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HOSPITALITY**
BUSINESS EVENTS FOR
HORECA PROFESSIONALS

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FOOD



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ICC 2022 - RULE BOOK

Technical Partner



IT'S GOA TIME

SET A DATE
WITH GOA'S MOST
COMPREHENSIVE B2B
FOOD, DRINK AND
HOSPITALITY EXPO
EVERYONE HAS BEEN
WAITING FOR

20

21

22

SEPTEMBER 2022

Dr SP Mukherjee Indoor Stadium, Panaji, Goa

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 Goa** – A Business event for HORECA professionals; A Trade Show catering to Food, Drinks and Hospitality Industry, WOH will be organised from **20 - 22 Sept 2022 at Dr SP Mukherjee Indoor Stadium, Panaji, Goa**. The event is endorsed and supported by the industry's apex and premier association of chefs – **CFG (Culinary Forum of Goa)**.

- Kindly click on the link to submit the entry form.
<https://forms.gle/Yij4RAnXgkwasozU6>
- 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.

REGISTRATION FEES STRUCTURE*:

Individual Display Competition: INR 650 (for Professionals)

Individual Display Competition: INR 300 (For Students)

All competitors can expect to receive **confirmation of their entries by Sept 10, 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	27AAFIC19110B1ZY
Beneficiary Name : Incredible Fairs & Media Pvt. Ltd	

In case of any query contact

Vishnu Vasudevan

Incredible Fairs & Media Pvt. Ltd

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

Mobile : +91 8369069809; Email : wohmarketing2@gmail.com

COMPETITION CATEGORIES

- Day 1 (For Professionals & Culinary Students) - **Wedding/Theme cake/ display cake**
- Day 2 (For Professionals & Culinary Students) - **Goan Cuisine - 1 plated savoury dish with suitable accompaniment**

COMPETITION DETAILS

- **Day 1: 20th September 2022 - Wedding/Theme / Display cake**
- CLASS 1: For Professional - Wedding/Theme / Display cake
- CLASS 2: For Student - Wedding/Theme / Display cake

General Competition Rules & Information

- The Allocated space for display would be 4 Ft x 1.5 Ft. The participants must use table cloth to cover.
- Competition time will be for 1 hrs to display the presentation.
- The entry must be the sole and original work of only the person listed on the Registration Form.
For the Team designer cake, teams of up to 2 people (1 Chef with 1 helper) are allowed to work on one entry.
- All entries must be the original design and work of the competitor or team. Taking inspiration from others work and techniques is acceptable, but copies are not acceptable.
- The entire cake misenplace can be carried and assembled on the venue.
- Maximum 4 tier of cake is allowed.
- Moulds should be avoided, and should be more hand crafted as these skills will also be judged.
- Entries in the Divisional Competition – Sculpted Cake style must be made with real cake (at least 1 tier, do announce to facilitate tasting).
- All other tiers may be comprised of real cake/ a substitute (such as cereal bars)/ Styrofoam dummies. If a cake substitute or a dummy is used, it must be a design that could be duplicated with real cake tier.
- Ribbons, tulle, etc., may be used to carry out a design. Don't use non-edible items in place of sugar mediums; for example, plastic pearls instead of fondant pearls. Columns, supports, wires, and stamens are allowed. Cold Porcelain is not allowed. "Edible Images" are allowed and will be judged in context with the entire entry. Use of other substances may cause the entry to be disqualified.
- The recipes must be forwarded along with the exhibit

Judging

The selection of winners by judges for **this category** will be based on the following criteria:

Total marks - 50

- **Overall Appearance: 10**
- **Creativity and Innovation: 10**
- **Technique & Level of Difficulty: 10**
- **Decorative Element: 10**
- **Taste & Texture: 10**
- Judging of the entries will be completed by teams of qualified judges selected by the Show Committee. The judges' decisions will be final. The judges will complete a comment sheet for each competition, designer cake and tasting entry. Judging will be conducted consensus basis.
- Awards will be at the judge's discretion based on the criteria and marks earned. There is no automatic a 1st, 2nd and 3rd place award.
- The Show Committee enforces policy and procedures. Any issues regarding proper placement, originality, etc., brought to the attention of the Show Director or Show Committee during the show will be directed to the head judge so that a determination can be made. Any entry deemed in poor taste will be disqualified and removed. Judges and/or Show Committee have the right to re-classify an entry if necessary. If an entry is deemed to be a copy of someone else's work, the entry will be disqualified.
- **Day 2: 21st September 2022- Goan Cuisine Plated Category**
 - CLASS 3: For Professional - Goan Cuisine Plated Category
 - CLASS 4: For Student - Goan Cuisine Plated Category
 - Goan Cuisine - 1 plated savoury dish with suitable accompaniments (dish can be traditional or inspired by Goan cuisine)
 - One portions of each dish must be prepared.
 - The Allocated space for display would be 4 Ft x 1.5 Ft. The participants must use table cloth to cover.
 - Competition time will be for 1 hrs to display the presentation.
 - The entry must be the sole and original work of only the person listed on the Registration Form.
For the Plated Category, teams of up to 2 people (1 Chef with 1 helper) are allowed to work on one entry.

- All entries must be the original design and work of the competitor or team. Taking inspiration from others work and techniques is acceptable, but copies are not acceptable.
- The entire dish can be carried and assembled on the venue.
- The recipes must be forwarded along with the exhibit.

Judging

- Selection of winners by judges for the PLATED DISH COMPETITION will be based on the following criteria: **TOTAL MARKS 50**
- **Overall Taste (Quality, flavor profile and textures) (10)**
- **Innovation or Traditional recipe- 10**
- **Presentation and Execution (10)**
- **Creativity (10)**
- **Technical skill and degree of difficulty (20)**
- Judging of the entries will be completed by teams of qualified judges selected by the Show Committee. The judges' decisions will be final. The judges will complete a comment sheet for each competition. Judging will be conducted consensus basis.
- Awards will be at the judge's discretion based on the criteria and marks earned. There is no automatic a 1st, 2nd and 3rd place award.
- The Show Committee enforces policy and procedures. Any issues regarding proper placement, originality, etc., brought to the attention of the Show Director or Show Committee during the show will be directed to the head judge so that a determination can be made. Any entry deemed in poor taste will be disqualified and removed. Judges and/or Show Committee have the right to re-classify an entry if necessary. If an entry is deemed to be a copy of someone else's work, the entry will be disqualified.
- 3. Competitors will be required to attend a briefing prior to the competition event start time. Details on time, date and location of the briefing will be available in the official entry form packet and communicated beforehand. Order of Presentation times beforehand plated Dish competition will be drawn at this briefing.

GENERAL RULES AND REGULATIONS

Please read carefully and abide by set terms:

1. Every exhibit must be a bonafide work of the individual competitor
2. An individual competitor can participate in as many category as he/she wishes but he/she is restricted to one entry in each category.
3. No change of category 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 by the contestant.
4. Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition schedule for your competition date.
5. Competitors are responsible for their own exhibits and should ensure that these are made available for judging on the day and time specified.
6. 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.
7. Competitors must ensure that no name/logo of his organization is visible to judges during competition.
8. Competitors must ensure that no uniform or chef cap of his organization is visible to judges during judging. They should mask all such identification or only use the cap provided by the organizers.
9. The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are to be present at their allocated display area by 4:30 pm. each day to prepare for removal of their exhibits and utensils. The organizers reserve the right to dispose of uncollected exhibits.
10. The organizers reserve the right to rescind, modify or add on to any of the above rules and conditions and their interpretation will be final. 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 10:30 a.m. No exhibits will be accepted for registration after 11:30 a.m. NO ONE other than competitor and his helper will be allowed to enter the competition area.
12. Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition and uniform/ black shoes.
13. The organizers, while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects.
14. 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 be made after final results are issued.
15. The organizers reserves all rights to recipes, menus, videos, photographs, sound recordings, etc. used in Contest and Exhibition 2022. Any publication, reproduction or copying of same can

only be made with the approval of the organizers. Only competitors and official photographers appointed by Organisers are allowed to take photographs during Contest and Exhibition 2022.

16. Competitors contravening any of the Rules and Regulations of the Contest and Exhibition 2022 will be disqualified.

17. Co-operate with the organizers and officials at all times. They are there to help you and ensure that the Culinary Challenge runs smoothly.

18. Judging of prepared dishes with an assessment of the recipe. Make sure to place the recipe by the side of the display. For all displayed exhibits a theme or name must be given.

19. Keep your written descriptions as clear as possible without losing clarity. You are allowed to have someone else do the written description for you. No points will be given for writing/displaying of menus/ table set-up/ descriptions / recipes. NO other format of name tag or recipe format to use other than provided by the organizers.

20. The method of cooking should be clearly specified, and displayed beside each display/preparation.

21. 2 sets of recipes should be provided for the competition.

22. Each competitor must provide his own supporting materials and base. He also must ensure his creation can be moved to the judging area, when his time limit is up.

23. The Organisers would conduct pre-event briefing; date and the venue will be intimated in due course. Competitors are requested to attend the same for all queries and clarifications.

24. The teams with an entry will be responsible for bringing their own supplies, ingredients and equipment.