



STAR CHEF
COMPETITION
SINGAPORE

STAR CHEF COMPETITION 2017

Home Edition

JOINTLY ORGANIZED BY:



VENUE PARTNER:



SUPPORTING AGENCY:



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1. INTRODUCTION

The inaugural Star Chef Competition (Home Edition) 2017, is jointly organised by the Restaurant Association of Singapore and Singapore Chef Association. Branched from the original Star Chef Competition, which is meant for the professional chefs, the home edition seeks to open an outlet for home-cooks to display their culinary skills and have an experience of working in a professional kitchen. A maximum of 16 teams, comprising 32 contestants, will compete to clinch the top prize of this competition.

2. COMPETITION CATEGORIES

Home edition	Venue
Date: 26 August 2017 Saturday Time: 8am to 12pm : 1pm to 5pm	Asian Culinary Institute 11 Eunos Road 8, Lifelong Learning Institute Level 3 Singapore 408601

3. COMPETITION FORMAT

Team Composition	<ul style="list-style-type: none"> • 2 members per team • Age between 21 – 38 years old • Each cook should not have any career background in the F&B industry • No tertiary students
Dish Categories	<ul style="list-style-type: none"> • Appetizer - Seafood (Hot/Cold) • Main Course – (Meat/Poultry) <p><i>Strictly no pork, lard & shark's fin in all dishes</i></p>
Registration Fee	\$100.00 per team (exclude GST)

Each team has to prepare **3 portions for each course** and start serving their dishes according to the stipulated sequence and timing for judging, scoring, picture taking and display.

Appetizer to be served first, followed with the rest at every 15 minutes interval:

- Appetizer – 2 hour from the start of competition
- Main Course – 2 hours and 15 minutes from the start of competition

4. COMPETITION RULES AND REGULATIONS

Submission of a completed registration shall constitute of, and agreement to, abide by the rules and regulations of the competition. Fees are not refundable if the competition is cancelled due to reasons beyond the Organiser's control or from withdrawn applications.

To avoid having their applications withdrawn from the competition without notice, it is the competitor's responsibility to advise the Organiser should they change team members or contact details. Substitute competitors may be accepted by the Organiser up to **2 weeks** before the competition.

All ingredients will be provided by the Organizer. All competitors are not allow to bring any foreign ingredient to cook during the competition. The Organiser reserves all rights to the recipes submitted, and photographs and videos taken at the event. Any publication, reproduction or copying of the materials can only be made with the organizer's approval.

All competitors to report at registration counter at least 30 minutes before the stipulated competition time. Competitors will be allowed into the kitchen when competition commences.

Competitors who are not present by the stipulated competition time will not be allowed entry into the kitchen and will be disqualified.

Proper footwear is required during the competition.

Competitors are allowed and strongly recommended to bring their own cooking utensils, small equipment requirements and crockery for dish presentations. No crockery will be provided by the Organiser.

Hygiene and food safety are important. Competitors may be disqualified if food safety and hygiene are compromised. Judging will also take into account the condition of the kitchen (i.e. cleanliness)

There will be a briefing for all competitors during the mandatory masterclass before the competition date to view the competition venue.

The Organiser will not be held responsible for any damage, or loss of, exhibits, equipment, utensils or personal effects, of competitors.

Competitors contravening any Rules and Regulations of the event may be disqualified.

The Organiser reserves the right to rescind, modify or add any of the above rules and regulations and their interpretations of these are final. They also reserve the right to limit the number of entries per category or amend a competition section, modify any rules, cancel or postpone the whole competition event should it be deemed necessary.

5. EQUIPMENT PROVIDED BY THE ORGANISER

a. Kitchen Type

Red Kitchen

- 1 big burner with 2 hob each (*gas*)
- 1 sink
- 4 Powerpoint plugs

6. JUDGING CRITERIA

The judging criteria comprises 5 areas which are in line with Singapore Workforce Qualifications (WSQ) competency standards and HPB Nutrition topic of:

- WSQ Prepare Mise En Place 1
- WSQ Prepare Mise En Place 2
- WSQ Maintain Quality Control Procedures



6. JUDGING CRITERIA *(continue from previous page)*

Areas	Total 100 points
<p><u>Mise-En-Place and Cleanliness:</u> Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.</p>	0 – 20 points
<p><u>Correct Preparation and Service:</u> Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. The punctual delivery of each dish at the appointed time is a matter of urgent necessity. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Good working skill and kitchen organization.</p>	0 – 20 points
<p><u>Presentation / Innovation:</u> Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.</p>	0 – 10 points
<p><u>Taste:</u> The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform with today's standards of nutritional values.</p>	0 – 50 points

Remarks:

Upon request by the judging panel for the presentation of dishes, the team leader will represent the team to do a presentation of the food prepared.

Scorings are based on the totality of all dish categories with 100 points each. The scores per category will be totalled to 200 points and divided to form the final 100 points overall team score.



7. AWARDS & CERTIFICATES

Awards will be announced and presented at the end of the competition day.

Prizes
Champion Team – \$500
First Runner up Team – \$300
Second Runner up Team - \$200

A certificate of participation will also be issued to all competitors after the Award Ceremony.

END