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PRESENTS



RULE BOOK

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Welcome to

Incredible Chef Challenge 2025 - Bengaluru

World of Hospitality (WOH) and **South India Chef's Association (SICA)** are pleased to announce the most prestigious culinary art competition Incredible Chef Challenge (ICC) 2025 - Bengaluru, which will be held on 12th - 14th June, 2025 at Tripura Vasini, Palace Grounds, Mekhri Circle, Bengaluru.

The ICC is a celebration of culinary excellence, showcasing the exceptional skills of both professional chefs and culinary students in the areas of Culinary Art, Food Preparation, Presentation, and Service.

This platform aims to promote and evolve the diverse repertoire of Indian cuisine by recognizing and accrediting the skill-sets of participants. The competition will be judged by a panel of renowned chefs.

Participants will receive badges for entry before the competition at the venue. These badges must be worn by participants at all times within the exhibition area and are non-transferable. Please refer to the reporting time for each category competition below.

PROCESS:

- Kindly click on the link to submit the entry form: <https://forms.gle/Dj5XSTxirpU8G4xz9>
- ICC 2025 is open to restaurant, hotel, confectionery / catering organization / catering institute chefs and students.
- An individual competitor can participate in multiple 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 done in 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 whatsoever 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 Chef Nageshwaran K @ 8939179326 / 9884883659**
- **For Online Membership Log on to www.sica.co.in**



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PALACE GROUND, BENGALURU, INDIA

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REGISTRATION FEES STRUCTURE:

Individual Display Competition: INR 2000 (for Professionals)

*GST – 18% applicable INR 360 Total Amount - 2360/-

Individual Display Competition (For Students): INR 1000 + 18% GST INR 1180/-

All competitors can expect to receive confirmation of their entries by 30th May, 2025

Kindly submit all entries together with registration fees.

**Terms of Payment: Payment to be made by Account Payee Cheque / DD favoring
"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 and Media Pvt. Ltd.

In case of any query contact:

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Email id : prateek@worldofhospitality.in

For any technical queries please contact

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Mobile: 8689961162

Email id: Nehawoh@gmail.com

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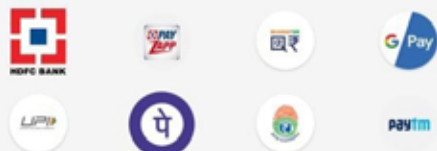
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COMPETITION CATEGORY:

Individual Artistic Display – (DAY-1) For Professionals & Catering College Students (Morning session)

- CLASS 1: 3 TIER WEDDING CAKE
- CLASS 2: ARTISTIC PASTRY SHOW PIECE
- CLASS 3: ARTISTIC BAKERY SHOWPIECE

For Professionals & Catering College Students (Afternoon session)

- CLASS 6: 3 COURSE PRE-PLATED LOCAL KARNATAKA CUISINE

Live Cooking Category (DAY-2) (For Professionals & Catering College Students)

- CLASS 7: LIVE COOKING CHALLENGE

Morning - Professional category Afternoon - Student category

Individual Cold Display (DAY-3) (For Professionals & Catering College Students)

- CLASS 4: FRUIT AND VEGETABLE CARVING (Morning)
- CLASS 5: PLATED APPETIZERS (Afternoon)

COMPETITION REQUIREMENTS

CLASS 1: THREE-TIER WEDDING CAKE

1. In this class, all three 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 flower stems 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 three tiers.
8. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloths to cover.
9. The recipes must be forwarded along with the exhibit.
10. Assembly and set-up are to be executed within a time limit of 1 hour.

CLASS 2: ARTISTIC PASTRY SHOWPIECE

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 molds will not be permitted.
4. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloth to cover the table. Exhibits removed before the specified time will be disqualified.
5. Assembly and set-up are to be executed within a time limit of 1 hour.

CLASS 3: ARTISTIC BAKERY SHOWPIECE

1. In this class, it is required to display a total of 6 types of bread, as specified Below.
2. 1 Bread loaf (Max 500g each), 1 Health bread (Max 500g each).
3. 2 types of Bread rolls (6 pieces each), 2 Breakfast bakery items (6 piece each).
4. One slice of each loaf must be cut for the judge's inspection.
5. An edible center piece made up of salt or bread dough must be displayed and will be judged as a part of the display.
6. No Glue guns support to be used anywhere in the showpiece.
7. The allocated space for display is one table of size 4 Ft x 2 Ft. The participants must use tablecloths to cover the table.
8. The recipes must accompany the exhibits.
9. Assembly and set-up is to be executed within a time limit of 1 hour

CLASS 4: FRUIT AND VEGETABLE CARVING

Reporting time is 7:00 a.m. (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. Re-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 two (2) tables of size 4 Ft x 2 Ft. The participants must use tablecloth to cover.
6. Exhibits must be displayed upon completion of practical work and can be removed after the day of Competition.

CLASS 5: PLATED APPETIZERS

1. Each Two plates of different appetizers must be presented (one non-Vegetarian and one vegetarian) – 1 Plate for Tasting and 1 Plate for display. Total 4 Plates to be displayed
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 table of size 4 Ft. x 2 Ft. The participants must use tablecloths to cover.
4. Recipes must be forwarded along with the exhibit.
5. Assembly and set-up are to be executed within a time limit of 1 hour.
6. Aspic can be used as per the competitor's choice.

CLASS 6: PRE-PLATED 3 COURSE LOCAL KARNATAKA CUISINE

1. 2 plates from each course to be displayed. One plate for display and one plate for tasting.
2. Hot Present Cold display – Aspic glaze is not mandatory.
3. This class must consist of Appetizers, Main course, Dessert, each plate for one person suitable for a la carte service. Total 6 Plates to be displayed.
4. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft. The participants must use table cloth to cover.
5. Appetizer, Main course shall be of Veg OR Non-veg
6. Recipes must be forwarded along with the exhibit
7. Only Traditional/ local Recipes from regions of Karnataka are considered.
8. Assembly and set-up are to be executed within a time limit of 1 hour.
9. The competition is scheduled on Day-1 in afternoon session.

CLASS 7: LIVE COOKING CHALLENGE

(For Professionals & Catering College Students)

1. In this class it is required for the participant to prepare and present a Pre-plated Appetizer or main course (Hot) or Dessert with the appropriate accompaniments in one hour 30 mins. (Any One)
2. No soup or salad to be prepared in Appetizer course.
3. The participant must prepare 2 portion of each dish and present it
 - a) 1 portion pre-plated for display
 - b) 1 portion pre-plated for judges.
4. The participant must bring in all ingredients, cooking equipment's. 1 Electricity point and work tables will be provided at the venue.

5. Raw meat to be brought to the venue and Rolling, Stuffing, trussing etc. to be done at the competition site. All sauces, gravies to be made at the venue live
6. Unseasoned base stocks are allowed. Vegetables can be brought in peeled form; no processing is allowed.
7. All ingredients will be checked by the judges prior to the commencement of cooking.
8. No assistants are allowed at the competition Zone.
9. No visible logos to be displayed in chef jackets or Presentation Plates.
10. Separate judging criteria will be done for students and professional category.
11. Food Hygiene and safety parameters will be judged across the competition.
12. The recipes are required to be submitted on the day of the competition for judging
13. Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.
14. Organizers reserve the right to disqualify any participant who does not obey the rules specified
15. Participants are free to use any main ingredients, such as meat, fish, vegetables, or paneer, which they will procure themselves.
16. The allocated space for display is one (1) table of size 4 Ft. x 2 Ft. The participants must use table cloth
17. Induction will be provided for cooking by the Event's Organizers
18. Judge's decision is final
19. No Additional Time will be provided

The maximum point per exhibit is 100, composed as follows

THREE TIER WEDDING CAKE (CLASS 1)

Technique & Degree of Difficulty

0-25 Points

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

Presentation & General Impression

0-25 Points

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

Taste 0-25 Points

The typical taste of the cake should be preserved; it must have appropriate quality, flavor and color

Correct Professional Preparation 0-25 Points

Correct Basic Culinary Preparation Corresponding to today's modern Patisserie

ARTISTIC PASTRY SHOWPIECE (CLASS 2)

ARTISTIC BAKERY SHOWPIECE (CLASS 3)

FRUIT & VEGETABLE CARVING (CLASS 4)

Creativity and Originality 0-20 Points

Artistic Impression and first impression must be pleasing and present a successful ensemble. it should be original and creative.

Usable for banquet or reception operation.

Design and Composition 0-30 Points

Attention to details, finished appearance, design must be elegant, color harmony, Choice of product displayed.

Technique and Degree of Difficulty 0-50 Points

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

PLATED APPETIZERS, 3 COURSE LOCAL KARNATAKA CUISINE (CLASS 5, 6)

Serving Arrangement 0-10 Points

Clean arrangement, no artificial decoration, no time-consuming arrangements, Exemplary plating, in order to make practical serving possible

Presentation / Innovation 0-30 Points

Comprises an appetizing, tasteful, elegant presentation, modern style

Composition 0-30 Points

Well balanced food – in a correct proportion of color, flavor, texture, Cooking methods should be practical and Serviceable.

Correct Professional Preparation 0-30 Points

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

LIVE COOKING CHALLENGE - CLASS -7

Mise-en-place 0-5 Points

Planned arrangement of materials for trouble-free working and Service, correct utilization of working time to ensure punctual completion of work.

Hygiene and Food Waste 0- 10 Points

Keep work station clean, Separate Raw and cooked food, Cook correctly keep food at safe Temperature, personnel hygiene, safe food purchase.

Food wastage during work Correct Professional Preparation 0-20 Points Correct basic preparation of food, corresponding to today's Modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables working skill and kitchen organization.

Service 0-5 Points

The punctual delivery of each entry at the appointed time, Service flow smoothly and dishes come out on time from the kit.

Arrangement and Presentation 0-10 Points

Clean arrangements, with no artificial garnishes, and no time-Consuming arrangements. Exemplary plating to ensure an Appetizing appearance, Classes require ethnic/preferred format of presentation.

Taste / Creativity / Unique Skill 0-50 Points

The typical taste of the food should be preserved.

The dish must have appropriate taste, seasoning, quality, and flavor, the dish should conform to today's standard of nutritional values. Unique skill to be exhibited.

MEDAL & CERTIFICATES OF AWARD

- The respective medals will be awarded to any participant according to the table below.
- No half points will be awarded.
- Participation certificate will be issued to all categories
- Winner's certificate will be issued along with medals

Medal and Awards For all classes and competitions

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Over All Winner Students Category

PadmaShri Dr Chef Damu Best Young Chefs Award

Overall Winner Professional Category

Late Chef Sounderrajan Best Professional Chefs Award

Medal For all classes and competitions

1. Gold with Distinction	100 Points
2. Gold	90-99 Points
3. Silver	80-89 Points
4. Bronze	70-79 Points

PLEASE READ AND FOLLOW THE RULE BOOK CAREFULLY

- Every exhibit must be a bonafide work of the individual competitor
- **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. Membership No to be mentioned in application form**
- 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.
- 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.
- 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
- Competitors must ensure that no name/logo of his/her organization is visible to the judges while judging
- **No logos or any such identification marks of the Hotel of the Participants are allowed to be displayed in any of the presentation.**
- 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.
- 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.
- 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
- Registration of exhibits will commence at 9.00 am.
- 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.

- All exhibits for competition for afternoon batch must be registered, in place and ready for judging by 2:00 pm.
- Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition.
- 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.
- **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**
- 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.
- Competitors contravening any of the Rules and Regulations of SICA Culinary Competition may be disqualified.
- **All Competitors in live category should report to the organizing committee one hour prior to the scheduled time for the inspection of ingredients by the judges.**
- Co-operate with the organizers and officials at all times. They are there to help you and ensure that the culinary competition runs smoothly.
- 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.
- 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/descriptions/recipes.
- 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.
- 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.
- Competitors who are in doubt of the interpretation of the criteria/rules and regulations are advised to contact anyone from the organizing committee
- Organizers reserve the right to disqualify any participant who not obey the rules specified



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FOR PARTICIPANTS OF CULINARY COMPETITIONS

This code of conduct is issued by SICA in conjunction with IFCA & WACS Rules and applied to all activities regarding a participant's involvement with Culinary Competitions. IFCA & SICA recognizes the important role that chefs play in culinary competitions. 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

1. Each participant is responsible for reading out the general rules and regulations outlined in Competition Manual and comply with or bound by them.
2. Participants are encouraged to accept responsibility for their own behavior and performance during all stages of the competition.
3. Respect and obey all decisions made by IFCA & SICA approved judges during the competitions
4. Decisions made by IFCA & SICA approved Judges are final and binding. Participants should never argue nor show dissent in case of judgments made against their expectations / desires.
5. SICA 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 judgments. And hence not accepting judgments 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.
6. Participants are expected to treat fellow participants, judges, competition organizing committee members with required courtesy and respect including following all instructions given on the floor, responding to requests in reasonable time etc.,
7. Participants are expected to obey and assemble in team when event organizing committee members call for 'team photo shoots', taking attendance, introducing team members, receiving special badges, trophies etc.,
8. 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.
9. Participants are expected to represent their hotel/organization with pride and dignity. Should not do something that might bring disrepute to their organization
10. Participants are expected to conduct themselves with utmost professionalism and respect other competing professionals.
11. Participants are expected to exchange only pleasant words. They are never allowed to utter anything that might hurt the feelings or sentiments of others.
12. Participants are expected to set high standards of Fair Play for others to follow
13. Participants are expected to follow the rules and participate accordingly; no cheating or short cuts are allowed.
14. Participants are not supposed to use abusive language to anyone including judges, fellow participants, team mates, event organizing committee members and others at all stages of the competition.
15. Participants are not allowed to bully or use bullying tactics to spoil the performance of other contestants.
16. Participants are not allowed to harm team members, contestants or their property, belongings, culinary equipment, ingredients etc., through physical action.
17. Participants should refrain themselves from telling lies or spreading rumors without verifying facts, anything related to SICA approved culinary competitions.
18. Participants are expected not to use social media platforms to post abusive or derogatory remarks about SICA approved culinary competitions, judges, other contestants, event organizing committee members and others related to the event.
19. Usage of mobile phone, other electronic gadgets inside the competition area, is strictly prohibited, incase if any usage is found participant will be disqualified from competition.

However, participants are allowed to register formal grievances against judges, contestants, organizing committee members and anyone connected with SICA. In such cases, participants can submit their formal grievances to sicasouthernchapter@gmail.com. SICA 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

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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.

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EVENT PROFILE FROM SICA

Over the years, SICA has organized several high-profile events over the last few years with widespread participation, including:

- SICA and Nestle Young Star Chef Competition, November 2000
- SICA and Nestle Young Star Chef Competition, September 2001
- SICA and Nestle Young Star Chef competition, October 2002
- Great India Culinary Challenge, January 2005 & 2006
- Chef Amudhupadai 2006 & 2007
- Chef Nallamudhu 2007
- Soya recipe competition 2007
- IFCA Southern Region Culinary Challenge and Exhibition, 2008
- Tamil Unavuthiruvila (Chennai Sangamam) 2008 & 2009
- Hans Bueschkens Culinary Challenge for Juniors, 2009
- SICA Culinary Competition and Exhibition 2012
- International Chefs day 2013, 2014 & 2015
- SICA Culinary Competition and Exhibition 2014
- Raw Food Workshop 2014
- Dr. Chef Rick's Culinary Workshop 2015
- Sous Vide & Molecular Gastronomy Workshop 2015
- Chefs Connect, AGM 2016
- Food Hospitality World 2016, Bangalore
- SICA Pastry & Hot Plate Presentation workshop -2016
- SICA Culinary Competition and Exhibition 2016
- Modernist Workshop 2016, Lavasa
- Koodivilaiyadu – 6th Jan 2017
- Beyond Chocolate Workshop 2017
- Food Hospitality World 2017, Bangalore
- India Food Ex 2017
- SICA Europe Culinary Tour 2017
- International Chefs Day 2017
- Koodivilaiyadu – 24th Nov 2017
- Organics and Millets 2018 - International Trade Fair
- Fundamentals of Hot & Cold Culinary Preparation 2018
- Sports Day for the Differently Abled Children 2018
- Modernized Cuisine Workshop 2018 - Kerala Chapter
- Food Hospitality World 2018
- SICA Pastry Art & Hot Plate Presentation Workshop 2018
- Express Food and Hospitality India 2019
- Webinar on Healthy Foods from Future 2020
- Webinar on Opportunity for Young Chefs 2020
- Webinar on Building Next Generation Culinary Industry 2021
- Eat Right Chennai Food Festival 2022 with FSSAI
- SICA HORECA food Conclave and Expo 2022 at Coimbatore
- Incredible Chefs Challenge Bengaluru 2022
- CII Food Pro Expo 2022 at Chennai Trade Center
- SICA 6TH Edition of the SICA Culinary challenge and exhibition 2023
- SICA Culinary Quiz 2023,2024,2025
- SICA & RKG STEPPING STONE -2025



12 13 14 JUNE 2025

PALACE GROUND, BENGALURU, INDIA

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