



Café Menu Challenge

COMPETITION
RULES & REGULATIONS

Organised by:



informa
markets

22 OCT 2024 – CAFÉ MENU CHALLENGE

Team Challenge

1 OBJECTIVE

This document sets the rules and regulations for the Barista and Culinary Challenge (the “Competition”) will take place at FHA-HoReCa, from 22 October 2024 at Singapore Expo. Participation schedule will be announced closer to the date.

2 GOAL

Welcome to the ultimate culinary showdown where artistry meets innovation – The Coffee and Food Pairing Competition. This unique event brings together the finest baristas and chefs to showcase their expertise and creativity in crafting harmonious pairings of exquisite coffee, and delectable dishes. Competitors will collaborate to elevate the sensory experience, highlighting the symbiotic relationship between coffee and cuisine.

3 TEAM COMPOSITION

Each participating team will comprise of (01) chef and (01) barista in total. Registration is open to all industry professionals, chefs and baristas in training. All applications must be submitted together with personal identification documents and letter from institution or company verifying each applicant’s identity at the point of registration.

4 REGISTRATION

Each participant has to complete the registration form and complete the payment process online available on www.fhahoreca.com.

Registration Starting Date: 1st August 2024, Thursday

Registration Closing Date: 18th September 2024, Wednesday

Registration fee is **SGD150.00** per team for international and local participants. Fee will not be refunded if the Competition is cancelled for reasons beyond the organiser’s control or if application is withdrawn by competitors.

Submission of registration form indicates acceptance of the rules and regulations of the The Café Menu Challenge 2024.

5 THE COMPETITION REQUIREMENTS

5.1 CHEFS COMPETITION REQUIREMENTS

To prepare and presents within 60 minutes, one (01) types of Savoury, and one (01) type of Sweet dishes in small plates or tapas style, for three (03) portions, individually plated with appropriate garnish in Western style.

5.2 BARISTA BEVERAGE REQUIREMENTS

Each duo is required to provide 2 Beverages to compliment the dishes presented to the judges.

The beverage needs to balance the flavour (taste, orthonasal and retronasal aromatics) and texture of the food served.

The beverage can be served at any consumable temperature.

Each beverage must be prepared on site, using a minimum dosage of 15g of coffee per serving.

The beverage must not contain any alcohol or alcohol by productions

Each beverage can be made using the following equipment:

- Espresso Machine
- Espresso Grinder
- Filter Grinder
- *Items sponsored by Timemore would be as follows:*
 - Sculptor 078 electric grinder x1*
 - FISH Pro Kettle x1*
 - BLACKMIRROR Basic2 scale x1*
 - Crystal-eye Turbo dripper x2*
 - TIMEMORE Server x3*
 - Filter paper x1 bag*
 - Dragon coffee mug x4*
- *Item sponsored by Cimbali would be as follows:*
 - Grinder: La Cimbali M40 Grinder: MXD extreme 1*
- All the Above

Each participant is required to provide menu description of the items served.

Every item presented on the plate must be edible, cooking and finishing are to be completed onsite during the competition.

Each competitor is responsible to collect all the equipment brought in after judging.

The Organiser will not be accountable for loss or damage of any competitors' belongings.

6 FOOD INGREDIENTS

Permitted food to brought into the kitchen at the start of the competition

- Basic stocks, sauces can be reduced but not finished or seasoned.
Tasting required to be done at start of the competition
- Salad can be washed and cleaned, but not mixed or cut
- Vegetables, fruits can be washed, peeled, cut but not cooked
- Seafood can be portion and cut
- protein can be portion and cut
- Pastry sponge and doughs (savoury or sweet) can be brought in but cannot be cut in any format
- Fruit pulps can be brought in but with no additives
- Decoration to be done onsite
- Coulis-puree can be brought in but needs to be finished in competition

7 KITCHEN EQUIPMENT

Each team will be allocated one (01) kitchen to share, with the following list of anticipated kitchen equipment provided by the organiser or sponsors. Final equipment list and kitchen layout plan will be shared closer to date.

- 1 x Oven
- 2 x Induction Stoves
- 1 x Tabletop Stand Mixer
- 1 x Sink
- 1 x Under Counter Chiller
- 1 x 13A Electrical Power point

Competitors are required to use the aforementioned equipment provided by the Organiser, or Sponsors, unless stated otherwise. Please note that equipment provided may be subjected to change. Competitors will be notified of such changes, if any, via email by the Organiser.

Each competitor is advised to provide or bring in the following items, if required, for the competition:

- Pots and Pans
- Kitchen Utensils
- Hot Boxes or Trolleys
- Chinaware
- Glassware
- Plating Equipment

Any additional equipment to be brought in by competitors must be approved by the judging committee prior to the competition. Competitors are required to inform the Organiser in writing with proper description of the equipment they wish to bring in, including details such as brand, model name, model number and all essential equipment specification by **30 September 2024**.

It is each competitor's responsibility to ensure the electrical load onsite is not overloaded, resulting in a power failure or interruptions that may affect other competitors and leading to demerit points.

Aligning with the local fire safety regulations, open flame cooking equipment and gas hobs are NOT allowed at the venue. Any usage of lighters, flambe torches, portable gas cartridge stoves, candles and the like are strictly prohibited.

8 COMPETITION SCHEDULE

Detailed competition schedule will be released closer to event date.

All competitors are required to report to the Kitchen Manager at least 45 minutes prior to their scheduled participation time. Competitors who are not present at the scheduled time will be considered no show and will be disqualified.

IMPORTANT NOTES

No company name or logo should be visible to the judges during the competition time. It could be included or placed on uniforms once judging is completed.

9 JUDGING CRITERIA

9.1 Practical Hot Cooking

9.1.1 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.

Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen

9.1.2 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.

9.1.3 Hygiene and Food Waste (0 - 10 points)

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS in the next section of this competition rulebook.

9.1.4 Service (0-5 points)

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

9.1.5 Presentation (0-10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements.

Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

9.1.6 Taste (0-50 points)

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values

9.2 Barista Beverages

The barista beverage will be evaluated based on the following criteria, in line with the food section:

9.2.1 Service (0 – 5 points)

The punctual delivery of each beverage at the appointed time is a matter of urgent necessity. The jury will determine if the fault of the service (if any) is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and beverage come out on time from the bar, together with the designated dish

9.2.2 Presentation (0 – 10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary garnish to ensure an appetizing and presentable appearance in a typical café setting.

9.2.3 Pairing with Food (0 – 10 points)

The barista beverage must complement or highlight the food. Any attributes or elements that are overpowering or distract the food will receive a low score.

BARISTA AND CHEF CHALLENGE

CHEF CHALLENGE							
MENU ITEMS	MISE-EN-PLACE	CORRECT PROFESSIONAL PREPARATION	HYGIENE & FOOD WASTE	SERVICE	PRESENTATION	TASTE	MAXIMUM TOTAL
Savoury 1	0-10	0-20	0-10	0-5	0-10	0-50	100
Sweet	0-10	0-20	0-10	0-5	0-10	0-50	100
Total:							200
Average Score (Total / 4):							100

BARISTA CHALLENGE				
MENU ITEMS	SERVICE	PRESENTATION	PAIRING WITH FOOD	MAXIMUM TOTAL
Drink 1	0-5	0-10	0-10	25
Drink 2	0-5	0-10	0-10	25
Total:				50
Average Score (Total / 2):				25

Judging will be performed as per the WorldChefs guidelines and judges will take into account the cleanliness and condition of the kitchen after each team completes their programme.

Hygiene will be paramount in all areas. Judges will be monitoring matters relating to food waste and plastic waste. It is important to reduce the use of disposable plastic materials and packaging.

Teams are advised to use dishwasher-safe plastic containers for food storage and minimise the use of vacuum plastic bags. Violation of the rules will result in loss of points from “Correct Professional Preparation”.

Points will be deducted for “Food Waste” if there is more than 10% of leftover at the end of the competition.

10 PRIZES, AWARDS AND CERTIFICATE

Champion – \$1,200 SGD Cash Prize, Trophy and Certificate

1st Runner-up – \$800 SGD Cash Prize, Trophy and Certificate

2nd Runner-up – \$400 SGD Cash Prize, Trophy and Certificate

11 WORLDCHEFS FOOD SAFETY REGULATIONS

The following information is to be read in conjunction with the WORLDCHEF's Competition Guidelines.

NOTES: Tasting judges do not share plates, 1x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated wait-person.

THE FIVE KEYS TO WORLDCHEFS FOOD SAFETY IN COMPETITIONS:

The core message of the Five Keys to Safer Food are:

- (1) Keep clean;
- (2) Separate raw and cooked;
- (3) Cook correctly;
- (4) Keep food at Safe Temperatures, and
- (5) Selection of safe raw materials to produce the items.
 - i. Time at which the cooking process was completed.

11.1 DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

- a. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white,
 - b. pressed chef's jacket.
- c. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
- d. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
- e. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
- f. Neckties – are optional.
- g. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
- h. No watches to be worn in the competition kitchen

11.2 PERSONAL HYGIENE

- a. Male chefs should be clean shaven.
- b. Chefs with beards must wear a beard net.
- c. Chefs should be clean and showered and demonstrate good personal hygiene.
- d. Hair length which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
- e. After shave and perfumes must not be overpowering.
- f. Sleeves of chefs' jackets must be a minimum of elbow length.
- g. Correct footwear must be clean.

11.3 FOOD & DRINKS DURING COMPETITION

- a. Industrially bottled and packaged beverages may be consumed in the competition kitchen.
- b. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
- c. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

11.4 GENERAL RULES TO FOLLOW

- a. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
- b. Remove a sample of a product from the container with one spoon.
- c. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
- d. Sample the product by tasting.
- e. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
- f. Double dipping into sauces or food items with the same spoon is strictly prohibited.
- g. Food items in transport, and stored, must be covered with clear plastic or a lid.
- h. Ready To Eat food (RTE) should not be handled with bare hands.
- i. Equipment acceptable for the handling of cooked food are: tongs, chopsticks, or tweezers.
- j. Work areas should always be cleared of unnecessary items.
- k. Basic spills should be cleaned up immediately.
- l. Knives must be kept clean at all times.
- m. Food trimmings should be identified and labelled.
- n. Food trimmings from your mise-en-place, that may be used later, should be kept separately, not mixed together, labelled, and stored at 5°C (41°F).
- o. Hand paper towels to be used for work surface bench and hands wiping.
- p. Cloth towels should only be used to handle hot items.
- q. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
- r. White is acceptable as a neutral colour for all tasks. Cutting boards should always be clean.
- s. Use of wooden cutting boards is not authorized.
- t. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
- u. Nothing is allowed to be stored on the floor.

Face Mask / Face Shield:

When requested by the local health authorities or the organisers

- a. These forms of PPE must be worn during the entire competition while in the competition arena.
- b. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

Hand Washing: It is a 30 second process which must take place;

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour
- e. After handling raw proteins
- f. When each task is finished
- g. After mise-en-place has been set
- h. Before service
- i. After visiting the washroom
- j. After handling rubbish
- k. At all times upon returning to the kitchen.

Sanitizing: Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

- a. All work surfaces must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition.

Aprons:

- a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
- b. Bib aprons can be used when cleaning proteins.
- c. Aprons should be changed:
 - i. At the start of the competition
 - ii. After working on proteins
 - iii. If they become heavily soiled at any stage
 - iv. Prior to service.

Gloves:

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by
- c. the jury/public.
- d. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- e. Hand injuries should be protected with a band aid/plaster and covered with a glove.

- f. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise-en-place or food items, unless the food items will not receive any heat treatment.
- g. Gloves need to be changed;
 - i. If you start to use other equipment after touching proteins
 - ii. Before starting service
 - iii. Regularly during service
 - iv. Before and after cleaning dirty, or staining vegetables or marinades.

Rubbish:

- a. Small bins are permitted on the work bench.
- b. Neither the small table bins nor the main kitchen bin may overflow.
- c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
- d. Bins should be empty at the start of service
- e. Cleaned and washed at the end of service
- f. Sinks must be used for washing and not to hold dirty pots and rubbish.
- g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.

Team Spacing: Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at times may be un-avoidable.

Glass policy:

- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

Food efficiency (leftovers):

- a. In some circumstances, some food excess is unavoidable, but this must be controlled. It is how you manage it that will be noted.
- b. If all your portions are not sold – there must be an accountability, tickets vs sales vs food remaining.
- c. 5% excess is acceptable due to a number of kitchen factors, spillage, replacement, wrong table.
- d. Be mindful when planning menus to avoid waste factor, i.e.: “Pommes Parisiennes” or smaller
- e. scooped vegetables or fruits.
- f. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
- g. Such leftover food will be reviewed by the kitchen jury before it is taken away.
- h. Deduction for items thrown in the rubbish, or tried to be washed down a sink.

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ENQUIRIES

For enquiries, please contact the organiser at coffeetea@foodnhotelasia.com.

ACKNOWLEDGEMENTS

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