

EVEREST

PRESENTS



WORLD OF **hospitality**



B E N G A L U R U

Championing
Culinary
Excellence

 **8 9 10** June 2022

 10am to 7pm  AT WORLD OF HOSPITALITY EXPO 2022,
TRIPURA VASINI PALACE GROUNDS, BENGALURU



Incredible Chef Challenge (ICC) is designed for culinary artists to excel their skills and finesse on the lines of international championships. Debuting alongside **World of Hospitality Expo 2022 Bengaluru** – A Business event for HORECA professionals; A Trade Show catering to Food, Drinks and Hospitality Industry, WOH will be organised from **8th - 10th June 2022 at Palace Grounds, Mekhri Circle, Bengaluru**. The event is endorsed and supported by the industry's apex and premier association of chefs - **SICA (South India Chef's Association)**.

- Kindly click on the link to submit the entry form. <https://forms.gle/dnPUUDcWvz11JSUv6>
- ICC 2022 is open to restaurant, hotel, confectionery / catering organization / catering institute chefs and students.
- An individual competitor can participate in as many categories.
- There is **no restriction on the number of entries** per hotel/ restaurant/ institute, per category
- All Entry forms must be accompanied by registration fees.
- Acceptance of entries is on a first-come-first-serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations.
- Payment should be INR. Foreign bank drafts should be made payable to '**Incredible Fairs & Media Pvt. Ltd**'. Please do not send cash by mail.
- No change of category or refund of registration fees, for whatever reason, will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.
- **All the participants must be updated members of the South India Chef's Association**. Hence those who are not registered will not be allowed to participate. Kindly check your membership updates before enrolling to the competition. For new membership and membership renewals, please contact **Nageshwaran.K @ 8939179179326 / 9884883659**

REGISTRATION FEES STRUCTURE*:

Individual Display Competition: INR 1500 (for Professionals)

***GST – 18% applicable INR 270 Total Amount - INR 1770**

Individual Display Competition (For Students): INR 750 – including *GST – 18%

All competitors can expect to receive **confirmation of their entries by June 1st, 2022**

Kindly submit all entries together with registration fees.

Terms of Payment:

Payment to be made by Account Payee Cheque / DD favouring "INCREDIBLE FAIRS AND MEDIA PRIVATE LIMITED".

Bank Details	HDFC BANK LIMITED
Bank Account No.	50200054965431
IFSC	HDFC0000542
Branch	LOWER PAREL
GST NUMBER	27AAFCI9110B1ZY
Beneficiary Name : Incredible Fairs & Media Pvt. Ltd	

In case of any query contact

Anishi Khetan

Incredible Fairs & Media Pvt. Ltd

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Individual Artistic Display – (For Professionals & Catering College Students)

- CLASS 1: 3 TIER WEDDING CAKE
- CLASS 2: ARTISTIC PASTRY SHOW PIECE
- CLASS 3: ARTISTIC BAKERY SHOWPIECE
- CLASS 4: FRUIT AND VEGETABLE CARVING

Individual Cold Display

- CLASS 5: PLATED APPETIZERS – (For Professionals & Catering College Students)

COMPETITION REQUIREMENTS

➤ CLASS 1: 3 TIER WEDDING CAKE (Day 1 – 8th June 2022)

1. In this class all the 3 tiers must be used to incorporate a wedding design
2. The bottom tier must be edible
3. The cake should be entirely decorated by hand with the exception of pillars
4. All decorations except pillars and cake stand bases must be edible
5. Wires for stems of flowers will not be permitted
6. A section of the finished cake must be cut for inspection by the judges
7. The cake structure should not exceed 3 tiers
8. The allocated space for display is one (1) table of size 4 Ft x 2 Ft. The participants must use table cloth to cover
9. The recipes must be forwarded along with the exhibit

➤ CLASS 2: ARTISTIC PASTRY SHOW PIECE (A CONCEPT TO INCLUDE IN THE SPECIFIED SPACE) (Day 1 – 8th June 2022)

1. The display exhibit must have a theme or name
2. In this class it is required to display the showpiece of pastillage, marzipan, chocolate, sugar croquant. The choice is given to the participant
3. Frames, wires, supports and moulds will not be permitted
4. The allocated space for display is one (1) table of size 4 Ft x 1.5 Ft. The participants must use table cloth to cover. The exhibits removed before the specified time will be disqualified.
5. Assembly and set-up is to be executed within a time limit of 1 hour

➤ CLASS 3: ARTISTIC BAKERY SHOWPIECE (Day 1 – 8th June 2022)

In this class it is required to display a total of 6 types of bread as specified below.

1. 1 Bread loaf (Max 500g each), 1 Health bread (Max 500 g each)
2. 2 types of Bread rolls (6 pieces each), 2 Breakfast bakery items (6 pieces each)
3. One slice of each loaf must be cut for the judge's inspection
4. An edible centre piece made up of salt or bread dough must be displayed and will be judged as a part of the display
5. The allocated space for display is one (1) table of size 4 Ft x 1.5 Ft. The participants must use table cloth to cover.
6. The recipes must accompany the exhibits
7. Assembly and set-up is to be executed within a time limit of 1 hour

➤ **CLASS 4: FRUIT AND VEGETABLE CARVING (Day 2 – 9th June 2022)**

Reporting time is 8 am. (only for this Class)

1. In this class it is required for the participant to execute a free-style, practical exhibit within 3 hours
2. Pre-Slicing, carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted
3. The work station space will be allocated
4. The display exhibit must have a theme or name
5. The allocated space for display is one (1) tables of size 4 Ft x 2 Ft. The participants must use table cloth to cover
6. Exhibits must be displayed upon completion of practical work and can be removed after 3.00 pm on the day of Competition

➤ **CLASS 5: PLATED APPETIZERS (Day 2 – 9th June 2022)**

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

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

➤ *THREE TIER WEDDING CAKE (CLASS 1)*

Technique & degree of difficulty

0-50 points

This is judged by the artistry, competence and expert work involved in the execution or presentation of the exhibit.

Presentation & general impression

0-35 Points

Depending on material used, the finished exhibit must present a good impression based on ethical and aesthetic principles.

Originality/Novelty

0-15 Points

➤ *Artistic Pastry Showpiece (Class 2)*

➤ *Artistic Bakery Showpiece (Class 3)*

➤ *Fruit & Vegetable Carving (Class 4)*

Suitability in complementing food displays

0-15 Points

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

Presentation and general impression

0-35 Points

Depending on the material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and degree of difficulty

0-50 Points

This is judged by the artistry, competence and expert work involved in the execution of preparation of the exhibit.

➤ *Plated Appetizers (Class 5)*

Composition

0-15 Points

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and color. For classical dishes, the original recipes applicable. (In case of doubt, Escoffier shall prevail)

Degree of difficulty/creativity

0-15 Points

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

Practical Up-to-date serving

0-20 Points

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

Correct preparation

0-30 Points

Appropriate culinary preparations free of unnecessary ingredients. Dishes conceived hot but exhibited cold. All cold dishes, must be glazed with aspic (for preservation purposes only).

Presentation and portion size

0-20 Points

The size of the plate must be appropriate to the dish and the number of persons. The main and the side dishes must be served in perfect harmony.

MEDAL & CERTIFICATES OF AWARD

The respective medals will be awarded to any participant according to the table below. No half points will be awarded.

Medal For all classes and competitions

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

Please read and follow the rules carefully

1. Every exhibit must be a bonafide work of the individual competitor
2. **All the participants must be members of the South India Chef's Association. Hence those who are not registered will not be allowed to participate.**
3. An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to only one entry in any one class.
4. No change of class will be allowed after the closing date of entries. In case of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately, fees will not be refunded.

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 class
6. Competitors must ensure that no name/logo of his/her organization is visible to the judges while judging
7. No logos or any such identification marks of the Hotel of the Participants are allowed to be displayed in any of the presentation
8. The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are being present at their allocated display area by the time advised to them.
9. The organizers reserve the right to rescind (Withdraw), modify or add on to any of the above rules and conditions and their interpretation will be final.
10. They also reserve the right to limit the number of entries per class or cancel any class, should there be a need to do so
11. Registration of exhibits will commence at 10.00 am.
12. All exhibits for competition must be registered, in place and ready for judging by 11.30am. Results will be announced after the judging for all the Categories.
13. Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition.
14. The organizers, while taking all reasonable precaution, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects..
15. No committee member, member or any chef will be allowed to intervene during judging, No appeals will be entertained; judge's decision is final and no changes will he/she make after the final results are issued
16. The organizers, SICA reserves all rights to recipes, menus, videos, photographs, sound recordings etc. Any publication, reproduction or copying of same can only be made with the approval of the organizers. Only competitors and official photographers appointed by the SICA are allowed to take photographs.
17. Competitors contravening any of the Rules and Regulations of SICA Culinary Competition 2018 may be disqualified.
18. Co-operate with the organizers and officials at all times. They are there to help you and ensure that the culinary competition runs smoothly.
19. Judging of prepared dishes will be done with an assessment of the recipe. Make sure to place it by the side of the display. For all displayed exhibits (artistic, pastry showpiece), a theme or name must be given.
20. Keep your written descriptions as clear as possible without losing clarity. You are allowed to have someone else do the written description for you.

21. No points will be given for writing/displaying of menus/descriptions/recipes.
22. The method of preparation should be clearly specified, and displayed beside each dish/preparation, 2 sets of recipes should be provided. Failure to do so would result in disqualification.
23. Each competitor must provide his/her own supporting materials and base. He/she also must ensure his creation can be moved to the judging area, when his/her time limit is up.
24. Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact anyone from the organizing committee
25. Organizers reserve the right to disqualify any participant who not obey the rules specified

FOR PARTICIPANTS OF CULINARY COMPETITIONS

This code of conduct is issued by IFCA in conjunction with WACS Rules and applied to all activities regarding a participant's involvement with Culinary Competitions including but not limited to Live Contests and Display Contests. IFCA recognises the important role that chefs play in culinary competitions. IFCA expects chefs to realize that they have responsibilities to treat everyone with fairness and respect.

Participating Chefs Agree to abide by the following Code of Conduct

- Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or be bound by them.
- Participants are encouraged to accept responsibility for their own behaviour and performance during all stages of the competition.
- Respect and obey all decisions made by IFCA approved judges during the competitions
- Decisions made by IFCA approved Judges are final and binding. Participants should never argue nor show dissent in case of judgements made against their expectations / desires.
- IFCA usually brings WACS certified judges to judge competitions. And hence they are bound by WACS code of conduct and will be fair and impartial in all their judgements. And hence not accepting judgements or not accepting the medals or walking-off during the middle of the competitions are strictly prohibited. Participants / teams involved in such activities will be black listed from participating in future SICA events.
- Participants are expected to treat fellow participants, judges, competition organising committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,
- Participants are expected to obey and assemble in team when event organising committee members call for 'team photo shoots', taking attendance, introducing team members, receiving special badges, trophies etc.,
- Under no circumstances is any participant is allowed to consume alcohol throughout the competitions. Any breach of this would result in disqualification from the competition.
- Participants are expected to represent their hotel/organisation with pride and dignity. Should not do something that might bring disrepute to their organisation
- Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.
- Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.
- Participants are expected to set high standards of Fair Play for others to follow

- Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
- Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organising committee members and others at all stages of the competition.
- Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
- Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipments, ingredients etc., through physical action.
- Participants should refrain themselves from telling lies or spreading rumours without verifying facts, anything related to IFCA approved culinary competitions.
- Participants are expected not to use social media platforms to post abusive or derogatory remarks about IFCA approved culinary competitions, judges, other contestants, event organising committee members and others related to the event.

However, participants are allowed to register formal grievances against judges, contestants, organizing committee members and anyone connected with IFCA. In such cases, participants can submit their formal grievances to sicaparthiban@gmail.com. IFCA Executive Board will look into the grievances and initiate suitable action, if the grievance is genuine.

South India Chef's Association (SICA) – A proud member of IFCA

South India Chef's Association is a fraternity of culinary professionals representing the finest hotels, restaurants and culinary institutions in South India. SICA was founded in August 1998 in Chennai by chefs from reputed hotels.

It is an independent, apolitical, voluntary and non-profitable body of culinary professionals from varied backgrounds and specialties. SICA is a proud member of Indian Federation of Culinary Association (IFCA) and World Association of Chefs Societies (WACS)

IFCA is a National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals with over 10 million members from all over the world. It is considered to be the UN of the culinary profession and is recognized by 103 Countries. IFCA is the proud recipient of 'Global Communication Award' from the World Association of Chefs Societies.

SICA Board 2019-2022

Honorary President	Chef Jugesh Arora Chef Consultant, chefarora.com
President	Dr. Chef Damodaran. K Chef Consultant
Vice President (Karnataka)	Chef Kasi Viswanathan F&B Director, Radisson Blu Atria Bengaluru
Vice President (Kerala)	Chef Ramu Butler Chef and Restaurateur, Baywatch Suits
Vice President	Chef Sudhakar N Rao

(Telangana)	Director/ Principal, Culinary Academy of India
Vice President (Andhra)	Chef Thirulogachander. M Principal, Indian Culinary Institute
General Secretary	Chef Sheetharam Prasaad Corporate Executive Chef, GRT Hotels & Resorts
Joint Secretary	Chef Umasankar Dhanapal Market Training Manager-South, Sapphire Foods India Pvt.Ltd.
Treasurer	Chef Mohana Krishnan AK General Manager-Food-R&D, The Savera
Joint Treasurer	Chef Vijayakumar. V F& B Director, Radisson Blu Resort Temple Bay Mamallapuram
Advisory Council	Chef Elango Rajendran General Manager, Grand by GRT Hotels

SICA Executive Committee

Chef Baranidharan. P
Chef Consultant

Chef Litwin Shanjit. A
Executive Chef, The Raintree Annasalai, Chennai

Chef Selladurai. P
Executive Chef, Vinnca Hotels and Resorts, Ooty

Chef Padmanabhan Anand
Executive Chef, Royal Orchid Hotel – Regenta Bangalore

Chef Rohit Tokhi
Executive Chef, The Leela Palace Chennai

Chef Himanshu Shekhar Sahoo
Director, Bhakti Industrial School of Cooking

Chef Mohamed Haneef
Executive Chef, Ramada Plaza Chennai

Chef Muruganandam. G
Director F&B, Ramada Encore

Chef Sekar.P
C.E.O, Chef Link Hospitality Services Private Limited

Skill Development Committee

Chef Mark Crocker
Consultant,
Dr. MGR Educational & Research Institute, University-Hotel Management Department

Chef Jesu Santiago Lambert
Executive Chef, The Savera

Chef Balaji N
Executive Chef, Park Hyatt

Chef Saravanan Thangavel
Executive Chef, Sterling Holidays & resort India Ltd

Chef Nithyanandan. M
Lecturer, SRM IHM

Chef Rumana Jaseel
Executive Pastry Chef, Incredible Art Academy, Kochi

Event Committee

Chef Deva Kumar. R
Executive Chef, Crowne Plaza

Chef Saravanan. R
Sous Chef, Ramada Plaza Chennai

Chef Suresh Kanna
Chef Consultant

Chef Joseph Paul
Culinarian, Research Scholar-Doctoral Study/Ph.D, Dr. MGR Educational & Research Institute

Chef Prem Kumar. M
Executive Chef, Feathers - A Radha Hotel

Chef Yuva Durga Prasath. G
Executive Chef, Grand Serenaa Hotel & Resorts

Chef Rajkumar. M
HOD, Chennais Amirta IIHM Chennai

Chef Sashi Jacob
Vice President / Corporate Chef, The Muthoot Skychef, Kerala

Mrs. Lalitha Sri
Vice Principal, SRM IHM

Junior Forum Chief Co-coordinator & Election Officer

Chef Kannan N
Chef Consultant

Junior Forum Chief Co-coordinator

Chef Raj Mohan. M.S
HOD, G.T.N Arts College (Autonomous)

Women Forum Chief Co-coordinator

Chef Parimala. R
HOD, Institute of Hotel Mgt Catering Technology & Applied Nutrition