



## The Middle East Junior Chef of the Year Judging and the Awards System

Organised by the Emirates Culinary Guild

Page 1 of 2



A team of WACS (The World Association of Cooks Societies) approved international judges will adjudicate at all classes of the competition: using WACS-approved methods, criteria and documents.

After each judging session, the judges will hold a debriefing session at which competitors attending may learn something of the thinking behind each judge's decisions.

Judges do not evaluate competitors one against another, rather they appraise the work produced against an international set of criteria. They then apportion marks in accordance with their perception of the standard reached. The marks are tallied and an award is made commensurate with the total points decided.

In theory, therefore, everyone in a particular class could be awarded a gold medal. Conversely, it could be possible that no awards at all are made.

100	Points	Gold with Distinction
99.9 – 90	Points	Gold
89.9 – 80	Points	Silver
79.9 – 70	Points	Bronze
69.9 – 60	Points	Certificate of Merit (Diploma)
59.9 – 50	Points	Certificate of Participation

### Medals and Points.

### Trophies

In addition to the class awards, individual trophies will be awarded for the best over-all effort of each of the following categories:

#### The Middle East Junior Chef of the Year

This trophy is awarded to the competitor reaching the highest aggregate score from three of the classes for entry. Two of the classes entered must feature practical cookery; the third must be the Five-Course Gourmet Menu class. If the competitor should enter for more than two practical cookery classes, the best two scores will be included in the tally.

#### Best Individual Pastry Chef:

This trophy will be awarded to the competitor reaching the highest aggregate score in three of the pastry classes. One of them must be the class featuring individual plates of dessert. If a competitor should enter more than three qualifying pastry classes, the three best scores will be included in the tally.

#### Best Individual Kitchen Artist:

This trophy will be awarded to the competitor reaching the highest aggregate score of any four of the artistic classes.

If a competitor should enter more than four artistic classes, the four best scores will be included in the tally.

#### Best Effort by an Arab National

This trophy will be awarded to the Arabic national competitor reaching the highest aggregate score of three of the Arabic/Emirati classes; two of the classes are mandatory: New Arabian Cuisine and Arabic Mezzeh .



## The Middle East Junior Chef of the Year Judging and the Awards System

Organised by the Emirates Culinary Guild

Page 2 of 2



Competitors must stipulate at the time of entry that they are competing for a particular trophy. There is a separate entry sheet for this purpose.

To qualify for the Middle East Junior Chef of the Year trophy or Best Individual Pastry Chef trophy, or Best Individual Kitchen Artist trophy an entrant must win at least one gold medal during the competition.

It is important to note that, in all cases, it is the competitor that gains the highest number of judging points that will prevail. E.g. it is possible that an entrant winning two low gold medals and a low silver medal could be beaten by an entrant that wins one low gold medal and two high silver medals.

### *Practical Cookery Judging Criteria:*

- Taste - 40 points**  
Good flavour and taste, not over powering using good flavour combination.
- Presentation - 30 points**  
Visually appealing presentation which showing originality, creativity and innovation.
- Professional Preparation - 20 points**  
Correct amount of mise-en-place, cooking methods, adherence to serving schedule, organisation, interpersonal skills.
- Mise-en-place hygiene and working methods - 10 points**  
As per rules and regulations 20% has to be produced in the kitchen. Read carefully regarding the 80:20 rule.

### *Static Classes Judging Criteria:*

- Presentation, innovation - 25 points**  
Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.
- Composition - 25 points**  
Display must be nutritionally well balanced and in keeping with modern tastes; taste and colours should enhance each other; should display a complement of textures, and should be practical, digestible and light.
- Correct Professional Preparation - 25 points**  
Classical names should correspond to original recipes and preparations, preparations must be correct and display mastery of basic skills, correctly chosen jellies and application of correct cooking methods.
- Arrangement for Serving - 25 points**  
Simple and practical, clean and careful serving with no fuss, excess or impractical garnishing. Plate and platter arrangement that makes for practical serving while maintaining a sense of elegance