

LIST OF COMPETITIONS 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