

The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

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Briefs of the Classes for Entry –

Practical Pastry

Class 01: Practical Cake Decoration- SPONSORED BY PURATOS

1. To decorate a single finished cake of the competitor's choice.
2. Two-and-a-half-hours duration.
3. All decorating ingredients must be edible and mixed on the spot.
4. No pre-modelled garnish permitted.
5. Chocolate and royal icing can be pre-prepared to the basic level, e.g.. tempered chocolate can be brought.
6. Competitors must provide all ingredients including cake base, utensils, and small equipment required.
7. A standard buffet table, shared sink and shared fridge shall be provided for each competitor.
8. All cakes will be displayed until the end of the Salon and will be disposed of by the organizer.
9. Cake shall be tasted as part of judging. Judges will cut the cake.

Pastry Displays

Class 02: Three-Tier Wedding Cake - SPONSORED BY PURATOS

1. All decorations must be edible and made entirely by hand.
2. Pillars or stands may be inedible but, unless decorated by hand, must be plain and unadorned.
3. Fine, food-quality wiring is allowed for the construction of flowers and the like, but must be properly wrapped and/or covered with flower tape or paste.
4. Royal icing, pastillage, pulled sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
5. The bottom layer of the cake must be edible.
6. Inedible blanks may be used for the two top layers.
7. Typewritten description and recipes are required.
8. Maximum area w60 cm x d75 cm. Maximum allowable total height (including socle or platforms) is 75cm.

Class 03: Five Plates of Dessert - SPONSORED BY ELLE & VIRE CREAM

1. Five different desserts, each for one person.
2. Each dessert presented singly on an appropriated plate.
3. Presentation to include a minimum of one hot dessert (presented cold).
4. Written description and typed recipes required.
5. Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
6. Maximum area w90 cm x d75 cm.

Class 04: Pastry Showpiece

1. Freestyle display.
2. Edible media, marzipan, pastillage, sugar, pulled-sugar, croquant, etc., may be used, singly or in mixed media.
3. Written description required.
4. Maximum area w90 x d75cm.
5. Exhibit can be no more than 90cm. in height including base or socle where used.



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Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 05: Bread Loaves and Showpiece - SPONSORED BY AL GHURAIR FOODS

1. Prepare and present: four types of breads (competitor's choice) and four types of breakfast pastry.
2. Bread is to be displayed with a bread showpiece. The showpiece will be included in the judging criteria.
3. Each individual to prepare his dough and bake his breads at his place of work and bring them to the competition for judging.
4. There will be an oven available for re-heating bread.
5. Types recipes required
6. Maximum area w90 x d75cm

Class 06: Friandises/Petites Four/Pralines/Nougatines, Etc - SPONSORED BY EVEN CREAM

1. Five varieties.
2. Six pieces of each variety (30 pieces total).
3. Freestyle presentation.
4. Required one of each variety in a separate small platter for judge tasting.
5. Written description mentioning the theme is required.
6. Typed recipes are required
7. Maximum area w90 cm x d75 cm.

Artistic Displays

Class 07: Chocolate Carving Showpiece - SPONSORED BY BELCOLADE

1. Free-style presentation.
2. No frames or supports.
3. Natural colouring allowed.
4. Minimal glazing is allowed.
5. No moulded work.
6. Maximum area: w80 cm x d75 cm.
7. Exhibit can be no more than 75cm in height including base or socle where used.

Class 08: Fruit & Vegetable Carving Showpiece - SPONSORED BY BARAKAT

1. Freestyle presentation.
2. Light framing is allowed, so long as the construction of the piece does not depend upon it.
3. Maximum area w60 cm x d75 cm.
4. Exhibit can be no more than 55 cm in height including base or socle where used.

Class 09: Open Showpiece

1. Freestyle presentation (but see Rules and Regulations for themes to avoid).
2. Only showpieces made of edible food material will be accepted for adjudication.
3. Maximum area w90 cm x d75 cm.
4. Exhibit can be no more than 75 cm. in height including base or socle where used.



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Briefs of the Classes for Entry –

Gastronomic Creations

Class 10: Five-Course Gourmet Dinner Menu - SPONSORED BY BARILLA PASTA

1. Present a plated five-course gourmet meal for one person
2. The meal to consist of:
 - A cold appetiser,
 - A soup,
 - A hot appetiser,
 - A main course with its garnish
 - A dessert.
3. Hot food presented cold on appropriate plates.
4. Food coated with aspic or clear gelatine for preservation.
5. Total food weight of the 5 plates should be 600/700 gms.
6. Typewritten description and typed recipes required
7. Maximum area w90 cm x d75 cm.

Class 11: Four-Course Vegetarian Menu - SPONSORED BY FONTERRA

1. Present a plated four-course vegetarian meal for one person.
2. Suitable for dinner service
3. The meal consist of:
 - An appetizer
 - A soup
 - A main course
 - A dessert
4. To be prepared in advance and displayed cold on appropriate plates.
5. No meat, chicken, seafood or fish to be used, (meat-based gelatine glaze to enhance presentation is accepted).
6. Eggs and dairy products are allowed.
7. One of the courses must feature New Zealand cheese/s as its main ingredient. Such cheese/s is/are available from the organisers.
8. Total food weight of the four plates should be 600/700 gms.
9. Typewritten descriptions and recipes required.
10. Maximum area w75cm x d75cm.

Class 12: Presentation of Tapas, Finger Food and Canapés - SPONSORED BY FRENCH DAIRY PRODUCTS

1. Produce eight varieties.
2. Eight pieces of each variety (total 64 pieces)
3. Four hot varieties
4. Four cold varieties
5. Hot food presented cold
6. Food coated with aspic or clear gelatine for preservation
7. Presentation on suitable plate/s or platter/s or receptacles.
8. Eight pieces should correspond to one portion.
9. Name and ingredient list (typed) of each variety required.
10. Maximum area 60cm x 80 cm.



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The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 13: New Arabian Cuisine

1. Present a plated five-course gourmet menu for one person.
2. Free style presentation.
3. To be prepared in advance, and presented cold on appropriate plates.
4. Food coated with aspic or clear gelatine for preservation.
5. Menu to be based on ingredients found in the Arabian Gulf and the Middle East.
6. Dishes are to have an ethnic touch and to be presented in an up-to-date setting and decoration.
7. The meal to comprise:
 - A cold appetiser
 - A soup
 - A hot appetiser
 - A main-course with appropriate garnish
 - A dessert.
8. Total food weight for the entire menu should be 600/700 gms.
9. Typewritten description and recipes are required.
10. Maximum area 90w cm x 75d cm

Practical Artistic

Class 14: Individual Ice Carving

1. Freestyle.
2. 90 minutes duration.
3. Hand carved work from one large block of ice (provided by the organisers).
4. Competitors to use own hand-tools and gloves. A non-slip mat is mandatory.
5. Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
6. The use of power tools is forbidden but competitors may use hot air guns and cleaning irons.

Class 15: Ice Carving Team Event

1. Freestyle.
2. Two persons per team
3. 120 minutes duration.
4. Hand-carved work from three large block of ice (provided by the organisers).
5. Competitors to use own hand-tools and gloves. A non-slip mats is mandatory.
6. Great care must be taken with health and safety considerations. If an exhibit becomes in any way unstable or dangerous to competitors or public, it will be destroyed by the organizers.
7. The use of power cutting tills is forbidden but competitors may use hot air guns and cleaning irons.

Class 16: Practical Fruit & Vegetable Carving - SPONSORED BY BARAKAT

1. Freestyle.
2. 120 minutes duration.
3. Hand carved work from competitor's own fruit\vegetables.
4. Competitors to use own hand-tools and equipment.
5. No power tools permitted.
6. Pre-cleaned, peeled material is allowed, but pre-sliced/carved will result in disqualification.
7. Each competitor will be supplied with a standard buffet table on which to work.



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Briefs of the Classes for Entry –

Class 17: Australian Dressed Lamb - Practical Butchery - SPONSORED BY MLA

1. Prepare a whole, fresh, dressed lamb carcass into various ready-to-cook joints and pieces, some as required by the organisers, the others to competitor's choice.
2. Make a presentation of the finished cuts and off-cuts for exhibiting to the judges.
3. Cuts/joints can be suitable for foodservice or suitable for a retail butchery display.
4. Meat and Livestock Australia will supply the dressed lamb for this class.
5. Each competitor will have one banquet table (supplied by the organisers) on which to work.
6. No power tools permitted.
7. Competitors to supply their own:
 - Tools and knives
 - Twine or netting
 - RED cutting boards (this is a municipality requirement and will be strictly enforced)
 - Garnishing
 - Display trays
 - Sundries
8. Time allowed: two hours
9. All tools and sundries will be inspected to ensure that they are hygienically suitable for food use.
10. Cuts required by the organisers are:
 - a) Neck slices or Neck boned.
 - b) 1 x shoulder, boned and rolled, tied or netted ready for roasting.
 - c) 3 pieces shoulder chops.
 - d) Spare ribs.
 - e) 1 x 8 rib Frenched rack.
 - f) Mid-loin chops from a short loin
 - g) 1 x Loin – eye.
 - h) 1 x Tunnel-boned leg tied or netted for roasting.
 - i) 1 x Seam-boned leg trimmed into its 4 primal cuts plus its bone-in shank.



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The Emirates Salon Culinaire 2008 Briefs of the Classes for Entry –

Notes on the Practical Cookery Classes

These notes pertain to all practical cookery classes. They should be read in combination with the brief of the class entered.

Due to the fact that only one hour is given to complete the competition; competitors are allowed to bring with them an extensive mise-en-place. However, there are restrictions on how much pre-preparation the judges will tolerate. In all cases, the preparation, production and cooking skills of each competitor must be demonstrated during her/his time in the kitchen.

1. All food items must be brought to the Salon in hygienic, chilled containers: Thermo boxes or equivalent. Failure to bring food items chilled will result in disqualification.
2. All dishes are to be served in a style equal to today's modern presentation trends.
3. Portion sizes must correspond to a three-course restaurant meal.
4. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
5. In some cases, the organisers will supply the plates (which must be used) in other cases competitors are required to bring their own bowls/plates. For clarification, see the brief of the class entered.
6. Competitors must bring with them all necessary mise-en-place prepared according to WACS guidelines in the hot kitchen discipline.
7. Competitors are to provide their own pots, pans, tools and utensils.
8. The judges will check appliances and utensils for suitability.
9. The following types of pre-preparation can be made for the practical classes:
 - Vegetables/fungi/fruits; washed & peeled – but not cut up or shaped.
 - Potatoes washed and peeled – but not cut up or shaped.
 - Onions peeled out but not cut up
 - Basic dough can be pre-prepared.
 - Basic stocks can be pre-prepared.
 - Basic ingredients may be pre-weighed or measured out ready for use.
 - Fish may be scaled and filleted and the bones cut up.
 - Meat may be de-boned and the bones cut up.
10. No pre-cooking, poaching etc. is allowed.
11. If a farce is to be used for stuffing, filling, etc., at least one of the four portions must be prepared in front of the judges to show the skill.
12. Within 10 minutes after the end of the competition, competitors must have the kitchen thoroughly cleaned and tidied and ready for the next competitor to use.
13. Typewritten description and recipes are always required. Sometimes, two copies of the recipe is required.



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The Emirates Salon Culinaire 2008

Briefs of the Classes for Entry –

Practical Cookery

Class 18: Emirati Cuisine - Practical Cookery.

This class is designed to highlight the indigenous cuisine of the United Arab Emirates. The aim is to have it recognised as a cuisine in its own right, the presentation of which can be adapted and updated to reflect the changes and modernisation fast taking place in the country. The food presented must use authentic flavours and ingredients traditionally used in Emirati cuisine; however dishes are to be presented in a style to suit a modern restaurant service.

1. Prepare and present, within one hour, four identical individually plated main courses, using fish, chicken, beef or lamb as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. The organisers will provide white plates with a diameter of 31cm for presenting the main courses. These are the only plates that are allowed to be used.
4. Typewritten description and recipes are required.

Class 19: Traditional Arabic Mezzeh - Practical Cookery.

1. Prepare and present, within one hour, three varieties of hot mezzeh and three varieties of cold mezzeh.
2. Total mezzeh to be sufficient for 4 persons.
3. No more than one of the following four varieties is allowed to be presented Hommous, Moutabel, Tabouleh, Fatouche.
4. The style of each variety of mezzeh can be that of any of the following countries:
 - Lebanon
 - Syria
 - Jordan
 - Morocco
 - Egypt
 - Tunisia
5. Dishes must represent a variety of cooking methods.
6. Two Portions of the mezzeh will be served in the public restaurant; the other two portions will go for judging.
7. No ready made products are allowed.
8. Sauces must be assembled and finished at the competition.
9. Competitors are to provide their own mezzeh bowls.
10. Extra points will be awarded for new style/innovative and creativities in the mezzeh without losing the authentic flavour of the dish.
11. Typewritten description and recipes are required mentioning the country of origin of each dish.

Class 20: Fish & Seafood - Practical Cookery - SPONSORED BY MITRA'S INTERNATIONAL

1. Prepare and present, within one hour, four identical individually plated main courses, using fish and/or seafood as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. Dishes must be presented on individual plates with appropriate garnish not exceeding 200g total food weight excluding sauces.
4. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course. These are the only plates that are allowed to be used.



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Salon Culinaire 2008 Briefs of the Classes for Entry –

Class 21: Australian Beef - Practical Cookery - SPONSORED BY MLA

1. Prepare and present, within one hour, four identical individually plated main courses, using Australian beef as the main protein item.
2. Present the main courses within 60 minutes of the competition starting.
3. The organisers will provide white plated with a diameter of 31cm. for presenting the main-course These are the only plates that are allowed to be used.
4. Typewritten description and recipes are required.

Class 22: Pasta - Practical Cookery - SPONSORED BY BARILLA

This is a new class for 2008. Chefs are challenged to be as creative and innovative as possible. The judges will be looking for imaginative recipes and use of ingredients. Most importantly, they will be looking for great taste. The judging process will be in line with WACS guidelines. Special plates will be provided for presentation of this class so as to add to the visual flair of the dishes created by the competitors.

1. Prepare and present, within one hour, 2 plates each of three different pasta main-courses, using Pasta products as supplied by the organizers.
2. The 1st main course to be presented 20 minutes from the start of the competition, the 2nd main course to be presented 40 minutes from the start of the competition and the final 3rd main course to be presented 60 minutes from the start of the competition.
3. Dishes must be presented on individual plates with appropriate garnish not exceeding 250g total food weight excluding sauces.
4. The organisers will provide white plates with a maximum diameter of 31cm. for presenting the pasta dishes. These are the only plates that are allowed to be used.
5. Typewritten description and two copies of each recipe is required.

Class 23: Gala Dinner Table Setting and Decoration - SPONSORED BY CHURCHILL

1. Each service team to comprise three persons.
2. To prepare and present a table laid for ten people.
3. To lay the table – for a four-course meal with appropriate flatware, chinaware, glassware, linen, etc.
4. Table to include a freestyle centrepiece that must be assembled at the competition.
5. Competitors to provide all necessary equipment: including tables and chairs.
6. The tables will remain in the main concourse for the duration of the Salon Culinaire.
7. After judging, competitors may feature the logo of their hotel as part of the table decoration.
8. Entry fee for this class is Dhs.200 per team.



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The Emirates Salon Culinaire 2008

Briefs of the Classes for Entry –

Class 24: Hans Bueschkens Junior Chefs Challenge - SPONSORED BY CUSTOM CULINARY

Organisers

WACS 2008 Congress Committee of the Emirates Culinary Guild.

The Competition Concept

This is a practical cookery competition for entry by a single individual.

Each entrant is to produce a three-course meal for six people.

The day before the competition starts, a basket of ingredients will be displayed to the entrants.

There will then be a short seminar itemising and explaining the ingredients.

After the seminar, the entrants will have one hour in which to write-out a menu to consist of: a starter, a main course (with appropriate sauces, starch and minimum two vegetables) and a dessert.

The entrant will submit the menu to the organisers.

On the day of his/her competition slot, the entrant will produce the food for the menu submitted.

Venue and Dates

The competition will be held at the kitchens of the Emirates Salon Culinaire at the Dubai International Convention and Exhibition Centre.

Date: Wednesday, February 27th 2008.

Time: 0730

Eligibility

Any junior chef whose application is endorsed by his Executive Chef is eligible to participate.

Registration

Competitors must complete registration by 31st January 2008.

Competition Rules and Regulations

Timing

The time allowed for the competition, including preparation and serving, is 3.5 hours.

The first course is to be presented 2hrs 50mins after the competitor has been started.

The main-course is to be presented 3hrs 10mins after the competitor has been started.

The dessert is to be presented 3.5 hrs after the competitor has been started.

Resources

Competitors may bring recipe-cards, books, or laptop computers to aid them in their work.

Each contestant will have a kitchen equipped with heavy equipment.

Hygiene chemicals and utensils will be provided.

Uniform plates will be supplied. The plates will be round, white in colour, of various sizes up to a maximum of 32cm in diameter.

Competitors Must Bring

All pots, pans and utensils required. Personal knives and equipment: cutters, nozzles, forms, mats, templates, etc.

Entry Fee

There is no entry fee for this competition.



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Note: Please read the following regulations carefully. The instructions contained herein are mandatory. Non-compliance with any of the points mentioned could lead loss of marks or complete disqualifications.

Hygiene

Hygiene is of paramount importance throughout the whole of the salon culinaire. Bad hygiene practice by competitors will result in their disqualification.

A professional food-safety company has been engaged to oversee all aspects of hygiene practice at the competition. Additionally, it is quite possible that Dubai Municipality Food Control Section will conduct its own hygiene inspections as and when it sees fit. The organisers have no control over these two entities. Should either raise an objection to the standard of hygiene of any particular person or team, that person or team will not be allowed to compete. Be careful with your production; storage; carriage and reconstitution hygiene practices.

The Secretariat:

1. The Emirates Culinary Guild (ECG) is the body responsible for the creation, organisation and administration of the Emirates Salon Culinaire 2008 (ESC 2008).
2. ESC2008 is governed by and construed according to the rules of the organisers. The organisers have sole authority to adjudicate on any matters pertaining to ESC2008.
3. An entrant's acceptance of participation in ESC2008 shall be construed as confirmation of his/her undertaking to submit unconditionally to the jurisdiction of the organisers in regard to all aspects of ESC2008.
4. The address of the ECG for all correspondence, payments and inquiries referencing The Emirates Salon Culinaire 2008 is: The Emirates Culinary Guild, PO Box 71963 Dubai, United Arab Emirates. Tel: + (9714) 3403128. Fax:+(9714) 3473742. Email: theguild@emirates.net.ae

Competition Entry:

5. The Emirates Salon Culinaire will run from February 24th to 27th, 2008.
6. Participation in ESC2008 is open to (any one) professionally employed in the preparation of food.
7. Unless the organisers specifically mention a class as being a team event, all classes at (ESC2008) are for entry by a single competitor.
8. A competitor may enter as many classes as he/she wishes, but is restricted to one entry per class.
9. The entrance fee is Dhs.100 (AED. One Hundred) per person per class, unless otherwise stated in the Rules and Regulations or the Class Briefs.
10. Fees must be submitted along with completed entry forms: by way of cash, cheque or banker's draft made payable to The Emirates Culinary Guild.
11. A completed entry-form should accompany the entrance fee. Completed photocopies of the form or details on a company letterhead are acceptable as an entry.
12. Completed entry-forms or letterheads must be endorsed by the Head of Department or General Manager of the establishment concerned.
13. Due to lack of space in live cooking, entry will be restricted to 5 entries per class per hotel on a first come first paid basis.
14. No entry will be confirmed unless the appropriate fee has been paid. Entries will be accepted strictly on a first-paid-first-confirmed basis.
15. The Closing date for receipt of completed entry forms and fees is 30th December 2007.

Access to the Venue:

16. The venue for ESC2008 is hall no. 8 at the Dubai World Trade Centre Exhibition Centre.
17. The entrance to the salon is at the rear of hall no. 8.
18. Competitors and helpers must access the salon through the goods entrance at the rear of exhibition hall no. 8. The gate will be signed ESC2008 Competitors.
19. Access to the preparation area begins at 0700 each day.
20. Registration of exhibits commences at 0700 each day.
21. On the first day (24th Feb) the morning entry might be delayed due to security checks by Dubai Police. Allowances will be made to competitors to make up for any time delays suffered.

Salon Marshals

22. A Marshal-at-arms will be recognisable by a badge displaying the logo of the Emirates Culinary Guild and the legend ESC2008 Marshal.
23. Marshals are charge with ensuring that the rules and regulations of ESC2008 are observed by all concerned.
24. Competitors, helpers and visitors are all obliged, without question to cooperate with the marshals at all times.

Competitors and Helpers:

25. Each contestant is allowed one helper to assist him/her with carrying equipment. No other help is allowed to a competitor within the preparation area.
26. A competitor must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.
27. A competitor's helper must wear full; freshly laundered chef's uniform with appropriate headgear and footwear when attending at the exhibition.

28. If a competitor is incorrectly dressed whilst at ESC2008, his/her exhibit will not be judged.
29. If a helper is incorrectly dressed he/she will not be admitted to the exhibition.
30. Competitors must not wear any logo, mark or identifying colour, except those supplied by the organisers.
31. Helpers must not wear any logo, mark or identifying colour, except those supplied by the organisers.
32. Logos, marks and identifying colours provided by the organisers must be worn by the competitor in the position indicated to him/her by the organisers at the time of registration.
33. Logos, marks and identifying colours provided by the organisers must be worn by a helper in the position indicated to him/her by the organisers at the time of registration.
34. Competitors and helpers must enter with exhibits through gate no. 8 at the rear of the exhibition halls and attend at the organisers' registration booth to complete registration formalities.
35. A competitor entered in a practical competition must register at least 15 minutes before the commencement of the competition.
36. Any competitor not in place and ready to start at least five minutes before the time a competition commences, will be disqualified.

Exhibits:

37. Each exhibit must be the bona fide work of the entering competitor. It must be solely the work of the competitor and must be certified as such by his Head of Department or General Manager.
38. Each exhibit must be a completely original work, it must not have been displayed previously (in whole or in part) in any competition or exhibition whether private or public.
39. All exhibits must be of edible substance except for framing, socles and stands where they are allowed.
40. It is forbidden to use any living entity whatsoever as part of an exhibit (e.g. tropical fish).
41. It is forbidden to depict religious, nude or political themes in an exhibit.
42. All exhibits must be suitable for presentation as a decorative item in a family restaurant setting.
43. An exhibit must not carry any logo, label or mark of identification. However, a competitor or his/her helper must be able to identify his/her exhibit if required.
44. Each competitor is responsible for his/her own exhibit and should ensure that it is available in its proper place for judging on the day and time specified.
45. Exhibits to be judged must be registered and in place by 09:00 hrs.
46. No preparation or finishing of exhibits is allowed in any area except the designated preparation area at the rear of the salon area.
47. Finished exhibits must be placed in the position indicated by the organisers.
48. No interference with an exhibit is allowed once the organisers have deemed it as submitted for judging.
49. A competitor must leave the judging area as soon as his/her exhibit is in place or when instructed by the organisers, whichever is the sooner.
50. No competitor or anyone from his/her establishment is allowed to approach or speak with or at a judge without the express permission of the organisers.
51. Unless otherwise instructed by the organisers, competitors must remove their exhibits at 19:00 hrs.
52. An exhibitor may, at the discretion of the organisers, be requested to move his/her exhibit to a separate enclosure to remain for part, or for the duration, of the exhibition.
53. Failure by a competitor to register or exhibit at the specified time could result in disqualification.

Awards:

54. Gold, silver and bronze medals and certificates and certificates of merit are awarded solely at the discretion of the judges.
55. The decision of the judges is final and each competitor is required to abide by it without comment.
56. Certificates and medals will normally be presented at 18:00 each day. This may change according to circumstance.
57. Any medal or certificate that is not accepted by the competitor or his/her helper at the presentation ceremony for that day will be forfeit, unless prior arrangements are made with the organisers.
58. A competitor or his/her helper must be correctly dressed as stipulated in the rules when collecting medals or certificates

International Buffet – Team Event

- Entry to this class is by invitation only.
- Invitees are provided with a copy of the class brief.

Table Lay-Up and Decoration Competition

- There is a competition designed to challenge service teams in the presentation and decoration of a gala dinner table.
- Each service team should comprise three individuals of any age or rank.
- Set up of the tables can be done from 0700 to 1200 each day.
- A type sheet (three copies) detailing the theme of the table must be available to the judges.
- Each team is to have its tables ready for judging at 1200, failure to do so may result in their tables not being judged.

Copyright:

59. All exhibitors and competitors at ESC2008 assign all rights concerning videos, photographs, menus, recipes, exhibits, sound recordings etc. to the Emirates Culinary Guild.

Disclaimer:

60. The organisers are entitled to cancel or postpone the Salon, or to alter the duration, timing or schedule of any event.
61. The organisers reserve the right to cancel any classes or limit the number of entries or extend, modify or revoke any of the rules and conditions without being held liable for any claims for compensation whatsoever.
62. The organisers will not under any circumstances be held liable or responsible for the loss or damage of any exhibit, equipment, goods or personal effects.