

DREAM TEAM

Competition Code:	S10
Competition Name:	DREAM TEAM
Division:	Student
Type:	Team
Participants:	Four (4) students, and Three (3) assistants to aid with set-up only
Description:	Live cooking and presentation of a three (3) course menu with the artistic execution of table setting skills and food and wine pairing and service.

Objective:

1. To promote, develop, and create awareness of the importance of coherence and unity between front and back of house through the showcasing of a unique 4 course menu with the creativity of modern table setup, and the importance of food and wine pairing and service.

Specific Guidelines, pointers for the judging criteria:

1. A participating team will be composed of four (4) students. Two (2) of which will act as **Chefs**, assigned to prepare and serve a 3 course menu. One (1) will act as **Maitred'hotel**, assigned to execute modern table setup, and one (1) will act as the **Sommelier**, responsible for wine selection, pairing, and service.
2. Competitors will register one (1) hour and thirty (30) minutes before the actual start of the competition and will submit their recipes in six (6) copies at the registration table. Teams who are late for their registration will be disqualified.
3. Should a team forget or be short of a recipe copy, 50% will be deducted from mise en place points.
4. Each team will be given standard COP Title Cards to be placed during the event on top of the display table to identify the name of the entries, as well as standard recipe forms which must be handed in upon registration.
5. Each team shall consist of a total of four (4) participants, and Three (3) assistants to aid with set-up only.
6. Teams cannot wear any uniform with a logo, any pin or name tag which may identify an establishment, a hotel, or a restaurant
7. Work stations will be set up for the competitors each having a stove with four (4) open gas burners and an oven, a working table, a sink, a utility rack, and a common back set of equipment's to be shared by stations, please refer to the layout provided for the exact list of common back equipments. All teams are required to check all equipments before starting to cook. No complaints will be accepted afterwards other than emergency situations.
8. An area in front of the cooking station will be provided for table setup. Individuals assigned for table setup must be in pressed black pants or black skirts for ladies, black sash and pressed white long sleeved shirt with vest and a black bow tie for men.
9. **Participant's assigned for table setup** shall execute a table setting for four (4) persons to include chairs, table, chinaware, flatware, glassware, and centerpiece within two (2) hours or one hundred twenty (120) minutes.

10. No walls, ceiling, carpet, potted plants, and/or backdrops will be allowed.
11. The set-up of a service table, ice bucket and an easel stand in the area will be allowed.
12. The fabrication of a centerpiece and other decorative paraphernalia are allowed but must be assembled on-the-spot within the given time.
13. The use of ironing equipment is allowed. These must be brought by the participants.
14. A menu folder to house the menu card can be pre-made, and must come with a supplement indicating menu descriptions, accompanying wines with complete details like origin, vintage, tasting notes and the likes.
15. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools.
16. Plates to be used for presentation must be plain white not exceeding thirty-two (32) cm in diameter.
17. Preparation and presentation time shall be 2 hours or 120 minutes.
18. **Participant's assigned to cooking** shall prepare three (3) portions of one (1) appetizer, one (1) Main dish with starch & vegetable to accompany, and one (1) dessert. Two portions (2) will be served to the judges on the table that was setup by the participants, while the other one (1) will be for display on the display area at the end of the event.
19. Each team will be given an additional ten (10) minutes to clean their respective areas.
20. All materials ingredients and components should be edible including garnishes and carvings.
21. Vegetables can be brought in peeled, however not cut or cooked in any form prior to the competition.
22. Basic stocks such as vegetable, chicken, and the likes. can be pre-prepared.
23. Dried Ingredients can be presoaked but not be cut, cooked or prepped in any way.
24. All dishes components like starches and vegetables to accompany the main dish, sauces, and other preparations must be made entirely on the spot. Teams who bring in cooked item(s) will be disqualified
25. **Participant assigned as sommelier** shall be responsible for the selection and pairing of wines, including the selection of wine glasses and other related tools and equipment's.
26. Participant must provide a wine/menu card with a minimum of 2 white and 2 red wines listed to give the judges a choice. Wines listed must complement the entire menu.
27. A pre-competition briefing will be conducted by members of the competitions and judging committee on the day prior to the actual competition to address and clarify various key points of these regulations and will be allowed to ask questions related to this competition.

Guidelines for Assessment on Table Setup (To form 40% of the total)**Method and Setup**

0 – 40 Points

- Mise-en-place 10 Points
- Technical Skills and teamwork 10 Points
- Timing and adhered to work schedules 10 Points
- Cleanliness and Grooming (pressed black pants or black skirts for ladies, black sash and pressed white long sleeved shirt with vest and a black bow tie for men) 10 Points

Presentation

0 – 30 Points

- Creativity and artistry of unique and practical concept. 10 Points
- Accuracy of set-up based on menu, including details and description of selected wines and menu stands/covers. Flat wares, China wares and glass wares are in pristine shimmering condition, free from prints and smudges. 10 Points
- Adherence to the theme 10 Points

Guidelines for Assessment on Food and Wine Pairing and Service**Food and Wine Pairing and Service**

0 – 30 Points

- Correct serving methods 10 Points
- Appropriate choice of wines including the coherence of tasting notes to dishes served, vintage, and body. 20 Points

TOTAL POSSIBLE POINTS**100 Points**

CHEFS ON PARADE
ULTIMATE ASIAN SHOWDOWN

Guidelines for Assessment on Food Preparation(To form 60% of the total)**Mise en Place**

0 – 10 points

Orderly preparation of materials, neat working area, and style, clean and pressed working clothes and uniforms, accurate techniques, adherence to work schedule, and punctual completion of work. Special attention will be given to the hygienic and sanitary handling of food items.

Correct Preparation

0 – 30 points

Practical preparation, free of unnecessary details and extras. Any side dishes and extras should complement the main dish in quantity or proportion; flavor and color. It should be in keeping with modern nutritional practices. The original recipe is authoritative where classical and/or modern methods are practiced. Meats should be carved properly and neatly. Points will be deducted for vegetables which are not cut or turned uniformly. Portion weight should correspond to standard industry portions and the accepted norms.

Guidelines for Assessment on Presentation and Taste**Professional Serving Methods and Presentation**

0 – 20 points

Main meals and side dishes should be in proportion to one another. The dishes should be reciprocally complementary in both content and color. The arrangement of the plates should be practical, neat and pleasant, conducive to everyday serving and not cluttered. Bases and non-edible items should be avoided. Notable points will be given to new preparation and serving methods and techniques, and outstanding flavor combinations in a simple, yet modern approach.

Taste

0 – 40 points

The natural flavor of the dish should be the predominant factor in evaluating palatability. Sufficient seasoning should bring out the natural flavor of the dish. Textures and flavor profiles should complement each other

TOTAL POSSIBLE POINTS**100 points**


ULTIMATE ASIAN SHOWDOWN



JUDGE SCORESHEET

(To form 40% of the total)

DREAM TEAM S10

Important Instruction: (Please fill up)

Division	<input type="checkbox"/> Student			
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> S10 Dream Team			
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

METHOD AND SET-UP

Entry Code: (Assigned inbriefing prior to competition)	Mise-En-Place	Technical Skill / Teamwork	Timing Adhered to work schedules	Cleanliness & Grooming	Total Possible Points
	0 – 10 pts.	0 – 10 pts.	0 – 10 pts.	0 – 10 pts.	40 pts.

RANKING (SCALE OF MEDALS)	
Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative





JUDGE SCORESHEET

(To form 40% of the total)

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PRESENTATION

EntryCode: (Assigned in briefing prior to competition)	Creativity and artistry of unique & practical concept	Accuracy of Setup Based on Menu	Adherence to the Theme	Total Possible Points
	0 – 10 pts.	0 – 10 pts.	0 – 10 pts.	30 pts.

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative



JUDGE SCORESHEET

(To form 40% of the total)

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FOOD AND WINE PAIRING AND SERVICE

EntryCode: (Assigned in briefing prior to competition)	Correct serving methods	Appropriate choice of wines including the coherence of tasting notes to dishes served, vintage and body	Total Possible Points
	0 – 10 pts.	0 – 20 pts.	30 pts.

RANKING (SCALE OF MEDALS)

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative



JUDGE SCORESHEET

(To form 60% of the total)

DREAM TEAM S10

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FOOD PREPARATION/PRESENTATION & TASTE

Entry Code: (Assigned in briefing prior to competition)	Mise-En-Place	Correct Preparation	Professional Serving Methods & Presentation	Taste	Total Possible Points
	0 – 10 pts.	0 – 30 pts.	0 – 20 pts.	0 – 40 pts.	100 pts.

RANKING (SCALE OF MEDALS)

Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by: _____
Judge (Print Name and Sign)

Reviewed by: _____
SGV Representative

