



THAILAND
ULTIMATE
CHEF
CHALLENGE
2024

THAILAND'S
LARGEST
CHEF COMPETITION
OF THE YEAR



THE BATTLE OF CULINARY SKILLS

RETURNS

28 MAY - 1 JUNE 2024

IMPACT MUANG THONG THANI BANGKOK, THAILAND

RULE BOOK

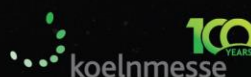
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EVENT MANAGEMENT BY



Message from Organizing Chairman

We are excited to extend an invitation to you for the 10th edition of the Thailand Ultimate Chef Challenge (TUCC), which will be held at THAIFEX - Anuga Asia, IMPACT Muang Thong Thani, Bangkok, from May 28th to June 1st, 2024. Recognized as one of Asia's most esteemed culinary competitions, TUCC will unite over 700 professional and aspiring chefs from around the globe to vie for victory in 23 categories. A distinguished panel of more than 40 judges, endorsed by the World Association of Chefs' Societies (WorldChefs), will assess the flavor and presentation of your dishes.

This is an exceptional opportunity for you to contend for some of the most prestigious titles in the culinary realm, such as the Best Ultimate Establishment Award (Professional Chef), Best Ultimate Asian Gourmet Challenge (Open), Best Ultimate Asian Chef Award (Professional Chef), Best Ultimate Professional Chef Award, Best Ultimate Junior Chef Award, Best Ultimate Pastry Chef Award, and Top Score Awards (Professional and Junior Chef). TUCC offers a distinctive platform to enhance your culinary expertise and gain insight into Asian cuisines, as well as to explore new ingredients and techniques for crafting delectable plant-based Asian dishes. This competition not only serves as a stage for showcasing your culinary skills but also as a space for learning and discovering new culinary prospects.

We are confident that you will seize this opportunity to exhibit your proficiency and stand among the culinary elite. We wish you the best of luck and eagerly anticipate witnessing your culinary creations come to life at TUCC 2024!

Respectfully yours,

Chef Willment Leong
Organizing Chairman
Thailand Ultimate Chef Challenge 2024
Continental Director for Asia
WorldChefs
Chairman for World Chefs Without Border
WorldChefs
WorldChefs Accredited International Judge
Vice President - Thailand Chefs Association
Founder Chairman - Thailand Culinary Academy

Message from Chef Somsak Rarongkham

I am honoured to welcome you again to Bangkok, Thailand, for the Thailand Ultimate Chef Challenge (TUCC). On behalf of the Thailand Chefs Association, I would like to extend my warmest greetings.

TUCC, a landmark chef competition in Southeast Asia, is a pivotal event that brings together the Thai chef community and welcomes chefs from around the globe to present a rich blend of cross-cultural experiences.

The competition presents exceptional excellence, passion, technique and creativity and serves as a launchpad for tomorrow's greatest chefs to gain international recognition. Beyond the contest, it also provides growth opportunities as a chef and individual.

I wish all competitors a successful and fulfilling TUCC experience. To our spectators and supporters, brace yourself for a week of thrilling culinary action, delicious food and celebration!

Let the culinary magic commence!

Best regards,

Chef Somsak Rarongkham
President
Thailand Chefs Association
WACS Accredited International Judge B - World Association of Chefs Societies

Message from Mr. Mathias Kuepper

A warm welcome to Chefs and Professionals from all over the world!

With great excitement, we welcome you to the 20th edition of THAIFEX - Anuga Asia and the Thailand Ultimate Chef Challenge (TUCC). This year, over 50,000 trade visitors and 2,000 exhibitors from more than 120 countries will come together and celebrate the region's leading, and most diverse food show.

The Thailand Ultimate Chef Challenge (TUCC) is a significant part of THAIFEX - Anuga Asia and a highly anticipated event in the culinary industry, both in Thailand and globally. With increasing international participation, this year's TUCC is set to showcase more global influences. Chefs from all over are eager to unleash their passion and creativity at the competition, especially after a 3-year pandemic break.

Exhibitors too, strive to be part of TUCC as it provides an exceptional chance to connect with leading chefs who can bring their products to new heights. I hope everyone participating in this event will take some time to connect with our exhibitors and forge new collaborations and partnerships.

Once again, we welcome you to the TUCC and THAIFEX - Anuga Asia!

Yours sincerely,

A handwritten signature in blue ink, appearing to read 'Kuepper'.

Mathias Kuepper
Managing Director, Vice-President APAC
Koelnmesse

Introduction

Thailand Ultimate Chef Challenge 2024 is endorsed by World Association of Chefs Societies (WACS) to promote and recognize the skills and professionalism of both young and professional chefs within Thailand.

Over 1,000 talented chefs (with 50% are from outside of Bangkok) will gather at this exciting culinary meeting place to challenge and showcase their skills. Their commitment and devotion for their culinary skill will be critiqued by an impressive panel of 20 judges, out of which 10 are WACS approved International judges.

Date: 28 May – 1 June 2024

Venue: IMPACT Exhibition Center and Convention Center, Bangkok Thailand

Website: www.thaifexworldoffoodasia.com

Registration

Participants are advised to consider carefully the categories they intend to participate in, before submitting their entry forms. No changes of categories or refund of registration fees for whatever reasons will be allowed, once the application has been accepted. Acceptance of entries is, on a first-come first-serve basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide to the Rules and Regulations of this gathering.

Fees

- Asian Gourmet Challenge (AGC) , C14

THB 2,300 for Thai contestants, THB 2,800 for International Contestants

- Class P1 – P8

THB 1,500 for Thai contestants, THB 2,000 for International Contestants

- Class J1 – J8

THB 1,000 for Thai contestants, THB 1,300 for International Contestants

- Class D10 – 13, C15

THB 1,500 for Thai contestants, THB 2,000 for International Contestants

All the entry fees stated above are inclusive of 7% VAT.

To register, competitors are required to follow the registration procedure below:

- Submit completed entry form
- Submit recipes
- Submit bank transfer slip
- Process registration fee via bank transfer to:

For Thai Contestants only!!!

Account Name: Event9 Marketing Co., Ltd.

Bank: Siam Commercial Bank Public Company Limited (SCB)

Saving Account No.: 411-074421-3

(Registration is only complete, upon full payment received)

**** All 'invoice receipt' request must be submit within 7 days after money transfer**

For International Contestants only!!!

Account Name: Event9 Marketing Co., Ltd.

Bank: KRUNG THAI BANK PUBLIC COMPANY LIMITED

Saving Account No. : 254-0-45300-7 **SWIFTCODE** : KRTHTHBK

Bank Address: 101 M.12 RachaThewa , BangPhi, Samutprakan 10540

(Registration is only complete, upon full payment received)

**** All 'invoice receipt' request must be submit within 7 days after money transfer**

*****Applicant must handle any Bank Sending fees, Bank International Transfer fees, that occur during the transfer. The transferor must pay this excess expense in full amount. In case of that**

there are still remaining expenses (above cause), contestant must pay on-site at registration point before they can received competition badge.

- Contact to:

Overseas Contestants: Mr. Piroon Lertnapavilai

Mobile: +66 87 0534 335

Email: piroon.lert@gmail.com

Local Contestants: Ms. Kangsadan Nakwiroj

Mobile: +66 86 7516 669

Email: tuccthaifex@gmail.com

Event9 Marketing Co.,Ltd.

289/15 M.13 Racha Thewa, BangPhli Samutprakan 10540

Tel.+662 186-8919 / +662 186-8920 # 101

Fax. +662 186 8920 Email: tuccthaifex@gmail.com

(Please do not send cash by mail)

Deadline for registration: 15 May 2024

Rights

- The organizers of Thaifex – World of Food Asia 2024 claim the rights of all photographs and Pictures taken by the official photographer
- The organizers of Thaifex – World of Food Asia 2024 claim all rights of all recipes and menu

TUCC 2024 ENTRIES GUIDELINES**Open:** 18-year-old and above / (base on 28 May 2024)

Must represent Food Service Hotel, Restaurant, Culinary institutions, Airlines or Catering Organizations

Professional Chefs: 24 years old and above / (base on 28 May 2024)

Must represent Food Service Hotel, Restaurant, Airlines or Catering Organizations

Juniors Chefs: 16-year-old to 23 years old (base on 28 May 2024)

Must represent Food Service Hotel, Restaurant, Culinary institutions, Airlines or Catering Organizations

AWARDS**Best Ultimate Establishment Award (Professional Chef)**

Participant Establishment who received the highest point with at least

2 CATEGORY P: Class P1, P2, P3, P4, P5

1 CATEGORY P: Class P6, P7, P8

3 CATEGORY D: D10, D11, D12, D13

1 CATEGORY C: C14, C15

Will be awarded with the Best Establishment Trophy and THB 30,000

Best Ultimate Asian Gourmet Challenge (Open)

Participant Establishment who received the highest point in, will be awarded with the Asian Gourmet Challenge Team Trophy and THB 20,000

CATEGORY A: Best Asian Gourmet Challenge

Best Ultimate Asian Chef Award (Professional Chef)

Participant who received the highest points with any of this will be awarded with the Best Ultimate Asian Chef Trophy and THB 10,000

3 CATEGORY P: Class P6, P7, P8

1 CATEGORY D: D10

Best Ultimate Professional Chef Award (Professional Chef)

Participant who received the highest points in any of this with be awarded with the Best Ultimate Professional Chef Trophy and THB 10,000

2 CATEGORY P: P1, P2, P3, P4, P5 / 1 CATEGORY P: P6, P7, P8 / 1 CATEGORY D: D11

Best Ultimate Junior Chef Award (Junior Chef)

Participant who received the highest points in any of this with will be awarded with the Best Ultimate Junior Chef Trophy and THB 10,000

1 CATEGORY J: Class J1, J2, J3, J4, J5 / 1 CATEGORY J: Class J6, J7, J8 / 1 CATEGORY D: D11

Best Ultimate Pastry Chef Award

Participant who received the highest points in any of this with will be awarded with the Best Ultimate Pastry Chef Trophy and THB 10,000

3 CATEGORY D: D11, D12, D13

Top Score Awards (Professional and Junior Chef)

All participants who received the highest points in any of this, will be awarded with Top Score Trophy and THB 5,000

Class P1, P2, P3, P4, P5, P6, P7, P8, / Class J1, J2, J3, J4, J5, J6, J7, J8 / Class D10, D11, D12, D13, C14, C15

POINTS TABLE FOR ALL MEDALS

- 100 – 90 points Gold medal with certificate
- 89 – 80 points Silver medal with certificate
- 79 – 70 points Bronze medal with certificate
- 69 – 60 points Diplomas with certificate

CATEGORY A – OPEN**Asian Gourmet Challenge (AGC) (Team of 3 Chefs)****Description**

- 10 types of edible mini buffet dishes spreads for 6 persons within 3 hours.
- All dish can be served in 6 individual portion or can be serve in platter enough for 6 portions
- Buffet spread concept prepared by using at least 4 Asia country cuisine within Asia.
- Taste must be authentic, but the presentation can be free style and all ingredients used must be produce in Asia.
- Provided by Competitors: Heating element (heating lamp, Chaffing Dish etc.) for the buffet table is optional.

1. Cold Salad Dish 2. Cold or Hot Appetizer Dish 3. Hot Soup 4. Braised Dish 5. Wok Fried Dish
6. Curry Dish 7. Deep Fried Dish 8. Steamed Dish 9. Rice or Noodle Dish 10. Cold or / and Hot Dessert

Rule

- Open to teams from hotels, restaurants, culinary institutions, airlines, and catering organizations / Team of 3 Cooks
- All team must wear proper chef uniform to compete, Chef White Jacket, Black Pants, Black Shoes, and Aprons
- Team to report 60 minutes before the competition
- Team to bring own ingredients, small kitchen equipment, buffet wares, plate wares and center pieces
- 3 set of recipes needed in the kitchen and 1 set of menu card 10 dishes need to be display on buffet counter
- 2 tables (1.8 m x 0.75 m) and standard kitchen equipment will be provided by the organizer
- Deduct 1 point for each minute late with 10 minutes late disqualify
- The winning team will receive the Asia Gourmet Culinary Challenge Trophy and THB 20,000 in cash
- Result will be announced on 01 June 2024.

ASIAN GOURMET CHALLENGE JUDGING CRITERIA**• Material brought / mise en place 5 points.**

Clear arrangement of materials - Correct number of items brought in - Proper working technique - Correct utilization of working time.

• Hygiene & Food Waste 10 points

Clean hygienic work techniques - Workflow been adhere too and followed - Clear benches not cluttered - Correct storage of food items - Temperature control on food items – hot and cold - Control on excess and food waste - Limitation on plastic waste.

• Corrects Professional Preparation and Hygiene 20 points.

Correct basic preparation of food, corresponding to today's modern culinary art. - Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. - Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable - Proper working technique and attention paid to hygiene during preparation of food

• Service 5 points

Correct number of plates must be presented. - The meals, should be practical, transportable - Meals must be presented on time OR points will be deducted

• Presentation / Innovation 10 points

Ingredients and side dishes must be in harmony - Points are granted for excellent combination, simplicity and originality in composition - clean arrangement, with no artificial garnishes and no time-consuming arrangements - Exemplary plating to ensure an appetizing appearance is required.

• Taste & Texture 50 points

The typical taste of the food should be preserved - It must have appropriate taste and seasoning - In quality, flavor and color, the dish should conform to today's standards of nutritional values.

CATEGORY P – PROFESSIONAL

Professional Chefs: 24 years old and above / (base on 28 May 2024)

Must represent Food Service Hotel, Restaurant, Airlines or Catering Organizations

Hot Cooking Culinary Challenge (Individual)**Class P1: Main Course Duck - Professional Chefs**

- To prepared one **FREE STYLE** main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce
- Only Duck bone is allowed to bring in by competitors.
- Duck skin, others additional of duck breast, meat and thigh are not allow

Class P2: Pasta Challenge - Professional Chefs

- To prepared one **FREE STYLE** main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce

Class P3: Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef

- To prepared one **100% AUTHENTIC** Thai meals (presentation must be Thai style) for 2 portions within 50 minutes
- Dish must be presented on tradition Thai serving ware with 2 individual set according to Thai Style
- Must be authentic in taste / No fusion allow / Pre-cook steamed rice and Thai Paste are allow

Class P4: Main Course Beef Challenge – Professional Chef

- To prepared one **100% WESTERN** style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce

Class P5: Main Course Seafood Challenge – Professional Chef

- To prepared one **100% WESTERN** style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class P6: Asian Curry Challenge – Professional Chef

- To prepared two types of **100% AUTHENTIC ASIAN** curry dish 2 portions each within 50 minutes (2 Asian Country Cuisine)
- Curry paste need to prepare on site and instant or premix curry paste are not allowed
- Western stove will be provided but contestant need to bring in their own Asia wok
- Asian style serving ware only

Class P7: Asian Rice and Noodle Challenge – Professional Chef

- To prepared one rice and one noodle dish **100% AUTHENTIC** 2 portions each within 50 minutes (2 Asian Country Cuisine)
- Cooked rice and pre-prepared noodle are allow
- Western stove will be provided but contestant need to bring in their own Asia wok
- Asian style serving ware only

Class P8: AEC Cuisine Culinary Challenge – Professional Chef

- To prepared two **100% AUTHENTIC AEC** cuisine dish 2 portion each within 50 minutes (2 AEC country cuisine)
- Can be any type of dishes so long both dishes represent 2 countries from the AEC
- Western stove will be provided but contestant need to bring in their own Asia wok
- AEC style serving ware only
- AEC Country: Thailand, Singapore, Malaysia, Indonesia, Vietnam, Philippines, Brunei, Cambodia, Myanmar, and Laos

CATEGORY J – JUNIORS

Juniors Chefs: 16-year-old to 23 years old (base on 28 May 2024)

Must represent Food Service Hotel, Restaurant, Culinary institutions, Airlines or Catering Organizations

Hot Cooking Culinary Challenge (Individual)**Class J1: Main Course Duck – Juniors Chefs**

- To prepared one **FREE STYLE** main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce
- Only Duck bone are allowed to bring in by competitors.
- Duck skin, others additional of duck breast, meat and thigh are not allow
- **Note: Each competitor will be provided with 2 Boneless Duck Breast, 200gm Duck Fat Oil and 2 Duck Drum with Thigh bone in**

Class J2: Pasta Challenge – Juniors Chefs

- To prepared one **FREE STYLE** main course dish (Western Plating Presentation) for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce
- **Note: TBA**

Class J3: Classic Thai Cuisine (Using Thai Ingredient Only) – Juniors Chef

- To prepared one **100% AUTHENTIC** Thai meals (presentation must be Thai style) for 2 portions within 50 minutes
- Dish must be presented on tradition Thai serving ware with 2 individual set according to Thai Style
- Must be authentic in taste / No fusion allow / Pre-cook steamed rice and Thai Paste are allow

Class J4: Main Course Beef Challenge – Juniors Chef

- To prepared one **100% WESTERN** style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce

Class J5: Main Course Seafood Challenge – Juniors Chef

- To prepared one **100% WESTERN** style main course dish for 2 portions within 50 minutes
- Dish must be presented on 2 individual plates with appropriate garnish, starch and sauce

Class J6: Asian Curry Challenge – Juniors Chef

- To prepared two types of **100% AUTHENTIC ASIAN** curry dish 2 portions each within 50 minutes (2 Asian Country Cuisine)
- Curry paste need to prepare on site and instant or premix curry paste are not allowed
- Western stove will be provided but contestant need to bring in their own Asia wok
- Asian style serving ware only

Class J7: Asian Rice and Noodle Challenge – Juniors Chef

- To prepared one rice and one noodle dish **100% AUTHENTIC** 2 portions each within 50 minutes (2 Asian Country Cuisine)
- Cooked rice and pre-prepared noodle are allow
- Western stove will be provided but contestant need to bring in their own Asia wok
- Asian style serving ware only

Class J8: AEC Cuisine Culinary Challenge – Juniors Chef

- To prepared two **100% AUTHENTIC** AEC cuisine dish 2 portion each within 50 minutes (2 AEC country cuisine)
- Can be any type of dishes so long both dishes represent 2 countries from the AEC
- Western stove will be provided but contestant need to bring in their own Asia wok
- AEC style serving ware only
- AEC Country: Thailand, Singapore, Malaysia, Indonesia, Vietnam, Philippines, Brunei, Cambodia, Myanmar, and Laos

GENERAL RULES FOR TEAM / INDIVIDUAL HOT COOKING

1. Who's is admissible to participate - Open to chefs / cooks from hotels, restaurants, airlines, and catering organizations
2. The competition Competitors to report 60 minute before the competition - Competitors to bring their own ingredients in accordance of the mise en place rules - The ingredients brought need to be packed and transported in respect with the international HACCP rules - 1 portion for display and 1 portion for judge tasting - 1 set of recipe needed in the kitchen - 1 set of menu card need to be display on display table - All contestant have to complete their cooking within the given time.
3. Equipment - Standard kitchen equipment provided by the organizer as per list published one month in advance - The kitchen setup is not allowed to be changed - Competitors to bring their own small kitchen equipment and plate wares. Plate wares must be suitable for service. - The brought in equipment/ machines needs to be approved by the jury for technical reasons.
4. Timing - Your entry must not be completed with more than 10 minutes before the stipulated completion time. - Competitors violating this rule will be penalized up to 10% point's deduction from their final score. - One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition.
5. Compete Ingredient Guideline (for mise en place)
 - Basic mother sauces – are permitted but must have further fabrication.
 - Salad, cleaned and washed
 - Vegetables and fruits cleaned, can be cut/trimmed (any shape) BUT must be raw
 - Fruit and vegetable purees are permitted but must not be seasoned or finished item
 - No glaze or concentrated juices
 - Dried fruit / or vegetable powder permitted.
 - Dehydrated fruit or sheets permitted - Vegetable ash and home-made spice mixture are permitted.
 - Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
 - Shellfish/ crustaceans – clean raw can be removed from their shell
 - Meat/Poultry/Game, deboned can be portioned, trimmed but must be raw.
 - Proteins cannot be brought in minced. Mincing must be done in the kitchen.
 - Liver and sweetbreads can be brought in soaked in milk, but not seasoned or flavored.
 - Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
 - Pasta and other doughs, allowed can be flavored and rolled into sheets but not portioned and not cooked
 - Pastry Sponge, biscuits, not cut or stenciled
 - Macaroons or macarons need to be made on premise
 - Decor elements 100% made on site • No titanium dioxide – no metallic powder no artificial food colors are permitted
 - Eggs – can be separated, and pasteurized
 - Dry ingredients can be pre-measured
 - Flavored oils and butter are allowed for competitors who violates the above rules will be penalized up to 10%- point deduction from their final score

JUDGING CRITERIA / CATEGORY P – PROFESSIONAL / CATEGORY J – JUNIORS**• Material brought / mise en place 5 points.**

Clear arrangement of materials - Correct number of items brought in - Proper working technique - Correct utilization of working time.

• Hygiene & Food Waste 10 points

Clean hygienic work techniques - Workflow been adhere too and followed - Clear benches not cluttered - Correct storage of food items - Temperature control on food items – hot and cold - Control on excess and food waste - Limitation on plastic waste.

• Corrects Professional Preparation and Hygiene 20 points.

Correct basic preparation of food, corresponding to today's modern culinary art. - Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. - Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable - Proper working technique and attention paid to hygiene during preparation of food

• Service 5 points

Correct number of plates must be presented. - The meals, should be practical, transportable - Meals must be presented on time OR points will be deducted

• Presentation / Innovation 10 points

Ingredients and side dishes must be in harmony - Points are granted for excellent combination, simplicity and originality in composition - clean arrangement, with no artificial garnishes and no time-consuming arrangements - Exemplary plating to ensure an appetizing appearance is required.

• Taste & Texture 50 points

The typical taste of the food should be preserved - It must have appropriate taste and seasoning - In quality, flavor and color, the dish should conform to today's standards of nutritional values.

CATEGORY D - OPEN**Display Challenge / (Individual)****Class D10: Four Region of Thailand display challenge (without tasting)**

- Prepare for 2 person sharing portion: 4 types of savory dishes, 1 starch and 1 dessert dish.
- Select / exhibit only 1 Thai region as follow: Northern, Central, Southern and Northeastern region.
- Display table setting 150 cm x 90 cm and decoration theme must be in line with the chosen Thai region theme.
- (60-minute time frame for setting up, not necessary to prepare all food on site)
- Additional point will not be given to competitors choose to prepare all exhibit on site.

Class D11: 6 different type Tapas (without tasting)

- For 1 person, exhibit 6 different type of tapas 6 pieces each, total 36 tapas.
- Display table setting 150 cm x 90 cm will be provided.
- (60-minute time frame for setting up, not necessary to prepare all dessert on site)
- Additional point will not be given to competitors choose to prepare all exhibit on site.

Class D12: 4 different Individually Western Plated Desserts (without tasting)

- For 1 person, one portion must be hot but presented cold and 3 portion cold present cold
- Total exhibit 4 different desserts 1 portion each.
- Display table setting 150 cm x 90 cm will be provided.
- (60-minute time frame for setting up, not necessary to prepare all dessert on site)
- Additional point will not be given to competitors choose to prepare all exhibit on site.

Class D13: Petits Fours / Pralines (without tasting)

- Sweet biscuits, chocolates, petits fours or friandises for 6 persons x 4 different types = 24 pieces
- Weighting between 6-14 gram each
- Display table setting 150 cm x 90 cm will be provided.
- (60-minute time frame for setting up, not necessary to prepare all dessert on site)
- Additional point will not be given to competitors choose to prepare all exhibit on site.

JUDGING CRITERIA / CATEGORY P – PROFESSIONAL / CATEGORY J – JUNIORS

30 points Presentation and Innovation: Comprise an appetizing, tasteful, elegant presentation, modern style.

30 points Composition: Harmonizing in color and flavor, practical, digestible.

30 points Correct Professional Preparation: Correct basic preparation of food, corresponding to today's modern savory or patisserie standard.

10 points Arrangement and serving: Clean arrangement, exemplary plating, in order to make a practical serving possible.

GENERAL RULES CATEGORY D - OPEN

1. Open to individual from hotels, restaurants, culinary institutions, airlines, and catering organizations
2. No age limit
3. Competitors to report 30 minutes before the competition
4. Competitors to bring their own ingredient, working tools, plate wares and center pieces
5. 1 set of menu card need to be display on display table
6. Display table will be provided by the organizer
7. Competitors had 60 minutes to complete the set up for the exhibit
8. 1 x 220-volt power point will be installed under the display table
9. Deduct 1 point for each minute late with 10 minutes late disqualify
10. The highest point of each class will receive Top Class Trophy and THB 5,000 in cash

CATEGORY C**Fruits and Vegetable Live Challenge Competition (Individual / Team)****Class C14: Fruits and Vegetable Live Challenge Competition (Team of 3)**

- Theme is free style
- To carve at least 2 type of Fruits and 2 type of Vegetables
- Finish exhibit must be 50% of Fruits and 50% of Vegetables
- Pre-carved pieces are not allowed
- Up to "2 knives" is allowed to adjust the size of the pumpkin
- Accessories such as wires, wooden sticks and glues are allowed, but should not be visible
- During and after carving, tables should be kept clean
- Time given for the entire Fruit and Vegetable carving – 180 minutes
- Scoring Guideline Fruits 40% / Vegetable 40% / Display 20%
- Display table provided / 180 cm x 150 cm x height 75 cm (clear after completion)
- Maximum "size of exhibit" / 120 cm x 80 cm x height 120 cm
- 3 Chairs provided (clear after completion)
- No helper is allowed

Class C15: Fruits and Vegetable Live Challenge Competition (Individual)

- Theme is free style
- To carve at least 2 type of Fruits and 2 type of Vegetables
- Finish exhibit must be 50% of Fruits and 50% of Vegetables
- Pre-carved pieces are not allowed
- Up to "2 knives" is allowed to adjust the size of the pumpkin
- Accessories such as wires, wooden sticks and glues are allowed, but should not be visible
- During and after carving, tables should be kept clean
- Time given for the entire Fruit and Vegetable carving – 180 minutes
- Scoring Guideline Fruits 40% / Vegetable 40% / Display 20%
- Display table provided / 90 cm x 150 cm x height 75 cm (clear after completion)
- Maximum "size of exhibit" / 120 cm x 80 cm x height 120 cm
- 1 Chair provided (clear after completion)
- Maximum 1 helper to carry thing into the competition zone (Cannot assist in setting up the working station or exhibit)

JUDGING CRITERIA / CATEGORY C

20 points Degree of Difficulty - Judgment is primary based on the artistic work but also on the degree of difficulty / effort expended.

40 points Artistic Achievement - Balance, scale, proportion, and suitability

20 points Work involved - The competence and expert work involved in the execution and / or preparation of the exhibit.

10 points Fine Detailed Carving - Judgment is based on utilized and maximum of detail and the quality and skills executed.

10 points Clean Overall Presentation - Depending on the material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

GENERAL RULES CATEGORY C - OPEN

1. Open to individual from hotels, restaurants, culinary institutions, airlines, and catering organizations
2. No age limit
3. Competitors to report 30 minutes before the competition
4. Competitors to bring their own ingredient, working tools, plate wares and center pieces
5. 1 set of menu card need to be display on display table
6. Display table will be provided by the organizer
7. Competitors had 60 minutes to complete the set up for the exhibit

8. 1 x 220-volt power point will be installed under the display table
9. Deduct 1 point for each minute late with 10 minutes late disqualify
10. The highest point of each class will receive Top Class Trophy and THB 5,000 in cash

WORLDCHefs "BEST PRACTICES"

1. Plastic is something that the world and gastronomy is eliminating.

- a) Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
- b) Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc., and should be avoided as much as possible, think of the waste and the cost.
- c) Plastic Containers – are permitted to transport and store items in and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.

2. HACCP sheets; are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.

- a. Standard HACCP sheets are available on the WORLDCHefs web page which are acceptable in any competition.
- b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase – to prep kitchen- to competition arena.
- c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
- d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
- e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
- f. Jury members are at liberty to check and investigate these documents under any circumstance.

3. Competition Timing/ on Time – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.

- a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
- b. If your food items have too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.
- c. At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.

4. Food weight and Nutrition

- a. There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
- b. It is a cooking competition, therefore skills are paramount, cooking skills, flavor profiles allowing the food to speak for itself, and hand skills are a must, repetition with molds will be penalized under professional preparation.
- c. All food needs to be nutritionally balance along with the presentation on how it fits into the menu.

5. Plate temperature – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.

a. If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate. b. All salads or herb salad garnishes need some type of dressing or seasoning.

6. Food Waste – In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.

a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.

b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.

c. Ideally, you should have 3 bins.

i. One for food waste that may be composted, etc.

ii. One for Recyclable bin for cardboard and paper

iii. One for non-recyclable for plastic, rubber etc.

d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided.

e. Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

7. Please, also read the WorldChefs Hygiene and Food Safety Regulations found on the webpage. https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf

Thailand Ultimate Chef Challenge 2024 : 28 May 2024

Hot Zone

Time	Class		Seat
09.00 -09.50	J1	Main Course Duck - junior Chefs	4
	J6	Asian Curry Challenge – junior Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
10.05-10.55	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	J4	Main Course Beef Challenge – junior Chef	4
	P1	Main Course Duck - Professional Chefs	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
11.10-12.00	J2	Pasta Challenge - junior Chefs	4
	J5	Main Course Seafood Challenge – junior Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
	P6	Asian Curry Challenge – Professional Chef	4
12.15-13.05	J7	Asian Rice and Noodle Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
	P5	Main Course Seafood Challenge – Professional Chef	4
13.20-14.10	J6	Asian Curry Challenge – junior Chef	4
	P1	Main Course Duck - Professional Chefs	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4
14.25-17.25	AGC	Asian Gourmet Challenge (AGC) Team 3	4
14.25-15.15	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
15.30-16.20	J1	Main Course Duck - junior Chefs	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
16.35-17.25	P6	Asian Curry Challenge – Professional Chef	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4

Cold Zone

09.30-10.30	D10	Four Region of Thailand display challenge (without tasting)	20
13.30-14.30	D12	4 different Individually Western Plated Desserts (without tasting)	20

Thailand Ultimate Chef Challenge 2024 : 29 May 2024

Hot Zone

Time	Class		Seat
09.00 -09.50	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
10.05-10.55	J5	Main Course Seafood Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
	P6	Asian Curry Challenge – Professional Chef	4
11.10-12.00	J4	Main Course Beef Challenge – junior Chef	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4
12.15-13.05	J1	Main Course Duck - junior Chefs	4
	J2	Pasta Challenge - junior Chefs	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
13.20-14.10	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	J5	Main Course Seafood Challenge – junior Chef	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
14.25-17.25	AGC	Asian Gourmet Challenge (AGC) Team 3	4
14.25-15.15	J6	Asian Curry Challenge – junior Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
15.30-16.20	J1	Main Course Duck - junior Chefs	4
	J2	Pasta Challenge - junior Chefs	4
16.35-17.25	P1	Main Course Duck - Professional Chefs	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4

Cold Zone

09.00-12.00	C14	Fruits and Vegetable Live Challenge Competition (Team of 3)	10
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Thailand Ultimate Chef Challenge 2024 : 30 May 2024

Hot Zone

Time	Class		Seat
09.00 -09.50	J5	Main Course Seafood Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
	P6	Asian Curry Challenge – Professional Chef	4
10.05-10.55	J1	Main Course Duck - junior Chefs	4
	J2	Pasta Challenge - junior Chefs	4
	P5	Main Course Seafood Challenge – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
11.10-12.00	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	J6	Asian Curry Challenge – junior Chef	4
	P1	Main Course Duck - Professional Chefs	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
12.15-13.05	J4	Main Course Beef Challenge – junior Chef	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
	P4	Main Course Beef Challenge – Professional Chef	4
13.20-14.10	J2	Pasta Challenge - junior Chefs	4
	J5	Main Course Seafood Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P6	Asian Curry Challenge – Professional Chef	4
14.25-17.25	AGC	Asian Gourmet Challenge (AGC) Team 3	4
14.25-15.15	J4	Main Course Beef Challenge – junior Chef	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
15.30-16.20	J6	Asian Curry Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
16.35-17.25	P1	Main Course Duck - Professional Chefs	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4

Cold Zone

09.30-10.30	D11	6 different type Tapas (without tasting)	20
13.30-14.30	D13	Petits Fours / Pralines (without tasting)	20

Thailand Ultimate Chef Challenge 2024 : 31 May 2024

Hot Zone

Time	Class		Seat
09.00 -09.50	J2	Pasta Challenge - junior Chefs	4
	J4	Main Course Beef Challenge – junior Chef	4
	P1	Main Course Duck - Professional Chefs	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4
10.05-10.55	J6	Asian Curry Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
11.10-12.00	J1	Main Course Duck - junior Chefs	4
	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
12.15-13.05	J2	Pasta Challenge - junior Chefs	6
	J5	Main Course Seafood Challenge – junior Chef	6
	P6	Asian Curry Challenge – Professional Chef	4
13.20-14.10	J4	Main Course Beef Challenge – junior Chef	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4
14.25-15.15	J6	Asian Curry Challenge – junior Chef	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P4	Main Course Beef Challenge – Professional Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
15.30-16.20	J3	Pasta Challenge - junior Chefs	4
	P1	Main Course Duck - Professional Chefs	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
16.35-17.25	J5	Main Course Seafood Challenge – junior Chef	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
	P6	Asian Curry Challenge – Professional Chef	4

Cold Zone

09.00-12.00	C15	Fruits and Vegetable Live Challenge Competition (Individual)	20
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Thailand Ultimate Chef Challenge 2024 : 1 June 2024

Hot Zone

Time	Class		Seat
09.00 -09.50	J3	Classic Thai Cuisine (Using Thai Ingredient Only) – junior Chef	4
	J5	Main Course Seafood Challenge – junior Chef	4
	P3	Classic Thai Cuisine (Using Thai Ingredient Only) – Professional Chef	4
	P6	Asian Curry Challenge – Professional Chef	4
10.05-10.55	J1	Main Course Duck - junior Chefs	4
	J4	Main Course Beef Challenge – junior Chef	4
	J6	Asian Curry Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	4
11.10-12.00	J2	Pasta Challenge - junior Chefs	4
	J7	Asian Rice and Noodle Challenge – junior Chef	4
	P1	Main Course Duck - Professional Chefs	4
	P8	AEC Cuisine Culinary Challenge – Professional Chef	4
12.15-13.05	J1	Main Course Duck - junior Chefs	4
	J8	AEC Cuisine Culinary Challenge – junior Chef	4
	P5	Main Course Seafood Challenge – Professional Chef	4
	P7	Asian Rice and Noodle Challenge – Professional Chef	4
13.20-14.10	J4	Main Course Beef Challenge – junior Chef	4
	P2	Pasta Challenge - Professional Chefs	6
	P4	Main Course Beef Challenge – Professional Chef	6



THAILAND ULTIMATE **CHEF** CHALLENGE 2024

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