	C10	07:00-08:55	624姚子濤
	C12	08:10-09:10	123蔡鎮
4/9	C11	10:30-11:30	63蔡忠祐&244關均鐘
	C1	12:00-14:00	139謝錦良、421徐筱琪、235陳育霖
	C14	17:35-18:35	232梁家龍
	C7	07:00-08:55	29洪世國
	C10	07:00-08:55	63蔡忠祐
	C13	07:00-08:00	384黃嘉毅
	C11	10:30-11:30	163鄭俊豪&936郭朝勝
4/10	C1	12:00-14:00	328李皓翔、407鄭勝宏
	C14	16:15-18:15	252賈智晨
	C14	16:25-17:25	336郭木炎
	C2	07:00-08:55	884林志鴻、650毛湘云、338許宛婷
	C3	07:00-08:55	139謝錦良、421徐筱琪、328李皓翔、13林彥如、690劉天庭、846陳錦宏、694呂明勳、478黃琳翹、655林鈺婷
	C4	07:00-08:55	42盧彥謙、176陳星宏、235陳育霖、747鄭尹鈞、763陳智鴻、577尤章程、956陳佳伶、954尤章昀、749蘇翹婷
	C7	07:00-08:55	889王美惠、495盧秉丞
4/11	C14	07:00-08:00	283姚俊亦
	C14	07:00-08:00	639林惟新、624姚子濤
	C14	08:10-09:10	681江信毅
	C1	12:00-14:00	131顏好佩、474鄭偉漢
	C1	15:00-17:00	904余佩娟、907辜章勳
	C4	07:00-08:55	517王志源
	C6	07:00-08:55	336郭木炎、681江信毅
4/11	C7	07:00-08:55	624姚子濤、753陳達鋒
	C10	07:00-08:55	769陳威志
	C1	10:30-12:30	815李季恩、511廖羿琳、866林政陞
	C14	11:40-12:40	908張靖民

Class 1.現場蛋糕裝飾 Class 2.結婚蛋糕展示 Class 3.烘焙類展示(巧克力/糖/藝術麵包/麵糰人物) Class 4.四種甜點
Class 5.法式小點、甜點展示 Class 6.開胃菜展示 Class 7.亞洲風味(家庭式)展示 Class 8.主菜冷展
Class 9.早午餐展示 Class 10.雞尾酒/茶會小點展示 Class 11.現場青年組雙人探戈
Class 12.現烹肉類/家禽/野味 Class 13.現烹魚類/海鮮 Class 14.東方與西方的結合(中式的食材,西式的烹調,西式的擺盤)

注意事項

- C2、C3、C5項目需展示兩天，4/8展示者於4/9 18:00清盤，4/10展示者於4/11 16:00清盤。
- C1蛋糕裝飾的作品亦需展示兩天，清盤時間同上。
- 現烹項目需於賽前45分鐘向kitchen manager報到，廚衣不能秀出單位logo，盤子需自備。
- 4/8-10頒獎時間16:00，4/11頒獎時間15:30，18:00雞尾酒會，18:30最終頒獎 (Max Atria Level 2, Garnet Room)。

行程安排

- 4/6 15:00抵達飯店，分配房間、分發選手證/助手證。
- 4/7 自行準備賽事 16:00工作人員至會場場勘，選手若需要則自行前往 22:00需借用廚房者至2F。
- 4/8-11 每日早上6:00安排大巴士送當天選手至比賽會場 (回程自理)，其餘參訪者請依時刻表搭乘Shuttle Bus往返會場。
- 4/12 06:30桃園團大巴士出發至機場 16:00小港團大巴士出發至機場。

來回班機時刻表

桃園出發	搭機日期	行程	班機	起飛時間	抵達時間	高雄出發	搭機日期	行程	班機	起飛時間	抵達時間
	4月06日(日)	桃園~新加坡	CI753	08:35	13:15		4月05日(六)	高雄~新加坡	CI757	13:45	18:20
	4月12日(六)	新加坡~桃園	CI752	10:25	15:00		4月12日(六)	新加坡~高雄	CI758	18:55	23:20

CALL

滙豐飯店 +65-67329922
 岳 總 86219855
 黃 秘書 86209729
 黃 奕 權 86209642
 許 宏 寓 86209745
 岳 泉 立 86209664
 洪 英 萍 86218507



飯店River View Hotel → 比賽會場 Singapore Expo
4/8-11每天早上8:30~11:30 (每20分鐘一班車)
標示Bus A會抵達Hall 2後方(Coach Bay); Bus B會抵達 Hall 7 (Foyer 3)



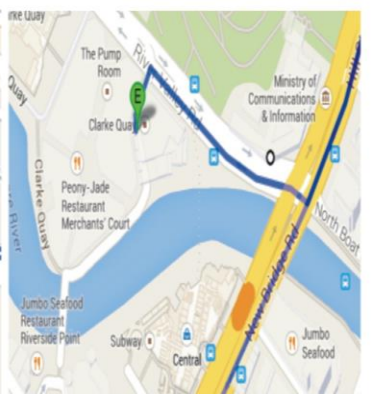
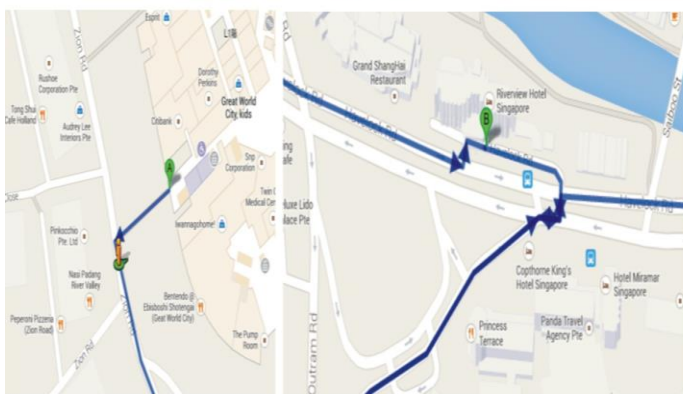
比賽會場 Singapore Expo → 飯店River View Hotel
4/8-10每天下午16:30~18:30 (每20分鐘一班車)
4/11下午15:30~17:30 (每20分鐘一班車)
從Foyer 3發車→ Coach Bay → 飯店

Route 3	River View Hotel	Swissotel Merchant Court Singapore	Peninsula, Excelsior Hotel	Singapore Expo
8-11 April	First Bus: 8.30am	First Bus: 8.40am	First Bus: 9.50am	IMPORTANT NOTE There are 2 categories of buses: Bus 'A' and Bus 'B' For drop-off at Coach Bay (to access MaxAtria and Halls 1-5), please board Bus 'A'. For drop-off at Foyer 3 (to access Halls 6-10), please board Bus 'B'. Refer to Map
	Frequency: 20 mins interval	Frequency: 20 mins interval	Frequency: 20 mins interval	
	Last Bus: 11.30am	Last Bus: 11.40am	Last Bus: 11.50am	

8-10 April	11 April	IMPORTANT NOTE
First Bus: 4.30pm	First Bus: 3.30pm	There are 2 boarding points per route: 1. Coach Bay (next to car park.) 2. Foyer 3 Refer to Map
Frequency: 20 mins interval	Frequency: 20 mins interval	
Last Bus: 6.30pm	Last Bus: 5.30pm	

Shuttle Bus路線與時間

2014新加坡FHA挑戰賽-地圖



A Great World City
(採購超市、餐廳)：
1 Kim Seng Promenade

B 濠景飯店
River View Hotel：
382 Havelock Rd.

C 中峇魯市場Tiong Bahru (早市、小吃)
30 Tiong Bahru Road

D 克拉克碼頭Clarke Quay：
3E River Valley Rd,
Singapore 179024

(四)、簡章

RULEBOOK
COMPETITION
RULEBOOK

FHA2014 Culinary Challenge
Passion, Talent - Dedicated to Excellence!

8 – 11 April 2014
Singapore Expo

FHA2014 Culinary Challenge
is part of
FHA2014
Asia's Largest International
Food & Hospitality Trade Event

Strongly Supported By:

 **SINGAPORE CHEFS ASSOCIATION**
 **SINGAPORE HOTEL ASSOCIATION**
 **WORLD ASSOCIATION OF CHEFS SOCIETIES**
and Regional Chefs' Associations

Organiser:

 **Singapore Exhibition Services Pte Ltd**
Tel: +65 6233 6638 | Fax: +65 6233 6633
Email: tjh@sesallworld.com
Website: www.fhaculinarychallenge.com

 **AN ALLWORLD EXHIBITIONS EVENT**

www.fhaculinarychallenge.com

COMPETITION RULEBOOK



FHA Culinary Challenge (FCC) is the region's leading international culinary competition dedicated to the promotion of culinary excellence. With strong support from the World Association of Chef Societies (WACS) and the regional chef associations, it is the ultimate arena for budding culinary talents from around the world to display their masterly skills and be accredited by a panel of internationally acclaimed judges.

We welcome competitors, sponsors, visitors to participate in FCC2014 and FHA2014 to be held in Singapore Expo at 1 Expo Drive (from Hall 1 to Hall 10) from 8 April (Tuesday) – 11 April (Friday) 2014. For details and updates on registration, opening hours, sponsorship and events schedules, please refer to website: www.foodnhotelasia.com or www.fhaculinarychallenge.com.

REGISTRATION DETAILS

- Entry forms, found within, must be accompanied by registration fees in order to be processed. If faxing, attach copy of bank draft or local cheque. Application will not be confirmed till payment is received.
- Acceptance is on a first-come-first-secured basis. Do note that practical classes may be filled up well before the closing date. Incomplete Entry Forms will not be processed.
- Submission of entry forms indicates acceptance of the Rules & Regulations in the FHA2014 Culinary Challenge Rulebook.
- Payment should be in Singapore dollars only and cheques/overseas bank drafts (drawn on a Singapore bank account) should be sent with attached copies of registration form/s to Singapore Exhibition Services Pte Ltd. (Address: No. 1 Jalan Kilang Timor #09-02 Singapore 159303).
- Payment by credit card preferred.
- Please do not send cash to us.
- Payment can be made by telegraphic transfer to Singapore Exhibition Services Pte Ltd bank account: (Note: For this method, please include additional SGD40 to cover bank charges and fax/email a copy of payment advice to the organiser.)

Standard Chartered Bank
6 Battery Road, #01-01, Singapore 049909
Account Number: 01-060-2565-1 Swift Address: SCBLSGSGXXX

REGISTRATION FEES

- National Team Challenge : SGD 600 per team
- Gourmet Team Challenge : SGD 300 per team
- Dream Team Challenge : SGD 200 per team
- Individual Challenge : SGD 50 per Class
- Deadline for Entry Forms : 15 October 2013

Teams and Individual competitors whose payments have been received can expect to receive confirmation of their entries by the end of December 2013.

Entry fees are non-refundable, unless classes are full and competitors do not wish to register for alternative classes. Refunds will be made after the event.

www.fhaculinarychallenge.com

AWARDS & CERTIFICATES

A certificate of participation will be presented to all competitors who have completed all the classes they have registered. The respective medals and Certificates of Awards will be presented to competitors who attain the following points. Team members will receive separate certificates and medals based on team acquired points for the Challenge:

- | | |
|--------------------------------|---------------------|
| • Gold with Distinction | 100 points |
| • Gold | 90-99 points |
| • Silver | 80-89 points |
| • Bronze | 70-79 points |

The Organiser reserves the right to withhold presentation of any awards should scores deem it necessary.



A Champion National Team Challenge Trophy will be presented to the National Team who accumulates the highest total aggregate points in the Live Cooking (Lunch Service) and Cold Table Display categories of the National Team Challenge. The two Runners-up teams will also receive an award.

The top three teams with highest overall score for National Team Challenge will proceed to compete in the Battle for the Lion on a clean slate.

Team with the highest points for the following categories in the National Team Challenge will also receive the following trophy:

- Best National Live Cooking (Lunch Service) Award
- Best National Cold Table Display Award
- Best National Pastry Art for Cold Table Display Award



BATTLE FOR THE LION

The coveted Lion Trophy – a 9kg bronze sculpture – will be presented to the National Team who accumulates the highest total aggregate points in the Battle for the Lion, which will be fought by the emerging top three teams from the National Team Challenge.



The team scoring the highest points will be awarded the Gourmet Team Challenge Plaque. The two Runner-Up Teams will also receive an award.



The team scoring the highest points will be awarded the Dream Team Challenge Award. The two Runner-Up Teams will also receive an award.



BEST CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points in his/her best 3 classes (minimum of 6 total medal points) – two must be from the Cold Platters – Display section (Classes 6-10) and one must be from the Practical Hot Classes (Classes 11-14). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Chef will be awarded a trophy/plaque by the organiser.

(Medal Points: 1 Gold = 3 Medal points / 1 Silver = 2 Medal points / 1 Bronze = 1 Medal point)

BEST PASTRY CHEF (INDIVIDUAL CHALLENGE)

Presented to the Individual chef who accumulates the highest points (minimum total of 6 medal points) in his best 3 classes in the Patisserie Section (Classes 1-5). Must have received at least one gold medal in one of the classes entered, otherwise the award will not take place. Best Pastry Chef will be awarded a trophy/plaque.

(Medal points: 1 Gold=3 medal points/1 Silver= 2 medal points/1 Bronze=1 medal point)

BEST APPRENTICE TEAM (Two-to-Tango)

Presented to the team of two apprentices who attain the highest points in this Class. Best Apprentice Team will be awarded a trophy/plaque. The team must score a gold medal otherwise the award will not take place.

BEST CULINARY ESTABLISHMENT

To qualify for this award, a hotel, restaurant or culinary establishment has to field a minimum of 5 different competitors in the competition. They must be from the same property. In total, they must take part in 7 (or more) different classes in the Individual Challenge. The winning team is the team who scores the highest points in their best 5 different classes. (Each competitor's top score is counted only once).



LIVE COOKING (LUNCH SERVICE) for RESTAURANT OF NATION AND COLD TABLE DISPLAY

THE National Team Challenge is open to one team per region/country, endorsed by their National Association, which must be a member of the World Association of Chefs Societies. Each team is made up of 1 team captain, 4 chefs and 1 pastry chef.

National Teams must compete in both the Live Cooking (Lunch Service) and Cold Table Display competitions.

The winning team will receive the Champion National Team Trophy and the two Runners-up team will also receive an award. Team with the highest points for the following categories in the National Team Challenge will also receive the following:

- Best National Live Cooking (Lunch Service) Award
- Best National Cold Table Display Award
- Best National Pastry Art for Cold Table Display Award

The top three teams will then proceed to participate in the Battle for the Lion on a clean slate.

The Jury comprises established culinary professionals. Decisions made by The Jury are final. No changes or appeals are allowed. Deadlines for submission of:

- Entry Form: 15 October 2013
- 1 set lunch menus: 1 December 2013 with A5 size colour photographs in JPEG format of resolutions 300dpi and above. No change will be allowed further to deadline of submission.
- Team (members) group photograph: 15 January 2014
- Copies of Food Safety/Handling and Hygiene or equivalent certificate for each team member: 15 January 2014
- Teams must make their own arrangements for the buffet items to be transported to the Competition Hall in food licensed registered vehicles with temperature checked. Overseas teams can seek help from local hotels which they are putting up. Hygiene is paramount. Registered food vehicle details are to be provided to the organiser by 15 January 2014

The Organiser will be responsible for Hotel accommodation for overseas National Teams, for a maximum of 3 twins x 5 nights. Names of members sharing rooms should be provided to the Organiser two months before the show. If Teams wish to make and pay for their own accommodation arrangements, please advise the Organiser without delay and extension of stay would be at teams own expenses and at public rate quote by hotel.

Teams may contact the Chef of their appointed Hotel to seek assistance with purchasing of foodstuff locally and possibly for other logistical requirements or refrigerated trucks. The Organiser will provide name of Transport company, if required. All arrangements and payment of charges to be done directly between Team and Transport company.

COMPETITION CRITERIA – Live Cooking (Lunch Service)

- a) Each National Team will prepare the following 3-course lunch (85 portions) presented Western Style:
 - One plated appetizer/starter with Seafood/fish as main ingredient or a combination of both on a 26cm white plate provided by organiser. The main component of the dish must be warm but the remainder can have some cold components.
 - One main course dish using either butcher's meat, poultry or game with appropriate starches and garnish on a 28cm white plate provided by organiser.
 - One dessert to contain elements contrasting textures and temperatures on a 26cm white plate provided by organiser.
- b) Lunch service: 12.30 pm – 2.30 pm, Restaurant of Nations.
- c) Teams will be allowed in kitchens only from 7.00 am. (Mise-en-place will be checked at 7.15 am; competition will begin at 7.30 am)
- d) Assessment of Teams' Live Cooking will be done before and during mise-en-place, and throughout the meal service – from commencement of judging time till the end, to ensure consistency of product and service. Menus and recipes to be provided to Judges in the kitchen.
- e) Competitor Assistants (maximum of 4 per team) are only allowed only to carry the items into the kitchen and not allowed to put them into fridges, freezers or shelves. The Competitor Assistants are not allowed to wear chef jackets. Once the work starts, Competitor Assistants must step out of the kitchen. The Team manager can assist with mise-en-place but will not be allowed to participate in the actual cooking process. The team manager must leave the kitchen area once the work starts and cannot standby the pass during work and service.
- f) When the service starts, one of the team members must step out and do the announcing. The announcer is only allowed to place decorations on the plate (no sauce).
- g) Each team should submit to the organisers 1 set menu with A5 size colour photographs in JPEG format of resolution 300dpi or above showing the 3-course lunch by 1 December 2013 (no later) in English. It is essential that the meal reflect the traditional cuisine of the country. One A5 colour group photograph of team members in the same format is to be submitted by 15 January for publicity.
- h) Teams will be reimbursed SGD1,530 in total for food cost (85 portions). All goods have to be provided by teams themselves.

i) Facilities – Each National Team kitchen may be equipped with the following:

- Electric Top/Griddle Induction Cookers
- Salamander
- Bain marie / Vario Pans
- Chillers
- Jackstack
- Mixer
- Combi steamer/ovens
- Working tables
- Double sink
- 2 X 13amp (230V) power

and the 4 teams will share a communal kitchen which may be equipped with the following:

- Ice-cream making machine
- Blast freezers
- Vacuum Packer
- Working table
- Sink

The detailed kitchen layout plan and the final list of equipment will be provided to teams at a later date. Teams should bring their own cooking utensils/small equipment requirements

Plain white plates with a diameter of 26 cm + 28 cm will be provided for meal service. No other china may be used.

Important Notes:

- Hygiene and food safety are paramount. Besides above-mentioned, HACCP standards for restaurants are to be followed (Refer to WACS guidelines – www.worldchefs.org/wacs2010/document/culinary/Hygiene_on_Compitions_en.pdf)
- For pre-preparation for the cooking for the competition:
 - ~ Salads can be cleaned, washed, not mixed or cut
 - ~ Vegetables/Fruits can be cleaned, peeled, washed, not cut, must be raw
 - ~ Fish – gutted, scaled but not filleted
 - ~ Shellfish/Seafood should be raw in their shells, but cleaned
 - ~ Crustaceans should be raw or boiled, but not peeled
 - ~ Meats/Poultry can be deboned, not portioned, not trimmed, bones may be cut into small pieces
 - ~ Basic stock can be brought but not reduced, not seasoned or garnished with additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges
 - ~ Pastry sponge, biscuit, meringue – can be brought in, but not cut
 - ~ Basic pastry recipes can be brought in weighed out but no further processing
 - ~ Fruit pulps – fruit purees may be brought in but not as a finished sauce
 - ~ Dressings/Decor elements – 100% must be made in the kitchen
- Due to fire safety regulations, gas and open flame are not allowed in the venue – Use of Flambé torch, portable gas cartridge, lighter and candles and as such will be prohibited.

Team violating rules stipulated will be penalised up to 10% from the maximum potential score in the kitchen. Team may be disqualified if food safety and hygiene are compromised.

JUDGING CRITERIA – Live Cooking (Lunch Service)

Mise-En-Place 0-10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation 0-25 points

Correct basic preparation of food and hygiene. Preparation should be by 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.

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.

Presentation 0-10 points

Clean arrangement, with no artificial gamish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste 0-50 points

The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values. Each of the 3 courses can attract a maximum of 100 points (Maximum obtainable is 300 points, with a final divided tally of 100 points for the Hot Cooking). Half points will not be given.

COMPETITION CRITERIA – Cold Table Display

- Each National Team must present a Cold Table Display with 2 categories – (A) Culinary Art and (B) Pastry Art.
- Category A and B attracts a maximum of 100 points each, making a total of 200 for Category A and B, with a final divided tally of 100 points. No half points will be awarded.
- The 6 chefs and 4 Competitor Assistants must be the same as the team for the Live Cooking (Lunch Service).
- Competitor Assistants will not wear a chef jacket and are only allowed to carry the items to the table and not allowed to work with the items or place them on the table. Hygiene rules must be followed.
- The Hall will be open to Teams from 7 am sharp to lay out their table display. Judging time 9.00 am – 10.30 am. Team Managers must be present. Judges have the prerogative of cutting displays. Recipes are required at display table. Table display cards to be provided by Teams. Exhibits must be removed between 6.00 pm and 7.00 pm.

- The organiser will provide table of size 3 m x 4 m = 12sqm with white table top and skirting. Team must use the table surface and skirting provided and removal or exchange will not be permitted. White table centerpiece 120 (Ht) cm x 50 (Width) cm x 20 (Length) cm, with a sign displaying the name of the exhibiting nation will be installed on the display table.
- Fixed spotlights will be provided. (No electric power outlet will be supplied to team. Team should not bring their own lighting) Menu card holders and plinths/socles for plates and platters are the only additional items allowed. The diameter of the plinths/socles must be smaller than the plates/ platters that they carry.

MENU – (A) Culinary Art

- Finger food; weight should be 10-20 g each, to be eaten in one bite, should be served on porcelain, glass, cups, spoons or any other appropriate service ware. No extra cutlery allowed.
 - Can be served with dipping sauce
 - 2 x different kinds prepared cold, served cold for 6 persons
 - 2 x different kinds prepared hot, served cold for 6 persons
 - 1 plate with 1 piece of each for presentation
- 1 festive/buffet platter for 8 persons and 1 plated to give the jury the optical effect of portion size.
 - Buffet platter should consist of 3 main items with 1 garnish for each main item
 - The end pieces to be placed on the platter close to the representing slices
 - The buffet platter has to be served with a salad and at least 2 sauces or chutney on the side
 - Bread and butter will not be judged
 - Garnishes should not be mistaken for finger food
 - No bowls, spears or small plates are allowed on the buffet platter
- 3 different hot appetizers (starters) presented cold
- 1 lacto-ovo vegetarian 3-course menu
 - Starter
 - Main-course (prepared hot, served cold)
 - Dessert
- 1 5-course festive/gastronomy menu for 1 person including a dessert

JUDGING CRITERIA – (A) Culinary Art

Composition **0-25 points**

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

Presentation/Innovation **0-25 points**

Comprises an appetising, tasteful, elegant presentation, modern style.

Correct Professional Preparation **0-25 points**

Correct basic preparations of food, corresponding to today's modern culinary art.

Arrangement/Serving **0-25 points**

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

MENU – (B) Pastry Art

- 1 showpiece
 - height minimum 60 cm and maximum of 100 cm
 - The base is set at 40 cm x 60 cm but the entire piece may extend over the width of the base
 - The Team may choose the theme and material as long as it is edible
 - The showpiece should have at least 3 different techniques
- 4 different individual plated desserts for 1 person
 - 1 to be gluten free
 - 1 with chocolate as the main ingredient
 - 1 with fruit as the main ingredient
 - 1 is the team's own choice
- 1 platter with sweet biscuits, chocolates, petits-fours or friandises
 - 4 different varieties for 6 persons (24 pieces) weighing 6g – 14g each
 - 1 plated with 1 of each for examination

JUDGING CRITERIA - (B) Pastry Art

Composition **0-25 points**

Harmonising in colour and flavour, practical, digestible.

Presentation/Innovation **0-25 points**

Comprising an appetising, tasteful, elegant presentation, modern style

Correct Professional Preparation **0-25 points**

Correct basic preparation of food, corresponding to today's modern culinary art.

Arrangement/Serving **0-25 points**

Clean arrangement, with exemplary plating in order to make practical serving possible.



THE BATTLE FOR THE LION COMPETITION CRITERIA

Live Cooking (Lunch Service) Challenge for the top three National Teams

This competition will take place in Friday, 11 April 2014. Only the top three National Teams who have attained the highest overall score in the Live Cooking (Lunch Service) and Cold Table Display Competition will be eligible to compete (on a clean slate).

The results will be announced on Thursday 10 April 2014 at 5.00 pm, Daily Prize Giving Area. Each team will prepare the following for 50 persons with one additional portion for photography purposes:

- 1 appetizer (hot or cold)
- 1 main course
- 1 dessert

All items will be provided from a mystery basket of ingredients.

The three participating teams can view the main ingredients at 6.00 pm on Thursday, 10 April (A list will be provided at the same time). Managers/Captains have one hour to submit a menu and brief recipe to the Head Jury. The ingredients will only be distributed to the teams on Friday, 11 April 2014 at 7.15 am. No other ingredients other than those provided by the organisers will be permitted. Teams are allowed to use special moulds etc. if they so desire. Any breach of instructions will be heavily penalised.

The following conditions will apply:

- No change of members is allowed from the original line-up of 6 members who participate in the National Team Challenge.
- The team manager can assist with mise-en-place but will not be allowed to participate in the actual cooking process. He/She may direct the Team from the immediate kitchen area and may call up the orders
- The kitchens will be open from 7.30 am (the competition begins at 8.00 am, for lunch service at 12.00 noon).
- Plain white plates will be provided for meal services. 26cm for appetizers, 28cm for main course and 26cm for dessert. No other china may be used.



The Gourmet Team Challenge is open to teams from hotels, restaurants, culinary institutions, airlines or catering organisations. Each team must comprise 1 Team Captain, 3 chefs and 1 pastry chef.

The winning team will receive the Gourmet Team Challenge Award. Each team will prepare a cold edible buffet for 30 persons, to be sold and served by the Organisers to diners in a café setting, along the lines of outside catering. For example, a wedding in the park with no site kitchen.

The buffet must include the following:

- 4 salads, modern freestyle
- 2 fish or seafood platters
- 2 meat or poultry platters
- Platters with at least 2 sauces or chutneys
- A Live food station (chef to be on the station next to the buffet) for cooking a simple pan dish of your choice, maximum 2 burners / induction tops provided by organisers to be used. Items like pasta, risotto, seafood sauté, vegetarian, vegan or items of your choice that are quick to cook. (Please bring your own cooking utensils) 2 complimentary 13amp power outlet will be provided at the table.
- 6 different kinds of tapas of 20 pieces each with total of 120 pieces
- 1 soup (hot or cold), can be vegetarian
- 3 cold appetizers (team's choice) for communal sharing
- 3 freestyle desserts all pre-portioned tapas style or size to 15 portions each
- 2 different cakes of 1.25kg each, freestyle – at least one actual portion size must be displayed
- A bread basket with at least 4 variety of bread

COMPETITION CRITERIA

- Items can be hot on the buffet or cold, items that are to be hot, must be over 65 degrees celsius and cold items must be below 8 degrees Celsius when judging starts.
- Menu has to include appropriate dressings, sauces and condiments. (No aspic must be used)
- 4 portions of each buffet item must be prepared separately, for Judges' tasting. These are not to be displayed on the table, but will be chilled in a refrigerator provided on-site. Buffet will be judged on innovation and presentation. If items intended hot, team captain will pass to jury on request.
- A theme has to be incorporated, and the name of the theme submitted to the organiser by 15 January 2014, for publicity purposes.

- Teams must start preparation only from 10.00 am the day before your competition day. All food items must be prepared in the teams' respective Singapore- based establishment, as close to the serving time as possible. These establishments should have a foodshop licence with permission to cater, issued by Singapore's National Environment Agency (NEA). The buffet has to be set up on the table in the hall from 10.30 am – 11.30 am sharp on the scheduled competition day. Set-up is not allowed earlier so as to maintain the highest standard of hygiene and food freshness for human consumption. Judges will make 2 unannounced visits to the hotel you are working at, from 10.00 am the morning before your competition day, up to 9.00 am on the day itself. Visits will be unannounced. Hygiene and food safety are paramount – besides above-mentioned, HACCP standards for restaurants are to be followed (Refer to WACS guidelines – www.worldchefs.org/wacs2010/document/culinary/Hygiene_on_Compitions_en.pdf)
- Organisers will provide a 4m x 3m table (uncovered with a hole in the middle for electrical wiring, if any). Expected height 80 cm. Draping / skirting must be provided by Teams. No replacement of tables is allowed. Dressing of tables may be done the night before the allocated competition day, from 6.30 pm – 8.30 pm, except for teams competing on Day 1, when it may be done from 2.00 pm – 4.00 pm the afternoon before. Only a maximum of 4 Competitor Assistants will be allowed into the competition site to help with set up of the table but the 4 Competitor Assistants and team manager will only be allowed to help setup non-food items on table and must leave by 10.30am during the buffet setup.
- 2 complimentary 13amp power points will be supplied for use at the display area and 2 complimentary 13amp at the live cooking station. Additional orders can be made at the team's expense. Details will be supplied in the competitors information pack to team manager.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- Teams must bring their own raisers, centrepieces and other decorative items to enhance their display, as well as all serving chinaware and serving utensils. Overseas team who requires assistance for table skirting should inform the organisers by 15 January 2014.
- Teams have freedom of choice for serving methods – either all portions in one large receptacle, or set out in a number of smaller receptacles. All buffet items for the stipulated 30 persons are to be set on the table at one time, as a complete buffet. No replenishment is allowed. Chillers and work table will be provided to teams at competition site.

- A menu for the buffet must be placed on the table. (Not judged)
Please include the time-stamps on the tables, indicating your buffet set-up time, required by National Environment Agency.
- There will be sinks available and tables provided for touch-up of items. These tables will be removed before judging begins.
- Competitor Assistants are not allowed to handle the food items during all setup and preparation.
- Ticket holders for The Gourmet Team Challenge lunch are allowed to consume any items from any team competing on that day.

Teams must make their own arrangements for the buffet items to be transported to the Competition Hall in food licensed registered vehicles with temperature checked. Overseas teams can seek help from local hotels which they are putting up. Hygiene is paramount. Registered food vehicle details are to be provided to the organiser by 15 January 2014.

Should there be participants without foodshop licence with permission to cater, they could be advised to apply to the National Environment Agency. A copy of the licence should be produced by the Team to the organiser for verification by 15 January 2014. Overseas teams preparing at local hotels should liaise with the Executive Chef on this licence. Local hotels possess this licence. The Singapore Government has legislated that all competing chefs must produce a safety and hygiene or equivalent certificates of all participating members. Copies of these must be provided to the organizer by 15 January 2014. Team may be disqualified if failed to comply. Competing teams are responsible for the handling, hygiene and safety of the food served at the competition.

Competition Schedule

Table Set-up	: 08.00 am – 10.00 am
Buffet Set-up	: 10.30 am – 11.30 am
Judges' Viewing	: 11.30 am – 12.30 pm
Press Viewing	: 12.15 pm – 12.30 pm
Judges' Tasting	: 12.30 pm – 02.30 pm
Time of food service	: 12.30 pm – 02.30 pm

THE GOURMET TEAM CHALLENGE JUDGING CRITERIA

1. Material brought/mise-en-place **0-10 points**
Clear and hygiene workplace – off site, including evidence of a HACCP plan.

2. Professionalism and Preparation **0-20 points**
Evidence of correct cooking and preparation techniques, to coincide with modern cuisine, and the modern kitchen with work skills and kitchen organization.

3. Presentation/Innovation **0-20 points**
Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.

4 Taste & Texture **0-50 points**
The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

*Teams wishing to seek Judges' comments should make an appointment with the Judging Team Leader (via the Secretariat), on the day of competition.

Note: *The organisers will endeavour to obtain competitive Hotel rates (3 twins for up to 7 nights), for overseas Gourmet Challenge teams, who will be responsible for their own accommodation costs. Teams who wish to make their own accommodation arrangements are requested to advise the organisers without delay, to avoid unnecessary arrangements on our part. The team should ensure the hotel they stay allow them to use the hotel kitchen for the competition.*

The Organiser will provide contact details for a Transport company, if requested by Teams. All arrangements and charges for transport are to be directly between Teams and Transport company.

Teams are to provide to organizer an A5-size colour photograph of themselves in JPEG format with resolution of 300 dpi or higher by 15 January 2014 for publicity purpose.



The winner of The Gourmet Team Challenge takes home the prestigious Lion plaque



Individual Challenge

PRACTICAL PATISSERIE / COLD DISPLAY / PRACTICAL HOT COOKING

Open to any professional chef from a Hotel, restaurant, confectionery, airline, culinary training institute or catering establishment. There are 14 classes to choose from. Individual Table Display/Practical Classes at a glance.

- Class 1** ■ "Dress The Cake" (Practical)
- Class 2** ■ One Freestyle Wedding Cake Display
- Class 3** ■ Pastry Showpiece
- Class 4** ■ Desserts
- Class 5** ■ Petits Fours or Pralines
- Class 6** ■ Plated Appetizers
- Class 7** ■ Asian Meal
- Class 8** ■ Plate Dishes
- Class 9** ■ Brunch Plates
- Class 10** ■ Tapas / Finger Food
- Class 11** ■ Hot Cooking – Two to Tango
Apprentice Competition (Practical)
- Class 12** ■ Hot Cooking – Field & Forest
Meat/Poultry/Game (Practical)
- Class 13** ■ Hot Cooking – Neptune's Catch
Fish/Seafood (Practical)
- Class 14** ■ Hot Cooking – East Meets West Cuisine (Practical)

Important Notes for Competitors

- 1 The halls for table displays will be open only from 7.00 am. Judging begins at 9.00 am for table displays.
- 2 A theme or name must be given to the display exhibits. Display card indicating name of dish/patisserie required by side of exhibit together with ingredient list
- 3 Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily, at 6.00 pm and at 4.00 pm on the last day. Only Pastry Showpieces, Dress the Cake exhibits, Petits Fours, Freestyle Wedding Cakes will be exhibited for all 4 days of the show and can be collected at 4.00pm on the last day.
- 4 Please note that no clearing of exhibits will be allowed before closing time (6.00 pm and 4.00 pm on the last day). Competitors who break this rule may have their future participation re-considered. Removal must be completed by 6.30 pm or 4.30 pm on the last day to facilitate table dressing for the following day or on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- 5 Power points (230 V) must be ordered and paid for at least two months before the event. Late order surcharge will apply. Do not expect to have power points fixed on the spot.
- 6 Maximum table space provided for all display classes will be 90cm x 90cm.
- 7 Kitchens for Individual Hot Cooking will open from 7.00 am. The first Hot Cooking class starts at 8.00 am. (Judging begins at the same time).
- 8 Competitors must prepare their own Recipe /Ingredients Form for the Judges' perusal.

Patisserie – Practical

Class 1 ■ "Dress The Cake" (Practical)

Competitors have 2 hours to decorate 1 finished sponge cake, which competitors have to provide. All decorating ingredients must be edible, and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared. There are no height restrictions to the finished piece.

The cake (either plain, or with fillings) should be either round (30 cm diameter) or a square (30cm x 30cm). Only 1 cake is allowed. Points will be deducted for non-compliance.

All ingredients, utensils, implements etc. are to be provided by competitors.

The completed cake is to be displayed till the last day of the show and will be disposed of by the Organiser, unless the competitor wishes to take it back, in which case it has to be collected between 4.00pm to 4.30pm on the last day.

- The organisers will provide a table, 2 power points (230V) for each competitor and a sink to be shared. There will be no chiller provided. No food / working items are to be placed on the floor.

Patisserie – Display

Class 2 ■ One Freestyle Wedding Cake Display

3 cakes to incorporate a wedding design – modern, contemporary or themed. 1 of the 3 cakes must be edible. A section of the finished edible cake should be cut for the judges' inspection. This must be from the lowest tier of the 3 cakes. The height of finished display should not exceed 1.5 metre. Cakes are to be entirely decorated by hand. All decorations, with the exception of pillars, must be edible. Royal icing, pastillage or any other appropriate materials may be used. No wiring is allowed. Lace or its equivalent is not allowed. Points will be deducted for non-compliance.

- Wedding Cakes must stay on display until the end of the show. The Organiser will dispose of exhibits uncollected after 4.30 pm on the last day.

Class 3 ■ Pastry Showpiece

To display a showpiece of either

- a) chocolate;
- b) marzipan/sugar;
- c) dough/bread dough; or
- d) dough figurine

No frames, moulds or wires are allowed. Points will be deducted for non-compliance. There are no height restrictions.

- Pastry showpieces must stay on display until the end of the show. The organiser will dispose of exhibits uncollected after 4.30 pm on the last day.
- Indicate (a, b, c or d) accordingly on Entry Form for Class 3. No changes will be allowed.

Class 4 ■ Desserts

To display a total of 4 different types of desserts. 1 Hot or Cold, 1 Vegetarian without eggs and fat, 1 Free Style creation, 1 dessert serve in glass. Displayed cold, each portion for one person, suitable for a la carte service. Practical and up-to-date presentation is required.

Showpieces are allowed but will not be judged.

Class 5 ■ Petits Fours or Pralines

To display 6 different types, 6 bite-sized pieces of each type (either Petits Fours or Pralines), suitable for service. (Exactly 36 pieces must be presented, each piece to weigh between 8-12 grams). Practical and up-to-date presentation is required. No commercial moulds are allowed. Showpieces should enhance the presentation, and will be judged.

An extra plate of 1 portion of each type (6 pieces) should be provided for tasting by judges.

- Petits Fours or Pralines must stay on display until the end of the show. The organiser will dispose of exhibits uncollected after 4.30 pm on the last day, or earlier, if exhibits begin to deteriorate.

Plated Food – Display**Class 6 ■ Plated Appetizers**

To display a variety of 6 different appetizers 3 cold and 3 hot, displayed cold, each portion for 1 person, suitable for a la carte service.

Class 7 ■ Asian Meal

To display an ethnic Asian meal for 4 persons, on a free choice of Asian theme, prepared hot but presented cold. Dishes should comprise a seafood, a meat and a vegetable dish (with proper accompanying starches). Soup should not be included. Dishes should be displayed family style.

Class 8 ■ Plate Dishes

To display 4 different Hot dishes, to be prepared in advance and displayed cold. Each should be a main course with its own garnish.

Class 9 ■ Brunch – Plates Dishes

With the increasing popularity of 'Brunch' mid-morning dining, create 4 different brunch meals, one to include an egg dish, can be prepared hot or cold, but displayed cold.

- Food must be brunch style, light and healthy
- Individually plated

Class 10 ■ Tapas / Finger Food

6 different kinds of finger food, tapas and/or snacks, each kind to have 4 portions (24 pieces). 3 are to be hot displayed cold and 3 cold displayed Cold. Can be on one platter or individually plated.

Hot Cooking – Practical**Important Notes**

- For Classes 11 – 14, competitors can choose only ONE class from this group. For Class 11, both competitors must represent the same establishment.
- Entries are accepted on a first-come-first-secured basis, with a limit of 5 entries per establishment, (due to space/time constraints). Please note that priority will be given to competitors taking 1 Hot and 2 Cold Platter display classes, thereby being eligible for the Best Chef Award.
- Please note that these classes are usually filled up even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.
- Competitors must report to the Kitchen Manager at least 45 minutes before their scheduled time in case a kitchen becomes available. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- The Hot Cooking Competition begins at 8.00 am and ends at 6.00 pm daily, except for the last day when it will end at 2.00 pm to cater for final results tally.
- No company name/logo should be visible to the judges during competition time. It may be included or placed on uniforms once judging is completed.
- Competitors will be provided with facilities as nearly identical as possible. Each kitchen station will be equipped with a stove with 4 top burners, a sink, and a fridge (to share). More details, if any, will be provided in due course.
- Competitors must bring their own plates for all Hot Classes. These plates can be collected once judging is done.
- No supplementary equipment will be available. Competitors must bring all their required items.
- The organisers will not be responsible for loss or breakage of competitors' belongings.
- Recipe required in the kitchen during competition.
- As this is a time limit competition, you are expected to show cooking skills, your entry must not be completed with more than 10 minutes left on the clock of your time.
- Judging will take into account the condition of the kitchen after your turn.
- Everything on the plate must be edible.
- Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.

- Notes for pre-preparation for the Hot cooking competition:
 - ~ Salad can be cleaned and washed but not portioned
 - ~ Vegetables/ Fruits can be peeled, cut but not cooked
 - ~ Pasta & Dough can be prepared but not cooked
 - ~ Fish/Seafood/Shellfish can be cleaned, filleted but not portioned or cooked
 - ~ Lamb/Beef/Chicken/Pork can be portioned but not cooked
 - ~ Mousses need to be made in the competition but minced items are allowed
 - ~ Pre-marinating of protein is permitted
 - ~ Sauces can be reduced but not finished or seasoned
 - ~ Stocks can be bring into competition
 - ~ Dressings are to be made in competition
 - ~ Coulis – Puree can be brought in but needs to be finished in competition
 - ~ Sponges can be pre-made but not cut or shaped

Hot Cooking

Class 11 ■ Hot Cooking – Two to Tango (Apprentice Team Competition)

Open to students/apprentices from recognised Hotels, restaurants, airlines and training institutes who are 25 years and below on 31 December 2013. Applications must be accompanied by a letter from the organization concerned verifying this or a copy of identification papers specifying date of birth. The entry will not be processed otherwise. At showtime, Competitors must produce their identification papers to Judges.

Two apprentice chefs from the same establishment prepare within 1 hour, 1 cold appetizer and 1 hot main course (for 4 persons each). (Total 8 plates). Dishes must be presented individually, freestyle, with appropriate starches and garnish.

Class 12 ■ Field & Forest (Main Course – Meat/Poultry/Game, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 4 persons, western style. Dish must be presented on 4 individual plates with appropriate garnish.

Class 13 ■ Neptune's Catch (Main Course – Fish/Seafood, either alone or as a combination)

To prepare and present, within 1 hour, 1 main course dish for 4 persons, western style. Dish must be presented on 4 individual plates with appropriate garnish.

Class 14 ■ East Meets West Cuisine (Asian Ingredients and dishes prepared and presented western style)

To prepare and present, within 1 hour, 1 main course dish for 4 persons. Competitors may present dishes in any preferred format which will enhance dishes and reflect this cuisine. Total 4 individual servings as main course is required

INDIVIDUAL CHALLENGE JUDGING CRITERIA

PÂTISSERIE PRACTICAL

■ "Dress The Cake" (Class 1)

Preparation of cake and cleanliness of work station **0-10 points**

Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.

Presentation & General Impression **0-40 points**

Depending on materials 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 or preparation of the exhibit.

PÂTISSERIE DISPLAY

■ One Freestyle Wedding Cake (Class 2)

■ Pastry Showpiece (Class 3)

Suitability in complementing Food displays **0-10 points**

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

Presentation and General Impression **0-40 points**

Depending on 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 or preparation of the exhibit.

■ Desserts (Class 4)

Composition **0-10 points**

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour.

Degree of Difficulty/Creativity **0-10 points**

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

Correct Professional Preparation **0-30 points**

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

Practical and Up-To-Date Serving **0-30 points**

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

Presentation/Innovation **0-20 points**

Food items utilised must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetising, tasteful, in an elegant, modern style.

■ Petits Fours and Pralines (Class 5)

Taste & Texture **0-30 points**
Well-balanced from a nutritional point of view. The taste, flavours and textures should conform to today's standards.

Variety **0-10 points**
The variety displayed has to correspond with the criteria requested.

Presentation, Overall Impression **0-20 points**
Food items utilised must be in harmony with quantity and the number of persons indicated.

Correct Preparation and Naming **0-20 points**
The names of the dishes should correspond to the recipes. Points will be awarded for the correct basic preparation of the food.

Practical and Up-To-Date Serving **0-20 points**
Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, appropriate manner and pleasing to the eye.

PLATED FOOD DISPLAYS

- Plated Appetizers (Class 6)
- Asian Meal (Class 7)
- Plate Dishes (Class 8)
- Brunch Plates (Class 9)
- Tapas / Finger Food (Class 10)

Composition **0-10 points**
Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable.

Degree of Difficulty/Creativity **0-10 points**
Judgment is primarily based on the artistic work, but also on the degree of difficulty and the effort expended.

Correct Preparation **0-30 points**
Appropriate culinary preparation free of unnecessary ingredients. Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (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.

Practical, Up-To-Date Serving **0-30 points**
Clean and without time-consuming arrangements. Exemplary plating, to facilitate practical serving. Bases using inedible products are not allowed.

Competitors of Cold Display classes who wish to seek Judges' comments on their exhibits should meet with the Judging Team Leader on the competition floor as soon as overall judging is over. Once rosette awards are placed by displays, (approximately one hour) no comments will be given by Judges.

HOT, PRACTICAL CLASSES

- Two to Tango (Class 11)
- Field and Forest (Class 12)
- Neptune's Catch (Class 13)
- East Meets West Cuisine (Class 14)

Mise-En-Place and Cleanliness **0-10 points**
Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation and Service **0-30 points**
Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Presentation/Innovation **0-10 points**
Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste **0-50 points**
The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values.

Competitors of Individual Hot Cooking classes who wish to seek Judges' comments should see the Judging Team Leader by appointment on the same competition day (via the Secretariat).



The Dream Team Challenge
is strongly supported by



F&B Managers Association,
Singapore

This on-the-spot F&B challenge is open to one team per establishment comprising of 2 Non-Management Service Personnel and 1 Chef de Partie or below to showcase the excellence in the following skills:

- Tableside Service Flair
- Technical & Products Knowledge
- Creative Menu Planning and Design
- Quality in Food & Beverage – Taste and Presentation
- Creative Theme Table and F&B Set-up
- Bar tending Knowledge & Flair
- Personal Grooming and Presentation.
- Organising of Working Station
- Team Work and Coordination
- Good Safety, Hygiene and Cleanliness Practice

Competition Details and Regulations

- Deadline for Entry Form: 15 October 2013
- Each team will prepare a complete Lunch Dining F&B Experience within 2 hours for a table of 3 invited guests and 1 portion for judging in a simulated restaurant ambience. Menu must include an Appetizer, Soup, Main Course, Dessert and Specialty Coffee. Team to prepare one extra portion for all items served for Panel of Tasting Judges to view and taste. The team must recommend the wine/s to be served to compliment the menu. Guests' experience starts at the entrance of the designated restaurant area. Teams are advised to observe strict hygiene, cleanliness, safety as well as personal grooming standard.
- Tables and chairs will be provided by organiser and teams must use them and not replaced with their own.
- Maximum of 2 Competitor Assistant will only be allowed to help carry things into the competition area only and will not be allowed to be involved in placing food in the chiller or set the table/workstation or in any parts of the competition. They must leave competition area by 9am before briefing starts and must not wear chef/team uniforms.
- Teams' uniforms form part of the set up and will be judged
- Teams must bring along their own food and beverage ingredients/wines and any other tableware/serving utensils/Linen/decoratives.
- Team will set up their individual assigned table and side station according to their theme/concept and menu to be served.
- All raw materials and ingredients for food & beverage preparation must be brought in by 8.00 am. Teams must declare all equipment brought to the Leader Judge attention at the briefing in the morning at 9.00 am sharp
- Teams will ballot for their team number/tag and will be advised of their serving schedule. Dining experience start at 12.15 pm with an interval between guests arrival. Teams start their table and side station set up (misc-en-place) 9.15 am to 11.15 am.
- Preparation of mocktail, appetizer, wines, dessert and specialty coffee must be prepared/finished at the table in full view of their guests. A professionally designed menu to be placed on the table and one copy of the menu to be given to the Tasting Panel of Judges. Teams are to advise Leader Judge and Technical Panel of Judges of their Theme/Concept for their Table/Menu set up.

Facilities provided by Organiser

- A 2-plated induction portable stoves per team
- Working space / 2 tables per team, with two 13-amp power points for teams own equipment
- A dining table, 3' x 3', uncovered, and 3 chairs per team. Teams are not allowed to change the chairs and tables to their own.
- Chiller
- Sink
- Coffee machine
- 1 service Geridon Trolley (Team should only use this, not your own)

Menu

- **Mocktail** at tableside – Team must prepare a pre-lunch original/creative mocktail. One member of the team must recommend/introduce the mocktail, prepare the drinks and the other service member serves their guests. The concoction recipe must be submitted to the Leader Judge before the start of the competition during the briefing in the morning.
- **Appetizer** – tableside showmanship service. Prawn is a compulsory ingredient in the appetizer
- **1st Wine** – tableside showmanship service
- **Soup**
- **Main Course** – Chicken is compulsory as one of the ingredients for Main Course. Team to decide/propose on the other choice for main course.
- **2nd Wine** – tableside showmanship service.
- **Creative Dessert** – tableside showmanship service
- **Specialty Coffee** – tableside showmanship service. Whisky is compulsory as the base for the Specialty Coffee

Notes for preparation of food:

- Salad can be cleaned and washed but not portioned
- Vegetables/ Fruits can be peeled, cut but not cooked
- Pasta & Dough can be prepared but not cooked
- Fish/Seafood/Shellfish can be cleaned, filleted but not portioned or cooked
- Lamb/Beef/Chicken/Pork can be portioned but not cooked
- Mousses need to be made in the competition but minced items are allowed
- Pre-marinating of protein is permitted
- Sauces can be reduced but not finished or seasoned
- Stocks can be brought into competition
- Dressings are to be made in competition
- Coulis – Puree can be brought in but needs to be finished in competition
- Sponges can be pre-made but not cut or shaped
- As this is a time limit competition, you are expected to show cooking skills, your entry must not be completed with more than 10 minutes left on the clock of your time.

Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.

JUDGING CRITERIA

Mise-en-place, Preparation & Theming	0-20 points
Table Setting, Napkin Folding, Side Station Preparation, Creativity of Theme, Menu	
Lunch Service	0-40 points
Greeting to Guests, Seating, Service Procedures, Cocktail, Wine Service, Salad, Creative Dessert, Specialty Coffee	
Standard and Quality of Service and Food	0-40 points
Preparation and Taste of Menu	

Teams wishing to seek Judges' comments should make an appointment with the Judging Team Leader (via the Secretariat), on the day of competition.

Note: The organisers will endeavour to obtain competitive Hotel rates (2 twins for up to 7 nights), for overseas Dream Team Challenge teams, who will be responsible for their own accommodation costs. Teams who wish to make their own accommodation arrangements are requested to advise the organisers without delay, to avoid unnecessary arrangements on our part.

Teams are to ensure good hygiene practices to transport the minimal food items brought to the hall. Teams are to provide the Organiser with an A5-size colour photograph of team members of resolutions 300dpi and above by 15 January 2014 for publicity purposes.

GENERAL RULES & REGULATIONS FOR COMPETITORS

These rules must be read before submitting competition entry forms.

- 1 Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.
- 2 Submission of a completed entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.
- 3 An individual competitor can participate in as many classes as he wishes but is restricted to one entry in any one class. Individual Hot Cooking classes (Classes 11-14) can accept only ONE entry per competitor from this combined group of classes.
- 4 No change of classes will be allowed. Please notify the Organiser should you wish to cancel application. At the event, absentees without written pre-notification to the organiser will have their future applications denied. Empty spaces at display tables are unsightly and non-attendance at the popular Individual Hot Cooking Challenge means one other chef could have taken that slot.
- 5 To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organiser should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact him. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. Company can replace a competitor for the same class registered 3 weeks before competition, should the competitor leaves the company before the event.
- 6 Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certificate of Participation. Uncollected certificates will be disposed of three weeks after the event.
- 7 The competition display areas within the Event Halls will be open to competitors from 7.00 am (no earlier) for judging at 9.00 am. All packing/exhibit debris must be removed from the exhibition hall before judging begins.
- 8 Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths, or use furniture there for lounging during the set-up and judging hours.
- 9 No removal of display exhibits is allowed before 6.00 pm on the first 3 days of the show and 4.00 pm on the last day. Competitors are to be present at their allocated display area before closing time to prepare for removal of their exhibits. The Organiser reserves the right to dispose of uncollected exhibits after the stipulated times.
- 10 Entries for the Individual Challenge Hot Cooking classes (Classes 11 – 14) are accepted on a first-come-first-secured basis up to 5 competitors per establishment. Applicants for these classes should select another class (from class 1-10) on the entry form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded if they do not wish to select an alternative classes. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.
- 11 Individual Hot Cooking competitors must be present at least 45 minutes before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
- 12 Fees will not be refunded if the competition is cancelled for reasons beyond the Organiser's control, or if entries are withdrawn by competitors. This is to cover administration costs. Substitute competitors may be accepted up to four weeks before the event and no later.
- 13 Chef's attire is required during competition and all official events. For Hot Cooking and Practical 'Live' Classes, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed. All Competitor Assistants are not allowed to wear chef uniforms.
- 14 Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
- 15 Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.
- 16 Official ingredient/recipe forms will be sent to Individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The organiser does not require copies, but reserves the right to request them.
- 17 The Organiser reserves all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
- 18 If an award is won, the competitor has to ensure his presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chef/team uniforms. Any trophy/medal/certificate that is not accepted at the ceremony will be forfeited three weeks after the event.
- 19 The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
- 20 To avoid disqualification, entries in showcases must be made accessible to Judges. No displays/decorations on wall panel allowed.
- 21 Singapore has strict regulations on the import of meats and poultry. Information on import permits will be sent to confirmed competitors. Information can be obtained from www.ava.gov.sg
- 22 The Organiser will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
- 23 Due to fire safety regulations, open flame and gas will not be allowed in the venue. Use of lighter, flambé torch, portable gas cartridge, candles and as such will be prohibited.
- 24 Competitors contravening any of the Rules and Regulations of the event may be disqualified.

The Organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.

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FHA2014 Culinary Challenge

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ENTRY FORM

NATIONAL TEAM CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the above competition is SGD600 per National Team

Fee must accompany application, and is not refundable. Please refer to the Rules & Regulations in the FHA2014 Culinary Challenge Rulebook

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
Member 3			
Member 4			
Member 5			

THEME OF YOUR ENTRY:

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CW2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:



Singapore Exhibition Services Pte Ltd
 No.1 Jalan Klang Timur, #09-02 Pacific Tech Centre, Singapore 159303
 Tel: +65 6233 6638 Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Teo Li Hwee (Email: tlh@sesallworld.com)

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
 (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSGSGXXX

For Official Use Only

Application/Payment Received On: _____

Cheque No: _____ Bank: _____

Amount: _____ Cash Received: _____

TT Payment details: _____

Receipt No: _____

Remarks: _____

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

THE GOURMET TEAM CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the above competition is SGD300 per Gourmet Team

Fee must accompany application, and is not refundable. Please refer to the Rules & Regulations in the FHA2014 Culinary Challenge Rulebook

Each team must comprise 1 Team Captain, 3 chefs and 1 pastry chef

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
Member 3			
Member 4			
THEME OF YOUR ENTRY:			

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

_____ COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CW2 Code (3 digit code at the back of the credit card)

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:



Singapore Exhibition Services Pte Ltd
 No.1 Jalan Kilang Timor, #09-02 Pacific Tech Centre, Singapore 159303
 Tel: +65 6233 6638 Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Teo LJ Hwee (Email: th@sesallworld.com)

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
 (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSGSGXXX

For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

THE DREAM TEAM CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the above competition is SGD200 per Dream Team

Fee must accompany application, and is not refundable. Please refer to the Rules & Regulations in the FHA2014 Culinary Challenge Rulebook

One team per establishment comprising of 2 Non-Management Service Personnel and 1 Chef de Partie or below

Please type for legibility or write clearly and complete all relevant sections

TEAM MEMBER	NAME	JOB TITLE	ORGANISATION / TEL NO.
Team Captain			
Member 1			
Member 2			
THEME OF YOUR ENTRY:			

Details of Team

NAME OF TEAM _____ TEAM MANAGER _____

ORGANISATION _____

ORGANISATION ADDRESS _____

COUNTRY _____

TEL _____ / _____ FAX _____ EMAIL _____
Office Handphone/Home

GROUP COORDINATOR _____ TEL _____ EMAIL _____
(If differ from Team Manager)

PAYMENT

Please charge the amount of SGD _____ to my
 AMEX VISA MASTERCARD DINERS

CARDHOLDER'S NAME _____

CARD NUMBER _____ CV2 Code (3 digit code at the back of the credit card) _____

EXPIRY DATE _____ SIGNATURE _____

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:



Singapore Exhibition Services Pte Ltd
 No.1 Jalan Klang Timur, #09-02 Pacific Tech Centre, Singapore 159303
 Tel: +65 6233 6638 Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Teo Li Hwee (Email: thgsesallworld.com)

I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to **SINGAPORE EXHIBITION SERVICES PTE LTD.**

I am paying by telegraphic transfer made to **SINGAPORE EXHIBITION SERVICES PTE LTD.** (copy attached)
 (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.)

Our Bank: Standard Chartered Bank, Battery Road Branch
 Battery Road, #01-01, Singapore 049909
 Account Number: 01-060-2565-1
 Swift Add: SCBLSGSGXXX

For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	

For Competition information, visit our website: www.fhaculinarychallenge.com

FHA2014 Culinary Challenge

8 – 11 April 2014 | Singapore Expo

ENTRY FORM

INDIVIDUAL CHALLENGE

Closing date: Entries should reach us by 15 October 2013

Entry fee for the individual competition is SGD50.00 per class. Each competitor is restricted to one entry in any one class. Registration fees should accompany applications and are not refundable unless the class is full. Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your cheque/bank order.

Hotels/catering establishments sending a large group of competitors can write to the Organiser separately, giving names and selected classes.

The organisers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-secured basis. Cancellations 30 days or less before the competition without a faxed valid reason will have future participation re-considered. Please refer to the rules and regulations in the FHA2014 Culinary Challenge Rulebook. (www.fhaculinarychallenge.com)

Please type for legibility or write clearly and complete all relevant sections

NAME OF COMPETITOR	JOB TITLE	AGE
NAME OF 2ND COMPETITOR (applicable only for Class 11)	JOB TITLE	AGE
ORGANISATION		
ORGANISATION ADDRESS		COUNTRY
TEL (Chef's office / F&B office)	FAX (Chef's office / F&B office)	EMAIL
GROUP COORDINATOR'S NAME (IF APPLICABLE)		EMAIL

Signature of Competitor _____

Please register me for the following classes (Please tick boxes)

DISPLAY CLASSES	
Class 2	One Freestyle Wedding Cake
Class 3	Pastry Showpiece <i>Tick only one.</i>
	3(a) <input type="checkbox"/> chocolate
	3(b) <input type="checkbox"/> marzipan/sugar
	3(c) <input type="checkbox"/> dough/bread dough
	3(d) <input type="checkbox"/> dough figurine
Class 4	Desserts
Class 5	Petits Fours or Pralines
Class 6	Plated Appetisers
Class 7	Asian Meal
Class 8	Plate Dishes
Class 9	Brunch Plates
Class 10	Tapas / Finger Food

PRACTICAL ARTISTIC CLASS	
Class 1	"Dress The Cake"
PRACTICAL HOT COOKING (Limited to 5 entries per establishment & one class per competitor only)	
Class 11	Hot Cooking – Two to Tango Apprentice Competition
Class 12	Hot Cooking – Field & Forest Meat/Poultry/Game
Class 13	Hot Cooking – Neptune's Catch Fish/Seafood
Class 14	Hot Cooking – East Meets West Cuisine

If I am not successful for Classes 11-14 as classes are full
 enrol me in Class _____ (1-10) using my entry fee.
 refund me my entry fee. (Refund will be made in due course)

PAYMENT

<input type="checkbox"/> Please charge the amount of SGD _____ to my <input type="checkbox"/> AMEX <input type="checkbox"/> VISA <input type="checkbox"/> MASTERCARD <input type="checkbox"/> DINERS	<input type="checkbox"/> I enclose our overseas bank draft / Singapore cheque for SGD _____ made payable to SINGAPORE EXHIBITION SERVICES PTE LTD.
CARDHOLDER'S NAME _____	<input type="checkbox"/> I am paying by telegraphic transfer made to SINGAPORE EXHIBITION SERVICES PTE LTD. (copy attached) (Payment by telegraphic transfer must include an additional SGD40 to cover bank charges.) Our Bank: Standard Chartered Bank, Battery Road Branch Battery Road, #01-01, Singapore 049909 Account Number: 01-060-2565-1 Swift Add: SCBLSGSGXXX
CARD NUMBER _____ CW2 Code (3 digit code at the back of the credit card)	
EXPIRY DATE _____ SIGNATURE _____	

Submission of a completed Entry Form shall constitute of an agreement to, abide by the Rules & Regulations of the FHA2014 Culinary Challenge.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before 31 December 2013

Entry forms with fees to be submitted to:

 **Singapore Exhibition Services Pte Ltd**
 No.1 Jalan Kilang Timor, #09-02 Pacific Tech Centre, Singapore 159303
 Tel: +65 6233 6638 Fax: +65 6233 6633
 Website: www.fhaculinarychallenge.com
 Contact: Teo Li Hwee (Email: th@sesallworld.com)

For Official Use Only

Application/Payment Received On:	
Cheque No:	Bank:
Amount:	Cash Received:
TT Payment details:	
Receipt No:	
Remarks:	

For Competition information, visit our website: www.fhaculinarychallenge.com

實作強

品德優

就業易



TransWorld



電話：(05)5370988 傳真：(05)5370989 <http://www.twu.edu.tw>

地址：640雲林縣斗六市嘉東里鎮南路1221號



環球科技大學
TransWorld University

102-103 年度教學卓越計畫

廚藝系辦理師生參與國際競賽成果報告

主辦單位：環球科技大學