

<b>MODERN CONTEMPORARY FILIPINO</b>	
<b>Competition Code:</b>	S4
<b>Competition Name:</b>	MODERN CONTEMPORARY FILIPINO
<b>Division:</b>	Student
<b>Type:</b>	Team
<b>Participants:</b>	Two (2) Students, and Three (3) assistants to aid with set-up only
<b>Description:</b>	A modern family style presentation of contemporary Filipino cuisine that combines the chosen main ingredient with other local ingredients. Live cooking of a three-course set menu of three (3) portions each consisting of one (1) appetizer, one (1) main dish and one (1) dessert served family style.

**Objectives:**

1. To promote, develop, and apply modern contemporary cooking and presentation techniques to Filipino cuisine

**Specific Guidelines, pointers for the judging criteria:**

1. 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.
2. Should a team forget or be short of a recipe copy, 50% will be deducted from mise en place points.
3. 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.
4. Each team shall consist of two (2) student Chef's, and Three (3) assistants to aid with set-up only.
5. Teams cannot wear any uniform with a logo, any pin or name tag which may identify an establishment, a hotel, or a restaurant
6. 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.
7. Competitors are required to bring their own tools, knives, pots, pans and small electrical or mechanical tools.
8. Platters to be used for presentation must be plain white not exceeding forty-five (45) cm in diameter.
9. Preparation and presentation time shall be 2 hours or 120 minutes. Team is to prepare three (3) portions of one (1) appetizer, one (1) Main dish with starch & vegetable to accompany, and one (1) dessert. One portion (1) will be served to the judges on the presentation table of each cooking station, while the other two (2) will be for display on the display area at the end of the event. Food will be served family style.
10. Each team will be given an additional ten (10) minutes to clean their respective areas.
11. All materials ingredients and components should be edible including garnishes and carvings.

12. Vegetables can be brought in peeled, however not cut or cooked in any form prior to the competition.
13. Basic stocks such as vegetable, chicken, and the likes. can be pre-prepared.
14. Dried Ingredients can be presoaked but not be cut, cooked or prepped in any way.
15. 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
16. 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**

**Mise en Place**

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.

0 – 10 points

**Correct Preparation**

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.

0 – 30 points

**Professional Serving Methods and Presentation**

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.

0 – 20 points

**Taste**

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

0 – 40 points

**TOTAL POSSIBLE POINTS**

**100 points**



# JUDGE SCORESHEET

# SET MENU S4

### Important Instruction: (Please fill up)

<b>Entry Code:</b> (Assigned in briefing prior to competition)				
<b>Division</b>	<input type="checkbox"/> Student			
<b>Competition Category:</b> (Example: A1, A2, B1, etc.)	<input type="checkbox"/> S4 MODERN CONTEMPORARY FILIPINO			
<b>Competition Date:</b>	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

	FRONT SET OF JUDGES		
	Mise-En-Place	Correct Preparation	Total Possible Points
	0 – 10 pts.	0 – 30 pts.	40 pts.
Soup / Hors D'Oeuvre Starter			
Main Dish			
Dessert			
<b>Gross Total</b>			
<b>Divided by 3</b>			<b>÷ 3</b>
<b>Overall Total</b>			

	BACK SET OF JUDGES		
	Professional Serving Methods & Presentation	Taste	Total Possible Points
	0 – 20 pts.	0 – 40 pts.	60 pts.
<b>Gross Total</b>			
<b>Divided by 3</b>			<b>÷ 3</b>
<b>Overall Total</b>			

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