



Love at First Bite

WEDDING & CULINARY SHOWCASE

18,19, 20 August 2023

10am -10pm

Atrium, Gurney Paragon Mall

JOINTLY ORGANIZED BY



VENUE PARTNER



Love at First Bite
Wedding & Culinary Showcase 2023
At Gurney Paragon (18th-20th August 2023)

Description	29 May 2023 – 9 July 2023	10 July 2023 – 21 July 2023
<u>PATISSERIE – LIVE</u>		
Class 01: DRESS A 2-TIER CAKE - Team of 2 Chefs (Practical)	RM 300	RM500
<u>PATISSERIE – DISPLAY</u>		
Class 02: MODERN MALAY STYLISH WEDDING CAKE	RM 150	RM250
Class 03: MODERN WESTERN STYLISH WEDDING CAKE	RM 150	RM250
Class 04: MODERN ORIENTAL STYLISH WEDDING CAKE	RM 150	RM250
Class 05: BREAD SHOWPIECE	RM 150	RM250
Class 06: CONFECTIONARY – Jelly Cake & Cake	RM 150	RM250
Class 07: PASTRY ART SHOWPIECE I – CHOCOLATE WORKS	RM 150	RM250
Class 08: PASTRY ART SHOWPIECE II – SUGAR WORKS	RM 150	RM250
<u>ARTISTIC – DISPLAY</u>		
Class 9: “HANTARAN” (Wedding Offering)	RM 150	RM250
Class 10: FRUIT & VEGETABLE CARVING – Theme: My Wedding	RM 150	RM250
<u>ARTISTIC – LIVE</u>		
Class 11: INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: My Wedding (Practical)	RM 150	RM250
<u>PLATTED FOOD – DISPLAY</u>		
Class 12: PLATTED DESSERT (Asian/Continental)	RM 150	RM250
Class 13: HIGH TEA SET(Asian/Continental)	RM 150	RM250

Participants can go online for registration, please follow our update on website www.asiaculinarychallenge.com

Click on Love at First Bite Culinary Challenge 2023

Online Registration Starts on **29th May 2023**

* Do not send in your application via post, email, fax or any other way, except online!

CLOSING DATE IS 21st July 2023

PATISSERIE – LIVE

Class 01: DRESS A 2-TIER CAKE - Team of 2 Chefs –Theme - My Wedding

To decorate a Two (2) tier finished sponge cake (competitors to bring own choice of sponge cake) in 120 minutes (2 hours).

- All decorating ingredients must be edible and mixed on the spot.
- Sugar can be cooked but not modelled.
- Sugar syrup is allowed.
- Chocolate and royal icing can be pre-prepared but not moulded.
- Sponge cake (Either plain, or filled) can be in any shapes (30cm □ diameter size)
- There are no height restrictions to the finished piece.
- All ingredients, utensils, implements etc. are to be brought in by competitors.
- The organizer will provide a table (90cm x180cm) with 2 chairs & a power point (220V).
- There will be no chiller provided.
- No food / working items are to be placed on the floor.

The completed cake is to be displayed till the last day of the show and will be disposed of by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 9pm on the last day.

JUDGING CRITERIA (Class 01)

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points



PATISSERIE – DISPLAY

Class 02: MODERN MALAY STYLISH WEDDING CAKE

- Cake must have a minimum of 3 tiers not exceeding **150 cm.** in height.
- All tiers to incorporate a wedding design of a **MALAY** Theme.
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars.
- Royal icing or pastillage may be used.
- Other edible materials are allowed.
- One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.
- The Wedding cake is to be displayed till the last day of the show; it has to be collected at 5pm on the last day.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm. in height

Class 03: MODERN WESTERN STYLISH WEDDING CAKE

- Cake must have a minimum of 3 tiers not exciding **150 cm** in height.
- All tiers to incorporate a wedding design of a **WESTERN** Theme.
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars.
- Royal icing, pastillage and other edible materials are allowed.
- One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.
- The Wedding cake is to be displayed till the last day of the show; it has to be collected at 5pm on the last day.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm. in height.

Class 04: MODERN ORIENTAL STYLISH WEDDING CAKE

- Cake must have a minimum of 3 tiers not exciding **150 cm** in height.
- All tiers to incorporate a wedding design of a **ORIENTAL** Theme.
- Cake is to be entirely decorated by hand and all decoration must be edible with the exception of pillars.
- Royal icing, pastillage and other edible materials are allowed.
- One layer of the wedding cake must be edible and will be tasted & inspection done by the judges.
- The Wedding cake is to be displayed till the last day of the show; it has to be collected at 5pm on the last day.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm. in height.

- **WEDDING CAKE** must stay on display until the end of the show. The Organizer will dispose of the exhibits uncollected after 8pm on the last day.

JUDGING CRITERIA (Class 02-Class 04)

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

Class 05: BREAD SHOWPIECE

To display **MODERN BREAD CREATION** of competitor's own choice for a buffet or a window display.

- The display must consist of **five (5) types** of edible breads using different types of dough.
- Premixes are not allowed.
- Judges will slice, inspect & taste the bread.
- Competitors have to display a tasting portion for the Judges.

RECIPE REQUIRED. Table space allotted: 90cm x 90cm. Not exciding 150cm in height

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

Class 06: CONFECTIONARY – Jelly Cake & Cake

- To display 2 x 25 cm cake of the competitor's own choice with a theme, One Jelly Cake & One Cake
- **EVERYTHING** must be edible.
- Judges will cut and inspect the display when necessary.
- Menus & Name of Dishes are required

RECIPE REQUIRED. Table space allotted: 90cm x 90cm

JUDGING CRITERIA (Class 06)

Presentation and Innovation Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be used.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

Class 07: PASTRY ART SHOWPIECE I – CHOCOLATE WORKS, Theme –MY WEDDING

- To display a **CHOCOLATE** showpiece of competitor's own choice.
- All ingredients including filling must be edible.
- No mould is allowed.
- Use of frame or rod will be allowed, but should not be visible
- Table space allotted: 90cm x 90cm.
- There is no height restriction.
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Class 08: PASTRY ART SHOWPIECE II – SUGAR WORKS, Theme –MY WEDDING

- To display a **SUGAR** showpiece of competitor's own choice.
- All ingredients must be edible.
- No mould is allowed.
- Use of frame or rod will be allowed, but should not be visible.
- Table space allotted: 90cm x 90cm.
- There is no height restriction

JUDGING CRITERIA- Class 07 – Class 08)

Presentation and General Impression Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be use.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

ARTISTIC – DISPLAY

Class 9: “HANTARAN” (Wedding Offering)

To display 3 types of Edible Items (Bahan Bahan yang boleh dimakan-For example assorted cake/kuih (sweet dessert), Kunyik Rice and etc.) of “Hantaran” (Wedding Offering) with the appropriate ingredients that suited for the occasion. Each portion of 3 types for 8 person. Part of the Each “Hantaran” must be edible ingredients. Points will be given based on Creativity, Degree of Difficulty, Originality and Presentation. Prop is permitted to enhance the display.

Table space allotted: 90cm. x 90cm. • Maximum height: 90cm.

JUDGING CRITERIA (Class 9)

Presentation and General Impression Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be use.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

Class 10: FRUIT & VEGETABLE CARVING – Theme: MY WEDDING

- To display a set of fruits and vegetables carvings with a theme of **My Wedding**.
- Durians are not allowed.
- Supports can be used but must not be exposed.
- A minimum of 3 types of Vegetable & 3 types of fruits to be used. (**Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam.**)

Table space allotted: 90cm. x 90cm. • Maximum height: 90cm.

JUDGING CRITERIA (Class 10)

Presentation and General Impression Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be use.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points

ARTISTIC - PRACTICAL CLASSES/LIVE

Class 11: INDIVIDUAL FRUIT & VEGETABLE CARVING – Theme: MY WEDDING

- To execute a fruits & vegetables carving within a time limit of **120 minutes (2 hours)** with the theme **My Wedding** and display upon completion.
- No pre-slicing, peeling, carving or pre-preparation of vegetables with the exception of yam & pumpkin before the competition begins.
- Exhibits will have to be displayed upon - completion of practical work.
- Durians are not allowed.
- Supports can be used but must not be exposed.
- A minimum of 2 types of Vegetable & 2 types of fruits to be used. (**Watermelon, Honey Dew, Papaya, Pumpkin, Carrot & Yam.**)

No adhesive glue is allowed. Display table allotted; 90cm. x 90cm & Working Table - 180cm. x 90cm

No adhesive glue is allowed. Display - 90cm. x 90cm. & Working Table - 180cm. x 90cm.

JUDGING CRITERIA (Class 11)

Presentation and General Impression Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be use.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points



PLATTED FOOD – DISPLAY

Class 12: PLATTED DESSERT (Asian/Continental)

- To display a variety of **Three (3)** different types plated desserts of competitor's own choices, each portion of 3 types for one person, suitable for a la carte service.
- All ingredients used must be edible.
- Judges will cut and inspect the desserts.
- Menus & Name of Dishes are required
- Show pieces are allowed but will not be judged.

RECIPE REQUIRED. Table space allotted: 90cm. x 90cm.

Class 13: PLATTED High Tea Sets

- To display **One (1)** High Tea Sets for two (2) persons.
- Each set must consist of **Five (5)** different items
 - **One (1) type of Scones with condiments**
 - **One (1) type of Savoury** (*Mini Burger, Open Faced Sandwiches, Finger Sandwiches, Savoury Pies or Quiches*)
 - **One (1) type of Dessert in Glassware**
 - **Two (2) different types of free style French Pastry**
- All high tea set must be presented on tea set stand or high tea platter.
- Menus & Name of Dishes are required.
- Beverage, Coffee & Tea not require to be provided.

JUDGING CRITERIA (Class 12 - Class13)

Presentation and General Impression Display must be structured, organised, elegant and not excessively coloured. It should be original, creative and appetising. Innovative techniques or tools should be use.	0-30 points
Correct Professional Preparation Correct basic preparation, corresponding to today's modern pastry art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate pastry skills and techniques must be applied for all ingredients. Correct tools and equipment.	0-30 points
Skills Techniques Level of skill must be high; hand skills must be precise, consistent and sophisticated.	0-30 points
Serving Arrangement Correct number of plates must be displayed. It should be practical, transportable and stable.	0-10 points



Prizes, Awards & Certificates

Certificates of Participation will be given to competitors who have completed all their classes of which they have registered. These can be collected at the Secretariat from 10.00 am. Onward on the day of competition.

Medals Awards Presentation will be held at **5.30 pm on 20th August 2023**.

Medal recipients **MUST** be **in full Chef Uniform including the chef's torque** to receive the medal.

The respective medal will be awarded to competitor upon attaining points as follow:

GOLD WITH DISTINCTION : 100 Points

GOLD : 90 - 99 Points 分

SILVER : 80 - 89 Points 分

BRONZE : 70 -79 Points 分

DIPLOMA : 60 – 69 Points 分

MOST OUTSTANDING PATISSIER CHEF AWARD

Comes with a cash reward of RM 1000.00 will be presented to the “Competitor” who scored and accumulated the minimum of at least 1 Gold Medals (gold with distinction will be considered as a gold medal), followed by silver then bronze in his/ her **BEST 4 classes**, in the following:-

PATISSERIE – LIVE

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PATISSERIE – DISPLAY

Class 02: MODERN MALAY STYLISH WEDDING CAKE

Class 03: MODERN WESTERN STYLISH WEDDING CAKE

Class 04: MODERN ORIENTAL STYLISH WEDDING CAKE

Class 05: BREAD SHOWPIECE

Class 06: CONFECTIONARY – Jelly Cake & Cake

Class 07: PASTRY ART SHOWPIECE I – CHOCOLATE WORKS

Class 08: PASTRY ART SHOWPIECE II – SUGAR WORKS

PLATTED FOOD – DISPLAY

Class 12: PLATTED DESSERT (Asian/Continental)

Class 13: HIGH TEA SET(Asian/Continental)

Overall Rules & Regulations

Please read these rules and regulation carefully, failure to comply with them could result in points being deducted.

GENERAL RULES

1. These competitions are open to any professional and students from hotels, restaurants, confectionaries, culinary institutions or catering organizations in Malaysia and other countries.
2. Each competitor must wear his or her uniform at all times when he is within the competition area and in the exhibition hall.
3. Sticker labels will be provided for each participant. The competitor has to write his competition numbers on these labels and affixed these on top and underside of his dish.
4. All competitors must report to the kitchen secretariats at the exhibition hall, one (1) hour before their competitions
5. Competitors are required to place their recipes by the side of the competitor's dish or exhibit on the day of the competition.
6. Every exhibit must be a bona fide work of the competitor. Competitors are required to present their IC or Passport for verification purpose.
7. **No changes of Entries, names & details will be allowed after payment regardless any circumstances including medical.**
8. **We only accept online registration & online payment.**
9. **No refund allowed.**
10. Added as a general rule, competitors are advised to refrain from talking to any of the judges either before or during the judging on the day of their competitions except for Q&A session
11. Competitors themselves have to ensure that the minimum / maximum size limit to each exhibit is adhered to, as points will be deducted for any exhibit exceeding the size and height limit given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
12. Judges are allowed to examine, dismantle or cut any showpiece for inspection, and non-compliance of the rules and regulation will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used, name, speed, alertness and knowledge.
13. **Strictly No Pork & Pork Items are allowed to be used for all dishes.**
14. Competitors should attend to, unpack and display their exhibit on the day and time specified by the organizing committee. No responsibility will be accepted by the committee in the case of damage or loss of exhibits and equipment in transit or otherwise, organizing committee or its associate shall not be liable of any claims due to direct or indirect causes or injuries to competitors of any kinds.
15. All the competitors must collect their certificate of participation before 5.00pm on the competition day.
16. The judges' decisions are final.
17. All exhibits and products photograph, slides pertaining to this event shall be automatically become the intellectual property of the organizing committee for future advertisement and promotional purposes.
18. All selected exhibits by the organizing committee will be put on display for the whole duration. Organizer will not be responsible for loss of property or utensils.
19. All display plates shall not bare any company / hotel logo prior to judging.
20. The organizing committee reserved the rights to rescind, modify, add on or minus off, any part or whole of the above rules and conditions and their interpretations of these are final. They also reserved the right to limit the number of entries per event or cancel any event should there be a need to do so.

General Information

Display Events

1. All exhibits must be set up at the exhibition hall display area between **8.00 am to 10.00 am** on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins.
2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.
3. No clearing is allowed before **9.00pm** on 18th-20th August 2023
4. Selected exhibits will be required to remain in exhibition hall till the last day of the event and must be cleared at **9.00 pm** on the 20th August 2023
5. Malaysian government has strict regulations on the import of raw food materials. Competitors are advised to use local or/and imported products available locally.
6. Entries **MUST BE** submit with fees online at www.asiaculinarychallenge.com Click on Love at First Bite Culinary Challenge 2023 to be submitted latest by: **21st July 2023**

Please **DO NOT** send your entry form by Registered Mail, Courier Service or **FAXES** as the organizer will not entertained. Only online registration is valid. We only accept payment by credit cards.

To contact the Organizing Chairman at:

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