PURE, NATURAL, SOPHISTICATED
the perfect beverage and the perfect ingredient

are not words you would usually associate with tea. Yet when first discovered 5,000 years ago, tea has inspired poets, emperors and even revolutionaries. As tea consumption globally reaches a historic high, the opportunity for guests to indulge in tea as it should be has never been greater.

Tea is natural, and in Sri Lanka over 10,000 different teas are made every week, each different. The subtle differences in fragrance, flavour, texture in each case is crafted purely by nature. That fingerprint of nature on each tea is at the heart of its sophistication and the inspiration that tea offers in gastronomy and mixology.

Together with WorldChefs we brought a revolution to the world’s tea ceremony – high tea by putting real tea, made in the traditional artisanal manner and respect for what nature has done in each tea, at the centre of that beautiful occasion.

We invite you to join us in inspiring your guests by presenting the perfect cup. just the way they would like it. Download the Dilmah theinspired App or visit www.sevenstarteа.com to plan your tea inspired menu, to build creative tea pairing, to brew the perfect cup of tea to be served hot, chilled or as a cocktail and much more.

Dilmah is much more than a brand of tea. It is an uncompromising promise of quality. Merrill J. Fernando, an artisan teamaker who is driven by his passion for tea and a desire to share the luxury and natural goodness in Ceylon tea, is the same teamaker behind the world’s best tea. Decades of extraordinary love for tea gave Dilmah the unquenchable spirit it has today.

“I devoted my life to tea, and built our family business on a commitment to quality and integrity. 60 years since I had resolved to do so, I offer you Ceylon’s Finest Tea, each tea handpicked for quality and made with integrity. Do try it.”

Merrill J. Fernando, Founder of Dilmah

For more information email us at hospitality@dilmah.com

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Peliyagoda, Sri Lanka.
+94 11 382 2000
Fax +94 11 382 2001

info@dilmah.com

www.mjfoundation.org
www.dilmahtea.com
www.dilmahconservation.org

www.sevenstarteа.com
INTRODUCTION AND MESSAGE FROM THE ORGANISING COMMITTEE

Greetings from the chairman and the organizing committee of this 17th battle of the chefs 2017 to be held from the 28th to 31st July 2017. This bi-annual event was initiated in 1988 with 75 competitors and today has around 1000 chefs competing for gold, silver and bronze in one platform has resulted in achieving culinary excellence and nurturing the creativity of individual chefs by participating in a team setting thus providing an opportunity to display skills, techniques and sharing of knowledge.

This Culinary Art and Food Expo is one of the biggest in Asia and has been recognized by the world association of chef’s societies and judged by WACS approved top professionals from many parts of the world.

In keeping with the WACS culinary competition guidelines this culinary competition is focused for the food and beverage personnel as well. This bi-annual event has been the platform in identifying the talents of the young chefs who has been selected at many international events such as food olympics, global chefs challenge and culinary world cup.

The organizing committee would greatly appreciate your support in registering as early as possible due the limited space availability and not to miss out on this great battle of the chefs 2017.

This year certain categories criteria has been changed as per WACS guidelines hence appreciate if the rules are correctly followed before filling the application form.

Have a good competition, full of creativity and good luck! Culinary Greetings,

DATES AND VENUE - 28th - 31st July 2017 at the BMICH
TIME - 5.00 am - 7.00 pm
ENTRY TO CHEFS - BY INVITATION
REGISTRATION OF STATIC EXIBITS - 4.00 am - 6.00 am on the competition dates
REGISTRATION FOR LIVE COMPETITIONS - 1 hour prior to the event and report to the kitchen manager with identity card and participant badge
REGISTRATION FEE - Each entry - Rs. 1,300/- team entry - Rs. 4,000/-
CLOSING DATES FOR ENTRIES - 15th May 2017

NB. ALL THE ENTRIES TO BE FORWARDED ALONG WITH THE REGISTRATION FEES BEFORE THE 30TH APRIL 2017

The Events Manager - Culinary Art 2017

For more information please contact: Willie : 0775 148 975
                     Gerard Mendis : 0773 052535
                     Madawa Weerabaddana : 0777 317 271

CHEFS GUILD OF LANKA
G 2/52nd Floor, Government Flats, Bambalapitiya, Sri Lanka.
Tel: 0094 2055041  Fax: 0094 11 2594461  E-Mail: chefs@sltnet.lk

Daily Silver/Bronze Awards Ceremony – 5.00 pm - 6.00 pm | 31st July 2017 - Awards Ceremony – At BMICH at 9.30 am onwards
# COMPETITION CATEGORIES

## STATIC – DISPLAY

<table>
<thead>
<tr>
<th>Class</th>
<th>A1</th>
<th>Plated appetizers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class</td>
<td>A2</td>
<td>5 Course set dinner menu</td>
</tr>
<tr>
<td>Class</td>
<td>A3</td>
<td>Petit Fours or Pralines</td>
</tr>
<tr>
<td>Class</td>
<td>A4</td>
<td>Wedding cake structures</td>
</tr>
<tr>
<td>Class</td>
<td>A5</td>
<td>Plated desserts (Dochello) - Nestle Lanka</td>
</tr>
<tr>
<td>Class</td>
<td>A6</td>
<td>Artistic Pastry Showpiece (pastillage, sugar, confectionary or marzipan)</td>
</tr>
<tr>
<td>Class</td>
<td>A7</td>
<td>Artistic Chocolate showpiece</td>
</tr>
<tr>
<td>Class</td>
<td>A8</td>
<td>Artistic Showpiece (salt dough or any other dough)</td>
</tr>
<tr>
<td>Class</td>
<td>A9</td>
<td>Butter sculpture - (Review page 06 new criteria)</td>
</tr>
<tr>
<td>Class</td>
<td>A10</td>
<td>Hot and cold finger food &amp; buffet platter</td>
</tr>
</tbody>
</table>

## PRACTICAL – LIVE

<table>
<thead>
<tr>
<th>Class</th>
<th>B1</th>
<th>New Sri Lankan Cuisine (3 course set menu) - Nestle Lanka</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class</td>
<td>B2</td>
<td>Hot cooking (Duck US Beef Tenderloin, Lamb Rack)</td>
</tr>
<tr>
<td>Class</td>
<td>B3</td>
<td>Dress the Cake - Fontera</td>
</tr>
<tr>
<td>Class</td>
<td>B4</td>
<td>Fruit &amp; Vegetable carving (2 hours competition time)</td>
</tr>
<tr>
<td>Class</td>
<td>B5</td>
<td>Individual Ice carving</td>
</tr>
<tr>
<td>Class</td>
<td>B6</td>
<td>Vegetarian Hot Cooking Live</td>
</tr>
<tr>
<td>Class</td>
<td>B7</td>
<td>Flambe Dessert - I.D Lanka</td>
</tr>
</tbody>
</table>

## APPRENTICE – LIVE

<table>
<thead>
<tr>
<th>Class</th>
<th>C1</th>
<th>Apprentice Hot Cooking Live (Poultry, Fish, Shell Fish (Prawns, Crabs, Lobster)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class</td>
<td>C2</td>
<td>Apprentice Desserts Live</td>
</tr>
<tr>
<td>Class</td>
<td>C3</td>
<td>Dilmah always tea time competition</td>
</tr>
<tr>
<td>Class</td>
<td>C4</td>
<td>Nestle Golden Chefs Hat Competition (FINALS)</td>
</tr>
</tbody>
</table>

## BEVERAGE CHALLENGE – LIVE

<table>
<thead>
<tr>
<th>Class</th>
<th>D1</th>
<th>Nescafe creative coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class</td>
<td>D2</td>
<td>Scan Sunquick Mocktail Competition</td>
</tr>
<tr>
<td>Class</td>
<td>D3</td>
<td>I.D.L. Cocktail Competition</td>
</tr>
<tr>
<td>Class</td>
<td>D4</td>
<td>Lion Beer Cocktail Competition</td>
</tr>
</tbody>
</table>

Daily Silver/Bronze Awards Ceremony – 5.00 pm - 6.00 pm | 31st July 2017 - Awards Ceremony – At BMICH at 9.30 am onwards
### DAY 01 – 28th JULY 2017

<table>
<thead>
<tr>
<th>Category</th>
<th>Number / Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>05 Course Set Dinner Menu</td>
<td>Class A2 Static</td>
</tr>
<tr>
<td>Petit Fours or Praline</td>
<td>Class A3 Static</td>
</tr>
<tr>
<td>Wedding Cake Structures</td>
<td>Class A4 Static</td>
</tr>
<tr>
<td>Artistic Pastry Showpiece</td>
<td>Class A6 Static</td>
</tr>
<tr>
<td>Artistic Chocolate Showpiece</td>
<td>Class A7 Static</td>
</tr>
<tr>
<td>Artistic Showpiece Salt Dough</td>
<td>Class A8 Static</td>
</tr>
<tr>
<td>Butter Sculpture</td>
<td>Class A9 Static</td>
</tr>
<tr>
<td>Apprentice Hot Cooking</td>
<td>Class C1 Live</td>
</tr>
<tr>
<td>Fruit &amp; Vegetable Carving</td>
<td>Class C2 Live</td>
</tr>
<tr>
<td>Contemporary Sri Lankan Cuisine</td>
<td>Class C3 Live</td>
</tr>
<tr>
<td>Hot Cooking (Duck US Beef Tenderloin, Lamb Rack)</td>
<td>Class C4 Live</td>
</tr>
<tr>
<td>Dilmah Always Tea Time Competition</td>
<td>Class C5 Live</td>
</tr>
<tr>
<td>Nescafe Creative Coffee</td>
<td>Class C6 Live</td>
</tr>
<tr>
<td>IDL Cocktail Competition</td>
<td>Class C7 Live</td>
</tr>
<tr>
<td>Lion Beer Competition</td>
<td>Class C8 Live</td>
</tr>
<tr>
<td>Apprentice Desserts</td>
<td>Class C9 Live</td>
</tr>
<tr>
<td>Dress the Cake</td>
<td>Class C10 Live</td>
</tr>
<tr>
<td>Scan Mocktail Competition</td>
<td>Class C11 Live</td>
</tr>
<tr>
<td>Vegetarian Cooking</td>
<td>Class C12 Live</td>
</tr>
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</table>

### DAY 02 – 29th JULY 2017

<table>
<thead>
<tr>
<th>Category</th>
<th>Number / Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plated Desserts</td>
<td>Class A5 Static</td>
</tr>
<tr>
<td>Contemporary Sri Lankan Cuisine</td>
<td>Class B1 Live</td>
</tr>
<tr>
<td>Hot Cooking</td>
<td>Class B2 Live</td>
</tr>
<tr>
<td>Dress the Cake</td>
<td>Class B3 Live</td>
</tr>
<tr>
<td>Fruit &amp; Vegetable Carving</td>
<td>Class B4 Live</td>
</tr>
<tr>
<td>Ice Carving</td>
<td>Class B5 Live</td>
</tr>
<tr>
<td>I.D Lanka Flambe Dessert</td>
<td>Class B7 Live</td>
</tr>
<tr>
<td>Apprentice Hot Cooking</td>
<td>Class C1 Live</td>
</tr>
<tr>
<td>Apprentice Desserts</td>
<td>Class C2 Live</td>
</tr>
<tr>
<td>Dilmah Always Tea Time Competition</td>
<td>Class C3 Live</td>
</tr>
<tr>
<td>Nescafe Creative Coffee</td>
<td>Class D1 Live</td>
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<td>Class D2 Live</td>
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<tr>
<td>Lion Beer Competition</td>
<td>Class D3 Live</td>
</tr>
<tr>
<td>Scan Mocktail Competition</td>
<td>Class D4 Live</td>
</tr>
<tr>
<td>Nestle Golden Chef Hat Competition (FINALS)</td>
<td>Class D5 Live</td>
</tr>
<tr>
<td>Vegetarian Cooking</td>
<td>Class B6 Live</td>
</tr>
</tbody>
</table>

### DAY 03 – 30th JULY 2017

<table>
<thead>
<tr>
<th>Category</th>
<th>Number / Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plated Appetizers</td>
<td>Class A1 Static</td>
</tr>
<tr>
<td>Hot and Cold Finger Food &amp; Buffet Platter</td>
<td>Class A10 Static</td>
</tr>
<tr>
<td>Contemporary Sri Lankan Cuisine</td>
<td>Class B1 Live</td>
</tr>
<tr>
<td>Fruit &amp; Vegetable Carving</td>
<td>Class B2 Live</td>
</tr>
<tr>
<td>Ice Carving</td>
<td>Class B3 Live</td>
</tr>
<tr>
<td>I.D Lanka Flambe Dessert</td>
<td>Class B5 Live</td>
</tr>
<tr>
<td>Apprentice Hot Cooking</td>
<td>Class C1 Live</td>
</tr>
<tr>
<td>Apprentice Desserts</td>
<td>Class C2 Live</td>
</tr>
<tr>
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</tr>
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<td>Class D1 Live</td>
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<td>Lion Beer Competition</td>
<td>Class D3 Live</td>
</tr>
<tr>
<td>Scan Mocktail Competition</td>
<td>Class D4 Live</td>
</tr>
<tr>
<td>Vegetarian Cooking</td>
<td>Class B6 Live</td>
</tr>
</tbody>
</table>

### DAY 04 – 31st JULY 2017

Awards Ceremony – At BMICH at 9.30 am onwards
The maximum number of entries for all categories are limited to 2 per establishment EXCLUDING DILMAH ALWAYS TEA TIME (C3), HOT AND COLD FINGER FOOD AND BUFFET PLATTER (A10) and VEGETARIAN LIVE COOKING CATEGORIES (B6) will be only 1 entry per establishment.

Individual/STATIC/LIVE/BEVERAGE COMPETITION
Open to any professional chef/bartender of a hotel, restaurant confectionary or catering organization or hotel schools.

APPRENTICE COMPETITION LIVE
This category is open to students or apprentices and junior chefs who are (25 years of age or below by july 2017) in any hotel, restaurant, catering establishment and hotel school.

CONTEMPORARY SRI LANKAN COMPETITION-1 chef to prepare and present in 1 hour maximum 3 separate dishes and 1 starch item served individually and 1 plated with all items served as in a restaurant for photography. (Refer page 7 for criteria)
** REFER NESTLE ITEMS MANDATORY WHICH WILL BE PROVIDED BY THE SPONSOR ON THE DAY OF THE EVENT.

FRUIT AND VEGETABLE CARVING - the time allocated is 2 hours to present the carved product.

BUTTER SCULPTURE - Due to the limited space availability the base size has been reduced to 60 x 60cm and height as 80cm.

COMMON TABLE INGREDIENTS IN LIVE COOKING AREA-REFER EACH CATEGORY CRITERIA AND UNDERSTAND THE MANDATORY ITEMS TO BE USED IN THE PREPARATION OF DISHES WHICH WILL BE SUPPLIED BY THE SPONSOR ON THE DAY OF THE EVENT.

** SPECIAL SPONSORED VARIETIES OF A SELECTION OF CHEESES WILL BE MANDATORY TO BE USED IN CLASSES B2/C1/AND B6.

** B2 CATEGORY OPEN LIVE - THE DUCK BREAST/BEEF TENDERLOIN/LAMB RACK WILL BE PROVIDED BY SPONSOR ON THE DAY OF THE EVENT.

IDL ARRACK COCKTAIL COMPETITION - All cocktails made has to have a minimum of 1 scan product range of cordials listed in the criteria. IDL products and Scan products will be supplied on the day of the event.

IDL FLAMBÉ COMPETITION - All flambé dishes made has to have IDL brands listed and at least 1 scan product range of cordials listed in the criteria.

DILMAH ALWAYS TEA TIME - as per criteria 2 apprentice chefs/service staff to display a tea service for 4 persons. All food items to be pre-prepared and brought. A rectangular restaurant dining table will be provided by the organizers. Participants to lay and display the table 1 hour prior to judging. Only tea to be brewed in front of the judges and recipe explanation.

Daily Silver/Bronze Awards Ceremony – 5.00 pm - 6.00 pm | 31st July 2017 - Awards Ceremony – At BMICH at 9.30 am onwards
CLASS A - STATIC CATEGORY DISPLAY

CLASS - A1  PLATED APPETIZERS
This class must consist of 4 different appetizers to be displayed cold each for one person suitable for a la carte service.

> The allocated space for display
(90cm width, x 90cm length)
> To be prepared in advance and displayed on appropriate plates.
> Food coated with aspic or clear gelatin for preservation
Recipes must be presented along with the exhibit together with participant number & category

Class - A2  5 COURSE SET DINNER MENU
Present a plated five course Fusion meal for one person. This class consists of:
> Cold appetizer.
> Hot appetizer.
> Soup.
> Hot main course with its garnish.
> Dessert.
> Hot food presented cold on appropriate plates.
> Food coated with aspic or clear gelatin for preservation.
> Table space allocated: 90cm x 90cm.
> Recipes to be forwarded along with the exhibit.

CLASS - A3  PETIT FOURS OR PRALINES
> This class must consist of 6 varieties of (four pieces each) (total 24 pieces)
> Each piece to weigh between 12-15 gr. or one bite.
> 3 items to be out of carma chocolate. (part or whole)
> No moulds are allowed. Showpieces are allowed. but will not be taken into consideration when judging.
> The allocated space for display 90cm x 60cm.
> Individual name of item/description mentioning the theme is required.

An extra plate of 1 portion of each type (i.e. 6 pieces) identical to those presented must be provided for tasting.

CLASS - A4  WEDDING CAKE STRUCTURE 3 TIERS
> All 3 tiers to be made with styrofom including the bottom layer.
> Quarter of the bottom layer should be edible and a piece to be displayed for tasting.
> All decorations must be edible and made entirely by hand with the exception of pillars.
> Wires for stems of flowers will not be permitted.
> The allocated space for display is 90cm x 90cm and should not exceed a height of 90cm.
> Type written description of the theme to be displayed with the exhibit.

CLASS - A5  PLATED DESSERTS
> In this class it is required to display 4 types of desserts (1 hot and 3 cold) presented cold for one person.
> One of the plated dessert should be made exclusively using Nestle Docello product range Chocolate Mousse Panacotta Cremebrullee.
> It is mandatory to use a minimum two of the products in the preparation of 1 plated dessert
(a) A signature dish to be created using Nestle Docello range presented in one plate.
(b) Nestle Lanka will judge and determine the Best Docello Creative plate.
> The Allocated space for display 90cm x 60cm.
> Each dessert presented single on an appropriate plate.
> Type written description and recipes to be displayed with the exhibit.

CLASS - A6  ARTISTIC PASTRY SHOWPIECE
(PASTILLAGE, SUGAR, CONFECTIONARY OR MARZIPAN)
> A free style show piece made out of pastillage, marzipan, sugar and confectionary. The choice is given to the participant. Frames wires, supports and moulds will not be permitted.
> The allocated space for display will be 40cm x 40cm and the maximum height allocated will be 90cm.
> Type written description and theme to be displayed with the exhibit.

CLASS - A7  ARTISTIC CHOCOLATE SHOWPIECE
> A free style show piece made out Chocolate. The Choice is given to the participant. Frames wires, supports and moulds will not be permitted.
> The allocated space for display will be 40cm x 40cm and the maximum height allocated will be 90cm.
> Type written description and theme to be displayed with the exhibit.
> It is mandatary to use east west sicao chocolate.

CLASS - A8  ARTISTIC SHOWPIECE (SALT DOUGH, ANY OTHER BREAD DOUGH)
> A free style show piece made out of salt dough or any other fancy bread dough. The Choice is given to the participant.
> It is permitted to use wires, supports which should not be visible.
> The allocated space for display will be 40cm x 40cm and the maximum height allocated will be 90cm.
> Type written description and theme to be displayed with the exhibit.
Platters, mirrors, granite etc to be determine by the participant.

Daily Silver/Bronze Awards Ceremony – 5.00 pm - 6.00 pm | 31st July 2017 - Awards Ceremony – At BMICH at 9.30 am onwards
CLASS A - STATIC CATEGORY DISPLAY

CLASS A9 BUTTER SCULPTURE (NEW BASE SIZE)
> In this class the participant is required to display a model of his own choice.
> It is permitted to use wires, supports which should not be visible.
> The Exhibits to be in harmony with food display/buffets.
> The Allocated space for display 60cm x 60cm and the maximum height allocated will be 80cm. Please do not exceed the height level.
> Lacquering is NOT permitted.

The display exhibit must be given a name or theme.

CLASS A10 HOT & COLD FINGER FOOD (TAPAS) AND BUFFET PLATTER

This category is limited to ONE ENTRY from each establishment.
Participant should present both items given below in the allocated space.
Allocated space 90cm x 180cm

TAPAS/FINGER FOOD BUFFET PLATTER
> Choose Four different items of your choice-Free style as follows.

> 2 X different kinds of food items prepared cold and serve cold for 6 persons.
> 2 X different food items prepared hot and served cold for 6 persons.
> Should be, 10 – 20 g, preferably one bite.
> Use appropriate service ware - porcelain, Glass, Stainless Steel, Cups or spoons.
> No wooden materials are permitted.
> To prepare and present 4 different varieties of meat, poultry, seafood or vegetarian of competitors own choice for 8 person.
> Main presentation portion to be minimum 2 inches and each item to consist of 8 presentation slices along with 8 appropriate.
> Accompanying garnish to be displayed for all items.

A plate of all 4 items with garnishes to be presented to the judges alongside.

> Food should be coated with aspic or clear gelatin for preservation, glazing work should be clean and free of defects.
> Description of each item to be displayed by the side.
> Each participant to present 2-3 appropriate sauce in separate.
LIVE CATEGORY B2/C1/B6
A special common table will be displayed with a selection of the following cheese varieties supplied by a special sponsor and it is mandatory to use a minimum of 1 or more as per the competitors own choice in the above categories.

- GRUYERE 45+ KING 1 CUT
- DANISH BLUE WHEEL 50%
- CREAM CHEESE BLOCK 60%
- GRANA PADANO 1/32 WEDGE
- MOZZARELLA LOAF 40%
- MOZZARELLA SLICES
- GOAT CHEESE SOFT NATURAL VACCUM 58%
- CAMEMBERT LONGLIFE 50%
- BRIE LONGLIFE 50%
- BRIE LONGLIFE BLACK PEPPER 50%

Sponsor - Jovika International(pvt)Ltd
Contact - Sisira - 0776 081 225

CLASS - B1  CONTEMPORARY SRI LANKAN CUISINE
This class is restricted to 1 chef to prepare and present the following in 1 hour.

1 Dish of rice or any starch item
1 Seafood Dish - Main Hot (Fish/Shell Fish)
1 Meat Dish - Main Hot (Beef/Poultry/Pork)
1 Vegetable Dish - Main Hot

All above items to be of competitors own choice and presented individually (1 Portion) for tasting.

Note: 1 plate to be displayed with all the items as served and presented in a restaurant which will be marked for presentation / Photography.

The individually presented items will for tasting.

The organizers will provide
- 02 nos, 6 x 3 Table, 1-5 amp plug point, common sink.
- Once judging is completed the names of the establishment /hotel can be clearly displayed.
- Judges reserve the right to disqualify the participants if the ingredients are deemed unfit for consumption.
- Maggie coconut milk to be used in one of the 3 dishes.
- A copy of the recipes to be submitted to kitchen manager and the judges.
- All cooking utensil provide by the competitor.
- Competitor should bring all ingredients meat/seafood / poultry / pork in cold boxes and maintain high standards of hygiene during cooking.
- All raw food can be brought in trimmed, cut, marinated and ready to cook.

It is mandatory to use Nestle coconut milk and curry mix in the preparation of the dishes all dishes to be presented individually in the traditional Sri Lankan style.

> Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
> All the participants should display the menu and the recipe to the judges.

CLASS - B2  HOT COOKING - DUCK/BEEF TENDERLOIN/LAMB RACK
Participants to prepare and present in one hour.

> An appetizer(Hot or cold) and a main course (Hot) with an appropriate garnish.
> The participant must prepare 2 portions of each dish and present it on separate plates.
> It is mandatory to use the selection of cheese from the above common ingredient table in the competition area which will be supplied by the sponsor.
> The sponsor East West will supply the above range of meat as per the competitors requirement on the day of the event.
> The participant must bring in all other ingredients apart from the above.
> To present food in appropriate plates with garnishes.
> The judges will check all mise-en-place prior to the commencement of cooking.
> Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
> All the participants should display the menu and the recipe to the judges.

CLASS - B3  DRESS THE CAKE
In this class participants have to decorate pre-prepared sponge or butter cake or a cake base of the competitors own choice which must be brought by the cake to be decorated and Completed in the presence of the judges.

> Time allocated is to complete the decorated cake in 1 hour and 30 minutes.
> It is mandatory to use any one or more of FONterra DAIRY products as a part or whole in the finished Cake. Only the following items will be provided by the sponsor on the day of the competition.
  1. Anchor cream cheese, Anchor Butter, Anchor whipping cream
  2. Anchor set yogurt, Anchor curd

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> All ingredients have to be edible and can be brought prepared. Items such as Butter Cream, marzipan, parchment, royal icing, Ganache, Mousse, Coatings and Fillings etc.
> The Sponge or butter cake must not exceed a 30cm diameter. Only one cake will be allowed.
> There are no height restrictions for the finished product.
> The workspace allocated will be 180cm x 90cm.
> The participant must bring all ingredients other than the ingredients that will be provided by the sponsor including small equipment utensils.
> All final decorating or finishes to be hand crafted by the participant in the presence of judges.
> All cakes will be displayed until the end of the day.

No pre-prepared decorations will be allowed.
> Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
> All the participants should display the menu and the recipe to the judges.

**CLASS - B4 FRUIT & VEGETABLE CARVING**
> In this class, it is required for the participant to execute a free-style, practical exhibit within 2 hours Pre-slicing, carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted.
> Pls. note only the carved fruit or vegetables to be on display for judging.
> The Work Station space allocated will be 180cm x 90cm.
> The display exhibit must have a theme or name.
> The allocated space for display will be 90cm x 60cm.
> Exhibits must be displayed upon completion of practical work and can be removed after 07.00 pm on each day.
> Judging will not be based on bulky, overcrowded, untidy combination of fruits and vegetables, but strictly focused on fine, intricate details of artistic skills.
> Pumpkin is compulsory to use and one can choose any 3 item from the choice given below.
> Papaya, any type of melon, any type of pumpkin, yam, carrot, Turnips White radish, Zucchini, beetroot.

**CLASS - B5 INDIVIDUAL ICE CARVING**
> In this class it is required for the participant to execute a free-style carving within 60 minutes.
> Each participant will be provided 2 ice blocks of an approximate size 2’ 6” X 1’6” x 6” and incase of damage an extra block will be provided.
> Participants must bring their own working tools.
> Welding with dry ice is allowed, but must be provided by the participant.
> Electric tools and colouring will not be permitted.

**CLASS - B6 VEGETARIAN HOT COOKING LIVE**
> In this class it is required for the participant to prepare and present in 1 hour two varieties of main course dishes two of each one for tasting and one for display.
> Both the vegetarian appetizer/main course to be participants own choice hot or cold with appropriate garnish.
> Two plates of each dish to be presented for tasting and display.
> Eggs are not permitted but cheese/milk can be used.
> Judges will check the misenplace and reserved the right to disqualified any item unfit for preparation.
> All ingredients/crockery to be brought in by the participants.
> It is mandatory to use the selection of cheese from the above common ingredient table in the competition area which will be supplied by the sponsor.

**CLASS - B7 IDL OLD RESERVE FLAMBE DESSERT COMPETITION**
> This class is open to any professional chef working in a recognized establishment.
> In this class it is required to produce 2 plated porons of one desert, within a maximum of 15 minutes.
> The organizers will supply a single gas burner with a working top.
> IDL Old Reserve Arrack will be supplied by the organizers at the venue which is mandatory to be used.
> - In addion to the above the following brands can be used in support of producing a compeve dessert dish at the venue.
> 1. Ascot Lemon
> 2. Ritz Napoleon
> 3. White Diamond
> 4. DE KUYPER Liqueur (Which is available at the IDL portfolio)
> (The above supporting brands should be brought in by the Competitor according to the planed recipes)
> It is mandatory to use a minimum of one of the following scan products cordial range in the preparation of the dish.
> ** Orange/Mandarin/Fruit Cocktail/Mango/Passion Fruit/Guava
> Two copies of the recipes to be forwarded along with the exhibit.

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CLASS - C1  APPRENTICE HOT COOKING (LIVE)

Pork (fillet or loin chop) / Poultry / Sea Food

Participants to prepare and present in one hour.

> An appetizer (Hot or Cold) and a main course (Hot) with an appropriate garnish.
> The participant must prepare 2 portions of each dish and present it on separate plates.
> It is Mandatory to use keels Pork fillet or loin chop in combination with the other item as per competitor’s own choice.
> The Sponsors Keels meat products will supply pork item on the day of the event.
> It is mandatory to use the selection of cheese from the above common ingredient table in the competition area which will be supplied by the sponsor.
> All competitors should use the following Unilever Food Solutions Product range in the marination/preparation of the dishes which will be provided on the day of the competition.
  (1) Knorr Chicken seasoning Powder.
  (3) Knorr Aromat seasoning.
  (4) Hellmans mayonnaise.
  (5) Knorr demi glaze.
> The participant must bring ALL ingredients required for the dish other than the items supplied by the sponsors above.
> To present food in appropriate plates with garnishes.
> The judges will check all mise-en-place prior to the commencement of cooking.
> Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
> All the participants should display the menu and the recipe to the judges.

CLASS - C2  APPRENTICE DESSERTS (LIVE)

In this class, it is required to prepare and present 2 Desserts in one hour, one Hot and one Cold for 2 persons of the competitors own choice.

> All garnishes and final touches to be done in the presence of the judges. No pre-prepared decorations, showpieces or garnishes will be allowed.
> It is mandatory to use Swiss Carma Chocolate & Millac Gold in the preparation of the dessert.
> To present food in appropriate plates with garnishes.
> The judges will check all mise-en-place prior to the commencement of cooking.
> All the participants should display the menu and the recipe to the judges.
> Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
> All the participants should display the menu and the recipe to the judges.

CLASS - C3  DILMAH ALWAYS TEA TIME COMPETITION

This team event should comprise of one chef and one junior chef/bartender (Below 25 years of age) to prepare and present 3 different sets of tea & food pairing for the following 3 occasions, respectively.

Time allocated is 15 minutes per team, for all 3 sets
- Breakfast Tea - 1 sweet / 1 savory
- Afternoon Tea - 1 sweet / 1 savory
- Evening Tea - 1 sweet / 1 savory

Requirement per set
> the judges expect the competitor to use a minimum of 1 and maximum of 3 varieties of the following Dilmah tea selection per set of serving.
> the competitors should pre prepare and present one sweet and one savory food item of the competitor’s own choice per each set.
> each set to have 8 pieces in total of food item (4 savory / 4 sweet) which is 6 pieces for tasting 2 pieces for display
> each competing team to pre prepare and bring 24 pieces of food items for the 3 sets.

The following selection of 12 Dilmah teas are to be used in the competition – At least a minimum of 1 tea from the following range must be used.
- t-Series
  1. t-Series Blueberry & Pomegranate
  2. t-Series Lychee with Rose and Almond
  3. t-Series Ceylon Green Tea with Lychee and Ginger
  4. t-Series The First Ceylon Souchong
  5. t-Series Peppermint, Cinnamon and Clove
  6. t-Series Elder flower with Cinnamon and Apple
- Dilmah Ceylon Gold
  7. Dilmah Ceylon Gold Black Tea
- Dilmah Gourmet Tea Range
  8. English Breakfast
  9. Earl Grey
- Dilmah Ceylon Green Tea Range
  10. Ceylon Green Tea with Jasmin Flowers
  11. Ceylon Pure Green Tea
  12. Ceylon Green Tea with Moroccan Mint

Tea can be served hot, chilled or as a tea inspired beverage such as Chai’s (Yard Tea) alcoholic or non-alcoholic tea cocktails, tea smoothies etc.

At least one of the teas presented with any of the ‘tea & food pairing set’ must be a perfectly brewed hot cup of plain tea made with Dilmah Gourmet English Breakfast tea or Dilmah Ceylon Gold Black Tea.
Creative, Synergistic and effective use of more than 1 variety of Dilmah teas per set, while upholding the respect for tea, will be rewarded with extra points.

Respect for the specific tea used must always be expressed in the rationale, recipe & presentation.

At least one element of tea - fragrance, flavour or texture must be evident in the pairing or in the tea inspired drink or food item.

An attractive table setting with a tea menu is expected during the presentation, with the contestants clearly explaining the usage/combination of teas and the rationale behind the pairings, creating a full experience in tea for the judges.

The pairings and the recipes of the tea inspired food/beverages must be provided separately to the judges prior to the presentation.

Spring water with water boilers will be provided at the venue for brewing tea.

** The following special awards will be determined by Dilmah – cash prices will be awarded to the top 3 winning teams.
  - Best tea inspired beverage
  - Best tea inspired tea & food pairing
  - Most outstanding Dilmah Always Teatime trophy
CLASS D - BEVERAGE CHALLENGE

CLASS - D1 NESCAFE CREATIVE COFFEE – NESCAFE CHALLENGE TROPHY
> To produce 2 creative coffee's – one cold and one hot of the competitors own choice (02 of each) for presentation and tasting within 20 minutes.
> Pre prepared coffee is allowed for the Cold Coffee presentation.
> Nestle Nescafe will be provided by the sponsor on the day of the competition.
> All other ingredients, presentation material to be of the competitors own choice (utensils, garnishes, crockery, glassware, etc.)
> The organizers will provide the following
  (a) 2 x 6 x 3' work tables with one 5amp plug base.
  (b) A boiler with hot water.

CLASS - D2 SCAN SUNQUICK MOCKTAIL COMPETITION
> Participants to produce 02 different mocktails (two varieties) within a duration of 7 minutes, using Sunquick as the base, and using any other liquid or solid.
> One mocktail to be garnished for presentation and the others to be served in six small glasses for tasting. Glasses for tasting would be brought by the participant.
> The maximum number of ingredients shall be limited to 5, which shall include “dashes” and “drops”.
> All ingredients, garnishes, glassware and necessary equipment to be brought by the participant except the following range of “Sunquick” which will be made available by the sponsor.
> Orange, Mandarin, Fruit Cocktail (Mixed Fruit), Mango, Apple, Passion Fruit, Black Current.
> Orange/Apricot, Guava/Strawberry.
> No logos or any identification marks of the hotel or the participants attire should not be displayed.
> Copy of recipe to be displayed by the side of the mocktail.
> Organizers reserve the right to dismiss any participants who do not confirm to the above guidelines.

CLASS - D3 I.D.L COCKTAIL COMPETITION
> Each competitor to produce 2 cocktails by using the following spirits.
  IDL Old Reserve Arrack Cocktail - 2 Portions (7 Minutes)
  IDL Admiral White Rum, Ascot Gin Cocktail - 2 Portions (7 Minutes) (Any one or mix of both)
>
It is mandatory to use the above brands as the Base of the cocktail & DE KUYPER Liqueur’s as supportive ingredients (Which is available in IDL portfolio)
> It is mandatory to use in both the above cocktails the Scan range of cordial as follows (a minimum of 1)
** Orange/Mandarin/Fruit Cocktail/Mango/Passion Fruit/Guava
> One cocktail to be garnished for presentation and the other to be served in 3 small shot glasses for tasting, (Glasses should be brought by the participant)
> The maximum number of ingredients shall be limited to 5, which shall include “Dashes” and “Drops”
(This does not include garnishes)
> All ingredients, garnishes, glassware, and necessary equipment to be brought by the participants except the above 03 Spirits (Old Reserve & Admiral Rum & Gin) which is used as the main ingredient will be provided at the venue on the day of the competition.
> No logos or any identification marks of the hotel or the participant's attire should not be displayed.
> Copy of recipe to be displayed by the side of the cocktail making table indication the name of the cocktail, Name of ingredient & with proper quantes.

Organizers reserve the right to dismiss any participants who do not stick to above conditions.

CLASS - D4 LION BEER / STOUT COCKTAIL COMPETITION
> Each hotel can nominate 2 persons for the competition to perform live in front of the judging panel.
> Competitor must be of age 21 or more on the date of competition.
> The competitors will be given Lion Larger Beer / Stout – supplied by sponsor on the day of the event.
> Two third of the beer cocktail should be the main base of the cocktail.
> Maximum number of ingredients to be used by any competitor should be less than five (05) including drops and dashes. All the liquids/ingredients should be non alcoholic.
> All ingredients, garnishes, glassware, and necessary equipment to be brought by the competitors.
> Garnishing and presentation skills will add value in final rankings.
> The cocktail should be a thirst quencher that the consumer can enjoy as a leisure drink.

Each Hotel can nominate only 2 persons.

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Please note the following rules and regulations are strictly to be adhered to by all participating organisations and competitors for a smooth and professional contest to be carried out. It is the responsibility of all the PARTICIPATING HOTEL executive chefs and departmental heads involved in the competition to educate and brief all the participants the rules and regulations of the competition to avoid any misunderstanding.

ALL ENTRIES for categories will be registered only upon receipt of the registration fee which will be immediately acknowledged by the events coordinator.

Please follow the entry limitations in certain categories as per the rule book. All exhibits must be set up ready for judging by 6.00 am and no exhibit will be registered once the judging takes place.

PLEASE FOLLOW THE RULES CAREFULLY:

1. Every exhibit must be a bona fide work of the individual competitor.

2. An individual competitor can participate in as many classes as he wishes but he is restricted to one entry in any one class.

3. No change of class will be allowed after the closing date of entries. Incase of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately. Fees will not be refunded.

4. Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition schedule for your competition date. Competitors are responsible for their own exhibits and should ensure that the same are available for judging on the day and time specified.

5. Competitors please note that entries will be DISQUALIFIED if the complete display is not kept within the space limit specified in the category of classes.

6. Competitors participating in live categories must ensure that no name/logo of his organization is visible to judges during judging.

7. Competitors of ice carving, Fruit & Vegetable carving, Ceylon tea gastronomy, all Live Cooking classes should register with the secretariat at least 2 hours before their schedule time to collect their identification badges. Competitors must ensure that no name/logo of his organization is visible during the competition.

8. The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are to be present at their allocated display area by 7.00 pm. each day to prepare for removal of their exhibits and utensils. The organizers reserve the right to dispose of uncollected exhibits.

9. As per the individual category requirement a the name or name should be given to the exhibit.

10. Wedding cakes, butter sculptures and Artistic Pastry Showpiece, Artistic chocolate showpiece, Artistic showpiece, Petit fours or pralines must be displayed on all three days of the competition. Refrain removing the exhibits during the show.

11. The Organizer 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.

12. Registration of exhibits will commence at 4.30 am. No exhibits will be accepted for registration after 6.00 am.

13. All exhibits for competition must be registered, in place and ready for judging by 7.00 am. on each day. Judging will take place by 7.00 am. Results will be announced when judging is completed.

14. Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition / without only logos.

15. The organizers will provide gas cookers and cylinders sponsored by Litro Gas.

16. All exhibits to be registered and placed ready for judging by 6.00 am on the competition dates.

17. Competitors in the live category should register and report to the kitchen manager 1 hour prior to the event as per the competition timetable.

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18. The organizers, while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects.

19. No committee member, member or any chef will be allowed to intervene during judging. No appeals will be entertained. Judges’ decision is final and no changes will be made after final results are issued.

20. The organizers–Chefs Guild of Lanka reserve all rights to recipes, menus, videos, photographs, sound recordings, etc. used in Culinary Art 2013. Any publication, reproduction or copying of same can only be made with the approval of the organizers. Only competitors and official photographers appointed by CGL are allowed to take photographs at the Culinary Art 2017.

21. Competitors contravening any of the Rules and Regulations of the Culinary Art 2017 may be disqualified.

22. Judging of prepared dishes begins with an assessment of the recipe. Make sure to place it by the side of the display. For all displayed exhibits (artistic, pastry showpiece, butter sculpture, ice carving, fruit & vegetable carving) a theme or name must be given.

23. All live category participants should handover one copy of the recipe to the kitchen manager at the registration desk and the other copy to the judges.

24. Notes for pre preparation for the hot cooking competition
   a. Basic sauces, stocks and dough can be brought in.
   b. 80% of all raw food items can be trimmed, cut and marinated while the balance 20% to be done on the spot.
   c. Judges will mark the working conditions and hygiene at all times.
   d. All items on the presentation plate should be edible.
   e. All meats, seafood, poultry to be brought in chilli air tight containers.

25. If an award is won, the competitor has to ensure his/her presence (or that of any representative) at the ceremony to collect it. All awards are to be accepted in chefs/team uniforms. Any trophy/medal/certificate that are not accepted at the ceremony will be forfeited three weeks after the event.

26. Keep your written descriptions as brief as possible without losing clarity. You are allowed to have someone else do the written description for you. No points will be given for writing/displaying of menus/descriptions/recipes.

27. For class B1 to B7, C1, C4 and D1 to D4
   This will be before a live audience and will be judged according to the criteria for judging. Each competitor must provide his own supporting materials and base. He also must ensure his creation can be moved to the judging area, when his time limit is up.

28. Each competitor has to bring his own raw and unprocessed commodities. Ingredients will be inspected prior to the competition.

29. All medals/certificates should be collected by participant only, and no changes alterations to names will be done on competition days. For any changes to report to the C.G.L. office. Through the participant’s respective department head, with forms duly filled. Please produce your CGSL card to collect the certificate.

30. Competitors who are in doubt of the interpretation of the criteria/rules and regulations are advised to contact the Chefs Guild of Lanka Office or area representatives. Competitors contravening any of the Rules and Regulations of the event may be disqualified.

31. Participants uniforms in all live/static categories should be white and not have any hotel logos or visible identification at all time.

32. Ovens provided for live cooking will be operated at 180C. Organizers will provide working tables/5amp plug base, convection ovens refrigerators and water supply.

33. All participants competing for live categories should register one hour prior to the event with their participant ID and the National ID card.

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1. Most Outstanding Artist
2. Most Outstanding Chef
3. Most Outstanding Pastry Chef
4. Overall Best Aspiring Pastry Chef “BITC” Judges Award
5. Most Outstanding Apprentice
6. Best Hot Cooking Apprentice
7. Best Live Dessert Apprentice
8. Best Dressed Cake
9. Best Plated Appetizer
10. Best 5 Course Dinner Menu
11. Best Hot Cooking
12. Best Finger Food and Buffet Platter
13. Best Plated Dessert
14. Best Wedding Cake Structure
15. Contemporary Sri Lankan Meal
16. Best Fruit and Vegetable Carving
17. Best Artistic Pastry Showpiece
18. Best Artistic Pastry Chocolate Showpiece
19. Best Creative Bakery Showpiece
20. Best Butter Sculpture
21. Best Individual Ice Carving
22. Best Petit Fours Pralines
23. Best Creative Nescafe
24. Best Mocktail
25. Best Old Reserve Arrack Cocktail
26. Best Celebration 1 Vodka Cocktail
27. Best Tea Inspired Beverage
Best Tea Inspired Tea & Food Pairing
Most Outstanding Dilmah Always Teatime Trophy
28. Best City Hotel Team
29. Nestle Golden Chefs Hat
30. Best Flambe Dessert
31. Best Beer Cocktail
32. Best Outstanding Mixologist
33. Most outstanding Culinary Team
34. The Most Outstanding Hotel team

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JUDGING CRITERIA

Wedding Cake Structures  (Class A4)
Artistic Pastry Showpiece  (Class A6)
Artistic Chocolate Showpiece  (Class A7)
Artistic Show Piece (dough)  (Class A8)
Butter Sculpture  (Class A9)

Judges will award points according to the following criteria -  TOTAL 100 POINTS

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 an esthetic 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.

Petitfours or Pralines  (Class A3)
Taste & Texture  0 - 30 Points
Well-balanced from a nutritional point of view. The taste, flavours and textures should conform with 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, correct manner and pleasing to the eye.

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JUDGING CRITERIA

Plated Desert (Class A5)
Plated Appetizers (Class A1)
5 Course set dinner menu (Class A2)
Finger food/tapas (Class A10)

Judges will award points according to the following criteria - TOTAL 100 POINTS

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. (In case of doubt, Escoffier shall prevail) - (meal proportion should be 60 - 70%)

Degree of Difficulty/Creativity 0 - 30 Points
Judgement is primarily based on the artistic work, but also on the degree of difficulty and the effort expended. Degree of difficulties should be focused on fine dining restaurant environments. Description of creativity and difficulties can be provided if necessary to explain further.

Correct Preparation 0 - 20 Points
Appropriate culinary preparation free of unnecessary ingredients. Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with as pic (for preservation purposes only). Proper use of a pic; thickness of the coatings, colour, teardrops and also the coatings must be even and clean around pieces.

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. (Correct preparation is important; to help the entry you can supply with your description pictures you have taken during trials)

Practical, Up-To-Date Serving 0 - 20 Points
Clean, without time-consuming arrangements and consideration of food cost and food safety. Exemplary plating, to facilitate practical serving. Bases using in edible products are not allowed.

Contemporary Sri Lankan Cuisine (Class B1)
Hot Cooking Live (Class B2)
Apprentice Hot Cooking (Class C1)
Apprentice Dessert (Class C2)
Dress the Cake (Class B3)
Vegetarian Live (Class B6)

Judges will award points according to the following criteria - TOTAL 100 POINTS

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. Understanding of current food safety regulations, clean and tidy work place.

Correct Professional Preparation 0 - 30 Points
Correct basic preparation of food/Beverage, corresponding to today’s modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking/preparation techniques must be applied for all ingredients, including beverages, starches and vegetables. Food cost, good health and affordability of the final product in modern day 5 star capacity. Traditional food must be made traditional ways and presented in modern day servings. Select traditional food that can convince your guest’s appetite and taste buds.

Arrangement and Presentation/Innovation 0 - 20 Points
Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required. Final plating and the colour of the food should be appealing to your guests, and inviting temptation to the palate. (eg: this is the customer who pays the bill and come back for second time)

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Taste 0 - 40 Points
The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today’s standards of nutritional values. Taste should be palatable for majority consumer in 5 star environment (intaking consideration of the geographical situation in modern economy) (Eg: who is your major clients base is it the top end business guests and overseas visitors or local middle class families)

Fruit & Vegetable Carving (Class B4)
Ice Carving (Class B5)

Presentation and General Impression 0 - 40 Points
The finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty 0 - 60 Points
This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

Flambe Competition
Misen place 0 - 10 points
Composition & Originality 0 - 20 points
Correct preparation/professionalism 0 - 20 points
Taste & texture 0 - 40 points
Showmanship 0 -10 points

Nescafe Creative Coffee (Class D1)
Mocktail Competition (Class D2)
Cocktail Competition (Class D3)
Beer Cocktail (Class D4)

Appearance/Presentation – (25 Points) The chosen glassware and general visual appearance of a cocktail and garnish affect its appeal and points will be awarded accordingly.

Taste/Harmony – (50 Points) The intensity and variety of flavors of the cocktail should be appealing and entice the drinker.

Showmanship – (25 Points) Flair is all about entertaining people. One tip: A smile can make a big difference.

DEDUCTIONS
Drop (2 Points) – A drop is when the object you are flairing with is out of your control and falls to the floor or on to the bar. (bottles, glasses etc)
Spill (1 Points) – A spill will be down to the judges’ discretion.
Break (5 Points) – Whenever a glass object is smashed, either in mid air or on the floor.
Misc (2 Points) – Missing ingredient, wrong ingredient or wrong procedure.

Dilmah Always Tea Time Competition
Respect for tea (up to 20 points)
Respect for tea with regards to its provenance, aroma, flavour, texture and its harmonious & creative integration into a tea inspired pairing (Drink + Food) with at least one dimension (aroma, flavour, texture) clearly evident and demonstration of skill in brewing a perfect cup of plain black tea.

Quality of pairing (up to 20 points)
Quality of the pairing with a functional and emotional rational behind the pairing, explained clearly and creatively through the taste & presentation.

Presentation (up to 20 points)
An attractive table setting with a tea menu is expected during the presentation, with the contestants clearly explaining the usage/combination of teas and the rationale behind the pairings, creating a full experience in tea, for the judges, while clearly showcasing the themes Breakfast, Afternoon & Evening, during the time allocated. Personal perspectives, stories and experiences in tea could enhance the presentation where relevant.

Creativity in tea inspired gastronomy & mixology (up to 40 points)
Creative and complex use of tea in gastronomy and mixology, using the various methods of integrating tea in food and drinks showcasing the many facets of this wonderful beverage, while respecting its natural characteristics. The relevance of the food and drinks to the respective time of the day must also be considered, as well as elements from the provenance of each tea – elevation, strength, Ceylon tea heritage etc.

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MEDALS & CERTIFICATE OF AWARDS

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

a) Most Outstanding Chef
Presented to the individual chef who accumulates the highest points in the following categories.
1. Plated Appetizer (A 1)
2. 5 Course Set Dinner Menu (A 2)
3. Live Hot Cooking (B 2)
A minimum of two Gold medals required to qualify.

b) Most Outstanding Apprentice
Presented to the individual apprentice obtaining the highest points in the 2 live categories. A minimum of one Gold medal has to be achieved.
1. Apprentice Hot Cooking (C 1)
2. Apprentice Desserts (C 2)

c) Most Outstanding Pastry Chef
Most outstanding Pastry Chef- Award presented to the individual chef who accumulates the highest points in 4 of his best classes one from each category in the patisserie section, which must include.
1. Petit Fours or Pralines (A 3)
2. Plated Desserts (A 5)
3. Dress the Cake (B 3)
4. Artistic Pastry Showpiece (A 6)
5. Wedding Cake Structure (A4)
A minimum of Two Gold Medals is required to qualify

d) Most Outstanding Artist
Most outstanding Artist Award is presented to the individual chef who accumulates the highest points in 4 of his best classes one from each category in the following sections.
1. Artistic Show Piece (dough) (A 8)
2. Butter Sculpture (A 9)
3. Fruit & Vegetable Carving (B 4)
4. Individual Ice Carving (B 5)
A minimum of Two Gold Medals is required to qualify

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f) **Best Culinary Team**

To qualify for this award it is compulsory that the top scores from the following categories will be calculated to finalize the Best Culinary team.

- **Class - A1** – Plated Appetizers
- **Class - A2** – 5 Course Set Dinner Menu
- **Class - B1** – Contemporary Sri Lankan Cuisine
- **Class - B2** – Hot Cooking Live
- **Class - A10** – Tapas/Buffet Platter
- **Class - C1** – Apprentice Hot Cooking Live
- **Class - B4** – Fruit & Vegetable Carving
- **Class - B5** – Individual Ice Carving
- **Class - A9** – Butter Sculpture
- **Class - A5** – Plated Desserts
- **Class - B3** – Dress the Cake
- **Class - A3** – Petit Fours or Pralines
- **Class - A4** – Wedding Cake Structures
- **Class - A6** – Artistic Pastry Showpiece
- **Class - C2** – Apprentice Desserts Live


g) **Best Regional Team**

To qualify for this award it is compulsory that the top scores from the following categories will be calculated to finalize the Best Regional team.

- **Class - A1** – Plated Appetizers
- **Class - A2** – 5 Course Set Dinner Menu
- **Class - B1** – Contemporary Sri Lankan Cuisine
- **Class - B2** – Hot Cooking
- **Class - A10** – Tapas/Buffet Platter
- **Class - C1** – Apprentice Hot Cooking Live
- **Class - B4** – Fruit & Vegetable Carving
- **Class - B5** – Individual Ice Carving
- **Class - A9** – Butter Sculpture
- **Class - A5** – Plated Desserts
- **Class - B3** – Dress the Cake
- **Class - A3** – Petit Fours or Pralines
- **Class - A4** – Wedding Cake Structures
- **Class - A6** – Artistic Pastry Showpiece
- **Class - C2** – Apprentice Desserts Live
h) **The Bar tender Mixologist Trophy**

The following categories are open to individual participants with a limitation of maximum two entries per establishment in each category. However, in the event an establishment is competing for the BAR TENDER MIXOLOGIST trophy, it is mandatory to limit one participant per establishment in each of the four categories.

Class - D1 – Nescafe Creative Coffee
Class - D2 – Mocktail Competition
Class - D3 – Cocktail Competition
Class - D4 – Beer Cocktail Competition

i) **Most outstanding Hotel trophy**

To qualify for this award, top scores of the best culinary team and the best bartender Mixologist will be calculated.

Class - A1 – Plated Appetizers
Class - A2 – 5 Course Set Dinner Menu
Class - B1 – Contemporary Sri Lankan Cuisine
Class - B2 – Hot Cooking
Class - A10 – Tapas/Buffet Platter
Class - C1 – Apprentice Hot Cooking Live
Class - B4 – Fruit & Vegetable Carving
Class - B5 – Individual Ice Carving
Class - A8 – Butter Sculpture
Class - A5 – Plated Desserts
Class - B3 – Dress the Cake
Class - A3 – Petit Fours or Pralines
Class - A4 – Wedding Cake Structures
Class - A6 – Artistic Pastry Showpiece
Class - C2 – Apprentice Desserts Live
Class - D1 – Nescafe Creative coffee
Class - C3 – Dilmah Always Tea Time
Class - D3 – Cocktail Competition
Class - D2 – Mocktail Cocktail
Class - D4 – Beer / Stout Cocktail

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**Daily Silver/Bronze Awards Ceremony – 5.00 pm - 6.00 pm | 31st July 2017 - Awards Ceremony – At BMICH at 9.30 am onwards**
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CHEF ANIL GUNAWARDANA, PRAVEEN DE SOYSA, NIWAN SILVA, PRAGEETH DE SILVA, BUDDHIKA SAMARASEKERA, CHAMAKA PERERA, MADHAWA WEERABADDHANA, GERALD MENDIS, DIMUTHU KUMARASINGHE, BUDDHINI WIJETUNGA, RAVINDU FERNANDO, SHASHI HARENDRA, WISWAJITH RAVINDRA, ATHULA KODIKARAGE, KAVINDA DAYANANDA, JULINDA P.KUMARA, LASITH KAVIRATHNA, GAYAN BASANAYAKE, D.J.MANJULA

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