



# Disciples Escoffier

## 埃科菲(中国)西餐厨师联谊会

Association pour la transmission et l'évolution de la Cuisine

弘扬和推动烹饪业的协会

Benelux, Canada, Chine, Etats, Unis, France, Hongrie, Italie, Japan, Mexique, Océan, Indien, Suisse  
比利时、卢森堡、荷兰、加拿大、中国、法国、美国、匈牙利、意大利、日本、墨西哥、印度洋、瑞士

### Escoffier - Youth Hope Contest Regional & National Selection

## Competition Rules & Guidelines 2010

#### Partner & Sponsors



#### Mission Statement

The purpose of this competition is to encourage and promote the culinary expertise of young Chinese Cooks, **below 24 old years (end of May 2010)** in the tradition of the “Disciples Escoffier Greater China” French Cuisine by exposing them to a competitive environment with



#### Escoffier - Greater China Headquarter

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A competitor will be accepted upon of the application to compete form duly completed as specified above, and by the decision of the committee. Competitor will be notified of their acceptance or rejection by mail, e-mail, or fax.

### **Expectations**

All the competitors must attend and participate in official competition functions, receptions, dinners, and must remain at the competition until the result of the competition are announced. Competitors will be included in as many functions as possible in order to learn about the culinary and community aspects of the country they are visiting.

### **Dress Code for Competitors during the Competition**

The required uniform for the competitors is a traditional, formal kitchen uniform. This includes chef's hat, white jacket, black pants, white apron and neckerchief. Competitors without the required uniform will have marks deducted from their final score.

### **Kitchen Tools**

Cost of transportation of the tools to the event is the responsibility of the competitor.

Recipe, menus, books or any printed material is not permitted in the competition.

### **Acceptable tools for competitors:**

- Knives
- Mould, Ring
- Cutter
- Vegetable Peeler
- Skewer for cooking
- String
- Plastic wrap
- Cooking/baking paper
- Aluminum foil
- Spatulas (metal, rubber, plastic, wood)
- Piping bag and tube
- Serving spoon
- Scoop
- Oven towels
- Weight scale

### **Jury**

Escoffier Competition Committee will select the members of the jury. Professional tasting judges and professional kitchen judges must be working as chef with real and good professional experience.

All members of the jury must be volunteers. Jury members and officials may not be sponsors, companions, or employers of a competitor.

## **The Competition**

### **Who may attend**

Only the competitors, the jury, and other designated officials may attend the competition. The competitors must attend the competition and briefing alone.

### **Preserving anonymity**

The competitors will only be known to the judges by their competition number. The members of the judging panel must not be able to distinguish the work of the competitors nor have seen them at work. The strictest anonymity must be observed until the announcement of the result. Competitors, judges or anyone involved at the competition are not permitted to carry mobile phone during the day of the competition.

### **During the Competition**

Each competitor will receive a printed recipe (the same as mentioned for the competition) and all ingredients needed. Some additional ingredients can be given as herbs or vegetables to help the candidate to decorate and finalize the dish as well as possible. During competition, the judges will check the competitor tools, only the acceptable tools (check the list above) will be permitted to be taken into the kitchen area. During the plating and tasting of the dishes, the plates shall carry only the contestant's number.

### **Score and Jury decision**

Decisions made by the jury are final. No change or appeals are allowed, based on the culinary judging.

### **Judging Criteria**

**Taste:** Maximum 25 points, awarded by tasting judges

- Balance of basic tastes
- Flavors must work in harmony; no over-powering flavors
- Appropriate seasoned food
- Avoid Competing flavors on the plate
- Accurate cooked food ingredients: fish, meat or vegetables
- Hot food must be served at the right hot temperature, cold ingredients must be cold
- The texture must reflect the cooking technique

**Plating / presentation:** Maximum 25 points awarded by tasting judges

- Judges will be looking for visual appealing presentations that show creativity and innovation. Each food or ingredient must show a proficiency of skill using: contrast or

complementary colors, shapes, flavors, sizes and with a variety of medium while maintaining consistent portion size

- Clean plating: rims
- Meat or fish and vegetable juices should not make the dish look unappetizing
- Point will be deducted for vegetable that are not cut/turned uniformly, or correspond with the description on the menu
- Plate arrangement
- Deductions will be made for: inconsistent portioning
- Disproportional sauce and garnish to main piece
- Unappealing presentations

**Kitchen Technique:** Maximum 50 points, awarded by kitchen judges

**Cooking technique:** Judges will be looking for professional classical technique and skill:

- that include cutting, cleaning, slicing, cooking carving, layering, assembling, piping, decoration, and any aspect of the entry that include uniform workmanship or manual dexterity. Each entry must show proficiency of skill and cooking technique
- Skilful use of hand tools / using the appropriate tool for the job
- Preparing and cooking food with accepted technique
- Use appropriate cooking method for the food item selected

**Organization skill:** having available a detailed plan, outlining the tasks to be accomplished in the time allowed

- Having a well organized work environment (table, stove and storage areas)
- Efficient and systematic time management
- Completing the set tasks in the allotted time
- Table, tools, stove and all working place kept clear
- Correct storage of products
- Correct storage of tools

**Product utilization:** reducing waste to a minimum, including excess product taken from the common table

Maximizing the use of all products

**Professionalism:** Judges will be looking for professional skills including demeanor, attitude, uniform, behaviour, respect of fellow competitors, and respect of jury and competition management

Being well groomed and dressed appropriately

**Sanitation:** working cleanly especially during food transition (meat to vegetable to dairy)

- Storing food safety
- Avoiding poor hygiene practice

- Safe use of tools and equipment
- Cutting boards are clean
- Toolbox is clean and sanitary inside
- Correct use of towels and aprons
- Competitors must clean their working areas before leaving kitchen. This will be inspected by kitchen judges and points will be deducted for untidiness

**Timing:** In case of a delay in the presentation of a course, one point will be deducted from the competitor's score for every minute late

Competitors who accumulate more than 30 minutes in late time during the competition will be asked to withdraw from the competition, at the discretion of the President of the competition

**For Regional Competition duration:** 1 hour

**For National Competition duration:** 1.5 hour

### Results

The auditors will do the final tabulation of the competition. The president of the competition assists in the tabulation. The results will only be available to the tabulation officers.

Documents and judging sheets used by members of the jury during the competition remain the property of "Disciples Escoffier Greater China" Contest team, which will hold them as a record of the competition. These documents will not be distributed to the competitors or any member of "Disciples Escoffier Greater China" These documents must be given to the president of the competition, then sealed and send to "Disciples Escoffier Greater China" Shanghai Office.

Result for the regional selection will be announced at the end of the selection competition.

Results of the final in Beijing will be announced at the end of the competition, Beijing Final.

All candidates shall attend the award ceremony.

The winner of the contest will participate in the Asia Youth Hope Contest which will be held on the 20<sup>th</sup> May 2010 during the SIAL « Cooking Trend Area ».

### Escoffier Greater China Competition committee:

Gilbert Dugast

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**Should you require any additional information or verification, please contact Ms Angela**

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