


Championing Culinary Excellence


Get ready to show your Skills



ICC 2022 - RULE BOOK

 **5th March 2022**

 D Y Patil deemed to be
University School of Hospitality &
Tourism Studies, Navi Mumbai

 **10am to 7pm**

HOST PARTNER



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Welcome to Incredible Chef Challenge 2022

World of Hospitality and Western Chef's Association (WICA) are pleased to announce the most prestigious culinary art competition **Incredible Chef Challenge (ICC) 2022**, which will be held on 5th March 2022 at D Y Patil deemed to be University School of Hospitality & Tourism Studies, Navi Mumbai.

This culinary challenge is a food extravaganza to explore and recognise the culinary skills of professional chefs and culinary students to achieve excellence in Culinary Art, Food Preparation, Presentation and Service...

ICC is a thoughtful platform to help evolve the diverse repertoire of Indian culinary by recognising both professionals and students, and accrediting their skill-sets. The competition will be judged by a panel of internationally acclaimed chefs.

OPENING HOURS AND ADMISSION:

Incredible Chef Challenge 2022 is open to trade visitors only from 10:00 hrs to 18:00 hrs, March 5th, 2022. For participants, the ICC display areas will be open from 10:00 hrs on the day of the competition. Badges for entry will be given to participants before the competition at the venue. These badges must be worn by participants at all times within the exhibition area which are not transferable.



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PROCESS:

The **Entry Form** is enclosed here with and can also be accessed from **World of Hospitality** website (<http://www.worldofhospitality.in>)

- ICC 2022 is open to restaurants, hotels, confectionery / catering organisations, catering institutes, chefs and students
- An individual participant can enrol in both the categories offered
- There is no restriction on the number of entries per hotel, restaurant, institute in each category
- All **Entry Forms** must be accompanied by registration fee details
- Acceptance of entries is on a 'first come first serve' basis
- Submission of completed entry form means acceptance to abide by the Rules and Regulations of the competition
- Mailed entry forms should be accompanied by a copy of payment details
- No change of category or refund of registration fee, for whatever reason, will be allowed once the application has been submitted. Participants will receive a communication on or before the entry form submission deadline.



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REGISTRATION FEES STRUCTURE

Individual — Display Competition

Professional: INR1,000 per entry

Student: INR500 per entry

Individual — Live Cooking Competition

Professional: INR1,000 per entry

Student: INR500 per entry

All participants can expect to receive confirmation of their entries by 1st of March 2022. Kindly submit all entries together with registration fees to:

Contact (for details):

RAJAN NAIR

+91 9821076065

rajan@worldofhospitality.in

Organiser:

Incredible Fairs and Media Pvt Ltd

Address: 53, 5th floor, Plot 20/22, Vinayak Sadan

N M Joshi Marg, Lower Parel (E) Mumbai - 13

Website: www.worldofhospitality.in



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COMPETITION CATEGORIES

A. INDIVIDUAL DISPLAY COMPETITION

- **Professional Competition:** Open to any chef from a restaurant, hotel, confectionery/catering organisation/catering institute
- **Student Competition:** Entries are invited from Hotel Management Institutes to participate in the above event.

B. LIVE COOKING

- **Professional Competition:** Open to any chef from a restaurant, hotel, confectionery/catering organisation/catering institute
- **Student Competition:** Entries are invited from Hotel Management Institutes to participate in the above event.

DISPLAY CATEGORY — Points of Consideration

- For Plated Dessert — Assembly and set-up to be executed within a time limit of 1 hour
- To display two different types of desserts (hot or cold) presented cold for one person each suitable for a la carte service
- One plate of each dessert need to be presented (2 plates of 10 inch will be provided)
- Practical and modern presentation is required
- Tasting will not be done



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LIVE COOKING

Mystery Basket Challenge — Points of Consideration

- Competition is open to chefs — one each from a standalone restaurants, restaurants of hotels and catering kitchens
- Each participant will get 60 minutes to prepare 1 Main Course (2 plates each, one for presentation and 1 for Judges to taste. Two plates of 12 inch will be provided)
- Each participant will be allowed to choose his/her own ingredients from a display to go with a mystery basket provided
- Each participant will be judged on plate presentation, creativity, product taste and sanitation practices
- Participants will be provided with knives, chopping boards, cooking tools, and pots & pans
- Each kitchen will be provided with 2 gas burners, 1 work table, 1 sink and a shared waste bin
- Basic staples like Salt, Pepper, Oil, Butter, Whole-wheat Flour, Refined Flour and Spices will be provided at each work station table
- A common deck oven, salamander and refrigerator will be shared by participants.

NOTE

Participants will get negative marking for food wastage.

Points will be deducted if the complete display is not kept within the time limit specified.



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JUDGING CRITERIA

Plated Dessert

The maximum point per exhibit is 100 composed as follows:

Judging Criteria Plated Desserts

- Composition 0 – 55 points
- Degree of Difficulty/Creativity 0 – 10 points
- Practicality of serving 0 – 05 points
- Correct Preparation 0 – 20 points
- Presentation and Portion Size 0 – 10 points

Mystery Basket Challenge

- Presentation 0 – 20 points
- Consistency/texture 0 – 20 points
- Punctuality 0 – 10 points
- Concept/innovation 0 – 10 points
- Taste 0 – 30 points
- Cleanliness/appropriate use of ingredients 0 – 10 points



RULES & REGULATIONS – SECTION A

1. Every exhibit must be the bonafide work of the individual competitor.
2. A participant can participate in both the categories. There is no restriction on the number of entries per hotel/restaurant/institute, per category.
3. Entries are accepted on a first-come basis & may have to be restricted at a certain number.
4. No change of categories will be allowed. In case of cancellation of participation due to unforeseen circumstances, the organiser should be notified immediately; fees will not be refunded.
5. Please refer to the final competition schedule for your competition date. This will be sent to you in due course via email.
6. Participants must report at least 30 minutes prior to the commencement of the competition. No work, even the set-up of accessories and props will be allowed before the stipulated time
7. Participants are to note that points will be deducted if the complete display is not kept within the time limit specified in the categories.
8. Competitors must ensure that no organisation name/logo is visible on any of the accessories on the display tables.
9. For judging purposes, the recipe cards must be placed by the side of the participant's dish or exhibit on the day of competition. There is no need to send copies to the organiser prior to the competition, but it is to be submitted during the competition. Hard copy print outs to be brought in by the participant for the competition.



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RULES & REGULATIONS – SECTION B

1. The organiser reserves all rights to the recipes used and photographs taken in **Incredible Chef Challenge (ICC) 2022**. Any publication, reproduction or copying of the recipes can only be made with the approval of the organiser.
2. If an award is won, the participant has to ensure that he/she, or some one on his/her behalf, is there to accept it. All awards are to be accepted in chef uniform.
3. The organiser reserves the right to remove exhibits if deterioration beyond acceptable standards has taken place.
4. Entries showcased must be accessible to Judges, else may face disqualification.
5. All-packing/exhibit debris must be removed from the exhibition hall before judgement begins.
6. The organiser will not be held responsible for any damage to or loss of exhibits, equipment, utensils or personal effects of the competitors. Participants have to be present at their allocated display area before closing time to prepare for removal of their exhibits and utensils.
7. No removal of exhibits before 1700 hours will be allowed for the sake of visitors. The organiser reserves the right to immediately dispose of uncollected exhibits.
8. The organiser reserves the right to rescind, modify or add on to any of the above rules and conditions and their interpretation of these is final. They also reserve the right to limit the number of entries per class or competition section, modify any rules, cancel any category section, or cancel/postpone **Incredible Chef Challenge** should there be a need to do so.
9. Participants contravening any of the Rules and Regulations of **Incredible Chef Challenge** will be disqualified immediately.



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IFMPL Coordinates with Partners



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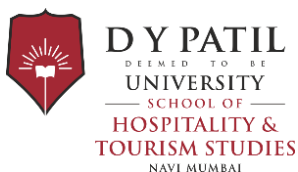
EXHIBIT PARTNER



KITCHEN EQUIPMENT PARTNER



HOST PARTNER



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