



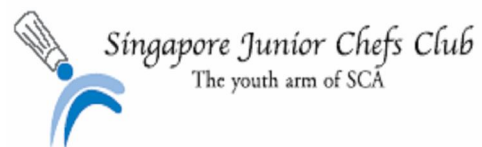
# Challenge

# 2009 Rulebook

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Nestlé Professional Challenge 2009 is a junior culinary competition proudly sponsored by Nestlé Professional Singapore, that brings all budding aspirants age 25 and below, who hunger for the excitement and exhilaration of a competition together for a little zest and creativity. The Theme of this competition will be menu creations using Nestlé Professional's newly launched concentrated seasoning **Chef's Secret™** and **MAGGI® Mild Salsa Sauce**.

Chef's Secret™ was created with the passion from some of the world's best chefs along with the latest development in sensorial technology. The result— an all-purpose seasoning powder that is balanced, versatile and concentrated. Versatile and convenient to use, Chef's Secret™ can be applied to most cooking methods including frying, steaming, boiling, stewing and marinating. It can also be applied to vegetarian dishes.

Venue of Competition: ITE College West (Clementi Campus)  
6 Lempeng Drive Singapore 128496

Date of Competition : Saturday, 21<sup>st</sup> February 2009

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Competitors are expected to create **One (01) Restaurant Platter** that serves 4 persons and 1 individual plated portion for photography. The competitors must create dishes with the “Chef’s Secret™” (Concentrated Seasoning) and MAGGI® Mild Salsa Sauce as part of their unique interpretation. **Seasonings with sodium content are strictly NOT allowed to be used for this competition.**

### Competition Description

1. Each Team must comprise of **two (02) junior chefs age 25 years or below and members of the Singapore Junior Chefs’ Club.**
2. Create **1 Restaurant Platter for 4 persons and 1 individual plated portion for photography.**
3. To complete and present the menu within **2 ½ hours**. 2 hours to cook and present, ½ hour to clean up the work station.
4. Competitors will be reimbursed with **Eighty SIN Dollars (\$80.00)** by the organizer for their purchase, upon completion of competition.
5. **1 sachet of the Chef’s Secret™ and 1 packet of MAGGI® Mild Salsa Sauce** sample will be given upon application. These samples can be collected from the respective culinary schools / ITE/ Temasek Culinary Academy.
6. Teams are only allowed to bring the following ingredients :
  - Raw Seafood / Meat / Poultry
  - Vegetables / Fruits
  - Dairy Products / Wines
  - Herbs / Spices
  - Oils
7. Seasoning with sodium content are strictly **NOT** allowed to be used: examples-
  - salt
  - soya sauce
  - fish sauce
  - L&P sauce
  - Basic stock
  - Salted beans, etc
8. 80% of all raw meat, vegetables, salads can be trimmed, while the balance 20% has to be done on the spot.

**NOTE: Organizer has the right to CONFISCATE any seasoning items that are brought in by competitors before the competition.**

**NOTE: Organizer has the right to CONFISCATE any products which are either almost processed or cooked, that are brought in by competitors before the competition.**

## Rules and Regulations

These rules must be read before submitting competition entry forms.

1. Submission of a completed application form shall constitute of, and agreement to, abide by the Rules & Regulations of the SJCC Culinary Competition.
2. Please notify the Organizer should you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition. At the event, absentees without written pre-notification to the organizer will have their future applications reconsidered.
3. To avoid having applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organizer should they change employers or personal addresses/contact details. It is difficult to keep a competitor on the list if we are unable to contact him/her.
4. Competitors must be present at least 30 minutes before their allocated start time.
5. The Organizer reserves all rights to the recipes used, and photographs taken at the competition.
6. Only Nestlé Professional products (Chef's Secret™ & MAGGI® Mild Salsa Sauce) will be provided to the participants.
7. If an award is won, the competitor has to ensure his/her presence (or that of a representative) at the ceremony to collect it.
8. Any prizes/ certificates that are not accepted at the ceremony will be forfeited two weeks after the competition.
9. Standard kitchen layout will be provided. Prior permission must be sought for special equipments to bring into the competition.
10. The competitors will be responsible for loss or breakage of organizers' belongings. All candidates are required to sign an indemnity form to this effect.
11. The Organizer reserves the rights to rescind modify or add on any of the above rules and regulations and their interpretation of these finals. They also reserve the right to limit the number of entries, modify any rules, or cancel / postpone the whole competition should it be deemed necessary.
12. Competitors contravening any of the Rules and Regulations of the event may be disqualified
13. Judges and organizer decision is final.

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## Judging Criteria

- 1. Material brought / Mise-en- Place** **10 points**  
Clean arrangement of materials. Clean working place, proper working position, clean chef uniform, and proper working technique. Correct utilization of working time and punctual completion.
- 2. Hygiene** **10 points**  
Attention paid to hygiene during preparation of food.
- 3. Presentation/Innovation** **20 points**  
Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity and originality in composition.
- 4. Taste & Texture** **30 points**  
The dish must have appropriate taste and seasoning. In quality, flavor and color, the dish should confirm with today's standards of nutritional values.
- 5. Creativity & Usage of Nestle products** **30 points**  
Judgment is primarily based on the creativity, and amounts of the Nestlé products that is incorporate in the dishes.

## Prizes, Awards & Certificates

1. Certificate of Participation will be presented to all competitors.
2. Prizes will be given to the **Top 3 winning teams** as follows :

### Champion

- : A Champion Trophy
- : Paid air tickets & 5 nights free accommodation for 2, to participate in the Oceanafest Salon Olympia Culinare 2009, Perth

### 1st Runner Up

- : Trophy and Knife Set worth \$600.00

### 2nd Runner Up

- : Trophy and Book Prize worth \$400.00

### Best Hygiene

- : Trophy and Certificate each

**All prizes are kindly sponsored by Nestlé Professional Singapore  
(Prizes are not transferable and exchangeable for cash rewards)**

## APPLICATION DETAILS

1. Application form, found within, must be accompanied by application form.
2. Teams must submit recipes together with a write-up on reasons for selecting them.
3. Acceptance is on a first-come-first served basis. Do note that application may be filled up well before the closing date.
4. Each team must comprise two (02) junior chefs, all must be members of the Singapore Junior Chefs Club and aged 25 years and below as of 1st January 2009.
5. Application details that had submitted must be based on your identification certificate.

## APPLICATION FORM

### Details of Team

(Please complete ALL the Sections)

TEAM NAME: \_\_\_\_\_

MEMBER 1: \_\_\_\_\_ Age: \_\_\_\_\_

Contact Number: \_\_\_\_\_ (Mobile) \_\_\_\_\_ (Residential)

Gender: Male / Female Job Title: \_\_\_\_\_

Organization/Institution: \_\_\_\_\_

Address : \_\_\_\_\_

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MEMBER 2: \_\_\_\_\_ Age: \_\_\_\_\_

Contact Number: \_\_\_\_\_ (Mobile) \_\_\_\_\_ (Residential)

Gender: Male / Female Job Title: \_\_\_\_\_

Organization/Institution: \_\_\_\_\_

Address : \_\_\_\_\_

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# INDEMNITY FORM

I \_\_\_\_\_, IC No \_\_\_\_\_  
agree to take all necessary precautions to ensure the safety of the equipment and property belonging to ITE College West (Clementi Campus) training kitchen and to ensure that they are properly operated and used during the course of the Nestle Challenge.

I agree to reimburse and indemnify ITE College West (Clementi Campus) training kitchen for any loss or damage to equipment or property arising from my use of the said facilities.

\_\_\_\_\_  
Signature of Competitor

\_\_\_\_\_  
Name/Signature of Witness

Date: \_\_\_\_\_

Date: \_\_\_\_\_