



BAHRAIN HOSPITALITY AND RESTAURANT EXPO

BHR CULINARY COMPETITION

22 - 24 March 2018

1. INTRODUCTION

1.1. The Bahrain Hospitality and Restaurant Expo Culinary Competition (hereafter BHR Culinary Competition or the competition) is the Kingdom of Bahrain's leading international culinary competition. Its purpose is to promote culinary excellence and the cuisines of the region and recognize the talents and skills of the chefs working in participating countries in the region.

1.2. The competition will be held at the Bahrain International Exhibition and Convention Centre, in the Kitchen Theatre of the Bahrain Hospitality and Restaurant Expo (BHR Expo) March 22-24, 2018.

1.3. The competition includes the following categories:

- **CULINARY EXCELLENCE**

Gastronomic creations reflecting the skills, knowledge and creativity of competitors, regardless of the style of cuisine.

- **THE PASTRY ART**

Artistry, competence and expertise in patisserie.

- **MIDDLE EASTERN CUISINE**

Skills, knowledge and innovation in traditions of Middle Eastern cuisine, in particular the cuisines of the countries listed below at point 2.2.

- **THE MEAT FEST***

A culinary tribute to one of the most important sources of protein and a favorite ingredient in the cuisines of the region.

- **BEST RESTAURANT IN BAHRAIN***

*Supplementary rules apply to these two categories.

2. COMPETITORS

2.1. The BHR Culinary Competition is open to individual competitors in professional culinary positions such as chef de cuisine (or head chef), sous chef, executive sous chef, executive chef.

2.2. Competitors must work or reside in one of the following countries: Algeria, Armenia, Bahrain, Egypt, Jordan, Kuwait, Morocco, Oman, Saudi Arabia, Syria, Tunisia, Turkey, United Arab Emirates or Yemen.

2.3. To apply to enter the competition, potential competitors must complete the attached form and pay the registration fee of BD20 per candidate by the date indicated on the form. The form must also be completed and submitted by recipients of a special invitation from the BHR Culinary Competition organizers (hereafter organizers).

2.4. Entry to the competition is at the discretion of the organizers. The organizers reserve the right to reject applications without explanation. Fees paid by unsuccessful applicants will be refunded.

2.5. Competitors are permitted to apply to compete in one (1) or a maximum of two (2) categories. The registration fee per candidate is BD20 total, regardless of whether a competitor applies to compete in one or two categories.

2.6. Competitors may be supported by up to two (2) assistants, either from the competitor's own team or from the team of a Bahrain Hotel for the Culinary Excellence category. As the competition is for individuals, assistants are only allowed backstage.

2.7. Assistants to competitors are not eligible to compete in the same category as the competitors they are supporting.

2.8. Each competitor competes with only one (1) dish for each category.

2.9. Each competitor, upon receiving confirmation of admission to the competition, is required to submit for organizers' approval a written and abbreviated recipe for the dish to be presented at the competition. In the case of acceptance into two (2) categories, the competitor must submit for approval one (1) recipe for each category.

3. RECIPES

3.1. Each recipe must include:

- Title.
- List of ingredients and quantities.
- Special ingredients the competitor wishes to supply (see point 5.1).
- List of kitchen utensils and small equipment the competitor wishes to supply (see point 6.2).
- List of any crockery and cutlery the competitor wishes to supply (see point 6.3).
- Brief description of the dish.

Recipes do not need to include method/instructions for recreating the dish.

3.2. Competitors must submit their recipes through the link _____. Once recipes are submitted, no substitution of dishes may occur. Recipes must be submitted no later than 5 days after their application forms have been approved.

3.3. Competitors can submit traditional and/or original recipes that do not infringe intellectual property rights of any third party. No marketing or sponsorship message is allowed on the recipe or on the stage at the time of the competition. Competitors may only mention or reproduce the name of the restaurant or the company for which they are working and the national flag of the relevant country.

3.4. The organizers will notify competitors by email of the approval or otherwise of submitted recipes no later than ten (10) days before the competition commencement date.

3.5. In case of similar recipes being submitted by two or more competitors, organizers will accept the first received. Organizers will ask second or subsequent competitors to substitute or modify their recipe/s. Substitute recipes or modifications to recipes are due within 48 of notification of requirement to substitute or modify. The organizers will accept/reject substitutions or modifications within 48 hours.

4. COMPETITION

4.1. The competition for each category comprises two (2) rounds:

- Qualifying rounds on March 22 and 23.
- Finals on March 24.

The three competitors who score the highest total marks from the competition jury in each category of the qualifying round are eligible to contest the final round.

4.2. Prior to the competition, organizers will notify competitors by email of the time of their qualifying round. At this time competitors will also receive the kitchen operations kit with competition instructions, which form part of these rules and regulations.

4.3. If the number of applicants exceeds the available competitor positions, the organizers reserve the right to conduct pre-selection rounds. Competitors will be informed of any requirement to attend pre-selection rounds no later than fifteen (15) days prior to potential pre-selection rounds.

4.4. Each competitor has forty-five (45) minutes [competing time] to prepare their dish according to the submitted and approved recipe. At the end of the competing time an identical individual portion of the dish must be in front of each of the five (5) members of the jury

4.5. Competitors must be backstage and ready to start fifteen (15) minutes before their assigned competition time slot. Competitors have five (5) minutes to set up the mise en place before the competing time begins.

4.6. At the end of the competing time, competitors must stop all preparation of their dish. Delays will be penalized as per point 8.2.1 below. The jury may disqualify any competitor who exceeds a five (5) minute delay.

4.7. Each competitor will have one (1) minute to explain the dish to the jury.

4.8. Competitors and their assistants must leave their workstation in a clean and orderly manner, according to the instructions in the kitchen operations kit competitors receive before the competition. Competitors failing to do so may incur penalties. See point 8.2.2 below.

5. INGREDIENTS

5.1. Competitors must complete their dishes exclusively from ingredients prepared and/or cooked in front of the jury. No pre-prepared ingredients are permitted except for stock (meat, fish or vegetable).

5.2. Standard ingredients required to prepare the competing dishes will be provided to the competitors by the organizers with the exception of the pre-approved special ingredients brought in by the competitors, as per point 3.1 above.

5.3. Immediately before the competition, competitors and/or assistants are required to check the ingredients they have requested in their recipe list and provided by the organizers, according to the instructions received in the Kitchen Operations Kit.

5.4. The organizers are not responsible for ingredients not included on the competitor-provided recipe list (as per point 3.1 above). If a competitor requires ingredients not included on the competitor-provided recipe list, organizers will do their best to make these additional ingredients available. However, the jury will apply penalties to competitors who require ingredients not included in the recipe list.

5.5. All the ingredients required by each competitor will be displayed backstage before the start of the competition. These ingredients cannot be manipulated until the competition starts.

5.6. The organizers may request competitors to use ingredients provided by official competition sponsors.



6. EQUIPMENT AND UNIFORM

6.1. Competitors of all categories will receive the list of the available kitchen equipment no later than 15 days before the start of the competition.

6.2. Competitors may bring their own kitchen utensils and small equipment as long as these items have been previously included in the recipe list as per point 3.1 and approved by the organizers. No large equipment such as ovens or cookers will be admitted.

6.3. Competitors may use their own crockery and cutlery for the presentation of their competing dish, as long as these are commercially available and have been previously included in the recipe list as per point 3.1 and approved by the organizers. Alternatively, competitors may choose to use crockery and cutlery provided by the organizers.

6.4. Each competitor is responsible for the small equipment, crockery and cutlery that he/she has provided. Organizers have no liability for any damage to or loss of exhibits, equipment, crockery, cutlery or personal effects of competitors.

6.5. Each competitor will be provided with a standard work station and equipment on stage. If the competitor requires any additional tools or equipment, it will be the competitor's responsibility to receive pre-approval from the organizers.

6.6. Each competitor will receive the official BHR Culinary Competition uniform on the first day of the competition. This uniform is to be worn while competing and while accepting any subsequent awards during the awards ceremony at the completion of the competition. See point 9.2 below.

7. JURY

7.1. Members of the competition jury or juries will be established culinary professionals, experts and communicators who will assign points for each competitor's dish.

7.2. The decision of the jury is final in all aspects of this competition. No changes or appeals are allowed.

7.3. Each competitor will be scored on a scale from zero (0) to one hundred (100) points, with zero being the minimum possible score and one hundred being the maximum.

7.4. A maximum of one hundred (100) points will be rewarded by the jury with reference to the following criteria:

- Recipe design and structure: 0-15 points
- Taste and flavor: 0-20 points
- Presentation: 0-20 points
- Cooking skills and culinary techniques: 0-15 points
- Considered use of ingredients: 0-15 points (if Bahrain sustainable products are used as recommended in the Kitchen Operations Kit, add 0-5 bonus points)
- Set up, work organization, cleanliness and HACCP: 0-15 points

8. PENALTIES

8.1. The jury will apply penalties at its discretion when competitors are deemed not to be abiding by the terms of these rules and regulations. In serious cases of infringement, the jury has the power to disqualify the competitor.

8.2. The jury will immediately notify the competitor in the instance of a penalty being applied. Penalties include (but are not limited to):

8.2.1. Lack of punctuality (see point 4.6.) or continuing past the allotted time (see point 4.7.), one half point (0.5) points for each minute.

8.2.2. Lack of cleanliness, from one (1) to five (5) points at jury discretion.

9. AWARDS

9.1. The winner of each category will receive a beautifully crafted trophy and commemorative plaque. The finalists will receive a commemorative plaque. All competitors will receive a participation certificate.

9.2. The awards ceremony will be held on March 24, 2018. Competitors or a representative from the competitor's restaurant or company must attend the awards ceremony. Competitors must wear the provided official BHR chef uniform whilst accepting any award. Any trophy, plaque or certificate not accepted at the ceremony will be forfeited three (3) weeks after the event.

10. SUPPLEMENTARY RULES FOR BEST RESTAURANT IN BAHRAIN CATEGORY

The following exceptions and variations apply in addition to all the general rules:

10.1. This category is open exclusively to teams. Each team may be formed of up to five (5) members, including a head chef, who, at the time of the competition, are all working within the competing restaurant in Bahrain.

10.2. Each team must prepare a meal of three dishes (appetizer, main course, dessert) that is part of the current menu of the competing restaurant.

10.3. Individual team members will receive a plaque if the team they are a member of reaches the finals and each individual team member will receive a trophy if the team wins the category.

11. SUPPLEMENTARY RULES FOR THE MEAT FEST

The following exceptions and variations apply in addition to all the general rules:

11.1. Dishes must comprise at least 65 per cent meat.

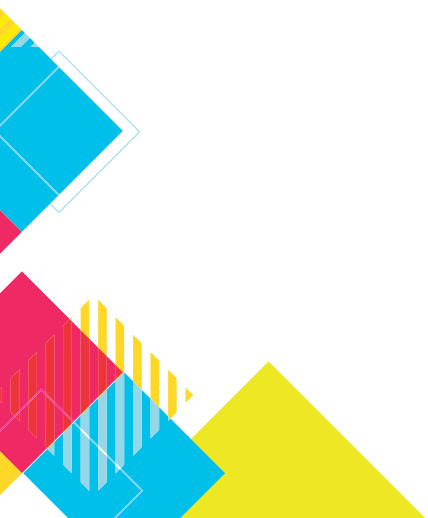
11.2. Any type of meat is allowed except pork.

11.3. Competitors can prepare the meat dish using any technique, including grilling and barbecuing.

12. OTHER

12.1. The organizers reserve all rights to competitors' recipes and photographs taken at the event. It is the competitors' responsibility to request, obtain and sign a rights-release form upon their arrival in Bahrain and before the competition. Forms are available from the organizers.

12.2. The organizers reserve the right to make changes to the above rules and regulations or include additional rules and regulations until one month before commencement of the competition.





CULINARY TOUR | EXHIBITION | FORUM

For More Information or Registration, Please Visit:

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STRATEGIC PARTNER

