

# Chef's Challenge

PAKISTAN



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18-19-20 JANUARY 2019



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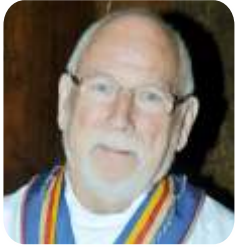
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## OFFICE BEARERS AND EXECUTIVE MEMBERS OF CHEFS' ASSOCIATION OF PAKISTAN (CAP) LOOKING FORWARD TO YOUR PARTICIPATION AT CCP 2019



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Chef's Challenge Pakistan 2019 (CCP) is the harbinger of a new era of festivals food trends and culture in Pakistan.

On one hand, it is symbolic of national unity, whereas on the other hand, through inclusion of international culinary teams and delegates from various countries to participate in the Chef Challenge Pakistan 2019 (CCP) it connects Pakistan with the global world.

CCP 2019 is set to foster an image of Pakistan which will depict us as a peaceful friendly creative and immensely talented nation on the planet':





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# Categories

Live Cooking

Display Classes

Live Practical





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## CHEF'S CHALLENGE PAKISTAN 2019

### BRIEF OF CLASSES

1. **FIVE COURSE GOURMET MENU (ASPIC)**  
(Display Class)
2. **CHICKEN PRACTICAL COOKERY**  
(Live Cooking)
3. **BEEF PRACTICAL COOKERY**  
(Live Cooking)
4. **SEAFOOD PRACTICAL COOKERY**  
(Live Cooking)
5. **THREE COURSE GOURMET MENU (Only for International Chefs)**  
(Live Cooking) (Best Cuisinier International)
6. **CAKE DECORATION PRACTICAL**  
(Live Practical)
7. **FOUR PLATES OF DESSERTS**  
(Display Class)
8. **BAKED GOODS, BAKED BREADS**  
(Display & Live Class)
9. **THREE COURSE MODERN PAKISTANI MENU**  
(Live Cooking) (Best Pakistani Chef)
10. **FRUIT & VEGETABLE CARVING SHOWPIECE**  
(Display + Live Practical) (Best Carving Artist)
11. **FOUR COURSE GOURMET MENU**  
(Live Cooking) (Best Team)
12. **PASTA DISH**  
(Live Cooking)
13. **STUDENT / THREE COURSE PAKISTANI MENU**  
(Live Cooking) (Student Team Category)
14. **A MEDLEY OF MOCKTAILS**  
(Live Practical)
15. **K&N'S Little Chef**  
(Display Class) (Kids competition, 8-12 years)







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## BRIEF OF CLASSES FOR ENTRY

### 1. FIVE COURSE GOURMET LOCAL BEEF DINNER MENU (ASPIC DISPLAY CLASS)

1. Time allowed for setting display 45 minutes
2. Five Course local beef Gourmet Dinner Menu
3. Present a plated five-course gourmet meal for one person
4. One of the appetizers for the meal must contain LOCAL BEEF as the main ingredient.
5. The meal to consist of:
  - a. A cold appetizer
  - b. A soup
  - c. A hot appetizer
  - d. A main course with its garnish
  - e. A dessert
1. Food coated with aspic or clear gelatin for preservation.
2. Hot food presented cold on appropriate plates.
3. Total food weight of the 5 plates should be 400-500 grams.

### 2. CHICKEN (LIVE COOKING)

1. Time allowed 60 minutes
2. Prepare and present two identical main courses using Whole Chicken with skin, approximate weight 1.4 kg, as the main protein item
3. The carcass of the chicken is to be kept for inspection by judges
4. Present the main courses on individual plates with appropriate garnish
5. Typed written description and typed recipes required
6. Make 2 portions; one for display, and one for judges' tasting
7. Portion 150-170 grams.

### 3. BEEF (LIVE COOKING)

1. Time allowed 60 minutes
2. Prepare and present two identical main courses using beef as the main protein item
3. Any cut of beef with the exception of tenderloin, rib eye and sirloin, can be used
4. Weight of beef per portion of main course on the plate to be 150–170 grams.
5. Present the main courses on individual plates with appropriate garnish
6. Typed written description and typed recipes required
7. Make 2 portions; one for display, and one for judges' tasting



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## BRIEF OF CLASSES FOR ENTRY

## 4. SEAFOOD (LIVE COOKING)

1. Time allowed 45 minutes
2. Prepare and present two identical main courses using seafood as the main protein item
3. Weight of the dish per portion of main course on the plate to be 150 grams
4. Present the main courses on individual plates with appropriate garnish
5. Typed written description and typed recipes required
6. Make 2 portions; one for display, and one for judges' tasting

## 5. THREE COURSE GOURMET DINNER MENU (LIVE COOKING)

(BEST CUISINIER INTERNATIONAL 2019)

1. Time allowed 90 minutes
2. An individual chef will represent this class
3. Three-Course Gourmet Dinner Menu live cooking
4. Present a plated three-course gourmet meal for one person two set each
5. Complete menu should represent the international cuisine
6. An appetizer (cold or hot)
7. A Chicken main course with its garnish
8. A dessert
9. Hot food presented hot on appropriate plate and cold food on cold plate
10. Total food weight of the 3 plates should be 400-500 grams.

## 6. CAKE DECORATION (LIVE PRACTICAL)

1. Time allowed 120 minutes
2. Decorate a pre-baked single cake base of the competitor's choice
3. The Theme for the cake decoration will be "The Beauty of Nature"
4. The cake base must be a minimum size of 30 (cm) x 30 (cm) square or 30 (cm) diameter round
5. The cake can be brought already filled without coating – ready to decorate
6. The cake must be delivered and set up hygienically with cold box or dry ice storage. Not up-to standard hygiene food product will not be judged
7. All decorating ingredients must be edible and mixed on the spot. (Chocolate/Sugar/Marzipan/Fondant) minimum height is 30 cm, it should be able to enhance and harmonize with the overall presentation
8. No pre - modelled garnish permitted
9. Chocolate and royal icing can be pre - prepared to the basic level
10. Competitors must provide all ingredients, cake base, utensils, and small equipment required
11. A standard buffet table will be provided for each competitor to work upon
12. The cake will be tasted and cut by the Judges, as part of the judging criteria
13. Typed recipe with procedure to be presented





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## BRIEF OF CLASSES FOR ENTRY

## 7. FOUR PLATES OF DESSERTS (DISPLAY)

1. Time allowed for setting display 20 minutes
2. Prepare four different type of desserts, each for one person
3. Displayed cold, each portion for one person, suitable for a la carte service
  - a. 1 x Hot dessert composition in a plate
  - b. 2 x Pakistani Dessert Free Style creation
  - c. 1 x Cold dessert composition in a plate
4. Practical and up to date presentation is required
5. Type written description and recipes are required
6. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity
7. Maximum area (w) 90 cm x (d) 75 cm
8. Showpieces are allowed but will not be judged

## 8. BAKED GOODS, BAKED BREADS (DISPLAY)

1. Time allowed for setting display 20 minutes
2. The entire exhibit must comprise baked goods and must include the following:
  - a. A baked bread showpiece.
  - b. Two types of bread loaves 200-300 gms (competitor's choice) two pieces of each loaf to be displayed
  - c. Two types of bread roll 25-40 gms (competitor's choice) three pieces of each roll to be displayed.
  - d. Two types of baked sweet breakfast items 25-40gms (competitor's choice) three pieces of each item to be displayed
  - e. Two types of baked savoury breakfast items 25 50gms (competitor's choice) three pieces of each item to be displayed.
3. One extra piece of each variety to be displayed on a separate platter for judges' tasting
4. All breads & dough must be baked at own work place, as fresh as possible and deliver to the competition venue for judging.
5. Poor hygiene standard of handling bakery products will not qualify for judging
6. Typed written products description and recipes are required
7. Maximum area for display (w) 90 x (d) 75cm



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## BRIEF OF CLASSES FOR ENTRY

### 9. THREE COURSE PAKISTANI MODERN MENU (LIVE COOKING)

1. Time allowed 90 minutes
2. Single chef will represent this class as individual
3. Three -Course Modern Pakistani live cooking
4. Present a plated three-course gourmet meal for one person two set each
5. Complete menu should represent the local culture must contain Pakistani spices
6. An appetizer (cold or hot)
7. A main course with its garnish
8. A dessert (cold or hot)
9. Hot food presented hot on appropriate plates and cold food on cold plate
10. Total food weight of the 3 plates should be 300-400 gms.

### 10. FRUIT & VEGETABLE CARVING SHOWPIECE (DISPLAY)

#### PART ONE - DISPLAY

1. Time allowed for setting display 20 minutes
2. To bring in already prepared one display of fruit and / or vegetable carving, no visible supports are permitted
3. Freestyle presentation
4. Light framing is allowed, but the construction of the piece must not depend upon it
5. Maximum area (w)60 cm x (d)75 cm
6. Maximum height 55 cm (including base or socle)

#### PART TWO - LIVE CARVING

1. Time allowed 120 minutes
2. Freestyle
3. Hand carved work from competitor's own fruit/vegetables
4. Competitors to use own hand-tools and equipment
5. No power tools permitted





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## BRIEF OF CLASSES FOR ENTRY

### 11. FOUR COURSE GOURMET DINNER MENU (LIVE COOKING)

#### (BEST TEAM CHALLENGE)

1. Time allowed 90 minutes
2. Three chefs will represent this class as team challenge
3. Four -Course Gourmet Dinner Menu live cooking
4. Present a plated four-course gourmet meal for one person two set each
5. Complete menu should represent the international cuisine
6. An appetizer (cold or hot)
7. Soup
8. A main course with its garnish
9. A dessert
10. Hot food presented hot on appropriate plate and cold food on cold plate
11. Total food weight of the 4 plates should be 400-500 grams.

### 12. PASTA DISH (LIVE COOKING)

1. Time allowed 45 minutes
2. Cook and present a pasta dish for 2 covers
3. Competitor's own choice
4. Uncooked fresh (not manufactured)
5. Pasta will be the only advanced preparation allowed.
6. Typewritten descriptions and recipes required

### 13. STUDENT / THREE COURSE PAKISTANI MENU (LIVE COOKING)

#### (Students Team Category)

This class is designed to ensure that the tradition of Pakistani cuisine is preserved and promoted through young chefs. Classic food with modern approach

1. Time allowed 75 minutes
2. Present a three-course meal for one person.
3. Suitable for dinner service.
4. Modern style presentation.
5. The meal consists of:
  - Cold start
  - Main course
  - Desserts
6. Cold food cold and hot food should be serve hot
7. Total food weight of the three plates should be 420/480gms.
8. Typewritten descriptions and recipes required.



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## BRIEF OF CLASSES FOR ENTRY

### 14. A MEDLEY OF MOCKTAILS (LIVE PRACTICAL)

**Time allowed 45 minutes**

Display three portions each of three different alcohol-free cocktails using any combination of the following Fresh juices:

Orange  
Watermelon  
Pineapple  
Grapefruit  
Strawberry  
Lemonade  
Carrot  
Green Apple  
Mango  
Cocktail  
Guava  
Kiwi  
Pomegranate  
Mint Lemonade  
Lemon Concentrate

1. Competitors are allowed to use a maximum of two other ingredients per mocktail.
2. Ice, Salt, Pepper, Spices and Herbs used as seasoning are not counted as ingredients.
3. Competitors are to bring their own equipment, glasses, receptacles, etc.
4. The mocktails must be made entirely on-site; no pre-mixes or pre-mixing is allowed.
5. Garnishes, which can be made from any edible substance, must be prepared,
- 6 cut and shaped entirely on-site.
7. The competition will begin with a close pre-inspection by the judges to ensure that no prep preparation has taken place.
8. Recipes required.

#### NOTES TO AID COMPETITORS:

Judging Points:

TASTE

60 the highest percentage point possibility is given for a good tasting mocktail.

PRESENTATION

30 the preparation and use of the garnish, the type of glass used the overall look of the mocktail.

WORKING

05 Clean, hygienic and safe work methods.

METHOD INNOVATION

05 New thinking as to glassware, decoration or presentation. Recipes required





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BRIEF OF CLASSES FOR ENTRY

15. K&N'S LITTLE CHEF (KIDS COMPETITION) (DISPLAY CLASS)



(Age 8-12 Years)

1. Time allowed 30 minutes
2. Prepare two dishes at home with the help of your mother only and present in 30 minutes with display at the venue
3. Only K&N's **Easy Cook® (Ready-to-Cook) products will be allowed**
4. Weight of the dish per portion of main course for kids 80 to 100 grams
5. Mother can guide their kid but she can't help them with the display on the day
6. Present the main courses on individual plates with appropriate garnish
7. Typewritten description and typed recipes required
8. Make one portion only for judges tasting

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## GENERAL RULES

# ◆ General Rules

# ◆ Judging Criteria







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## CHEF'S CHALLENGE PAKISTAN 2019

## GENERAL RULES

## GENERAL RULES FOR CULINARY COMPETITIONS

1. Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead to loss of marks or complete disqualification.
2. The Briefs of the Classes for Entry document also forms part of these Rules and Regulations and must be read in conjunction with this document
3. Other regulations relevant to a particular competition would appear under each competition class

## JUDGING CRITERIA FOR HOT COOKING (ONE HOUR OR MORE)

**Mise-en-place 0-10 points**

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will be judged after completion of the competition before leaving the kitchen.

**Correct Professional Preparation 0-25 points****Service 0-05 points**

Correct basic preparation of food and hygiene.

Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each entry at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients including starches and vegetables. Working skill and kitchen organisation.

**Presentation / Innovation 0-10 points**

Clean arrangement with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

**Taste 0-50 points**

The typical taste of the food should be preserved. The dish must have an appropriate taste and seasoning. In quality of flavor and colour, the dish should conform to today's standards of nutritional values.

\* **Total possible points: 100 (no half points will be given)**

**NOTES**

- Salad can be cleaned and washed, but not portioned
- Vegetables or fruits can be cleaned, peeled, washed, cut, but not cooked (tomatoes may be blanched and peeled and broad beans may be shelled), no vegetable purees
- Pasta or dough's can be prepared but not cooked
- Fish, Seafood or Shellfish can be cleaned, filleted but not portioned nor cooked
- Meats or Poultry can be deboned, not portioned, not trimmed, sausages to be prepared fresh in the kitchen, no grinded meat can be brought in, bones may be cut into small pieces
- Mousses can be minced and must be made finish during the competition
- For Marinated Proteins, they can be pre-marinated
- Sauces can be reduced but not finished or seasoned
- Stocks are permitted
- Any dressings must be made during the competition
- Fruit Coulis - Puree are allowed but must be finished during the competition
- Pastry sponges can be pre-made but not cut or shaped
- No supplementary equipment except the following list will be available
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition



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## CHEF'S CHALLENGE PAKISTAN 2019

## GENERAL RULES

### GENERAL RULES FOR CULINARY COMPETITIONS

- 30cm diameter plain white plates will be provided by the Organiser, all competitors must use these plates
  - Competitors must leave the work station in a neat and tidy condition; this is part of the judging criteria
  - The Organiser will not be responsible for any loss or breakage of utensils
- SPECIFICATION OF THE FACILITIES PROVIDED**
- 4- Stainless Steel stove induction cooking range
  - Stainless Steel Working table top
  - Fridge
  - Electric oven
  - Sink with running water
  - Microwave
  - Juicer/Blender

### JUDGING CRITERIA (CULINARY ARTS)

#### Presentation / Innovation 0-30 points

Comprises an appetising, tasteful, elegant presentation, modern style.

#### Composition 0-30 points

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

#### Correct Professional Preparation 0-30 points

Correct basic preparations of food, corresponding to today's modern culinary art.

#### Serving Arrangement 0-10 points

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

### JUDGING CRITERIA FOR DISPLAYED FOOD (STATIC ASPIC)

#### Presentation / Innovation 0-30 points

Comprises an appetising, tasteful, elegant presentation, modern style.

#### Composition 0-30 points

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

#### Correct Professional Preparation 0-30 points

Correct basic preparations of food, corresponding to today's modern culinary art.

#### Serving Arrangement 0-10 points

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

#### NOTES

- Competitors must provide their own choice of serving china ware (without logo)
- Competitors are invited to set up an attractive display, however this will not be judged
- Aspic should be used to glaze all entries with the exception of crisps and baked dough
- Name cards or logos of the working place of the competitor may be placed in proper manner after judging has been completed
- Information regarding the setup time will be announced at a later stage, after registering
- The Organiser will not be responsible for any loss or damage to any utensils
- Due to limited space, competitors' pieces will be displayed until 4:00pm on the competition day
- Organiser may dispose of any uncollected exhibits after 4:30pm on that day. (Exact display and disposal time shall be further notified)





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## GENERAL RULES FOR CULINARY COMPETITIONS

### GENERAL RULES

#### PARTICIPATION

4. Participation in the competition is open to anyone professionally employed in the preparation of food for the last at least 3 years (not required for Student: Chicken Display class)
5. Unless the organizers specifically mention a class as being a team event, all classes are for entry by a single competitor
6. Individual competitors may participate in a maximum of three categories; teams may enter in all team categories in the competition
7. Competitors entering to win a trophy must participate fully in every class entered in order to qualify
8. Competitors must attend and participate on the date and time allotted to them

#### COMPETITION ENTRY

9. Please ensure you are entering in the right category
10. Complete the entry form according to the instructions on the form
11. Completed photocopies of the entry-form are acceptable
12. Submit the completed form to the organizers along with the requisite fee
13. Fee must be submitted along with completed entry forms
14. Fee is payable to:

**ASKARI BANK LIMITED (Account Title: CHEF ASSOCIATION OF PAKISTAN,  
Account Number: PK56 ASCM 0000 2101 0005 2355  
Bank: Askari Bank Limited, Branch: Main Boulevard Gulberg – III Branch Lahore)**

15. Entries are accepted strictly on a first-paid, first-accepted basis
16. No entry is accepted until the appropriate fee has been received
17. Entry Fee is non-refundable

#### CERTIFICATES AND LETTERS OF PARTICIPATION

18. Ensure that your name (clearly written in block capitals) appears on your entry-form exactly as you would wish it to appear on any certificate, letter of participation or posting of results
19. Any applications for amendments to letters or certificates will necessitate: a) Return of the original certificate  
b) A written confirmation from the Executive Chef c) A pre-paid fee of 1000 Pakistani rupees per certificate

#### HYGIENE

20. A professional food-safety company will oversee all aspects of hygiene practice at the competition
21. It is quite possible that the local Food Control Section will conduct its own hygiene inspections as and when it seems fit
22. The organizers have no control over these two entities. Should either raise an objection to the standard of hygiene of



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## CHEF'S CHALLENGE PAKISTAN 2019

## GENERAL RULES

### GENERAL RULES FOR CULINARY COMPETITIONS

- any particular person or team, that person or team will not be allowed to compete
23. The CHEFS' ASSOCIATION OF PAKISTAN (CAP) is the body responsible for the creation, organization and administration of the competition
  24. The competition is governed by and construed according to the rules of the organizers
  25. Entrants' acceptances of participation in the competition are construed as confirmation of their undertaking to submit unconditionally to the jurisdiction of the organizers in all aspects of the PICC 2017
  26. The address of CAP Headquarters is 5-C Main Gulberg II, Ayesha Saddiqa Road, Behind EFU House, Jail Road, Lahore, Pakistan. UAN: +92-42-111-113-114, Mobile: +92-321-4171726

### COMPETITORS AND HELPERS

27. Each competitor is allowed one helper to assist with carrying equipment. No other help is allowed to a competitor within the preparation area
28. A helper must be junior in rank to the person he/she is helping
29. A competitor must wear full, freshly laundered chef's uniform with appropriate headgear and footwear when attending the exhibition
30. A competitor's helper must wear full, freshly laundered chef's uniform with appropriate headgear and footwear when attending the exhibition
31. Competitors that are incorrectly dressed at a competition will not have their exhibits judged
32. Helpers that are incorrectly dressed will not be admitted to the exhibition
33. Logos, marks and identifying colours provided by the organizers must be worn by competitor throughout the competition in the position indicated to them by the organizers at the time of registration
34. Logos, marks and identifying colours provided by the organizers must be worn by helpers throughout the competition in the position indicated to them by the organizers at the time of registration
35. A competitor entered in a practical competition must register at least sixty minutes before the commencement of the competition otherwise the competition slot will be given to a wait-listed competitor
36. Any competitor not in place and not ready to start at least ten minutes before the time a competition commences, will be disqualified.
37. Competitors and helpers are forbidden from approaching or speaking with or to a judge without the express permission of the organizers

### EXHIBITS

38. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager
39. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public
40. All exhibits must be of an edible substance except for framing, socles and stands where they are allowed
41. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish)
42. It is forbidden to depict religious, nude, semi-nude or political themes in an exhibit
43. All must be suitable for presentation as a decorative item in a restaurant or banqueting setting
44. An exhibit must not carry any logo, label or mark of identification; however, competitors must be able to identify their exhibit if required





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## GENERAL RULES FOR CULINARY COMPETITIONS

45. Competitors are responsible for their exhibits and should ensure that they are available in their proper place for judging on the day and time specified
46. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the competition area
47. Finished exhibits must be placed in the position indicated by the organizers
48. No interference with an exhibit is allowed once the organizers have deemed it as submitted for judging
49. Competitors must leave the judging area as soon as their exhibits are in place or when instructed to leave by the marshals, whichever is the sooner
50. Exhibits may, at the discretion of the organizers, be moved to a separate enclosure, there to remain for part or for the duration of the exhibition
51. Failure by a competitor to register or exhibit at the specified time could result in disqualification
52. Exhibits which are removed by competitors without permission of the organizers will not qualify for any kind of award

### COMPETITION MARSHALS

53. A Marshal-at-arms will be recognizable by a badge displaying the logo of the Chefs' Association of Pakistan
54. Marshals are charged with ensuring that the rules and regulations of the competition are observed by all concerned
55. Competitors, helpers and visitors are all obliged to cooperate with the Marshals - without question, at all times

### AWARDS

56. Gold, Silver and Bronze Medals and Certificates of Merit are awarded as per the points tally.
57. The decision of the judges is final and each competitor is required to abide by it without any comment
58. Medals will normally be presented at 1800 hrs each day. This may change according to circumstance
59. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organizers
60. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates
61. Incorrectly dressed competitors/helpers will not be allowed access to the awards area

### COPYRIGHT

62. All exhibitors and competitors will assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings, etc. to the Chefs' Association of Pakistan

### DISCLAIMER

63. The organizers are entitled to cancel or postpone the competition, or to alter the duration, timing or schedule of any event
64. The organizers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever



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## GENERAL RULES FOR CULINARY COMPETITIONS

65. The organizers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods, persons or personal effects
66. The decision of the judges will be final and binding, and not challengeable in any court of law
67. All professional chefs (with minimum 3 years experience - not required for Student: Chicken Display class) are encouraged to apply. We do not discriminate on the basis of race, religion, national origin, colour, gender or disability

### QUERIES

68. Only downloaded, printed (or photocopied) forms with all documents (as mentioned in the Entry forms) attached in hard copy, sent through courier service to The Chefs' Association of Pakistan Head Office Lahore, will be accepted
69. All queries must be submitted by Email, or SMS/Whatsapp to:

**Mr. Tanvir Riaz**

Coordinator Chefs' Association of Pakistan  
5-C Main Gulberg II, Ayesha Siddiqa Road,  
Behind EFU House, Jail Road, Lahore, Pakistan  
Mobile: +92-321-4171726  
Email: info@picf.pk  
tanvir@cothm.edu.pk





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Pakistan



## Summary of Awards & Classes

## Registration Fee and Forms





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## BRIEF OF AWARDS

### TROPHY ENTRY:

Entrants to a trophy class must enter in all and those classes that pertain to the trophy, for which they are entering. Trophies are awarded on the highest aggregate points from all classes.

#### 1. BEST CUISINIER OF PAKISTAN

In order to qualify for inclusion in the points tally for Best Cuisinier of Trophy a competitor must win three medals, at least one of which must be a gold medal,

**FIVE COURSE GOURMET MENU (ASPIC)  
CHICKEN PRACTICAL COOKERY  
BEEF PRACTICAL COOKERY**

(DISPLAY CLASS)  
(LIVE COOKING)  
(LIVE COOKING)

#### 2. BEST CUISINIER INTERNATIONAL

In order to qualify for inclusion in the points tally for Best Cuisinier of Trophy a competitor must win gold medal with highest points.

**THREE COURSE GOURMET MENU**

(LIVE COOKING)

#### 3. BEST PASTRY CHEF

In order to qualify for inclusion in the points tally for Best Pastry Chef of Pakistan Trophy a competitor must win at least three medals one of which must be a gold medal,

**CAKE DECORATION PRACTICAL  
FOUR PLATES OF DESSERTS  
BAKED GOODS, BAKED BREADS & LIVE PIZZA**

(LIVE PRACTICAL)  
(DISPLAY CLASS)  
(DISPLAY & LIVE CLASS)

#### 4. BEST CARVING ARTIST OF PAKISTAN

In order to win for inclusion in the points tally for Best artist of Trophy, point will be tally from the both section part a and part b the gold medalist of class will be the winner

**FRUIT & V EGETABLE CARVING SHOWPIECE**

(DISPLAY) + (LIVE PRACTICAL)

Part one and part two live and display both are compulsory

#### 5. BEST MODERN PAKISTANI CUISINE CHEF

In order to win this title for Best Modern Pakistani Cuisine Chef, a competitor must win highest gold medal points,

**THREE COURSE PAKISTANI MENU**

(LIVE COOKING)

(This class is only open for Pakistani Chefs)

#### 6. BEST TEAM CHALLENGE

In order to win this title for Best Team, the competitors must win highest gold medal, points

**FOUR COURSE GOURMET MENU**

(LIVE COOKING)

This category is open to all chefs (team of three chefs)

#### 7. K&N'S LITTLE CHEF

In order to win this title for K&N's Little Chef, a competitor must win highest gold medal, points

**K&N'S READY MEAL PRODUCTS**

(DISPLAY CLASS)

### MEDAL ENTRY:

Medals are awarded on the highest aggregate points from all judges.

#### 1. SEAFOOD PRACTICAL COOKERY

A competitor can win Gold, Silver or Bronze Medal

(LIVE COOKING)

#### 2. PASTA DISH

A competitor can win Gold, Silver or Bronze Medal

(LIVE COOKING)

#### 3. STUDENT / THREE COURSE PAKISTANI MENU

Competitors can win Gold, Silver or Bronze Medal

(LIVE COOKING)

#### 3. A MEDLEY OF MOCKTAILS

A competitor can win Gold, Silver or Bronze Medal

(LIVE PRACTICAL)





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## BRIEF OF AWARDS

### VENUE & ENTRY FEES:

1. CCP 2019 will be held at Alhamra Cultural Complex, Gaddafi Stadium Lahore.
2. The entrance fee for single entry is 3,000 rupees per person per class, unless or otherwise stated in the Rules and Regulations or the Class Briefs.
3. The entrance fee for team entries (team of 3 people) is 9,000 rupees per class, unless or otherwise stated in the Rules and Regulations or the Class Briefs.
4. The fee for entry to the trophy and medal classes are as follows:

AWARDS	LOCAL FEE	INTERNATIONAL FEE
1. Best Cuisinier of Pakistan	Rs. 9,000	N/A
2. Best Cuisinier International		US\$ 30
3. Best Team	Rs. 9,000	US\$ 50
4. Best Pastry	Rs. 9,000	US\$ 50
5. Best Carving Artist	Rs. 3,000	US\$ 30
6. Best Modern Pakistani Cuisine Chef	Rs. 3,000	N/A
7. K&N's Little Chef	Rs. 200	N/A
8. A MEDLEY OF MOCKTAILS	Rs. 3,000	US\$ 30
9. SEAFOOD PRACTICAL COOKERY	Rs. 3,000	US\$ 30
10. PASTA DISH	Rs. 3,000	US\$ 30
11. STUDENT / THREE COURSE PAKISTANI MENU	Rs. 1,500	US\$ 15

### Medals will be awarded as follows:

- |             |                     |
|-------------|---------------------|
| *90 & Above | ➤ Gold Medal        |
| 80 – 89     | ➤ Silver Medal      |
| 70 – 79     | ➤ Bronze Medal      |
| 60 – 69     | ➤ Merit Certificate |

All competitors will receive Masterchef Challenge Pakistan 2019 Participation Certificates

### You will be judged on:

- Execution – Craft/Technique
- Formulation – Ingredients/Recipe
- Interpretation – Style/Creativity
- Taste
- Texture
- Hygiene
- Presentation

**CLOSING DATE:** Closing date for entries is 30th November 2018. However; They may be fully subscribed and closed well before the closing date. (First paid, first accepted basis)



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## SUMMARY OF CLASSES

	SUMMARY OF CLASSES	FEE	AWARDS
1	<b>FIVE COURSE GOURMET MENU (ASPIC)</b> Display Class   Individual   1 Portion	Rs. 9,000 for all 3 classes	Best Cuisinier of Pakistan
2	<b>CHICKEN PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion		
3	<b>BEEF PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion		
4	<b>SEAFOOD PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
5	<b>THREE COURSE GOURMET MENU</b> (Only for International Chefs) Live Cooking   Individual   90 Mins   2 Portion	Rs. 3,000	Best Cuisinier International
6	<b>CAKE DECORATION PRACTICAL</b> Live Practical   Individual   120 Mins   1 Portion	Rs. 9,000 for all 3 classes	Best Pastry Chef
7	<b>FOUR PLATES OF DESSERTS</b> Display Class   Individual   20 Mins   1 Portion		
8	<b>BAKED GOODS, BAKED BREADS</b> Display Class   Individual   20 Mins   1 Portion		
9	<b>THREE COURSE MODREN PAKISTANI MENU</b> Live Cooking   Individual   90 Mins   2 Portion	Rs. 3,000	Best Chef Pakistani Cuisine
10	<b>FRUIT &amp; VEGETABLE CARVING SHOWPIECE</b> Display + Live Class   Individual   20 + 120 Mins   1 Portion	Rs. 3,000	Best Carving Artist
11	<b>FOUR COURSE GOURMET MENU</b> Live Cooking   Team of 3   120 Mins   2 Portion	Rs. 9,000	Best Gourmet Team
12	<b>PASTA DISH</b> Live Cooking   Individual   60 Mins   2 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
13	<b>STUDENT / THREE COURSE PAKISTANI MENU</b> Live Cooking   Team of 3   60 Mins   2 Portion	Rs. 1,500	Gold, Silver, Bronze Medal, or Merit Certificate
14	<b>A MEDLEY OF MOCKTAILS</b> Live Practical   Individual   30 Mins   3 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
15	<b>K&amp;N'S LITTLE CHEF</b> Display Class   Individual   30 Mins   1 Portion	Rs. 200	K&N'S Best Little Chef



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## REGISTRATION FORM

SELECT	SUMMARY OF CLASSES	FEE	AWARDS
1	<b>FIVE COURSE GOURMET MENU (ASPIC)</b> Display Class   Individual   1 Portion	Rs. 9,000 for all 3 classes	Best Cuisinier of Pakistan
2	<b>CHICKEN PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion		
3	<b>BEEF PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion		
4	<b>SEAFOOD PRACTICAL COOKERY</b> Live Cooking   Individual   60 Mins   2 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
5	<b>THREE COURSE GOURMET MENU</b> (Only for International Chefs) Live Cooking   Individual   90 Mins   2 Portion	Rs. 3,000	Best Cuisiner International
6	<b>CAKE DECORATION PRACTICAL</b> Live Practical   Individual   120 Mins   1 Portion	Rs. 9,000 for all 3 classes	Best Pastry Chef
7	<b>FOUR PLATES OF DESSERTS</b> Display Class   Individual   20 Mins   1 Portion		
8	<b>BAKED GOODS, BAKED BREADS</b> Display Class   Individual   20 Mins   1 Portion		
9	<b>THREE COURSE MODREN PAKISTANI MENU</b> Live Cooking   Individual   90 Mins   2 Portion	Rs. 3,000	Best Chef Pakistani Cuisine
10	<b>FRUIT &amp; VEGETABLE CARVING SHOWPIECE</b> Display + Live Class   Individual   20 + 120 Mins   1 Portion	Rs. 3,000	Best Carving Artist
11	<b>FOUR COURSE GOURMET MENU</b> Live Cooking   Team of 3   120 Mins   2 Portion	Rs. 9,000	Best Gourmet Team
12	<b>PASTA DISH</b> Live Cooking   Individual   60 Mins   2 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
13	<b>STUDENT / THREE COURSE PAKISTANI MENU</b> Live Cooking   Team of 3   60 Mins   2 Portion	Rs. 1,500	Gold, Silver, Bronze Medal, or Merit Certificate
14	<b>A MEDLEY OF MOCKTAILS</b> Live Practical   Individual   30 Mins   3 Portion	Rs. 3,000	Gold, Silver, Bronze Medal, or Merit Certificate
15	<b>K&amp;N'S HEALTHY KIDS COMPETITION</b> Display Class   Individual   30 Mins   1 Portion	Rs. 200	K&N'S Best Little Chef

**NOTE:** To win Best Cuisiner of Pakistan and Best Pastry Chef, you will need to participate in minimum all three classes as required above, Please select an appropriate individual and trophy classes

### APPLICANT-1

Name: \_\_\_\_\_  Male  Female

Address: \_\_\_\_\_

Designation: \_\_\_\_\_ Organization Name \_\_\_\_\_

Date of Birth: Day \_\_\_\_\_ Month \_\_\_\_\_ Year \_\_\_\_\_ CNIC No: \_\_\_\_\_

Mobile: \_\_\_\_\_ E-mail: \_\_\_\_\_ Signature of Competitor: \_\_\_\_\_



Entry forms with attached documents should be sent by courier to:

**CHEFS' ASSOCIATION OF PAKISTAN**

5-C Main Gulberg II, Ayesha Siddiqi Road, Behind EFU House, Jail Road, Lahore, Pakistan

**Tanvir Riaz**, CCP Coordinator Mobile: +92-321-4171726 Email: info@picf.pk



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## APPLICANT-2

Name: \_\_\_\_\_  Male  Female

Address: \_\_\_\_\_

Designation: \_\_\_\_\_ Organization Name \_\_\_\_\_

Date of Birth: Day \_\_\_\_\_ Month \_\_\_\_\_ Year \_\_\_\_\_ CNIC No: \_\_\_\_\_

Mobile: \_\_\_\_\_ E-mail: \_\_\_\_\_ Signature of Competitor: \_\_\_\_\_

## APPLICANT-3

Name: \_\_\_\_\_  Male  Female

Address: \_\_\_\_\_

Designation: \_\_\_\_\_ Organization Name \_\_\_\_\_

Date of Birth: Day \_\_\_\_\_ Month \_\_\_\_\_ Year \_\_\_\_\_ CNIC No: \_\_\_\_\_

Mobile: \_\_\_\_\_ E-mail: \_\_\_\_\_ Signature of Competitor: \_\_\_\_\_

### I have attached the following documents:

- 2 recent passport size photographs in chef's uniform
- 1 photocopies of National Identity Card
- Updated CV or Profile (at least 3 years experience)  
*Not required for Student: Chicken Display class*
- Bank receipt of payment for Pakistan Culinary Championship, as per class(es) of the competition entered
- I am paying in cash as per the class(es) entered, to **Chefs' Association of Pakistan**, the amount Rs. \_\_\_\_\_ (Lahore only)
- I am attaching Bank Receipt of payment made to **Chefs' Association of Pakistan** amount Rs. \_\_\_\_\_

### Our Bank:

Account Title:	CHEF ASSOCIATION OF PAKISTAN
Account No:	PK56 ASCM 0000 2101 0005 2355
Bank:	Askari Bank Limited
Branch:	Main Boulevard Gulberg –III, Branch Lahore

You may submit in Askari Bank branches nationwide, filling in the aforementioned information in the bank submission form

Submission of a completed Entry Form shall constitute of an agreement, to abide by the Rules & Regulations of the Chef's Challenge 2019.

Please photocopy if extra forms are needed. Please do not send cash by mail. Competitors will be advised of application outcome before **31st November 2019** (On Merit)

- If at any time, I am found guilty of criminal offense or similar misconduct, I am liable to be disqualified
- I have read and understood the rules and regulations of Chef's Challenge 2019 and will comply with them.

### For Official Use Only:

Class(es): \_\_\_\_\_

Application/Payment Received on: \_\_\_\_\_

Bank: \_\_\_\_\_ Amount: \_\_\_\_\_

Cash Received: \_\_\_\_\_ Receipt No.: \_\_\_\_\_

Remarks: \_\_\_\_\_ Registration No.: \_\_\_\_\_

Received by: \_\_\_\_\_ Signature: \_\_\_\_\_





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# PICF MARCH 2018 HIGHLIGHTS



For Competition Information:

Web: [www.picf.pk](http://www.picf.pk)

Email: [info@picf.pk](mailto:info@picf.pk)



CHEF'S CHALLENGE PAKISTAN 2019



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# PICF MARCH 2018 HIGHLIGHTS



**CHEF'S CHALLENGE PAKISTAN 2019**  
**18-19-20 JANUARY 2019**  
**ALHAMRA CULTURAL COMPLEX, GADDAFI STADIUM LAHORE-PAKISTAN**