

RULEBOOK



13TH BALI SALON CULINAIRE

BIENNIAL PRESTIGIOUS, COOKING COMPETITIONS

ENDORSED BY:



ORGANIZED BY:





Introduction

From April 28th to 30th 2026, The Food and Hospitality Industry will converge in Bali at the FHT. The Food, Hotel & Tourism Bali Exhibition at Bali Nusa Dua Convention Center from 10.00 a.m. – 18.00 p.m. each day.

Alongside these exhibitors from both overseas and Indonesia will be the Bali Salon Culinaire 2026, an exciting artistic competition showcasing the skills and expertise of chefs and apprentices in the industry.

Dates and Venue

The Food, Hotel & Tourism Bali at Bali Nusa Dua Convention Center	28 th – 30 th April 2026
Bali Salon Culinaire at Bali Nusa Dua Convention Center	28 th – 30 th April 2026

Opening hours and admission

The Salon Culinaire is open from 10:00 a.m. – 18:00 p.m. to the public who will have the opportunity to see cooking competitions, food display and classes. Registration procedures are interpreted at the end of the rule book.

FHTB, Food, Hotel & Tourism Bali 2026

Visit numerous stands displaying equipment, products, supplies and services for hotels, restaurants and catering industries. With exhibitors from around the world, this is the ideal opportunity to upscale your productivity.

Accommodation

The organizers will endeavor to obtain competitive hotel rates for competitors who will be responsible for their own accommodation cost. Further information please contact to the organizing committee.



World Chefs Continental Director ASIA – Willment Leong

**Fellow Chefs, Esteemed Partners, Dedicated Apprentices,
and Cherished Members of Our
Worldwide Culinary Family,**

On behalf of Worldchefs, the global authority for culinary professionals, it is an immense honor to extend a heartfelt welcome to you all for the Food, Hotel & Tourism Bali Exhibition and the prestigious Bali Salon Culinaire 2026. We gather on the beautiful island of Bali, a crossroads of culture and flavor, making it the perfect backdrop for this celebration of our craft.

This event is a powerful manifestation of our core mission: to unite, educate, and elevate the global hospitality industry. It is a dynamic forum where established masters, rising talents, and industry innovators converge. Here, we will exchange groundbreaking ideas, share time-honored techniques, and collectively forge new benchmarks of excellence that will resonate across our profession. The connections made here transcend borders, strengthening the very fabric of our international network.

The Bali Salon Culinaire is the vibrant heart of this gathering. More than a contest, it is a sacred space where dedication meets creativity. It is where discipline is refined, the spirit of mentorship is celebrated, and the next generation of culinary leaders is forged in the fires of friendly competition. We extend our deepest gratitude to every competitor, exhibitor, and partner whose passion and commitment make this vision a reality.

Let us embrace this opportunity to learn from one another, to draw inspiration from our surroundings, and to return to our kitchens and classrooms reinvigorated. Welcome, and may your time here be as enriching and transformative as the food we aspire to create.

Sincerely,

Willment Leong

Continental Director for Asia

World Association of Chefs Societies (Year 2022 - 2026)

世界厨师联合会亚洲区主席

Worldchefs Chairman of World Chefs without Borders / Since 2013

Worldchefs Honorary Life Members / Since 2018

WorldChefs Certified International Judge 2021 to 2026

Founder Chairman - Thailand Culinary Academy / Since 20



Chairman of Bali Salon Culinaire

OM SWASTIASTU

It is an honor for us, Bali Culinary Professionals (BCP) to be trusted by PT Pamerindo Indonesia Trade Event as the committee for the Bali Salon Culinaire, which will be held in conjunction with the FHT, The Food, Hotel & Tourism Bali 2026 at the Bali Nusa Dua Convention Centre on April 28th – 30th 2026. As a member of the World Association of Chefs Societies (WACS) and to assist and improve the standard of culinary expertise in Indonesia, a number of experienced qualified WACS certified judges will be invited from overseas to judge the competition.

We are also very excited about the collaboration with the following associations: IPBS (Indonesian Pastry Bakery Societies).

For this year we are expecting not only competitors from within Indonesia, as well we are looking forward to welcoming participants from various neighbor countries in Southeast Asia affiliated with their associations.

Have great culinary competition and enjoy the Balinese hospitality.

Culinary Greetings,

Stefan Mueller

Chairman of Bali Salon Culinaire



President of Bali Culinary Professionals

Om Swastiastu,

It is an honor for us to welcome you to the **13th Bali Salon Culinaire 2026**, taking place on 28–30 April 2026 at the Bali Nusa Dua Convention Center, held alongside the Food, Hotel & Tourism (FHT) Bali.

On behalf of **Bali Culinary Professionals (BCP)**, I would like to express my gratitude to PT Pamerindo Indonesia for entrusting us with this prestigious event. My respect also goes to the judges and participants joining us from overseas, across Indonesia, and Bali itself. Deep appreciation is also extended to those whose dedication and efforts behind the scenes make this event possible.

This year we proudly present 20 competition classes, including the long-awaited return of the Dewata Gastronomic Challenge, last held in 2020. This highlight, uniting gastronomy, wine pairing, and service reflects the spirit of creativity and innovation that defines Bali Salon Culinaire.

Our mission is to bring Indonesian, especially Balinese cuisine, onto the world stage; to keep our culinary industry at the forefront of quality and innovation; and to nurture the next generation of talented chefs. At the same time, this event provides opportunities to build lasting relations and friendships across cultures and nations.

To all competitors: this is not about competing against others, but about challenging yourself. Push beyond your limits, embrace the values of sportsmanship, and let your creations reflect innovation, creativity, and world-class standards. More than victory, may you take home valuable experiences that will enrich your culinary journey and inspire your future.

Culinary Regards,

Bayu Retno Timur

President of Bali Culinary Professionals 2026 – Bali



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Chief Judge of Bali Salon Culinaire 2026

Thank you, Bali Culinary Professionals, for inviting me once again to be the chief judge for the Bali Salon Culinaire 2026. It is my great honor to guide the distinguished panel of international and local judges.

The Bali Salon Culinaire is always one of my favorite competitions because of the people of Bali and their diverse food scenes ranging from Traditional Balinese cuisine to innovative fine dining. Key elements in your food culture, using lots of fresh herbs and spices from your country. Many restaurants focus on sustainability using local products, which is in today's cuisine very important.

The Bali Salon Culinaire will be once again exciting with many new categories of entrants. Food competitions are here to give chefs a platform to show their skills and be measured against others. We will see chefs not only from Indonesia but from all over Asia who will battle for glory and medals. The competition has categories for seasoned chefs and students. It's very important that we groom and guide our next generation of chefs.

I will recommend all the contestants to train their dishes before the competition. Remember training and more training makes champions. I would like to welcome the panel of local and international judges who will make sure that the judging is fair for everybody. To the competitors, I recommend you listen to the judges feedback - so that you can learn to improve your knowledge and skill.

I wish you a wonderful, meaningful and successful competition. We, Chefs are proud to present the profession of the White Jacket. To President Bayu and his team - I wish you a wonderful and successful Bali Salon Culinaire 2026.

With Culinary Regards,

Otto Weibel

WACS Global Master Chef
WACS Culinary Educator
WACS Judge



Chief Judge Patisserie of Bali Salon Culinaire 2026

Esteemed Chefs and Pastry Chefs, Valued Partners, and Cherished Members of Our Global Culinary Family

It is an honor for me to serve as the Chief Judge of Patisserie for the Bali Salon Culinaire 2026. This prestigious event, endorsed by Worldchefs, plays a pivotal role in elevating culinary standards and shaping the future of our profession.

Organized by **Bali Culinary Professionals (BCP)**—a non-profit organization dedicated to supporting chefs across Indonesia—this competition aims to align the country's culinary talents with international benchmarks. BCP is committed to fostering growth, encouraging excellence, and providing a platform for the next generation of chefs to gain exposure and experience on a global stage.

The future of our profession lies in our youth. It is through nurturing the next generation of culinary talent that we ensure the continued evolution, innovation, and excellence of our craft. As mentors, educators, and leaders, we carry the responsibility to inspire, guide, and empower young chefs to dream boldly, work passionately, and uphold the values that define our profession—integrity, creativity, and respect for tradition and sustainability.

The mission of this contest is to provide a platform for all generations of culinary and pastry professionals to engage in meaningful communication and learning. By bringing together chefs and pastry chefs from across the region, we aim to strengthen the bonds of creativity, knowledge, and shared passion. Through collaboration and mentorship, **The Bali Salon Culinaire** creates invaluable opportunities for professional growth, celebrates cultural diversity, and fosters a resilient culinary community that thrives on unity and excellence.

To BCP President Bayu and the esteemed committee members of Bali Culinary Professionals (BCP), I extend my heartfelt wishes for a truly wonderful and successful Bali Salon Culinaire 2026.

Warm regards,

Kenny Kong

Member of Singapore Chefs Association

Worldchefs-Honorary Judge

Worldchefs- Pastry Art Competition Instructor Judge

Worldchefs- Pastry Art Certified International Judge

The World Committee of Honour-Gelato World cup



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General Rules

1. *Who is admissible to participate*

- Open to chefs and Culinary Students from hotels, restaurants, culinary institutions, airlines and catering organizations.
- Junior Chef – 25 years old and under as of the 1st January of that competition year.
- Competitors must be of a minimum legal working age.

Legal working age (16 years of age) unless a special School challenge

2. *The competition*

- Competitors to report 30 minutes before the competition.
- Competitors to bring their own ingredients in accordance with the mise en place guidelines.
- The ingredients brought need to be packed and transported in respect with the international HACCP standards.
- 1 portion for display and 1 portion for judge tasting.
- 1 set of recipes containing a working plan, picture or sketch of the plate needed in the kitchen.
- 1 set of menu cards needs to be displayed on display table.
- All contestants must complete their cooking within the given time.

3. *Equipment*

- Standard kitchen equipment provided by the organizer as per list published one month in advance.
- The kitchen setup **may not be altered**.
- Competitors to bring their own small kitchen equipment and plateware. **Plateware must be suitable for service**.
- The brought in equipment/machines needs to be approved by the jury for technical reasons.

4. *Timing*

- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10%-point deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 minutes late for the competition.

5. *Compete Ingredient Guideline (for mise en place)*

- a. Basic mother sauces – are permitted, BUT must have further fabrication
- b. Salad, cleaned and washed
- c. Vegetables and fruits cleaned, can be cut/trimmed (any shape), BUT must be raw
- d. Fruit purees are permitted, BUT must not be a finished item
 - a. No glaze or concentrated juices
 - b. Dried fruit / or vegetable powder permitted
 - c. Dehydrated fruit or sheets permitted
- e. Vegetable ash and home-made spice mixture are permitted
- f. The use of transglutaminase (meat glue) is not permitted
- g. Fish – gutted, scaled can be fileted / portioned if required BUT must be raw



- h. Shellfish/ crustaceans – clean, raw can be removed from their shell
- i. Meat/Poultry/Game — deboned can be portioned, trimmed BUT must be raw
- j. Proteins cannot be brought in minced — mincing must be done in the kitchen
- k. Liver and sweetbreads can be brought in soaked in milk, BUT not seasoned or flavoured
- l. Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen
- m. Pasta and other doughs can be flavoured and rolled into sheets BUT not portioned and not cooked
- n. Pastry Sponge, biscuits, not cut or stencilled
- o. Macaroons or macarons need to be baked on premise, the mixture may be brought in
- p. Decor elements 100% made on site
- q. No titanium dioxide – no metallic powder, no artificial food colors are permitted
- r. Do not use gold or silver leaf
- s. Eggs – can be separated and pasteurized
- t. Dry ingredients can be pre-measured
- u. Flavoured oils and butter are allowed

For competitors who violates the above rules will be penalized up to 10 point deduction from their final score

6. The minimum kitchen equipment to be selected and organized by the organizers

- 2-4 top induction/electric or gas burner
- Oven – can be bench top, under bench oven or small combi oven
- Stainless steel work bench minimum 1200cm x 700cm
- A sink with water supply – cold water is sufficient
- 2 power plugs (local amp age)
- 1 chiller (can be share bases)
- Display table with neutral cover
- Waiting area for competitors to gather prior to their heat
- Set of separate waste bins for organic and recycling



Particular attention should be acknowledged by participants:

- Originality – new ideas
- Numerical harmonizing of meat and garnishes
- Practical size of portion (cost control)
- The character of the showpiece should be respected
- Proper color presentation and flavor combination
- Presenting a natural appetizing look
- Only well-coated food (jelly aspic) should be on cold food
- Food prepared hot but displayed cold should be glazed with jelly (aspic)
- Sauceboats should only be filled in half and the sauce light coated with aspic
- Properly cooked meat (not too rare) should be presented
- Sliced meat to be presented properly in (arrange in order or size)
- Only precisely cut vegetables should be presented
- Use paper only under food that has been deep fat fried
- Eggs should only be served on glass, porcelain or glazed dish
- Plated portions must be in proportion to the dish itself and to the number of specified people.
- In general portion weight should be in keeping with the norms of accepted practice
- Meat sliced should be served with the carved surface upwards and not left as when carved
- If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly beads of jelly on meat or trimming do not make a good impression and should be carefully removed
- Participants should not set their aim to high and abide by fundamental cleanliness and practically as far as possible in their work
- All exhibits should be identified by their proper names, both on exhibition table and on entry form
- Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity



Worldchefs Food Safety Regulations

The following information is to be read in conjunction with the WORLDCHEFS's Competition Guidelines.

NOTES: Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated waitperson

The Five Keys to World Chefs Food Safety in Competitions, the core messages of the Five Keys to Safer Food are:

A. *Keep clean:*

(It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick)

1. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
2. Fruits and vegetables need to be washed and packed in appropriate containers.
3. The kitchen area needs to be spotless as it is a showcase of our profession.
4. All the equipment, tools, utensils, or service wear including knives and knife containers
5. (wraps, etc...) you may be using, must be clean.
6. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

B. *Separate raw and cooked:*

(Keeping raw and prepared food separately prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)

1. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
2. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at $<5^{\circ}\text{C}$ (41°F).
3. Various packed and labelled dry items can be stored on the same tray.
4. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

C. *Cook correctly:*

Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption.

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - Name of item being cooked
 - Temperature of item prior to cooking
 - Length of time during which the items were subjected to heat
 - The actual temperature upon cooking



- Time at which the cooking process was completed
- b. Blanched Items should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

D. *Keep food at safe temperatures:*

Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

- A. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
- B. Raw proteins can only be left on worktable if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- C. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests.
- D. Cooked food can be served à la minute to avoid this.
- E. A HACCP sheet should be posted on each refrigerator and, or, freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- F. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
- G. All food items to be refrigerated or kept in the freezer must be covered and labelled.

E. *Selection of safe raw materials to produce the items:*

Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemicals can form in moldy food like fruit and vegetables.

- A. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- B. Fruits and vegetables should be checked for worms, grubs and mould.
- C. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged
- D. Check that fish exhibit all signs of freshness and verify that they do not have worms or parasites. Verify for signs of freshness.
- E. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.



Hygiene and Food Safety Regulations

These guidelines are an overview of critical points that must be adhered to; breaching hygiene can put guests at risk and reflect badly on our professionalism as most competitions are under the watchful eye of the public and media.

DRESS STANDARDS

- All chefs must enter the competition arena wearing a clean and pressed chef's jacket.
- A chef's hat is required. Apron length can be determined by the team and butcher stripe apron can be used. Teams must change their aprons prior to service.
- Shoes must be a nonslip safety style is to be worn.
- Neckties are optional.
- No visible jewelry is to be worn except for a wedding band, ear stud or sleeper.

PERSONAL HYGIENE

- Male chefs should be clean shaven.
- Chefs with beards must wear a beard net.
- The sleeves of chef's jackets must not be rolled up past the elbow.
- Chefs should be clean and showered with good personal hygiene.
- After shave and perfumes must not be overpowering.

FOOD & DRINK DURING COMPETITION

- Industrially bottled and packaged beverages can be consumed in the competitive kitchen.
- Industrially produced and packaged nutrition, like energy bars or gels, can be consumed in the competitive kitchen.
- Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen.

FOOD HANDLING REQUIREMENT

- Basic Principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to.
- Temperature recording of perishable food items must be recorded when leaving the preparation kitchen.
- Temperature recording of perishable food items must be recorded when entering the competition kitchen.
- Food items to be stored correctly between -18°C until 4°C.
- Chefs must wash their hands prior to starting in a competition.
- Chefs must wash their hands when they change tasks.
- Chefs must wash their hands upon return to the kitchen if they are required to leave the competition kitchen for any reason.
- Food items should not be held at 65C for longer than 2 hours.
- Tasting food must be carried out with single use disposable utensils or utensils that are washed after each tasting.
- Double dipping into sauces or food items with the same spoon is not acceptable.
-



- Food items in transport and in storage must be covered with clear plastic or a lid. Gloves can be worn if they work with dirty items or items that stain, for example beetroot, etc.
- Ready to eat food (RTE) that is not at 65C should not be handled with bare hands.
- RTE food must be handled from a plate, using tongs, chopsticks, and tweezers or with hands covered with gloves.
- Glove does not give an automatic exemption to proper food handling techniques. Once the food item is changed, you must change your glove.
- Basic spills should be cleaned up immediately.
- Ensure that knives are kept clean at all times.

STORAGE OF FOOD

- Food items should be on trays or in containers and covered.
- When setting up your chiller/refrigeration, ensure items do not drip on items stored.
- Food trimmings from your mise-en-place that are to be used later should be kept separate and not mixed together.
- Food trimmings should be identified, covered and labelled to avoid cross- contamination.
- Do not store raw food with cooked food items.

SANITATION

- Hands are to be washed frequently.
- Paper towels are to be used for bench wiping and hands.
- Cloth towels are only to be used for hot items.
- Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.
- Cutting boards in PEHD material are preferred and should be clean and have the appropriate color used for each task. The standard color usage: green for vegetables, red for meat, blue for fish and brown for cooked meats. Otherwise, white is acceptable as a neutral color for all tasks, cutting boards should not be made of wood.
- Work areas should always be clear of unnecessary items.

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CULINARY CLASS

CATEGORY P – PROFESSIONAL CHEFS- INDIVIDUAL CULINARY CHALLENGE

- CLASS 1: WESTERN FISH MAIN COURSE**
- CLASS 2: WESTERN BEEF MAIN COURSE**
- CLASS 3: INDONESIAN PROBIOTIC CHICKEN MAIN COURSE**
- CLASS 4: WESTERN PASTA MAIN COURSE**
- CLASS 5: ASIAN CURRY**
- CLASS 6: WESTERN LAMB**
- CLASS 7: INDONESIAN SEAFOOD**
- CLASS 8: INDONESIAN FISH**
- CLASS 9: INTERNATIONAL VEGAN**

CATEGORY Y – YOUNG CHEFS - INDIVIDUAL CULINARY CHALLENGE

- CLASS 10: WESTERN FISH MAIN COURSE**
- CLASS 11: WESTERN BEEF MAIN COURSE**
- CLASS 12: WESTERN PASTA MAIN COURSE**
- CLASS 13: INDONESIAN SEAFOOD**
- CLASS 14: WESTERN CHICKEN MAIN COURSE**
- CLASS 15: INTERNATIONAL OPEN SANDWICH**

CATEGORY T – TEAM- CULINARY TEAM CHALLENGE

- CLASS 16: ASIAN SET MENU (APPETIZER & MAIN COURSE)**
- CLASS 17: 5TH DEWATA GASTRONOMIC CHALLENGE TEAM**

CATEGORY O – OPEN- CULINARY ART & F&B CHALLENGE

- CLASS 18: ICE CARVING**
- CLASS 19: FRUIT & VEGETABLE CARVING “FREESTYLE”**
- CLASS 20: BALINESE NASI TUMPENG**

CATEGORY P – B - PASTRY & BAKERY

- CLASS 21: DRESS THE CAKE “FREE STYLE” (LIVE)**
- CLASS 22: AFTERNOON TEA SET “ARCHIPELAGO” (DISPLAY)**
- CLASS 23: PRALINE OR PETITS FOURS INDONESIAN HERBS & SPICES (DISPLAY)**
- CLASS 24: BAKERY BREAKFAST BASKET WITH SHOW PIECE (DISPLAY)**
- CLASS 25: PLATED DESSERT INDONESIAN FLAVOR (DISPLAY)**
- CLASS 26: WESTERN PLATED DESSERT (LIVE)**
- CLASS 27: CHOCOLATE TRAVEL CAKE (LIVE)**
- CLASS 28: PLATED DESSERT- HOT CHOCOLATE (LIVE)**
- CLASS 29: PASTRY SHOWPIECE “FREE STYLE” (DISPLAY)**
- CLASS 30: ARTISTIC SCULPTURE (DISPLAY)**



Hot Culinary Challenge Judging Criteria

Material brought / mise-en-place 5 points

- Clear arrangement of materials
- Correct number of items brought in
- Proper working technique
- Correct utilization of working time

Hygiene & Food Waste 10 points

- Clean hygienic work techniques
- Workflow been adhere thorough and followed
- Clear benches not cluttered
- Correct storage of food items
- Temperature control on food items, hot and cold
- Control on excess and food waste
- Limitation on plastic waste

Correct Professional Preparation and Hygiene 15 points

- Correct basic preparation of food, corresponding to today's modern culinary art
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food
- Review of all food waste including excess items

Innovation 5 points

- The introduction of a new technique or significantly improving and existing dish
- New style of dishing presentation that enhances the customer or judge's expectations
- Allow chefs or team to create a WOW factor
- Scoring will start at Zero (0) and go up to 5 marks
- Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically

Service 5 points

- Correct number of plates must be presented
- The meals, should be practical and transportable
- Meals must be presented on time or points will be deducted

Presentation/Innovation 10 points

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

Taste & Texture 50 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 today's standards of nutritional values



Artistic Judging Criteria

Suitability in complementing food display 20 points

Presentation and General impression 30 points

Technique & Degree of Difficulty 50 points

Pastry & Bakery Challenge Judging Criteria

Presentation/Innovation 30 points

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

Correct Professional Preparation and Hygiene 30 points

- Correct basic preparation of food, corresponding to today's modern culinary art
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients
- Proper working technique and attention paid to hygiene during preparation of food

Composition 30 points

- The typical taste of the food should be preserved
- It must have appropriate taste
- In quality, flavor and color, the dish should conform to today's standards of nutritional values

Service 10 points

- The correct number of items must be presented
- The meals, should be practical and transportable
- Meals must be presented on time or points will be deducted



RULES AND REGULATION PER CLASS

CATEGORY P – PROFESSIONAL

Professional chefs, who represent food service hotel, restaurant, airlines or catering organizations must be 25 years old and above by 1st January 2026.

INDIVIDUAL CULINARY

CLASS 1: live 60 minutes

WESTERN FISH MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one 100% Western Style Contemporary Fish main course dish for 2 portions within 60 minutes.
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
- Each competitor will be advised of products provided.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
 - **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 2: live 60 minutes

WESTERN BEEF MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one 100% Western style Contemporary Beef main course dish for 2 portions within 60 minutes.
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
- Each competitor will be advised of products provided.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
 - **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 3: live 60 minutes

INDONESIAN PROBIOTIC CHICKEN MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one Modern Indonesian style chicken main course dish for 2 portions within 60



minutes.

- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
- Each competitor will be advised of products provided.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- Taste must be authentic, and the dish profile clearly implemented.

- **Recipe required in the kitchen.**
- **Plates will be from competitor / any type & shape (white is preference) without logos**
- **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
- **Judging criteria and notes on page 12**
- **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 4: live 30 minutes

WESTERN PASTA MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one Western Style Contemporary Pasta main course dish for 2 portions within 30 minutes.
- The dish must be presented on 2 individual plates with appropriate garnish and sauce.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- Pasta composition is 60%
- Each competitor will be advised of products provided.
- Pasta plates will be from competitor / any type & shape (white is preference) without logos

- **Recipe required in the kitchen.**
- **Plates will be from competitor / any type & shape (white is preference) without logos**
- **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
- **Judging criteria and notes on page 12**
- **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 5: live 60 minutes

ASIAN CURRY

This class is sponsored by: **TBA**

- To prepare (One) kind of curry for 2 portions within 60 minutes.
- Competitors will be allowed to bring their own raw ingredients, rice (cooked) and garnish, which must be in an un-seasoning state (clean and peeled are allowed).
- Dish must be presented on 2 individual plates or any other dish ware consisting Asian curry with appropriate starch, vegetables, and protein.
- Each competitor will be advised of products provided.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
 - **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**



- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen C for equipment's on page 31

CLASS 6: live 60 minutes

WESTERN LAMB

This class is sponsored by: **TBA**

- To prepare one 100% Western Style Contemporary Lamb main course dish for 2 portions within 60 minutes.
 - Sauce can be prepared on the stove.
 - Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 7: live 60 minutes

INDONESIAN SEAFOOD

This class is sponsored by: **TBA**

- To prepare one Modern Indonesian Seafood main course dish for 2 portions within 60 minutes.
 - Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
 - Taste must be authentic, and the dish profile clearly implemented.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 8: live 60 minutes

INDONESIAN FISH

- To prepare one Modern Indonesian Fish main course for 2 portions within 60 minutes.
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
- Taste must be authentic, and the dish profile clearly implemented.
- Each competitor will be advised of products provided.
- It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.



- Recipe required in the kitchen.
- Plates will be from competitor / any type & shape (white is preference) without logos
- See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen A, B for equipment's on page 31

CLASS 9: live 60 minutes
INTERNATIONAL VEGAN

This class is sponsored by: TBA

- To prepare one Vegan main course dish for 2 portions, a balanced meal that is nutritious and contemporary within 60 minutes.
 - Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
-
- Recipe required in the kitchen.
 - Plates will be from competitor / any type & shape (white is preference) without logos
 - See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
 - Judging criteria and notes on page 12
 - Please refer to Hot Cooking Kitchen A, B for equipment's on page 31



CATEGORY Y – YOUNG CHEFS

Young chefs, who represent food service hotels, restaurant, airlines, catering organizations students from various schools or academies must be 16 years old to 24 years old by 1st January 2026.

INDIVIDUAL CULINARY

CLASS 10: live 60 minutes

WESTERN FISH MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one 100% Western Style Contemporary Fish main course dish for 2 portions within 60 minutes.
 - Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 11: live 60 minutes

WESTERN BEEF MAIN COURSE

This class is sponsored by: TBA

- To prepare one 100% Western Style Contemporary Beef main course dish for 2 portions within 60 minutes.
 - Dish must be presented on 2 Individual plates with appropriate garnish, starch and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 3**

CLASS 12: live 30 minutes

WESTERN PASTA MAIN COURSE

This class is sponsored by: **TBA**

- To prepare and serve one 100% Western Style Contemporary Pasta Main Course dish for 2 portions within 30 minutes.



- Dish must be presented on 2 Individual plates with appropriate garnish, and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
 - Pasta plates will be from competitor / any type & shape (white is preference) without logos.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 13: live 60 minutes

INDONESIAN SEAFOOD

This class is sponsored by: **TBA**

- To prepare and serve one Modern Indonesian style Seafood main course for 2 portions within 60 minutes.
 - Dish must be presented on 2 Individual plates with appropriate garnish, starch and sauce.
 - Taste must be authentic, and the dish profile clearly implemented.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**

CLASS 14: live 60 minutes

WESTERN CHICKEN MAIN COURSE

This class is sponsored by: **TBA**

- To prepare one 100% Western style Contemporary Chicken main course for 2 portions within 60 minutes.
 - Dish must be served on 2 individual plates with appropriate garnish, starch and sauce.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
 - Timing must be strictly followed
- **Recipe required in the kitchen.**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**



- See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen A, B for equipment's on page 31

CLASS 15: live 30 minutes
INTERNATIONAL OPEN SANDWICH

This class is sponsored by **TBA**

- To prepare an International free style Open Sandwich, within 30 minutes.
 - Dish must be presented on 2 individual plates with appropriate protein (fish, seafood, beef, lamb, or poultry), garnish and condiments.
 - Each competitor will be advised of products provided.
 - It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.
- Recipe required in the area.
 - Plates will be from competitor / any type & shape (white is preference) without logos
 - Table for preparation: size 120cm X 75cm, Electricity will be provided for each table
 - See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
 - Judging criteria and notes on page 12



CATEGORY T – TEAM

Team Challenges are open to chefs representing food service hotel, restaurant, airlines, catering organizations, students from various schools or academies must be 16 years old and above by 1st January 2026.

CULINARY TEAM CHALLENGE

CLASS 16: live 60 minutes
ASIAN SET MENU (APPETIZER & MAIN COURSE)

- To prepare and serve one appetizer and one main course with Asian Flavors in 60 minutes
 - 3 portions of warm or cold appetizer should be made from a tomato base
 - 3 portions main course should be composed of Beef or Chicken or Duck or Lamb. Each dish must include starch, vegetables, and sauce.
 - For the category, the participants will need to utilize their own ingredients.
 - Each course must be presented on 3 individual plates.
 - Appetizer will be served after 50 minutes, main course at 60 minutes.
-
- **Recipe required in the kitchen**
 - **Plates will be from competitor / any type & shape (white is preference) without logos**
 - **See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9**
 - **Judging criteria and notes on page 12**
 - **Please refer to Hot Cooking Kitchen A, B for equipment's on page 31**



CLASS 17: TEAM
5th DEWATA GASTRONOMIC CHALLENGE

Competition rules

ELIGIBILITY

The culinary team consists of a Team Chef/Manager (no age restriction) and three young chefs (below 35 years on the day of the competition)

The position of the three young chefs should be Chef de Partie or below.

A copy of the passport or I/D card of each team member must be attached to the entry form. The entry form is to be signed by the Management verifying the above.

Service & Beverage team consists of a One Wine Sommelier (no age restricted) and two young waiters or waitress (below 35 years old on the day of competition)

A team can represent any of the following establishments:

1. Hotel
2. Free standing restaurant/club
3. Culinary school
4. Catering establishment
5. Airline
6. Hospital
7. The competition is run with a minimum 5 teams up to a maximum of 10 teams.

Day 1 - Revealing the ingredients on 29th April

All teams are presented with a box of identical ingredients from which they will have one hour to develop a 3 - course menu comprising:

- Appetizer
- Main Course
- Dessert

The use of the sponsors' ingredients (all contents of the Mystery box) is compulsory

Preparation on Dewata Gastronomic Challenge Wine Food Pairing:

- Selected wine display on the technical meeting which allow head chef and sommelier to taste and choose the wine to pairing on the day of the competition: the set of wine and food is allowed for the judges to taste to find the balance and the harmony of the pairing
- Wine chooses will be served to guests dine at the table
- Each team is given a judging schedule during the technical meeting. Additional ingredients such as common grocery items and garnishes can be included to complete the meal. The cost of these ingredients is to be borne by the participants.
- A menu is handed over to the organizer at the end of the hour.
- The ingredients are then transported back to the participating establishments where the teams can prepare the mise-en-place. The mise-en-place at the participating establishment must be spectacular work of the team competitors. Competitors contravening this requirement will be disqualified.



Day 2 – Gastronomic Challenge event on 30th April

- Each team is given a judging schedule during the briefing. The Team Chef/Manager is not allowed to be present during the judging process but can assist with the service at the Gastronomic Challenge time.
- Each team is required to present three portions of each course for judging and photography and serve 6 portions of each course, at the Gourmet Challenge. One portion of each course to be displayed on a separate table provided by the organizers.
- Three paper copies of the recipe (yield 10 portions) for each dish must be provided. Each recipe must be in a clear page protector and a copy must also be provided electronically on a USB a standard template, which is provided in advance to the participating teams.

Venue layout

- Each team will have a U-shape preparation area inside the Venue.
- Each team is allowed to decorate its service area. Corporate names/logos are not allowed.
- Each team must bring along with them all the necessary equipment and utensils for reheating the food and serving the meal to judges and guests.
- Equipment such as hot cupboards may be provided at the venue. Two 13-amp electrical outlets will be made available for each team.
- Teams are responsible for the clean up of their working area during and after the competition.

Gastronomic Challenge

- In order to make this event a total food and beverage experience, each team must provide three members of waiting staff, one of which is specialized in the service of wine (Sommelier) and a service supervisor.
- Each team will be provided with 1 banquet table and 6 chairs; these must be used and cannot be modified.
- Teams are responsible for the table decoration, plates, glasses, cutlery and any other equipment.
- Each team should provide a menu for each place setting and two additional copies for the judges, logos are permitted.

JUDGING CRITERIA

COOKING Total points attainable for all three courses is 300 points

Material brought / mise-en-place

0-5 points per course

- Clear arrangement of materials / Correct number of items brought in
- Proper working technique / Correct utilization of working time

Hygiene & Food Waste

0-5 points per course

- Clean hygienic work techniques / Workflow been adhered thorough and followed
- Clear benches not cluttered / Correct storage of food items
- Temperature control on food items, hot and cold / Control on excess and food waste



- Limitation on plastic waste

Correct Professional Preparation and Hygiene

0-10 points per course

- Correct basic preparation of food, corresponding to today's modern culinary art
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food
- Review of all food waste including excess items

Innovation

0- 5 points per course

- The introduction of a new technique or significantly improving and existing dish
- New style of dishing presentation that enhances the customer or judge's expectations
- Allow chefs or team to create a WOW factor /
- Scoring will start at Zero (0) and go up to 5 marks
- Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically

Service

0-5 points per course

- Correct number of plates must be presented
- The meals, should be practical and transportable
- Meals must be presented on time or points will be deducted

Presentation/Innovation

0-10 points per course

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

Taste & Texture

0-50 points per course

- 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 today's standards of nutritional values

Wine Pairing

0-10 points per course

- The balance of the wine food pairing is perfectly balanced between food and the wine, wine is enhance the food taste

Important Note

- Teams must maximize the use of the ingredients provided by the sponsors. At the judge's discretion, a maximum of 10 points per course can be deducted if, in their opinion, the use of other ingredients has been exaggerated. Teams are disqualified if they cannot produce the required number of portions.



SOMMELIER Total points attainable is 100

Professional Presentation

Point 0 – 60 points

- Professional on presenting, introduction and servicing the wine to the guests, using the court master sommelier standard

Sommelier Skills

Point 0 to 30 points

Demonstration on decanting skills during dining service

Mise en place and cleanliness during Service

0-10 points per course

SERVICE SEQUENCES Total points attainable at 100

Professional Presentation

0 – 80 points

- Serving with professional manners by providing fine dining service sequence to the guests

Mise en place and cleanliness during Service

0-20 points per course

TABLE DÉCOR & SET UP Total points attainable at 100.

Innovation

0-40 points

Creative use of display materials. Unique presentations of centerpiece. Table decoration is in keeping with the general theme of the food being served.

Professional presentation

0-30 points

Table is laid to exacting international standards of dining etiquette.

Quality of napery, cutlery and accoutrement used.

Hygiene

0-30 points

Material used is suitable for foodservice, cleanliness of linen and flat ware, glasses, etc

Judges

- The judge members will be established culinary professionals and may include WACS accredited judges as well as Wine masters from the WSA.
- The judge will comprise of at least four judges.
- The judge members will be independent and not linked in any way to the competing teams.
- The chief judge will ensure that all products are tasted and that the judges' approach and techniques are consistent for all teams.
- The competition will be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing culinary and cultural practices.
- Judges will reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges.
- The judges' decision is final.



AWARDS

Awards – Dewata Gastronomic Challenge teams

Each participating team member receives a certificate; the category of certificate will depend on the total score of each team.

Gold 600 - 560 points

Silver 559 - 520 points

Bronze 419 - 480 points

In addition, the top three teams with the highest scores will be awarded the following: Winning team

- **Gold Medal + team trophy + Trophy for the establishment**
- **1st Runner-up Silver Medal + team trophy**
- **2nd Runner-up Bronze medal + team trophy**

Special awards

- Best Appetizer
- Best Main Course
- Best Paring
- Best Dessert
- Best Team
- Best Chef Manager
- Best Sommelier

Awards - Service teams

- Each team member receives a certificate of participation
- A trophy is awarded to the service team for the best table



CATEGORY O – OPEN

Open to all chefs representing food service hotel, restaurant, airlines, catering, students from various schools or academic organizations must be 16 years old and above by 1st January 2026

CULINARY ART & F&B

CLASS 18: live 60 minutes

ICE CARVING

- To execute the work within 60 minutes from starting.
- Each competitor will be provided with an ice block approximately the size of 120cm high, 53cm wide and 30 cm thick.
- Competitors will have to provide their own working tools. No electric tools are allowed.
- Competitors would be allowed to change their block within the first 15 minutes of the completion.
 - Judging criteria and notes on page 12

CLASS 19: display & live 180 minutes

FRUIT & VEGETABLES CARVING “FREESTYLE”

- A competitor will produce the carving with Fruit and Vegetables in free style theme, within 180 minutes.
- No pre-slicing, pre-carving or preparation like so will be allowed. No glue is allowed.
- Competitors will be required to provide their own vegetables and fruits.
- All other kitchen tools such as knives and cutting boards must be provided by the competitor.
- Competitor will be responsible to ensure that all excess materials are disposed of in Correct manner.
 - Recipe required to be display.
 - Table space allocated for preparation & display: 120 cm x 75 cm
 - Exhibits can be removed after 17:00 on the same day.
 - Judge Criteria page 13
 - Judging criteria and notes on page 12

CLASS 20: display with tasting

BALINESE NASI TUMPENG

Competitor should prepare a Tumpeng for 6 people with two kinds of desserts placed on the side of the Tumpeng. Typical condiments should enhance the dish. One extra portion needs to be place on a plate for testing purposes. Alls ingredients should be brought to the competition already cooked. As there are no facilities available for last minute cooking.

- Recipe required to be display.
- Table space allocated for preparation & display: 120 cm x 75 cm
- Exhibits can be removed after 17:00 on the same day.
- Judge Criteria page 13



CATEGORY P & B

CATEGORY – PASTRY & BAKERY

Open to all chefs representing food service hotel, restaurant, airlines, catering, students from various schools or academy organizations must be 16 years old and above by 1st January 2026

CLASS 21 live competition duration: 120 minutes
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DRESS THE CAKE “FREESTYLE”

- Competitors will decorate 1 finished sponge cake, which competitors must provide.
- The theme of Decoration is freestyle
- The sponge cake should be either Round (30cm diameter) or Square (30cm x 30cm). Only 1 cake is allowed.
- Competitors are allowed to bring pre-mixing fillings, sauces, and coatings.
No pre-modeled materials are allowed i.e Flowers, chocolate pieces, Marzipan or Plastic decorations.

Table space allocated: 120 cm x 75 cm

- Display Accessories may be set up before starting.
- Electricity will be provided by the organizer.
- Only one (01) cake is to be used by each participant.
- Round / square cake can be transformed to any shape.
- Display will be removed at the end of the show on the same day
- Judge criteria page 13

All food Items must be delivered and set up hygienically with cold box or dry ice storage. Poor hygiene standard of handling food products will not be judged.

CLASS 22: Display & Texture
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AFTERNOON TEA SET “ARCHIPELAGO”
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To display 5 different types of each item, 3 pieces of each

- 1 type Scone with condiments
- 2 types of French or Asian Pastries, (e.g., tartlets, choux, mochi, roll cakes)
- 2 types of savory items, one kind creative sandwiches (e.g., unique bread with gourmet filling, presented innovatively) one kind baking pastry, free style (e.g., fusion-style laminated pastry or signature baked creation).
- Suitable for service. (3 portions each for display)
- Practical and up-to-date presentations are required.
- Edible Showpieces (not more than 30cm height) should enhance the presentation.
- The presentation will be judged.
- An extra plate of 1 portion of each type (5 pieces) should be provided for judging the texture of the items.



- Each piece should weigh between 30gm-50gm
- Table space allocated: 120cm x 90cm
- Recipe required to be displayed.
- Exhibits can be removed after 17:00 on the same day.
- All food items must be delivered and set up hygienically with cold box or dry ice storage.
- Poor hygiene standard of handling food products will not be judged.
- Judge criteria and notes on page 13

CLASS 23: display & texture
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PRALINES or PETIT FOURS INDONESIAN HERBS & SPICES
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This class is sponsored by: **TBA**

- To display 4 different types, 6 pieces of each type (either Petit Fours or Pralines), suitable for service. (Exactly 24 pieces must be presented).
- A practical and up-to-date presentation is required. No commercial molds are allowed.
- Showpieces should enhance the presentation and will be judged.
- An extra plate of 1 portion of each type (4 pieces) should be provided to check the texture by the judges.

- Chocolate will be provided: TBA.
- Each piece should be weighed between 8 to 14 grams.
- Table space allocated: 120cm x 90cm.
- Recipe required to be displayed.
- Judge criteria and notes on page 13
- Praline & Show piece will be exhibited until 17:00 on the same day, and competitors must remove the display.

CLASS 24: display & texture
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BAKERY BREAKFAST BASKET WITH SHOW PIECE
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This class is sponsored by: **TBA**

Each participant must present 1 complete set of assorted breakfast bakery items - 4 pieces each, consisting of the following:

- **1 kind Plain Croissant** (weight 30-50gr)
- **1 kind of Pain Au Chocolate** (weight 30-50gr)
- **1 kind of Healthy Muffin** (weigh 60-70 gr)
- **2 kinds of Artisan Bread Roll** (plain or with filling, 25-50 gr)
- **2 kinds of Danish Pastry** (50- 60 gr) and
- **1 kind Cruffin** (30-50 gr)

Each competitor will be advised of products provided.

It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.

Competitors must provide one of each item to examine the freshness and the composition. (Separate from display) All exhibits should be complementary to a food display on a buffet table.



- Exhibits will be displayed for the duration of the day and can only be removed after 17:00 hours.
- Table allocation for the display will be 120 cm x 90 cm.
- Competitors will be required to provide their own decoration and other support items.
- The competitor will be responsible for ensuring that all excess materials are disposed of in a correct manner.
- Judge criteria and notes on page 13

CLASS 25: display & texture
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PLATED DESSERT: INDONESIAN FLAVOR
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This class is sponsored by: **TBA**

To prepare and display a total of 4 different types of desserts **1 portion using main ingredient from chocolate product.**

1 portion using main ingredient fruit puree product.

1 portion using main ingredient coffee product.

1 portion using main ingredient tea.

1 of the 4 choices must be served in a glass. All four (4) desserts display cold or hot composition. each portion for one person, suitable for a la carte service. A practical and up to date presentation is required. Showpieces are allowed but will not be judged.

NOTE: 1 portion of chocolate dessert will be tasted by judges. Another portion will need to be displayed.

Each competitor will be advised of products provided. It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.

Each participant is required to provide display signage indicating the name/themed description of the exhibit, including a list of ingredients used.

To complete 1 chocolate dessert with tasting in the exhibition hall without kitchen provide, due to hygiene purpose.

- Table space allowed: 120 cm x 75 cm.
- One extra Table for show Infront of judge "Live Preparation Table" with Electrical Power.
- Recipe required to be displayed.
- Display will be removed after 15:00 on the same day.
- Judge criteria and notes on page 13
- Hygiene standard of handling food products will not be judged.

CLASS 26: Live competition duration: 60 minutes
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WESTERN PLATED DESSERT

This class is sponsored by: **TBA**

Each participant must prepare and present one original Western-style plated dessert, with 3 identical



individual portions, within 60 minutes including the required ingredient: **Whipping Cream, Unsalted Butter, Products incorporated in the dish. Choice of Chocolate product: Dark Chocolate 68%, Dark Chocolate 50 %, Milk Chocolate 43% and Palm Sugar 35%**

- Recipe required to be displayed.
- Competitors must bring their own chinaware plates for presentation.
- The plated dessert must include sponsored products.
- Biscuit: All types of biscuits (including genoise, sponge, sacher, pain de Genes etc.), or dough (including sable, crumble, puff pastry etc.) can be prepared, baked-ready and brought in for the competition.
- Sugar syrup is permitted.
- Mandatory to use given products.
- See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen A, B for equipment's on page 31

CLASS 27: Live competition duration: 120 minutes

CHOCOLATE TRAVEL CAKE

This class is sponsored by: **TBA**

Competitors will have 2 (two) hours to compose a **2 (two) chocolate travel cake** of their choice **with the same recipe**. Each cake must weigh between 450 gr to 550 gr

The chocolate travel cakes must include chocolate components in the mixture, not just in the decoration. All items presented must be edible. All preparation, decoration, and baking must be completed onsite during the competition. Cake making and decoration must be done entirely during the competition. Only sugar syrup is allowed to be brought from home.

Each competitor will be advised of products provided. It is mandatory to use products from the organizer. Product needs to be incorporated in the recipe.

- Recipe required to be displayed.
- The organizer will provide the use of Kitchen.
- Food wastage will result in point deduction.
- See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen A, B for equipment's on page 31

CLASS 28: Live competition duration: 60 minutes
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PLATED DESSERT- HOT CHOCOLATE

This class is sponsored by: **TBA**

Each competitor has to prepare and present one plated dessert featuring hot chocolate, within a time limit of 60 minutes. The dessert must incorporate sponsor items as key components of the dish. The final presentation must include three individually plated servings, each with appropriate garnish. The dish should highlight the flavor harmony between chocolate, showcasing creativity, technique, and balance.

A mandatory to use choice of Chocolate products: Dark Chocolate 68%, Dark Chocolate 50 % Milk, Chocolate 43% and Palm Sugar 35%

- The organizer will provide kitchen facilities.



- Competitors must bring their own chinaware plates for presentation.
- Recipe required to be displayed.
- Ingredients may be pre-weighed and measured before the competition begins.
- Food wastage will result in point deduction.
- See Worldchefs Hot Cooking and Preparation Guideline on page 4 to 9
- Judging criteria and notes on page 12
- Please refer to Hot Cooking Kitchen A, B for equipment's on page 31

CLASS 29: display

PASTRY SHOWPIECE "FREE STYLE"

To prepare and display one (1) pastry showpiece with the use of either:

- (a) Chocolate
- (b) Marzipan / Sugar
- (c) Dough / Bread Dough; or
- (d) Dough Figurine

The height of the showpiece should not exceed **100cm**. It should have at least three (03) different techniques, meaning a display of three (3) different methods of product utilisation. Non- edible structure elements are not allowed over or above the base. Frames, molds, and wires are not allowed. Points will be deducted for non-compliance.

Each participant is required to indicate his/her choice of creation (a,b,c,or d) upon registration. No changes will be allowed

- **Table space allocated: 90cm x 90cm.**
- **Showpieces will be displayed for the duration of the competition and can only be removed after the closing ceremony on the last day.**
- **Note that points will be deducted if your display exceeds the allocated space provided.**

CLASS 30: display

ARTISTIC SCULPTURE

To prepare and display one (1) artistic sculpture with the use of either:

- (a) Vegetable;
- (b) Chocolate;
- (c) Sugar; or
- (d) Dough Figurine

The height of the showpiece should not exceed 100cm. Frame and wire support are allowed but must not be exposed.

- **Exhibition space is limited to 90 cm x 90 cm.**
- **Points will be deducted for non-compliance.**
- **Each participant is required to provide display signage indicating the name/themed description of the exhibit.**
- **Artistic Sculpture stays on display until the end of the show.**
- **Judge criteria on page 13**
- **The Organizer will advise clearing date and time.**



Practical Cooking

1. *A schedule of competition will be confirmed one week prior to the event after all the teams are confirmed.*

2. **Culinary KITCHEN Station “A” equipped with the following:**

There are 10 kitchen Set

- 4 burner gas range
- Table top refrigerator
- Combi oven
- Stainless steel work bench
- Sink with running water
- 2 power points (230V) for each competitor

Set of separate waste bins for organic and recyclable

3. *Culinary KITCHEN Station “B” equipped with the following:*

There are 4 kitchen Set

- 4 burner gas range
- Table to refrigerator
- Combi oven
- Stainless steel bench
- Sink with running water
- 2 power points (230V) for each competitor
- Blast Chiller to be shared by

Set of separate waste bins for organic and recyclable

The punctual presentation of each entry is a matter of urgent necessity.

- A waiting area for competitors to gather prior to their heat
- Every minute late will deduct 1 (one) point
- More than 10 minutes will be disqualified



TROPHIES, AWARDS & CERTIFICATES

CERTIFICATES OF PARTICIPATION

Team and individual competitors that have completed the classes for which they have been registered will each receive a Certificate of Participation.

CERTIFICATES OF AWARDS AND MEDALS

The certificates will be awarded to any competitor if he attains points as follows:

GOLD	100 – 90 points	Gold Medal with certificate
SILVER	89 – 80 points	Silver Medal with certificate
BRONZE	79 – 70 points	Bronze Medal with certificate
DIPLOMA	69 – 60 points	Diploma certificate

CERTIFICATES PRESENTATION

There will be a certificate presentation every day at 17.00 p.m. for the cold display classes and the practical classes where the results are already known.

The other certificates can be picked up at the registration desk. All other certificates will be given at the challenge trophy presentation on Friday afternoon at the closing ceremony.

Per each of the 28 Classes, there will be special trophy plates give to the winner

CHALLENGE TROPHIES

BEST YOUNG CHEF
BEST CHEF INDIVIDUAL INDONESIAN
BEST CHEF INDIVIDUAL WESTERN
BEST ASIAN TEAM
BEST CULINARY ORGANIZATION
BEST PASTRY CHEF
BEST ARTIST



CRITERIA FOR CHALLENGE TROPHIES

BEST YOUNG CHEF	The highest score in classes 10-11-12-13-14-15
BEST YOUNG CHEF INDIVIDUAL WESTERN	The highest score in classes 10-11-12-14
BEST CHEF INDIVIDUAL INDONESIAN	The highest score in classes 3-7-8-20
BEST CHEF INDIVIDUAL WESTERN	The highest score in classes 1-2-4-6
BEST ASIAN TEAM	The highest score in classes 5-16
BEST PASTRY CHEF	The highest score in classes 21-22-23-25-26-27-28-29-30
BEST ARTIST	The highest score in classes 18-19

The individual chef who accumulates the highest points in his/her best 2 classes

At least **one Gold or Silver** medal must be received in one of the classes entered, otherwise, the award will not take place.

BEST CULINARY ORGANIZATION	Best of Young Chef in classes 10-11-12-13-14-15 Best Indonesian Chef in classes 3-7-8-20 Best Western Chef in classes 1-2-4-6 Best Pastry Chef in classes 21-22-23-25-26-27-28-29-30
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To qualify for the Best Culinary Organization Team, the culinary Organization has to send a minimum of 4 competitors from the same property participating in a total of not less than 4 different classes. The Best Overall Culinary Team is selected from the team who scores the highest points in their best 4 classes. Points are taken from 4 different members of the team.

MEDAL AND CERTIFICATES PRESENTATION

Every day at 15.00 Hours will be a medal and certificate presentation for the cold display classes and the practical classes where the results are already known.

The other medals and certificates can be picked up at the secretariat office. All other medals and certificates will be given at the challenge trophy presentation on Saturday afternoon at closing ceremony.

For more information regarding the competitions, please contact:

BALI SALON CULINAIRE 2026 ADMINISTRATION MS.

CELINE

HP : +62 811 3838 644

EMAIL : balisalonculinaire@gmail.com



HOW TO REGISTER

- Each establishment/ organization can only register max. 2 participants/ class.
- Please complete the entry form and submit it to the organizer before the deadline date:
5TH MARCH 2026
- The Organizer will not be held responsible for any loss or delayed registration forms.
- Please e-mail all entries together with a copy of your paid registration fee document to:

BALI SALON CULINAIRE 2026 ADMINISTRATION MS.
CELINE

HP : +62 811 3838 644
EMAIL : balisalonculinaire@gmail.com

Registration Fee

Professional Live Competition	Rp. 400.000,-/Class/Person
Professional Display Competition	Rp. 400.000,-/Class/Person
Team Competition: Asian Set Menu	Rp. 500.000,-
5h Dewata Gastronomic Challenge	Rp. 1.000.000.-
Student	Rp. 250.000,-

(Student is min 16 years old on the 1st January 2026, max 25 years old on 2026 and should show ID card from school /Academy/Personal)

PAYMENT

Payments should be made in Rupiah. Bank Transfer should be made payable to Bali Culinary Professionals.

Please do not send cash. Acceptance of entries are on first come first served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of the Bali Salon Culinaire 2026

Please send your copy of transfer payment, please use the bank transfer format below to balisalonculinaire@gmail.com, it is important for registration service.

BANK DETAIL

FROM :	TO :
COMPANY NAME :	Bank Name : Bank Rakyat Indonesia (BRI)
	Account No. : 055701000830569
BANK NAME :	Account Name : Bali Culinary Professionals
TRANSFER NO :	
TRANSFER DATE :	



REGISTRATION FORM SALON CULINAIRE 2026 INDIVIDUAL

Deadline: 5 March 2026

Class to attend: (Please tick boxes)

CATEGORY – PROFESSIONAL					MNT
	CLASS	1	WESTERN FISH MAIN COURSE	LIVE	60
	CLASS	2	WESTERN BEEF MAIN COURSE	LIVE	60
	CLASS	3	INDONESIAN PROBIOTIC CHICKEN MAIN COURSE	LIVE	60
	CLASS	4	WESTERN PASTA MAIN COURSE	LIVE	30
	CLASS	5	ASIAN CURRY	LIVE	60
	CLASS	6	WESTERN LAMB	LIVE	60
	CLASS	7	INDONESIAN SEAFOOD	LIVE	60
	CLASS	8	INDONESIAN FISH	LIVE	60
	CLASS	9	INTERNATIONAL VEGAN	LIVE	60
CATEGORY – YOUNG CHEF					MNT
	CLASS	10	WESTERN FISH MAIN COURSE	LIVE	60
	CLASS	11	WESTERN BEEF MAIN COURSE	LIVE	60
	CLASS	12	WESTERN PASTA MAIN COURSE	LIVE	30
	CLASS	13	INDONESIAN SEAFOOD	LIVE	60
	CLASS	14	WESTERN CHICKEN MAIN COURSE	LIVE	60
	CLASS	15	INTERNATIONAL OPEN SANDWICH	LIVE	30
CATEGORY – TEAM					MNT
	CLASS	16	ASIAN SET MENU (APPETIZER & MAIN COURSE)	LIVE	60
	CLASS	17	5 th DEWATA GASTRONOMIC CHALLENGE TEAM	LIVE	
CATEGORY – OPEN CULINARY ART & F&B					MNT
	CLASS	18	ICE CARVING	LIVE	60
	CLASS	19	FRUIT & VEGETABLE CARVING “FREESTYLE”	LIVE/ DISPLAY	180
	CLASS	20	BALINESE NASI TUMPENG	DISPLAY /TASTING	
CATEGORY – P&B PASTRY & BAKERY					
	CLASS	21	DRESS THE CAKE “FREE STYLE”	LIVE	120
	CLASS	22	AFTERNOON TEA SET “ARCHIPELAGO”	DISPAY/TEXTURE	
	CLASS	23	PRALINES OR PETIT FOURS INDONESIAN HERBS & SPICES	DISPAY/TEXTURE	
	CLASS	24	BAKERY BREAKFAST BASKET WITH SHOW PIECE	DISPAY/TEXTURE	
	CLASS	25	PLATED DESSERT INDONESIAN FLAVOR	DISPAY/TEXTURE	
	CLASS	26	WESTERN PLATED DESSERT	LIVE	60
	CLASS	27	CHOCOLATE TRAVEL CAKE	LIVE	120
	CLASS	28	PLATED DESSERT- HOT CHOCOLATE	LIVE	60
	CLASS	29	PASTRY SHOWPIECE “FREE STYLE”	DISPLAY	
	CLASS	30	ARTISTIC SCULPTURE	DISPLAY	



INDIVIDUAL PARTICIPANT FORM

PLEASE FILL THE FORM SAME LIKE THE EXAMPLE BELOW

NOTE:

1. NOT IN HANDWRITTEN
2. SEND IT BACK IN EXCEL OR WORD FORMAT

COMPETITOR'S NAME	ESTABLISHMENT	MOBILE	EMAIL	CLASS NO
EXAMPLE				
SANTIKA ARMAN	INDEPENDENT	12345678	santika@gmail.com	1

Please complete the form and send it with copy of ID or passport and transfer slip to:

balisalonculinaire@gmail.com

bank transfer should be under The Individual's name

I agree to abide by the rules and regulations of the competition. Signed

by competitor's or leader :

Date :



YOUNG CHEF INDIVIDUAL PARTICIPANT FORM

PLEASE FILL THE FORM SAME AS THE EXAMPLE BELOW

NOTE:

1. NOT IN HANDWRITTEN
2. SEND IT BACK IN EXCEL OR WORD FORMAT
3. MUST UNDER 25 YEARS OLD by 1st January 2026

COMPETITOR'S NAME	ESTABLISHMENT	MOBILE	EMAIL	CLASS NO
<i>EXAMPLE</i>				
SANTIKA ARMAN	INDEPENDENT	12345678	santika@gmail.com	1

Please complete the form and send it with copy of ID or passport and transfer slip to:

balisalonculinaire@gmail.com

bank transfer should be under The Individual's name

I agree to abide by the rules and regulations of the Competition.

Signed by competitor's or leader :

Date :



FOR ORGANIZATIONS WITH MANY PARTICIPANTS FORM

PLEASE FILL THE FORM SAME AS THE EXAMPLE BELOW.

NOTE:

1. NOT IN HANDWRITTEN
2. SEND IT BACK IN EXCEL OR WORD FORMAT

HOTEL/ORGANIZATION

NAME

ORGANIZATION

ADDRESS

COUNTRY

TEAM LEADER

NAME

E-MAIL

PHONE NUMBER

COMPETITOR'S NAME	ESTABLISHMENT	MOBILE	PARTICIPANT EMAIL	EMAIL BROOKER	CLASS NO
EXAMPLE					
COMPETITOR 1	INDEPENDENT	123456	andika@gmail.com	santika@gmail.com	5
COMPETITOR 2	INDEPENDENT	123456	luck@gmail.com	santika@gmail.com	4
COMPETITOR 3	INDEPENDENT	123456	gigi@gmail.com	santika@gmail.com	8
COMPETITOR 4	INDEPENDENT	123456	faris@gmail.com	santika@gmail.com	8
COMPETITOR 5	INDEPENDENT	123456	damar@gmail.com	santika@gmail.com	17
COMPETITOR 6	INDEPENDENT	123456	dina@gmail.com	santika@gmail.com	

Please complete the form and send it with copy of ID or passport and transfer slip to:

balisalonculinaire@gmail.com

bank transfer should be under The Individual's name

I agree to abide by the rules and regulations of the competition.

Signed by competitor's or leader :

Date :



TEAM PARTICIPANT FORM CLASS 15 ASIAN SET MENU

PLEASE FILL THE FORM SAME AS THE EXAMPLE BELOW

NOTE:

- NOT IN HANDWRITTEN
- SEND IT BACK IN EXCEL OR WORD FORMAT

HOTEL/ORGANIZATION NAME :
ORGANIZATION :
ADDRESS :
COUNTRY :
TEAM LEADER NAME :
E-MAIL :
PHONE NUMBER :

COMPETITOR'S NAM	ESTABLISHMENT	MOBILE	PARTICIPANT EMAIL	EMAIL BROOKER	CLASS NO
<i>EXAMPLE</i>					
COMPETITOR 1	INDEPENDENT	123456	andika@gmail.com	santika@gmail.com	17
COMPETITOR 2	INDEPENDENT	123456	luck@gmail.com	santika@gmail.com	

Please complete the form and send it with copy of ID or passport and transfer slip to:

balisalonculinaire@gmail.com

bank transfer should be under The Individual's name

I agree to abide by the rules and regulations of the competition.

Signed by competitor's or leader :

Date :



5TH DEWATA GASTRONOMIC TEAM PARTICIPANT FORM

PLEASE FILL THE FORM SAME AS THE EXAMPLE BELOW NOTE:

1. NOT IN HANDWRITTEN
2. SEND IT BACK IN EXCEL OR WORD FORMAT

HOTEL/ORGANIZATION NAME :
ORGANIZATION :
ADDRESS :
COUNTRY :
TEAM LEADER NAME :
E-MAIL :
PHONE NUMBER :

COMPETITOR'S NAM	ESTABLISHMENT	MOBILE	PARTICIPANT EMAIL	EMAIL BROOKER	CLASS NO
TEAM MANGER		123456	andika@gmail.com	santika@gmail.com	16
CHEF		123456	luck@gmail.com		
CHEF		123456	gigi@gmail.com		
CHEF		123456	faris@gmail.com		
SOMELIER/ERE		123456	damar@gmail.com		
WAITER/ESS		123456	dina@gmail.com		
WAITER/ESS					

Please complete the form and send it with copy of ID or passport and transfer slip to:

balisalonculinaire@gmail.com

bank transfer should be under The Individual's name

I agree to abide by the rules and regulations of the competition.

Signed by competitor's or leader :

Date :



RECIPE FORM FORMAT		PARTICIPANT NUMBER :
CLASS ENTERED		
EXHIBIT TITLE		
NAME THE DISH		
INGREDIENTS	QUANTITY	PREPARATIONS
METHOD		

