

General Rules and Guidelines

1. COMPETITION VENUE

1.1 SECURITY

The SMX Convention Center shall maintain general security for building perimeter areas and internal patrols.

During ingress up to dismantling, participants are required to designate their own “security officer”.

HRAP and SMX Convention Center shall not be held responsible for any claims, demands, and expenses resulting from damage, loss or theft of exhibits at the exhibition area, competition area, during the actual exhibition and competition, and during ingress and egress.

1.2 EQUIPMENT & UTENSILSPASS – IN & PASS – OUT

All heavy equipment and fixtures to be brought in to the competition area for the Exhibits and Contests must be properly marked with property control numbers of the participating establishments/participants. Kitchen utensils and tools, including small electric equipment, should be packed together in properly marked toolboxes or crates. All items to be brought in or out of the SMX Convention Center premises shall be covered by duly accomplished (in 4 copies) **PASS-IN/PASS-OUT FORMS**. The distribution of the forms shall be as follows: one copy for SMX Convention Center security guard, one for the organizer, with the original and duplicate for the establishment/participant. If the list of property is too long to be contained in the PASS-IN/PASS-OUT FORM, the list shall be typewritten in 4 copies and attached to the corresponding forms. Each participating establishment shall authorize one (1) representative to sign in the said forms. Only the same signatory shall be authorized to request the moving out of the said property, thru the same PASS-IN/PASS-OUT FORM. The signatory may also issue a letter of authorization to his representative for him to be able to bring out the property.

The SMX Convention Center Waiver of Claims should likewise be properly accomplished.

Extension cords and electrical outlet adaptors that may be needed in the exhibits/competitions shall be supplied by the establishment/participant.

1.3 ENTRANCES

To ease the flow of participants during the ingress, each participating establishment and/or school, hotel and/or restaurant will be assigned specific entrances to be used.

1.4 GENERAL RULES ON TABLE SIGNAGES FOR COMPETITORS

- (1) Only official title cards provided by HRAP are allowed to be used. After the judging, each establishment may put its own logo on the side.
- (2) As a safety precaution, participants must check the tables (for steadiness) before setting up their displays.
- (3) All set-ups should be completed within the time frame allocated by the Competition Director.

2. COMPETITORS, CONDITIONS OF PARTICIPATION, COMPETITION ENTRY FEE'S, and AWARDS

2.1 PROFESSIONALS

Participation

Open to all HRAP member establishments in good standing and non -HRAP members. Competitors must have paid their respective entry fees. Competitors must be currently employed in the establishment for at least 6 months. Employment certificates, ID's or other valid employment documents have to be presented by the competitors with the registration form.

For Individual Competitions: Only one (1) official entry per establishment per category will be allowed. Entry fee is **Php2,500.00 for HRAP members** and **Php 4,000.00 for non HRAP members**

For Team Competitions: Only one (1) official entry per establishment per category will be allowed. **Php5,500.00 for HRAP members** and **Php 7,500.00 for non HRAP members**

2.2 STUDENTS

Participation

Open to all HRAP member schools in good standing and non -HRAP members. Competitors must have paid their respective entry fees. Competitors must be students currently enrolled in an HRM, HRA, Culinary, or other related courses. School registration forms, ID's and/or other valid academic documents have to be presented by the competitors with the registration form.

For Individual Competitions: Only one (1) official entry per establishment per category will be allowed. Entry fee is **Php2,000.00 for HRAP members** and **Php 3,500.00 for non HRAP members**

For Team Competitions: Only one (1) official entry per establishment per category will be allowed. Entry fee is **Php4,500.00 for HRAP members** and **Php 6,500.00 for non HRAP members**

2.3 AWARDS

One (1) Presidential Trophy for overall winner (Highest number of points for Professional Division)

One (1) Presidential Trophy for overall winner (Highest number of points for Student Division)

One (1) L'Assiette d'Or for the overall winner in the Professional division (highest number of points in the GOLD level)

One (1) L'Assiette d'Or for the overall winner in the Student division (highest number of points in the GOLD level)

One (1) The Golden Shaker for category B2

One (1) The Golden Shaker for category S8

One (1) The Barista Cup for category B3

One (1) The Culinary Trivia Trophy for category S9

MEDALS: Gold with Distinction, Gold, Silver, Bronze, and Diploma

2.4 RANKING

100 points	Gold Medal with Distinction
99 /98 /97 /96 /95 /94	Gold Medal
93 /92 /91 /90 /89 /88	Silver Medal
87 /86 /85 / 84 / 83 / 82	Bronze Medal
81/80/79/78/77/76/75	Diploma

2.5 CERTIFICATE OF PARTICIPATION

All participants of COP will be given Certificates of Participation.

2.6 OFFICER – IN – CHARGE (OIC)

OIC / Assistant OIC will be designated per competition. Assigned OICs should automatically inhibit themselves should their school form part of the competitions.

RANK ANNOUNCEMENTS

1. The announcing of ranks and prize awards will be done at the end of each day after all scores/points have been tabulated by the judges and SGV. These announcements will also be displayed in the COP 2011 official tally board.
2. Medals will be awarded at the end of each day during the daily awarding ceremonies. The L'Assiette d'Or will be awarded on March 3, 2012 during a special awarding ceremony.
3. It is important that participants are suitably dressed for the awards presentation, which is often covered by media. ***Our profession should therefore be appropriately represented, and respected. Improper and unsuitably dressed winners/awardees will be disallowed to go on stage to receive their trophies.***

ULTIMATE ASIAN SHOWDOWN

3. COMPETITION CODES AND DESCRIPTIONS

Code	Name	Description	Details
A1	Market Basket Asian	A competition for team representatives of ASEAN countries to prepare an authentic three-course Asian meal of five (5) portions consisting of one (1) hot or cold appetizer or soup, one (1) main course and one (1) dessert.	Division: Professional Competition: Team Participants: Three (3) Chefs, and Three (3) assistants to aid with set-up only
A2	Market Basket Continental	To showcase a team's speed and detail in preparing a three-course Continental meal of five (5) portions consisting of one (1) hot or cold appetizer or soup, one (1) main course and one (1) dessert..	Division: Professional Competition: Team Participants: Three (3) Chefs, and Three (3) assistants to aid with set-up only
A3	Healthy Lifestyle	Live cooking of a three-course set menu of nutritionally balanced dishes with two (2) portions each consisting of one (1) appetizer, one (1) main dish and one (1) dessert, applying healthy cooking principles and modern preparation techniques.	Division: Professional Competition: Team Participants: Two (2) Chefs, and Three (3) assistants to aid with set-up only
A4	Modern Contemporary Filipino	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.	Division: Professional Competition: Team Participants: Two (2) Chefs, and Three (3) assistants to aid with set-up only
A5	Breakfast	Live cooking of a four (4) component Asian breakfast tray to serve two (2). Each consisting of one (1) Fresh Fruit Dish, one (1) Cereal and/or Bread and/or Pastry Plate, one (1) Hot Full Main Course, and one (1) Fresh Fruit Juice and/or Tea and/or Coffee.	Division: Professional Competition: Individual Participants: One (1) Chefs, and Three (3) assistants to aid with set-up only
B1	Table Setting	An artistic execution of table setting skills with a suitable menu card based on an Asian menu for four persons with accompanying wines.	Division: Professional Competition: Team Participants: Three (3) persons, and Three (3) assistants to aid with set-up only

B5	Flairtending Showdown	The creation of an original recipe of an alcoholic cocktail concoction containing not more than Six (6) ingredients of ANY COCKTAIL CATEGORY. Competitor must prepare four (4) portions of their cocktail creation with an appropriate garnish presentation on stage with the necessary showmanship in Flairing style.	Division: Professional Competition: Individual Participants: One (1) Flairtender
B2	Bartenders Cocktail Championship	An original recipe of an alcoholic cocktail concoction containing not more than five (5) ingredients. Contestants must prepare four (4) portions of the submitted recipe of a MUDDLED COCKTAIL Category with an appropriate garnish presentation	Division: Professional Competition: Individual Participants: One (1) Bartender
B3	Barista	To prepare four (4) drinks for each set of single espresso, single shot cappuccino and single signature beverage within fifteen (15) minutes.	Division: Professional and/or Student Competition: Individual Participants: One (1) Barista
B4	Ice Carving	To showcase and individuals skill and talent in the creation of an artistic ice carved showpiece observing the “Asian Flora and Fauna” theme	Division: Professional Competition: Individual Participants: One (1) Ice Carver
C1	Cold Meat Buffet Platter	A competition that exhibits cold meat banquet platters good for eight (8) persons / servings practicing correct industry preparation techniques, composition, presentation, and standard serving practices.	Division: Professional Competition: Individual Participants: One(1) Chef, and Three (3) assistants to aid with set-up only
C2	Cold Seafood Buffet Platter	A competition that exhibits cold seafood banquet platters good for eight (8) persons / servings using correct preparation techniques, composition, presentation, and standard serving practices.	Division: Professional Competition: Individual Participants: One(1) Chef, and Three (3) assistants to aid with set-up only
C3	Japanese Boat	A display of various hot, cold, or raw Japanese dishes with garnishes and/or sauces, prepared in a mini boat using new modern culinary techniques.	Division: Professional Competition: Individual Participants: One(1) Chef, and Three (3) assistants to aid with set-up only

C4	Pralines	To present a variety of eight (8) different types of pralines / chocolates each consisting of six (6) pieces.	Division: Professional Competition: Individual Participants: One(1) Chef, and Three (3) assistants to aid with set-up only
C5	Wedding Cake	To showcase an individual's creativity in preparing and presenting a 3 tiered wedding cake following a given theme, with the use of all edible ingredients.	Division: Professional Competition: Individual Participants: One (1) Chef, and Three (3) assistants to aid with set-up only
C6	Pastry Showpiece	A creative showpiece that features a specific or a combination of decorative sugar, marzipan, bread, and/or chocolate work following a given theme, crafted into an artistic masterpiece.	Division: Professional Competition: Individual Participants: One (1) Chef, and Three (3) assistants to aid with set-up only
S1	Market Basket Filipino	To showcase a student team's speed and detail in preparing a three-course Filipino meal of five (5) portions consisting of one (1) hot or cold appetizer or soup, one (1) main course and one (1) dessert served family style.	Division: Student Competition: Team Participants: Three (3) Students, and Three (3) assistants to aid with set-up only
S2	Continental	Live cooking of a five-course Continental set menu of two (2) portions each consisting of one (1) cold appetizer, one (1) soup, one (1) hot appetizer, one (1) main course and one (1) dessert	Division: Student Competition: Team Participants: Two (2) Students, and Three (3) assistants to aid with set-up only
S3	Healthy Lifestyle	Live cooking of a three-course set menu of nutritionally balanced dishes with two (2) portions each consisting of one (1) appetizer, one (1) main dish and one (1) dessert, applying healthy cooking principles and modern preparation techniques.	Division: Student Competition: Team Participants: Two (2) Students, and Three (3) assistants to aid with set-up only
S4	Modern Contemporary Filipino	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.	Division: Student Competition: Team Participants: Two (2) Students, and Three (3) assistants to aid with set-up only

S5	Creative Cake Decorating	Focuses on the creativity, aesthetic balance and versatility of single tiered cake decoration using the COP 2013 theme “Ultimate Asian Showdown”	Division: Student Competition: Team Participants: Three (3) Students, and Three (3) assistants to aid with set-up only
S6	Plated Dessert	A distinct Asian display of three (3) different Asian inspired desserts of two (2) portions each consisting of one (1) hot and two (2) cold desserts. All desserts must contain distinct Asian ingredients.	Division: Student Competition: Team Participants: Two (2) Students, and Three (3) assistants to aid with set-up only
S7	Table Setting	An artistic execution of table setting skills with a suitable menu card based on an Asian menu for four persons with accompanying wines.	Division: Student Competition: Team Participants: Three (3) Students, and Three (3) assistants to aid with set-up only
S8	Bartenders Cocktail Championship	An original recipe of an alcoholic cocktail concoction containing not more than five (5) ingredients. Contestants must prepare four (4) portions of the submitted recipe of a AFTER DINNER Category with an appropriate garnish presentation	Division: Student Competition: Individual Participants: One (1) Student
S9	Culinary Trivia	A battle of the minds that requires a strategy to earn the highest point among competing teams in order to reach the final trivia round and win the challenge.	Division: Student Competition: Team Participants: Three (3) Contestants, One (1) alternate contestant
S10	Dream Team	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.	Division: Student Competition: Team Participants: Four (4) Students, and Three (3) assistants to aid with set-up only
S12	Flairtending Showdown	Create an original recipe of an alcoholic cocktail concoction containing not more than Six (6) ingredients of ANY COCKTAIL CATEGORY. Competitor must prepare four (4) portions of their cocktail creation with an appropriate garnish presentation on stage with the necessary showmanship in Flairing style.	Division: Student Competition: Individual Participants: One (1) Flairtender

ELIMINATION ROUNDS			
S1	Market Basket Filipino	To showcase an individual's speed and detail in preparing a hot main course of one (1) portion with appropriate starch & vegetable to accompany in 60 minutes or one (1) hour.	Division: Student Competition: Individual Participants: One (1) Student, and One (1) assistant to aid with set-up only
S2	Continental		
S3	Healthy Lifestyle		
S4	Modern Contemporary Filipino		

DEFINITION OF TERMS

COMPETITION CODE - This is the code that identifies the specific competition

ENTRY CODE - This code is given an hour before the actual completion during registration

COMPETITION TYPE - Refers to either *Team* or *Individual*

COMPETITION DIVISION - Refers to either *Professional* or *Student*

PRESENTATION TABLE - Refers to the table located by the individual cooking or work stations, this is usually where the finished product is placed awaiting official judging

DISPLAY TABLE - Refers to the table located in the display area of the hall where all finished products have already been judged and is on display for the viewing public

ULTIMATE ASIAN SHOWDOWN

HINTS AND TIPS

Particular attention should be paid to the following (Not limited to):

Pointers on what to practice:

1. Originality, unique modern ideas
2. Practical size of portions (observe proper proportions)
3. Proper color, texture, and flavor combinations
4. Apply the right cooking methods and principles
5. Properly cooked meats (not too rare)
6. Sliced meats presented properly (arranged in order of size)
7. Precisely/uniformly cut vegetables
8. The use of tan aspic for meats, etc.
9. Well coated food (aspic, chaud-froid)

Pointers on what to avoid:

1. Use of inedible materials and garnishes (Use of plastic ornaments, flowers, etc)
2. Decorating with parsley, tomato roses (and other out dated practices)
3. Cluttering the platters, and plates
4. Cloudy aspic, consommé, etc.
5. Molded components and/or too many sculptures
6. Entering a previously judged piece
7. Identifying your display prior to judging
8. Serving food on tallow / Serving food on the rim of the platter and plates
9. Excessive use of food coloring
10. Used of tarnished silver
11. Presenting hot food on mirror

PERMITTED DISPLAY MATERIALS, PLATTERS, AND BASES

Culinary displays can be presented on various surfaces and in various containers:

1. Use paper only under food that has been deep-fried. Do not use paper frills.
2. Food prepared hot should not be served on buffet platters.
3. Eggs should only be served on a glass, porcelain or on glazed dishes.
4. Food prepared hot but displayed cold should be glazed with aspic.
5. Plated portions must be proportional to the dish itself and to the number of persons specified.
6. Sauce boats should only be half-filled.
7. Use only crystal clear fish aspic for fish, and meat aspic for poultry, game and red meat.
8. In general, portion weight should be in keeping with the norms of accepted practice.
9. Meat slices should be served with the carved surface upwards and not left as when carved.
10. If fruit is used to garnish meat, it should be cut into small pieces or sliced thinly.
11. Beads of aspic on meat or trimming do not make a good impression and should therefore be carefully removed.
12. All exhibits should be identified by their proper names both on exhibition labels and on entry forms.
13. Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

APPEAL CASES

1. All judges assigned to the various categories of competition must elect a team leader, who is the sole judge of that category to communicate with the Overall Head Judge and the **COMPETITION DIRECTOR**.
2. All competitors must abide by the final decision in the selection of winners, Judges decision is final, since the team of judges assigned to every category was highly professional and impartial in the method of judging which is based on internationally accepted standards.
3. The rules and regulations in all categories are very explicit and must be observed by both the contestants and the judges to avoid unsavory anomalies concerning exhibitions, judging, and staging of the competition.
4. **No complaints will be entertained in the event that no gold, silver, or bronze medals are awarded in any category due to lack of merit of the entries and the consequent lower number of points adjudicated.** This clause will sustain international standards and should inspire present and future participants to strive for excellence in forthcoming competitions of COP organized by the HRAP.
5. Should there be any unfortunate complaint, these should be made in writing to the Appeals Chairman no later than one week after the event. Any complaint received after the stated time period will not be entertained. These complaints will be discussed with the COP 2011/HRAP EXCOM during their next scheduled meeting and a reply with the final decision can be expected shortly thereafter. The COP 2011 Committee re-iterates that the decisions of the judges are final on the day.
6. Generally, only valid complaints will be entertained. Therefore, the moral of this clause is to keep calm and be reasonable whenever possible.

PARTICIPANTS BADGES

- A. Official badges will be given to participants upon registration on the day of the event. These badges will contain specific registration numbers as well as the competition codes.
- B. Registration numbers are sequential (on a per establishment/school basis) and has no bearing on the competition code numbers. Registration is based on accomplished/submitted entry forms.
- C. Three (3) color coded crew passes will given for each badge, these passes may be used by assistants who will aid with set-up, and is valid for 1 day only.
- D. Badges are personal and non transferable. Unauthorized transfer or use of badges by non-participants is strictly prohibited. Transferred badges will be confiscated and participants technically disqualified.
- E. Immediately report loss badges at the Registration Counter/Participant's Desk.

TELEVISION COVERAGE

HRAP will appoint an official TV production team for a TV special coverage. Participants must be aware that authorized cameramen will be taking close-up shots during the actual competition/cooking.

INDUSTRY DAY PASSES

- A. Participants are allowed to purchase two (2) industry Day Passes for their special guests/accompanying persons thru their Dean, Executive Chef or F&B Manager.
- B. Establishments may secure their respective allocations (in bulk) from Ms. Cynthia Deocares, HRAP Finance Officer.
- C. These Industry Passes are not sold to the general public. They are made available only as a special privilege to the participants.

FOOD SAFETY and SANITATION RULES

When entering the competition area, competitors should look their best, clean and pressed uniform and toque, wearing clean black work shoes. Hands and nails must be clean and hair restrained.

- Knives should be sharp and be appropriate for the tasks that are to be under taken.
- Cutting boards should be scrupulously clean and the appropriate color-code boards used for the jobs at hand
- Keep the table clear of unnecessary equipment or debris.
- Keep the working table floor clean at all times.
- Systematic work flow and safe operations must be observed at all times.
- Food must be protected from contamination at all times.
- Sanitation of all surfaces, tools and equipments should be done properly according to standard sanitation practices. No sanitation trigger bottles are to be left on work tops or anywhere food might be contaminated.
- No wiping clothes are to be left on the working tops and clothes are to be used for specific operations.
- Cloths should not be tucked into belts for use as a general wiping tools as this could cause cross contamination.
- Tasting is to be carried out correctly using a tasting spoon (once only) and protecting the remaining food from “double dipping”.
- Do not make unnecessary contact with food.
- Hand washing and drying correctly and frequently as required.
- No eating, no drinking, no chewing gum and obviously, no smoking are allowed in food preparation areas.
- No jewelry should be worn which could present a risk of contamination. It is acceptable to wear plain wedding bands.
- No breathing into any package which is to be used for food and no mouth contact to any food equipment and utensils.
- Rubbish and rubbish containers should be at a safe distance away from the food preparation area.

GENERAL GUIDELINES and RULES

1. Every exhibit must be the bona fide work of the individual or team competitor and must not have been entered in other competitions.
2. Submission of a completed Registration Form shall constitute an agreement to abide by ALL the Rules and Regulations of Chef of Parade 2013 as stated herein.
3. Please make sure that the Secretariat has your most current contact details to avoid having your application withdrawn if we are unable to contact you for your competition schedule and final confirmation. The organizer reserves the right to remove competitors who cannot be contacted.
4. Competitors and their assistant are strictly not allowed to leave belongings in exhibition booths, or use the area for lounging during the set-up, competition, and judging hours.
5. Entry fees will not be refunded if the competition is cancelled for reasons beyond the Organizer's control or if the competitors decide to withdraw their entries. Substitute competitors may be accepted no later than one (1) week before the event.
6. Proper Professional Chef Attire is required for all events. (Chefs Jacket, Hair Restraints, Black or Checkered Pants, Apron, Close Black Work/Safety Shoes) No Jeans and Sneakers during competitions. Improper attire may affect your opportunity to compete **as the organizers reserves the right to refuse participants from competing should they be in violation of the dress code.** No company name/logo should be visible during competitions and judging. Competitors may change once judging is complete.
7. Exhibits brought on the wrong day will not be judged. Please refer to the final schedule for your competition date. This will be sent to you in due course.
8. For display classes, points may be deducted if entry is not kept within the space allotted for the specific entry/competition.
9. **The organizer reserves all rights to the recipes used and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with Organizer's written approval.**
10. The Organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
11. **The Organizer will not be held responsible for any damage and loss of exhibits, equipment, utensils or personal effects of competitors.**
12. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
13. Unless otherwise started, competitors must supply all food items and the necessary equipment to prepare, cook and serve their entries.
14. Competitors must show as many craft skills as possible in front of the Judges. Competitors will be judged on working methods, professional technique, skill, hygiene, timing, balance and quality of flavor, texture presentation.

15. The time allowed for each heat or competition will be adhered to. Once time is up competitors will be requested to stand back from their workstations.

16. ***The organizer reserves the right to rescind, modify or add to the above Rules and Regulations and their interpretation of these are final. They also reserve the right to limit the number of entries per school/company/organization, cancel any class/seminar or competition, or cancel/postpone the whole competition event should it be deemed necessary.***

17. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organizers:

Hotel & Restaurant Association of the Philippines, Inc

Rm.4016, Golden Rock Bldg., 168 Salcedo Street, Legaspi Village,

Makati City, Philippines

Tel:(+632) 816.2421

Telefax:(+632) 816.2429

Email: secretariat@hrap.org.ph





ULTIMATE **ASIAN** SHOWDOWN