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PRESENTS



Championing
Culinary Excellence

5|6|7
JUNE
2024

TIME:
10 AM TO 6 PM

INDIA INTERNATIONAL
CONVENTION &
EXPO CENTRE (IICC),
(YASHOBHOOMI), DWARKA,
NEW DELHI



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5TH - 7TH JUNE 2024

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NEW DELHI

Welcome to Incredible Chef Challenge 2024 - Delhi

World of Hospitality (WOH) and Federation of Indian Chambers of Commerce & Industry (FICCI) are pleased to announce the most prestigious culinary art competition **Incredible Chef Challenge (ICC) 2024** - Delhi, which will be held on 05th - 07th June, 2024 at **Annapoorna Inter Food expo**, at India International convention & Expo Centre (IICC), YASHOBHOOMI, DWARKA, NEW DELHI.

The ICC is a celebration of culinary excellence, showcasing the exceptional skills of both professional chefs and culinary students in the areas of Culinary Art, Food Preparation, Presentation, and Service.

This platform aims to promote and evolve the diverse repertoire of Indian cuisine by recognizing and accrediting the skill-sets of participants. The competition will be judged by a panel of renowned chefs.

Participants will receive badges for entry before the competition at the venue. These badges must be worn by participants at all times within the exhibition area and are non-transferable. Please refer to the reporting time for each category competition below.

PROCESS

- Kindly click the link to submit the entry form: <https://forms.gle/WmkzTneqqfDWmp5d8>
- ICC 2024 is open to restaurant, hotel, confectionery / catering organization / catering institute chefs and students.
- An individual competitor can participate in multiple categories.
- There is **no restriction on the number of entries** per hotel/ restaurant/ institute, per category.
- All Entry forms must be accompanied by registration fees.
- Acceptance of entries is on a first-come-first-serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- Payment should be done in INR. Foreign bank drafts should be made payable to '**Incredible Fairs & Media Pvt. Ltd**'.
- No change of category or refund of registration fees, for whatsoever reason, will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.

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REGISTRATION FEES STRUCTURE

Individual Display Competition: INR 900 (for Professionals)

*Inclusive of GST 18%

Individual Display Competition: INR 500 (For Students)

* Inclusive of GST 18%

All competitors can expect to receive **confirmation of their entries** by 24th May,2024

Kindly submit all entries together with registration fees.

Terms of Payment

Payment to be made by Account Payee Cheque / DD favoring

“INCREDIBLE FAIRS AND MEDIA PRIVATE LIMITED”.

Bank Details	HDFC BANK LIMITED
Bank Account No.	50200054965431
IFSC	HDFC0000542
Branch	LOWER PAREL
GST NUMBER	27AAFIC9110B1ZY
Beneficiary Name	Incredible Fairs and Media Pvt. Ltd.

In case of any query contact:

Prateek Sahay

Incredible Fairs & Media Pvt. Ltd


Floor No 5, Plot No 20/22, Vinayak Sadan N M Joshi Marg, Mumbai 400013

Mobile: +91 98990 03030 CATEGORY AND JUDGING CRITERIA:

Scan QR to pay





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MUMBAI | TID: 62545271



Scan the QR with any
BharatQR / UPI enabled app

Collect payments from any of these app

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CATEGORY AND JUDGING CRITERIA

Individual Artistic Display – For Professionals & Catering College Students)

- CLASS 1: PRE-PLATED CONTEMPORARY MILLET
- CLASS 2: PLATED APPETIZERS
- CLASS 3: PLATED DESSERT
- CLASS 4: PLATED RICE DISH

Individual Live Categories – For Professionals & Catering College Students)

- CLASS 5: SANDWICH MAKING
- CLASS 6: CAKE DECORATION–DRESS THE CAKE

COMPETITION REQUIREMENTS

➤ CLASS 1: PRE-PLATED CONTEMPORARY MILLET

1. Two plates of different millet-based items must be presented (either non-vegetarian or vegetarian)
2. This class must consist of appetizer and main course (HOT OR COLD): to be displayed cold, each plate for one person suitable for a la carte service
3. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft.
4. Recipes must be forwarded along with the exhibit
5. Assembly and set-up are to be executed within a time limit of 1 hour

➤ CLASS 2: PLATED APPETIZERS

1. Two plates of different two appetizers must be presented.
2. This class must consist of different appetizers, (HOT OR COLD): to be displayed cold, each plate for one person suitable for a la carte service
3. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft.
4. Recipes must be forwarded along with the exhibit
5. Assembly and set-up are to be executed within a time limit of 1 hour

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➤ **CLASS 3: PLATED DESSERTS**

1. 4 desserts (2 hot & 2 cold) presented cold for one person with an eggless dessert being mandatory, suitable for a la carte service.
2. The participant can choose dessert from any cuisine.
3. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft.
4. Recipes must be forwarded along with the exhibit
5. Assembly and set-up are to be executed within a time limit of 1 hour

➤ **CLASS 4: PLATED RICE DISH**

1. To display two portions of rice preparation either non-vegetarian or vegetarian (one for judging and other for display)
2. To present the accompaniments with the rice (if any)
3. The participant can choose rice dish from any cuisine.
4. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft.
5. Recipes must be forwarded along with the exhibit
6. Assembly and set-up are to be executed within a time limit of 1 hour

➤ **CLASS 5: SANDWICH MAKING**

1. Competitors must prepare two different cold innovative Sandwiches each with 45 mins
2. Sandwiches must be edible with the hands and while standing easily consumed without fork or knife
3. Ingredients can be cooked under the condition that they can be eaten cold
4. Chefs should integrate into their Sandwiches a variety of different products such as smoked
 - Chicken Breast, Turkey Pastrami, Dry Salami, Smoked Pressed Chicken with herbs, smoked turkey, or a variety of vegetables etc.
5. Chefs should bring their own choice of base for the sandwich such as bread, toast, rolls etc and all components, and garnishes to make their sandwiches.
6. Garnishes and components should be brought unprepared, not trimmed, cut, sliced or cooked.
7. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft.
8. Recipes must be forwarded along with the exhibit
9. Assembly and set-up are to be executed within a time limit of 1 hour

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➤ **Class 6: CAKE DECORATING – DRESS THE CAKE (LIVE)**

1. The competitors will get two hours to complete the dressing of the cake.
2. A theme or name must be given.
3. Competitors will have 2 (two) hours to compose a cake of their choice using any suitable cake base.
4. Each competitor can bring one suitable cake base (30cm diameter round or 30 cm x 30 cm Square). Finishing can be done as per your choice of icing, marzipan etc.
5. Competitors are allowed to bring pre-mixed fillings, sauces and coatings
6. No pre-modelled materials are allowed i.e. Flowers, Chocolate pieces, Marzipan or plastic decorations. Competitors will have to bring their own working tools.
7. The allocated space for display 100cm (l) x 50cm (b) X 75 (h).
8. Recipe required to be displayed
9. Display Accessories may be set up before starting
10. Cake will be cut for tasting.
11. The Cake will be on display till 5pm.
12. The allocated space for display is one (1) table of size 4 Ft x 2 Ft.

The criteria for Judging would be for Display Categories (CLASS 1,2,3,4)

1. Composition
2. Degree of difficulty
3. Correct preparation
4. Originality / Novelty / Theme
5. Presentation and general impression

For Live Competition (CLASS- 5,6)

1. Mis-en- place
2. Hygiene
3. Correct Professional preparation
4. Presentation
5. Taste

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The maximum point per exhibit is 100, composed as follows:

- For Display category
 - CLASS 1: PRE-PLATED CONTEMPORARY MILLET
 - CLASS 2: PLATED APPETIZERS
 - CLASS 3: PLATED DESSERT
 - CLASS 4: PLATED RICE DISH

● **Composition:** **0-15 Points**

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

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

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

● **Practical Up-to-date serving** **0-20 Points**

Clean and quick arrangements, exemplary plating to facilitate
Practical serving is considered. Bases using inedible products are not allowed.

● **Correct preparation** **0-30 Points**

Appropriate culinary preparations free of unnecessary ingredients. Dishes conceived hot but exhibited cold. 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 the side dishes must be served in perfect harmony.

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➤ LIVE CHALLENGE

- CLASS 5: SANDWICH MAKING
- CLASS 6: CAKE DECORATION–DRESS THE CAKE

- **Mis-en-place and cleanliness, Hygiene**

0-10 Points

Planned arrangements of materials for trouble-free working and Service, correct utilization of working time to ensure punctual Completion will be noticed

- **Correct professional preparation**

0-20 Points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical and acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a necessity

- **Arrangement and presentation/innovation**

0-40 Points

Clean arrangements with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance.

- **Taste & Recipe**

0-30 Points

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavor and color, the dish should conform to basic standards of nutritional value

MEDAL & CERTIFICATES OF AWARD

- The respective medals will be awarded to any participant according to the table below.
- No half points will be awarded.
- Participation certificate will be issued to all categories
- Winner's certificate will be issued along with medals

Medal For all classes and competitions

- Gold with Distinction 100 Points
- Gold 90-99 Points
- Silver 80-89 Points
- Bronze 70-79 Points

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GENERAL RULES FOR COMPETITORS

TIPS AND ADVICE FOR CONSIDERATION

- Please follow the rules carefully.
- The criteria for judging all dishes start with the description, a brief description of Ingredients and method is required.
- Ingredients and garnishes should harmonize with the main part of the dish and conform to Contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be implemented.
- No change of category will be allowed after the entry is accepted.
- Participants are advised to desist using Beef & Pork.
- In case of cancellation of participation due to unforeseen circumstances, the Organizers should be notified immediately.

GENERAL GUIDELINES

- The competition is open to any professional Chef from a Restaurant, Hotel, confectionery, Bakery, catering organization & catering institute.
- All teams are required to bring their own utensils, kitchen equipment and plates, bowls etc. for the purpose of presentation & serving.
- Collection and disposal of all wastes is the responsibility of each individual team. Points will be awarded for hygiene & cleanliness
- The organizer and its committee shall not be liable to any claim in the event of any mishap and/or misplaced equipment. Participants are advised to take precautionary measures about their safety and that of their belongings.
- Certificates of participation may be collected from the Secretariat upon completion of your event on the day of competition.
- Minor kitchen equipment, such as hand blender, etc., not provided by the competition Kitchen.
- Competitors will be provided with similar facilities. Each Kitchen station will have a stove with 4 top burners, a built-in oven, sink and fridge (sharing basis). Details, if any, will be provided in due course.
- All participants must be in Chef Uniforms. No company name/logo should be visible to the Judges during the competition. This includes crockery & cutlery used for display. Violation of this guideline will lead to disqualification.
- Five points will be deducted for each violation such as revealing identities, using forbidden seasonings, smuggling in semi-finished or finished products.
- Participants will be made aware in writing of the starting and finishing time. Discretion by any authority for extension of time will not be permitted.
- Entrance fees will not be refunded if the competition is canceled for reasons beyond the Organizer's Control, or in case of a competitor withdrawing his/her entry.

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- Competitors must submit menus & recipes along with their applications. The recipes must be displayed on the day of the competition.
- The decision of the panel of Judges will be final and binding.
- Entry forms without registration fees will not be considered. Payment should be made in INR by cheque/DD/Online Transfer in the favor of 'INCREDIBLE FAIRS AND MEDIA PRIVATE LIMITED'.
- Acceptance of entries is on a first-come first-served basis.
- No change of category, for whatever reason, will be allowed once the application has been accepted.
- Competitors will receive a communication from WOH and FICCI regarding the schedule of trade tests.
- Please download or photocopy if more forms are required.
- Kindly send the soft and hard copy of the menu along with the recipe with your nomination form.
- For any query regarding competition rules and regulation, please connect to:

	
<p>SG Consultancies Saurabh Ghatak Cell: 9958420414</p>	<p>World of Hospitality Prateek Sahay Cell: 9899003030</p>

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