



Trinidad Hotels Restaurants and Tourism Association
Presents

Making the CUTT

The Ultimate Culinary Competition of Trinidad & Tobago

KEY DATES:

Sunday 12th March 2017 – Preliminaries

(Chefs, Junior Chefs & Bartenders)

Hilton Trinidad and Conference Centre, Lady Young Road, Port of Spain

Sunday 19th March 2017 – Final CUTT

(Chefs, Junior Chefs, Pastry Chefs & Bartenders)

Trinidad & Tobago Hotel and Tourism Institute (TTHTI), Chaguaramas

Deadline for submission: Wednesday 8th March 2017

Making the CUTT Competition

Ten (10) Chefs

Five (5) Junior Chefs

Fifteen (15) Bartenders

Ten (10) Pastry Chefs

will be selected to compete in the Finals which will be held on
Sunday 19th March 2017 at the
Trinidad and Tobago Hospitality and Tourism Institute (TTHTI), Chaguaramas.

The winners of Making the CUTT will form the Trinidad & Tobago National Culinary Team
that will represent the country at the 25th Annual “*Taste of the Caribbean*”
International Culinary Competition which will be held in June 2017 in Miami, Florida.
‘Taste of the Caribbean’ is produced by the Caribbean Hotel and Tourism Association (CHTA).

Registration information

The Making the CUTT Culinary Competition is open to chefs, junior chefs, pastry chefs and bartenders. For a participant to be considered registered for the competition, they must submit all of the following requirements:

- Completed Registration Form
- Payment or Proof of payment
- Recipes (for pastry chef and bartender entrants)

Entrants' Criteria

Chef: Anyone professionally employed in food production with a minimum of three years' experience.

Junior Chef: An individual working and/or studying in the culinary field that is not older than 22 years of age before June 2017.

NOTE: Chefs must currently hold a position/classification/title that is below "Sous Chef".

Pastry Chef: Anyone professionally employed in food production with a minimum of three years' experience.

Bartender: Anyone professionally employed who mixes and serves alcoholic drinks at a bar with a minimum of two years' experience.

- All entrants must possess a valid (machine-readable) Passport and be eligible for a US Visa
- Chefs, Junior Chefs and Pastry Chefs must have a valid food badges

Cost: \$400.00 per competitor - Payment can be made by cash or company cheque

Cheques are to be made payable to: Trinidad Hotels Restaurants and Tourism Association

Deadline for submission: Friday 8th March 2017

**Completed registration forms, payment and recipes can be submitted
at the following locations throughout Trinidad & Tobago:**

**Trinidad Hotels Restaurants and Tourism
Association**

Located at: Trinidad and Tobago Hospitality and
Tourism Institute, Airway Road, Chaguaramas
Tel: 634-1174/5 Email: info@tnthotels.com

Tobago Hotel & Tourism Association

Apt. 1 Lambeau Credit Union Bldg.,
Auchenskeoch Road, Cambee, Tobago
Attention: Ms. Lana Drysdale, Office Manager
Tel: 639-9543

Cara Suites Hotel & Conference Centre

Southern Main Road, Claxton Bay
Attention: Mr. Hassel Thom, General Manager
Tel: 659-2271

Chef and Junior Chef Preliminaries

1. Each Chef and Junior Chef will be given one hour (60) minutes in which to prepare two (2) plates of an entrée dish.
2. The competition order will be determined by a drawing prior to the event.
3. At the assigned time the competing Chef and Junior Chef will be given a mystery basket containing ALL the ingredients necessary for them to produce a dish. Only items in the mystery basket must be used. There will be a community table with basic ingredients such as salt, seasonings etc. available to chefs.
4. Chefs and Junior Chefs must use Angostura aromatic bitters in their menu.
5. Chefs and Junior Chefs will start every ten (10) minutes.
6. The competing Chef and Junior Chef must prepare and finish two (2) plates within the sixty (60) minutes. All Chefs and Junior Chefs must bring their own plates.
7. The two plates must be presented at the same time no earlier than One (1) minute before the end time and not later than five (5) minutes after the finish time.
8. Any time taken after the assigned finish time will count towards a one (1) minute per point penalty. After five (5) minutes overtime the dish will be disqualified.
9. You can bring and use small ramekins or accent pieces if you wish.
10. All competitors must leave their stations clean in readiness for the next competitor
11. Chefs and Junior Chefs will be judged on creativity, culinary skills, sanitation practices and Caribbean flavor.
12. Judges decision are final.

Points Distribution (Chefs & Junior Chefs)

Chefs will be judged on creativity, culinary skills, sanitation practices and Caribbean flavor.

Points distribution – Tasting

Presentation	10 points
Creativity	10 points
Caribbean identity and ingredients	15 points
Taste/Texture/Flavor balance	<u>30 points</u>
Total	<u>65 points</u>

Points distribution – Kitchen Mis en place

Mis en place – culinary skills	5 points
Proper use of ingredients	5 points
Organization & timeliness	5 points

Points distribution – Floor/Cooking Station

Culinary skills and cooking technique	10 points
Organization and Timing	5 points
Sanitation and Station Cleanliness (post cooking)	<u>5 points</u>
Total	<u>35 points</u>

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Bartender Preliminaries

Bartenders would draw to put their innovative and contemporary “spin” on two classic cocktails from the following list:

Queen’s Park Rum Swizzle	Martini
Vodka Collins	Manhattan
Old Fashioned	Bloody Mary

1. Bartenders will draw for start times on the day of competition and these turns will rotate at each competition. Bartenders will compete three at a time.
2. Bartenders will operate from a banquet table or portable bar.
3. Each bartender will be given five (5) minutes to prepare his/her drinks for the judges.
4. Bartenders must prepare two (2) glasses of their cocktail(s). Those who wish may plan and make their own ice.
5. Garnishes may not be prepared in advance and garnish must be edible.
6. Bartenders must bring their own equipment, including glasses to create their drinks.
7. Bartenders are encouraged to adopt any of (or combination of) the following classic mixology techniques: Stirring, Shaking, Straining, Muddling, Building, Layering, Flaming. No such additional points will be awarded for blending.
8. Judges decision are final.

Points Distribution Bartenders

Creativity – 15 points

Timing, method, neatness – 20 points

Visual appeal and presentation – 15 points

Aroma, taste and balance – 40 points

Use of Caribbean ingredients -10 points

Hygiene – the use of gloves is no longer required. With the marked improvement of bartending skills, bartender may work with their hands as long as they wash these, on stage, in front of the judges and general public. Hygiene and safety will still be evaluated; sloppiness and a messy bar or workstation will cost points; excessive use of fire, will cost points. How professional is the bartenders use of his tools and mixology techniques?

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Chef & Junior Chef Finals

1. The competition order will be determined by a drawing prior to the event.
2. Each chef will compete in this two (2) hour "Mystery Basket" competition.
3. Each chef will be given one hour of preparation time in which to write and submit a description of their entrée dish, to do mis en place and get organized (only stocks can be cooked during the 1st hour). Cooking, finishing and plating are to take place during the second hour. You must be completely plated by the end of the second hour.
4. At the assigned time the competing chef will be given a mystery basket containing ALL the ingredients necessary for them to produce a dish. Ingredients in the mystery basket must be used in whole or in part.
5. Chefs will start every ten (10) minutes
6. The competing chef must prepare and finish four (4) plates within the time allotted. Chefs can bring their own plates.
7. There will be a community table of ingredients available to Chefs.
8. The four plates must be presented at the same time no earlier than One (1) minute before the end time and not later than five (5) minutes after the finish time.
9. Any time taken after the assigned finish time will count towards a one (1) minute per point penalty. After five (5) minutes overtime the dish will be disqualified.
10. You can bring and use small ramekins or accent pieces if you wish.
11. All competitors must leave their stations clean in readiness for the next competitor
12. Chefs will be judged on creativity, culinary skills, sanitation practices and Caribbean flavor.
13. Judges decision are final.

Points Distribution (Chefs & Junior Chefs)

Chefs will be judged on creativity, culinary skills, sanitation practices and Caribbean flavor.

Points distribution – Tasting

Presentation	10 points
Creativity	10 points
Caribbean identity and ingredients	15 points
Taste/Texture/Flavor balance	<u>30 points</u>
Total	<u>65 points</u>

Points distribution – Kitchen Mis en place

Mis en place – culinary skills	5 points
Proper use of ingredients	5 points
Organization & timeliness	5 points

Points distribution – Floor/Cooking Station

Culinary skills and cooking technique	10 points
Organization and Timing	5 points
Sanitation and Station Cleanliness (post cooking)	<u>5 points</u>
Total	<u>35 points</u>

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Bartender Finals

1. All bartenders will compete in the two rounds: Rum and Vodka. The top five scoring bartenders in both categories will compete in the "Mystery Bar" finals.
2. Bartenders will draw for start times on the day of competition and these turns will rotate at each competition. Bartenders will compete three at a time.
3. Bartenders will operate from a banquet table or portable bar.
4. First category will be Rum; second will be Vodka. Bartenders will compete three at a time.
5. Each bartender will be given five (5) minutes to prepare his/her drinks for the judges.
6. A recipe for drinks to be entered in Rum and Vodka categories must be submitted at the time of the application.
7. For the Vodka competition, the cocktail presented must be a culinary cocktail; a cocktail that includes fruits and or vegetables as a key element of its composition.
8. All Bartenders must use Angostura aromatic bitters in at least one of their drinks.
9. Spirits and liqueurs for the rum and vodka categories will be provided by the THRTA's Sponsors. All other ingredients must be provided by the competitor.
10. Each Bartender must produce two glasses of each drink. While "less is more" there is no restriction on amount of ingredients used
11. Bartenders must prepare two (2) glasses of their cocktail(s). While "less is more", there is no restriction on amount of ingredients used. Those who wish may plan and make their own ice.
12. Garnishes may not be prepared in advance and garnish must be edible.
13. Bartenders must bring their own equipment, including glasses to create their drinks.
14. Bartenders are encouraged to adopt any of (or combination of) the following classic mixology techniques: Stirring, Shaking, Straining, Muddling, Building, Layering, Flaming. No such additional points will be awarded for blending.
15. For the Bartender of the Year, finalists will be allowed twenty (20) minutes to review the contents of a mystery bar, design a drink and write the recipe; and seven (7) minutes to produce the drink for the judges, including the garnish.
16. Judges decision are final

Points Distribution Bartenders

Creativity – 15 points

Timing, method, neatness – 20 points

Visual appeal and presentation – 15 points

Aroma, taste and balance – 40 points

Use of Caribbean ingredients -10 points

Hygiene – the use of gloves is no longer required. With the marked improvement of bartending skills, bartender may work with their hands as long as they wash these, on stage, in front of the judges and general public. Hygiene and safety will still be evaluated; sloppiness and a messy bar or workstation will cost points; excessive use of fire, will cost points. How professional is the bartenders use of his tools and mixology techniques?

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Pastry Chef Competition

1. All Pastry Chefs will compete in a 4 hour competition. There will be two rounds of competition due to space available in the kitchen.
2. Each Pastry Chef entering must submit a dessert recipe with their registration entry. Recipes will be in eight (8) portions.
3. Each Pastry Chef will be given four hours to prepare and present their dessert.
4. Pastry chefs must bring their own plates for presentation.
5. Four Pastry Chefs will compete simultaneously in a common kitchen.
6. All desserts will be presented and served at the same time. If one whole dessert is produced such as a gâteau, one portion must be cut and plated.
7. Desserts will be displayed to the public along with the work of the competing chefs.
8. Judges decisions are final.

Points Distribution Pastry Chefs

Ingredients balanced in size and amounts	10 points
Portion size	10 points
<u>Cooking skills/Culinary techniques</u>	
Skills, Technique and Craftsmanship	20 points
Sanitation/ Organization/Accuracy	10 points
Creativity	10 points
<u>Taste/Presentation</u>	
Flavor, texture and taste	15 points
Use of indigenous ingredients	10 points
Presentation	15 points

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Medals Criteria

Gold: 100 – 90 points

Silver: 89.9 – 80 points

Bronze: 79.9 – 70 points

Special Awards

Most Creative Menu – Chefs

Most Creative Menu – Junior Chefs

Most Creative Dessert – Pastry Chefs

Best Rum Drink and Best Vodka Drink – Bartenders



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