



## **Saudi International Bakery and Pastry Exhibition**

International Convention and Exhibition Center  
Riyadh-Kingdom of Saudi Arabia  
14-16 October 2019

### **COMPETITION PROGRAM**

- Date** : Sunday 14 - 16 October 2019
- Venue** : **International Convention and Exhibition Center  
Riyadh**
- Secretary Opens** : Open from 3.30 PM
- Judging** : All participants & Jury Members must clear the hall by 11:00 P.M.  
Exhibition hall doors will be locked at 10:00 P.M. Judging will commence at 5:00 P.M.
- Visitors** : Salon Exhibition will be open to the public at 4:00 P.M.
- Clearing Time** : Clearance of exhibits at 10:00PM, or after the award ceremony.
- Award Presentation** : Upon completion of the session on daily basis in competition area.

### **LIVE COOKING PIZZA,SANDWICHES,CROISSANTS**

#### **General Rules for all Live Cooking Competitions & Categories**

All Competitions are open for the participation of Saudi or Foreign National Professional Chefs, Trainees, Commis, Pastry and Bakery Chefs and Kitchen Artists.

Competitions will take place at the International Bakery and Pastry Exhibition scheduled to take place from 14–16 October 2019 at the International Convention and Exhibition Center Riyadh-Kingdom of Saudi Arabia. Organizers will notify each competitor of exact day and time of competition once registrations are completed. Competitors should show up on time specified by the organizers for the Competition. **Late arrivals will lead to disqualification from competition.**

**Competitors should wear complete Chef's Uniform (Chef's Jacket, Chef's Trousers, Apron and head cover) during set-up, competition and at the award ceremony. Prizes will only be awarded to chefs wearing complete chef's uniform.**



## Equipment Live Cooking Kitchens

The following equipment will be available for each participant in the live cooking kitchen:

- ✓ Stainless Steel work tables with under counter shelves.
- ✓ Refrigerators (sharing with fellow competitors).
- ✓ 2 plate electrical/ or gas stoves
- ✓ 1 Rational Combo Oven
- ✓ 1 Pizza Deck Oven

The participants must bring all needed small equipment's and kitchen utensils (such as cutting Boards, Knives, Pots, Pans, Bowls, Blenders, Plates), as well as any other materials needed to cook and serve.

Extra points will be added or deducted depending on your clean and neat working habit. It is imperative that you return your working area in spotless condition (**Leaving a work place dirty will lead to high deductions up to disqualification**). Chefs are advised to bring along their own materials such as soap, disinfectant, towels, paper towels, etc., all they need to keep their workstation clean during the time of competition.

Judges will be briefed to markup competitors who, in their opinion, show the maximum number of craft skills in producing their dishes. It is in the competitor's interest to complete as many tasks in the time allocated for the competition.

The jury acknowledges that some mise-en-place will be required. Except where mentioned different in the competition rules the general criteria permits the following mise-en-place items only:

- ✓ Washed and peeled vegetables.
- ✓ Meat and fish glazes.
- ✓ Basic stocks and sauces.
- ✓ Uncooked prepared pastry.

**NOTE: No Pre-Cooked Or Baked Items Allowed.**

All competitors will be judged on their teamwork and collegial spirit while competing.

Specific judging criteria are listed with each competition in this booklet. Please read the judging criteria for each competition carefully to concentrate your efforts on the criteria you will be judged upon.

## Certificates, Awards & Prizes

All participants of individual as well as team competition will receive certificate of participation of the day of the competition if minimum achievement of points not less than 60%.

Only if specified different at the competition category, all prizes and awards for each competition are as follows:

Gold Medal	+ Award Certificate	-	90 - 100%
Silver Medal	+ Award Certificate	-	80 - 89%



Bronze Medal + Award Certificate - 70 - 79%

## Judges

## Scoring and Scoring Committee

Preparation & Cleanliness on Work Station	-	10 Points
Presentation & General Impression	-	20 Points
In Time Performance	-	10 Points
Novelty	-	10 Points
Taste	-	50 Points

## COMPETITION CATEGORIES:

### International Bakery and Pastry Exhibition

#### Category 1: Live Cooking Competition (Pizza)

- Competitors should prepare, cook/bake and present their Pizza, for two (3) covers each within 25 minutes.
- Competitors should submit the recipe of the Pizza to be cooked on the day of Competition.
- Competitors have to cook and prepare according to the recipes submitted.
- All other ingredients should be brought by competitor in unprepared state, not trimmed, nor cut or sliced.
- Judging will be on speed, creativity and innovativeness, taste, nutrition and health, balance and harmony of menu, low waste, and correct preparation, cutting and slicing skills, utilization of food products, clean and neat method of working as well as competition spirit:
  - ✓ Washed and peeled vegetables.
  - ✓ Meat and Fish
  - ✓ Basic sauces
  - ✓ Pizza dough must be brought ready for baking
  - ✓ (For demo the dough must be made on location for skills check but not for baking).

**NOTE: No Pre-Cooked Or Baked Items Allowed.**

#### Category 2: Live Sandwich Competition

- Competitors have to prepare two different cold innovative Sandwiches each within 20 minutes.
- Sandwiches must be eatable with the hands and while standing, **easily consumed without a fork or knife.**
- Ingredients can be cooked under the condition that they can be eaten cold.
- Chefs should integrate in their Sandwiches a variety of different products such as Smoked Chicken Breast, Turkey Pastrami, Dry Salami, Smoked Pressed Chicken with Herbs, Smoked Turkey, Presaola or Smoked Beef.



- Chefs should bring their own choice of base for the Sandwich such as bread, toast, rolls etc. and all components, and garnishes to make their Sandwiches.
- **Garnishes and components should be brought unprepared, not trimmed, cut, sliced or cooked.**
- The concept is to see creative new ideas for cold Sandwiches.
- Judging will be on speed, creativity and innovativeness, health and nutrition value, taste, low waste, correct preparation, cutting and slicing skills, utilization of various product range and clean and neat method of working, as well as competition spirit.

### **Category 3: Live Croissant Competition**

- Competitors have to prepare two different cold innovative Croissants 2 pieces each within 20 minutes. (Total 4 pieces)
- Croissants must be eatable with the hands and while standing, **easily consumed without a fork or knife.**
- Ingredients can be cooked under the condition that they can be eaten cold.
- 1 Croissants choice must be Vegetarian and on choice regular (2 +2 pieces)
- Chefs should bring their own choice of base for the Croissants and all components, garnishes to make their selective own creation of Croissant.
- **Garnishes and components should be brought unprepared, not trimmed, cut, sliced or cooked.**
- The concept is to see creative new ideas for cold Croissants.
- Judging will be on speed, creativity and innovativeness, health and nutrition value, taste, low waste, correct preparation, cutting and slicing skills, utilization of various product range and clean and neat method of working, as well as competition spirit.

### **Prize per Participant**

Gold Medal	+ Award Certificate	-	90 -100%
Silver medal	+ Award Certificate	-	80 - 89%
Bronze Medal	+ Award Certificate	-	70 - 79%

### **Category 4: Petit Fours, Friandises/Pralines/Nougatines with Mini Showpiece (maximum height 20 cm)**

- ❖ To display five different kind of Petit Fours, Friandises/Pralines/Nougatines, six pieces of each kind. 5x6 plus 1x5 as tasting plate. **Petit Fours will be tasted.**
- ❖ The Petit Fours and Showpiece have to be in harmony, and theme based.
- ❖ The Showpiece should be of edible products only like: Chocolate, sugar, pastillage etc.



- ❖ Table space allocated: 90 cm x 80 cm.
- ❖ Recipes of each kind required

### **Category 5: Novelty Cake (Dummy Static)**

- ❖ To display one dummy cake, factice base, no filling / sponge / cream.
- ❖ Size to be served 30cm diameter, free shape.
- ❖ Theme should be based on special events like **“Garden”** day.
- ❖ Topping and decoration have to consist of edible products only.
- ❖ Table space allocated: 50 cm x 50 cm

### **Category 6: Wedding Cake (Dummy Static) Top Layer must be eatable for tasting**

- ❖ To display a three layer Wedding Cake (dummy).
- ❖ The dimensions including base or stand should not exceed 90 cm width and one meter height.
- ❖ Topping and decoration have to consist of edible products only (Sugar icing, Gum paste, Fondant).
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ **Top Layer must be eatable for tasting**

### **Category 7: Novelty Cake “live” eatable complete**

- ❖ To prepare Novelty cake “live” made from sponge / cream according to competitors choice.
- ❖ Size to be served 30cm diameter, free shape.
- ❖ Theme must be based on special events like **“Future”** day.
- ❖ Topping and decoration have to consist of edible products only.
- ❖ Table space allocated: 50 cm x 50 cm
- ❖ All the ingredients must be brought in by the competitor.
- ❖ Time allowed 45 minutes.
- ❖ Sponge and baked dough must be brought in readymade.
- ❖ All decoration must be prepared live in front of the audience.
- ❖ Novelty Cake will be tasted by the judges

### **Category 8: Decorative Showpiece**

- ❖ To display an artistic Showpiece of competitor’s own choice of edible materials. Only natural raw materials should be used for making the Showpiece.
- ❖ The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ No external support or taped wire allowed.

**Competitor should identify on registration form which of the materials below will be used to make the Showpiece.**

- A. Sugar
- B. Pastillage



- C. Chocolate
- D. Marzipan
- E. Fat
- F. Cheese
- G. Baked Bread Dough
- H. Salt Dough
- I. Fruit or Vegetable Carving
- J. Chocolate Carving

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- K. Chocolate Presentation (Show tray)
  - L. Arabic sweets presentation (Show trays)

### **Category 9: Special Arabic Sweets Session**

- ❖ To display a tray of Arabic Sweets in traditional way, local style or
- ❖ To displace a tray or base with wrapped Chocolates for a Wedding, Baby Birth, Birthday, etc. like done under local circumstances
  
- ❖ The dimensions, including base or stand, should not exceed 90 cm width and one meter height.
- ❖ Table space allocated: 90 cm x 80 cm
- ❖ Judging criteria is only on presentation.
- ❖ Tables space allocated: 90 cm x 80 cm

### **REGISTRATION FEES**

Registration fee for all competitions/individuals: SAR 250

Registration deadline for all competitions is on the 10<sup>th</sup> of October 2019. Registration should be completed by submitting enclosed form with registration fee to the Organizers before the 10<sup>th</sup> October 2019. The Organizer holds the right to refuse any competitor who did not register on time or did not pay the registration fees in full.

### **GUIDELINES:**

#### **COMPOSITION, ORIGINALITY**

Ingredients and side dish must be in harmony with the main piece as to quality, taste and color. For classical dishes, the original recipe is applicable (in case of doubt, Escoffier shall prevail). Dishes must exhibit modern culinary art, served up in an efficient manner, i.e., dishes carefully prepared and finished that may be considered to constitute wholesome and healthy nourishment.

#### **CORRECT PREPARATION**

Appropriate culinary preparation free of unnecessary additions and ingredients. Dishes conceived hot have to be exhibited cold and must be glazed with aspic (for presentation purposes only).

**HEIGHTS**  
PRECISION & QUALITY BEYOND EXPECTATION



## **PRACTICAL, UP-TO-DATE SERVING**

Economy and time spent have to be taken into consideration. Plated dishes should correspond to actual service. Plate bottoms must not be mirrored and must not be of porous materials. Bases and inedible presentation materials are not to be used. Small croutons are not considered to be bases.

## **PRESENTATION**

Food items utilized must be in harmony as to quantity and the number of persons indicated. Judges have the right to take out any portion or display that does not correspond with the correct ingredients used.

## **MENU, INGREDIENT LIST AND RECIPES**

Menu can be displayed anyway, you chose. Recipe MUST be typed including precise weight - ingredient and method of cooking (short version). Ingredient list MUST be typed including precise weight - ingredient. Any menu or list must be typed in English.

## **DEGREE OF DIFFICULTY**

The degree of difficulty involved in the creation of the Wedding Cake, Novelty Cake and Decorative Showpiece.

## **ARTISTIC ACHIEVEMENT**

The Wedding Cake, Novelty Cake, and Decorative Showpiece displayed should show enthusiasm on the principles of ethics and aesthetics.

## **CREATIVITY**

Individual ideas must be developed and realized in an original way using culinary materials. It should be possible to see the novelty of the display spontaneously.

Please read the above carefully and follow all.

Good luck and Happy Cooking