

3rd Busan Marina Chef Challenge 2020

- Date : 2020. 10. 30 ~ 11. 1 / AM10:00~PM17:00
- Venue : Bexco Exhibition center 1 , Hall 3A
- Who can participate : Open to any professional chef and culinary school student
- Main Host : Busan City
- Main Management : Korea Chefs Association and Busan Chapter

REGISTRATION DETAILS

- Deadline : 2020. 6. 19 ~ 2020. 9. 25

(Apply is on a first-come-first-served basis. and it will be possible to finish before Deadline.)

- Reception Address : Korea Chefs Association - Busan Chapter

759 Suyeong-ro Suyeong-gu, Busan City

Tel : +82-51-243-9366

Fax : +82-51-243-9367

E-mail : cookbusan20@naver.com

- Open to any professional chef and culinary school student

- Entry fee : 1. Individual Cold Display and Carving category : 50,000kw
2. Team Hot cooking competition : 100,000kw (2 team members)
3. Busan Marina Chef Cup : 250,000kw

-Entry form download : <http://www.busanmcc.com>

-Confirm for apply will be 1st Oct 2020 by homepage and direct mms to competitors.

-Official announce of competition schedule will be after 13rd Oct 2020.

Competition Categories

1. Individual Culinary Art Cold Display
<Class 1> Appetizers
<Class 2> Main Dishes
<Class 3> Plated Desserts

2. Two chefs Team Live cooking Competition
<Calss 4> Meat & Poultry (Beef, Pork, Chicken, Duck, Lamb)
<Calss 5> Fish & Seafood (fish , seafood or combination)
<Calss 6> Italian Classic Pasta
<Calss 7> Asian Fusion (Korean, Chinese, Japanese or all Asian style)
<Calss 8> Decorated cake live

3. Carving competition
<Class 9> Fruits or Vegetable Carving Display
<Class 10> Fruits or Vegetable Live carving
<Class 11> Individual live ice carving
<Class 12> Team live ice carving

4. Busan Marina Chef Cup – Team Competition

- All participants must get entry form from Office of KCA-Busan chapter, and submit the application form that is filled out to cookbusan20@naver.com

- Competition Time Schedule will be noticed through KCA website after 13 of Oct
- Applying means agreement of the Rules, so all participants must know about the rules before applying.
- All participants(include one assistant) will be given Pass (badge) and it is inalienable
- All participants must wear hygienic cloth or chefs jacket(white) and Hat(white), pants(black).

Awards & Certificates

A certificate of participation will be presented to all competitors who have completed all the classes they have registered. The respective medals and Certificates of Awards will be presented to competitors who attain the following points. Team members will receive separate certificates and medals based on team acquired points for the Challenge:

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points
Diploma	60 – 69 Points

Individual Culinary Art Cold Display

<Important Notes for Cold Display>

- Display card indicating name of dish required by side of exhibit together with ingredient list.
- Display entries will be exhibited daily and will need to be cleared when the exhibition ends daily, at 6.00 pm.
- Please note that no clearing of exhibits will be allowed before closing time (6.00 pm daily and 4.00pm on last day). Competitors who break this rule may have their future participation reconsidered. Removal must be completed by 6.30 pm to facilitate table dressing for the following day or 4.30 pm on the last day. The organiser reserves the right to dispose of uncollected exhibits.
- Maximum table space provided for all display classes will be 90cm x 75cm.
- Competitors of Cold Display classes who wish to seek Judges' comments on their exhibits should meet with the Judging Team Leader on the competition floor as soon as overall judging is over.

Class 1. Appetizer

To display a variety of 3 different kinds of appetizers, to competitors choice 1 is to be hot displayed cold and 1 cold displayed cold, another one should be lacto-ovo vegetarian , temperature is free choice.

- Each portion for 1 person, suitable for a la carte service.
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- A brief description of the displayed items must be made available for judges' reference

Class 2. Main Dishes

To display a variety of 3 different kinds of Hot main dishes, To prepare one(01) Meat or poultry, one(01) fish or seafood, one(01) free choice. in advance and presented cold.

Each item should be a main course with its own garnish.

- Each portion for 1 person, suitable for a la carte service.
- All food items must be glazed with aspic, with the exception of crisps or baked dough
- A brief description of the displayed items must be made available for judges' reference

Class 3. Plated dessert

To display a variety of 3 different kinds of plated dessert , To prepare one(01) Hot or warm composition, one(01) chocolate dessert, one(01) free choice.

- Each portion for 1 person, suitable for a la carte service.
- Allowed presentation showpiece but will not be judged.
- A brief description of the displayed items must be made available for judges' reference

Classes	Presentation/Innovation	Composition	Correct Professional Preparation	Serving Arrangement	Maximum Total
Class 1. Appetizers	0-30	0-30	0-30	0-10	100
Class 2. Main dishes	0-30	0-30	0-30	0-10	100
Class 3. Plated dessert	0-30	0-30	0-30	0-10	100

Two Chefs Team Live cooking Competition Rule

<Important Notes for live cooking competitors>

- Salad can be cleaned and washed, but not portioned
- Vegetables or fruits can be cleaned, peeled, washed, but not cutted, cooked (tomatoes may be blanched and peeled and broad beans may be shelled).
- Vegetable puree is allowed but without any seasoning or flavored.
- Pasta or dough's can be prepared but not cooked
- Fish, Seafood or Shellfish can be cleaned, filleted but not portioned or cooked
- Meats or Poultry can be deboned, not portioned, not trimmed, sausages to be prepared fresh in the kitchen
- Mousses can be minced and must be made finished during the competition
- For Marinated Proteins, they can be pre-marinating
- Sauces can be reduced but not finished or seasoned
- Basic stocks are permitted
- Any dressings must be made during the competition
- Fruit Coulis – Puree are allowed but must be finished during the competition
- Pastry sponges can be pre-made but not cut or shaped
- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
- Competitors must leave the work station in a neat and tidy condition, this is part of the judging criteria.
- The Orgarniser will not be responsible for any loss or breakage of utensils

SPECIFICATION OF THE FACILITIES PROVIDED

- 4-stove induction cooking range
- Electric oven
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

The respective Medals and Certificate of Awards will be presented to any competitor who attains the WACS Judging Standards

Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

Two Chefs Team Live cooking Competition Rule

<Class 4>. Meat & Poultry (Beef, pork, lamb, chicken, duck etc...)

- Two of competitors from the same establishment to prepare within 50minute, 1 Hot or Cold appetizer (free choice for main ingredients) , 1 hot meat or poultry main course (for 2 dishes each - Total 4 plates).
- Dishes must be presented individually, western style, with appropriate starches and garnish.
- All competitors have to prepare their own plate and all ingredients.
- 2 copy of Recipe required in kitchen
- Only possible to use induction cooking equipment.

<Class 5>. Fish & Seafood

- Two of competitors from the same establishment to prepare within 50minute, 1 Hot or Cold appetizer (free choice for main ingredients), 1 hot Fish or Seafood or combination main course (for 2 dishes each - Total 4 plates).
- Dishes must be presented individually, western style, with appropriate starches and garnish.
- All competitors have to prepare their own plate and all ingredients.
- 2 copy of Recipe required in kitchen
- Only possible to use induction cooking equipment.

<Class 6>. 2 kinds of main course pasta

- Two of competitors from the same establishment to prepare within 30minute, 1 short pasta and 1 long pasta menu (for 2 dishes each - Total 4 plates).
- Dishes must be presented individually, classic style pasta, with appropriate garnish.
- All competitors have to prepare their own plate and all ingredients.
- 2 copy of Recipe required in kitchen
- Only possible to use induction cooking equipment.

<Class 7>. Asian Fusion

- Two of competitors from the same establishment to prepare within 50minute, 1 Hot or Cold appetizer, 1 hot main course (for 2 dishes each - Total 4 plates). All main protein free choice.
- All dishes main item must be Asian taste and flavor or fusion.
- Dishes must be presented individually, western style, with appropriate starches and garnish.
- All competitors have to prepare their own plate and all ingredients.
- 2 copy of Recipe required in kitchen
- Only possible to use induction cooking equipment.

Two Chefs Team Live cooking Competition Rule

Classes	Mise en place	Correct professional preparation	Service	Taste	Presentation	Maximum Total
Class 4 Meat & poultry	0-10	0-25	0-5	0-50	0-10	100
Class 5. Fish & seafood	0-10	0-25	0-5	0-50	0-10	100
Class 6. Main course pasta	0-10	0-25	0-5	0-50	0-10	100
Class 7. Asian fusion	0-10	0-25	0-5	0-50	0-10	100

<Class 8>. Decorated cake

- Two of competitors from the same establishment to prepare within 60minute, 2 different decorated cake.
- The Cake should measure 23cm in diameter for a round cake , or 23cm by 23cm for a square cake.
- Competitors must be use more than 2 ingredients for mandantory fruits from busan local ingredients. (Blueberry, watermelon, strawberry, local kiwi(darae), plum)
- Round / Square cake can be transformed to any shape.
- All decorating ingredients used must be edible.
- Must be check preparation guide line.
- All competitors have to prepare their own plate and all ingredients.
- 2 copy of Recipe required in kitchen

Classes	Mise en place & cleanliness	Presentation & general impression	Taste & Texture	Technique & degree or difficulty	Maximum Total
Class 8 Decorated cake	0-10	0-30	0-20	0-40	100

Carving Competition

<Class 9>. Individual Fruits or Vegetable carving display

- To make up own banquet compositions of 2 kinds of watermelon and 1 kinds of pumpkin or sweet pumpkin, combining various products within one design but must use carrot and turnip
- Participants should pursue maximum balance of combination, including balance of concept and contents, colour palette and highly artistic performance of all elements of the composition accounting to specific conditions
- Design shall be carved from raw food exclusively.
- The competitors have one hour to assemble their displays on the exhibition table 90*75cm.

<Class 10>. Individual Fruits or Vegetable Live Carving Competition.

- To carve 1 watermelon and 1 pumpkin as main piece
- Competitor have to use carrot and turnip for small sub piece
- Other ingredients is allowed any vegetable or fruits
- Fruits and Vegetable can be peel, portion but no trimming
- Competition duration 120 minutes
- Theme Free Style
- Maximum table space provided for all display classes will be 90cm x 75cm.

<Class 11>. Individual Ice Live Carving Competition.

- Freestyle theme.
- 60 minutes duration.
- Hand carved work from one large block of ice (provided by the competitor).
- Competitors to use own hand-tools and gloves.
- A non-slip mat is mandatory.
- Before the competition starts, competitors will be allowed 30 minutes to arrange and temper the ice block.
- Before the competition starts, competitors must submit sketch to jury.
- The use of power tools is allowed but only 1 unit.

<Class 12>. Team Ice Live Carving Competition.

- Freestyle.
- Two persons per team from same establishment.
- 90 minutes duration.
- Hand-carved work from three large block of ice (provided by the competitors).
- Competitors to use own hand-tools and gloves.
- Non-slip mats are mandatory.
- Before the competition starts, competitors must submit sketch to jury.
- The use of power tools is allowed but only 1 unit.

Classes	Design & composition	Technical skills & degree of difficulty	Creativity & originality	Mise en place and Hygiene	Maximum Total
Class 9	0-30	0-40	0-20	0-10	100
Class 10,11,12	0-30	0-50	0-20	-	100

3rd Busan Marina Chef Cup

- Busan Marina Chef Cup is open to Regional Teams and teams from hotels, restaurants, culinary institutions, airlines or catering organisations. Each team must comprise 1 Team Captain with 3 chefs (team captain allowed cooking)
- Each team will prepare 5 course of menu for 10 pax each.
- Each team to prepare within three hours.
- If team has Violations, will get reduce 10% of total points.
- 3 copy of Recipe required in kitchen
- All team have to prepare their own cooking utensil and all ingredients.
- Plates for each course will be provided by the Orgarniser, all teams must use these plates. Only Their own plate or glass for Tapas / finger food.
- The winner of BUSAN MARINA CHEF CUP , takes home the prestigious Marina cup Trophy



Competition Schedule	Session 1	Session 2
Kitchen Set-up	7:30 am – 8:00 am	12:00pm~12:30pm
Cooking time	8:30 am – 11.00 pm	12:30pm~3:30pm
Tapas/Finger food Serving	10:20am	2:50pm
Appetizer Serving	10:30am	3:00pm
Soup Serving	10:40pm	3:10pm
Main Course Serving	10:50pm	3:20pm
Rice or Noodle Menu Servng	11:00pm	3:30pm
Clean up the kitchen	11:00~11:30pm	3:30~4:00pm

The 5 Course menu must include the following:

1.Tapas/Finger food	3 kinds of free style tapas of finger food, 10~20g each portion , 10 Pax
2.Cold Appetizer	Cold Appetizer with local fish or seafood as main ingredients menu under 100g each portion, 10 Pax , a la carte Plated service
3.Hot or Cold Soup	Hot or Cold soup with local main ingredients, under 150ml each portion, 10 Pax
4.Main course	Local fish or seafood hot main course with vegetable garnish but not allowed for starch under 160g each portion, 10 Pax
5.Rice or Noodle	Rice or noodle menu with with local fish or seafood (ex : bibimbab, Guksu, Porridge) under 100g each portion, 10 Pax

SPECIFICATION OF THE FACILITIES PROVIDED

- 4-stove induction cooking range
- Electric oven
- Working table top
- Sink with running water
- Fridge

MEDALS AND CERTIFICATE OF AWARDS

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Gold with Distinction	100 points
Gold	90 – 99 points
Silver	80 – 89 points
Bronze	70 – 79 points

Prepare Guide Line

- Salad can be cleaned and washed, but not portioned
- Vegetables or fruits can be cleaned, peeled, washed, but not cutted, cooked (tomatoes may be blanched and peeled and broad beans may be shelled).
- Vegetable puree is allowed but without any seasoning or flavored.
- Pasta or dough's can be prepared but not cooked
- Fish, Seafood or Shellfish can be cleaned, filleted but not portioned or cooked
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- All competitors have to prepare their own induction cooking utensils and ingredients for the competition
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JUDGING CRITERIA

Mise-En-Place 0-10 points

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.

Correct Professional Preparation 0-25 points Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Service 0-5 points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation 0-10 points

Clean arrangement, with no artificial garnish and no timeconsuming arrangements. Exemplary plating to ensure an appetising appearance.

Taste 0-50 points

The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values. Half points will not be given.

*Competitors of Individual Hot Cooking classes who wish to seek Judges' comments should stay back after their hot cooking session as the feedback is done within one hour after completion.

GENERAL RULES & REGULATIONS

1. No changes of classes will be allowed. Please notify the organizers in case you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for the competition. Absentees without written pre-notification will have their future Application re-considered.
2. In the event a competitor should change employers or personnel address/contact details it is compulsory to notify the Organizers. In the event a competitor does not notify the Organizers, His/Her participation will be cancelled.
3. Submission of the application form shall mean that the competitor agrees to abide by the Rules & Regulations of **Busan Marina Chef Challenge 2020**
4. Entries for all classes are accepted on a first come-first served basis. Please note that with limited Work/Kitchen stations, All Classes are usually filled before the stipulated deadline for entries.
5. Competitors must be present at least 30 minutes before their appointed time.
6. The organizers reserve all rights to the recipes used, and photographs taken at the event. Any publication, reproduction or copying of the recipes can only be made with their approval.
7. Competitor should wear appropriate uniforms.
8. The organizers will not be held responsible for any damage, equipment, utensils or personal effects of competitors.
9. Competitors contravening any of the Rules and Regulations of the event may be disqualified.

3rd Busan Marina Chef Cup

	Full Name		Mobile E-mail	Organization
	Korean	English		
Chef 1				
Chef 2				
Chef 3				
Team Captain				
	Fax.		Adress:	

- Entry Fee : 250000kw
 - Competition date : 30. Oct ~ 1 Nov , 2020
 - Submit This entry form is meaning agree to all rule & regulation.

Date 2020

Name of Team leader : (signature)

Apply : E-mail : cookbusan20@naver.com or Fax 051-243-9367

Busan Marina Chef Challenge 2020 - Individual

Name of competitor(1)		Are you member of KCA?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Name of competitor(2)		Organization	
Birth		Adress	
Mobile		E-mail	

Individual Culinary Art Cold Display			Hot cooking competition		
Category No.	Name of Category	Check	Category No.	Name of Category	Check
Class 1	Appetizers	<input type="checkbox"/>	Class 4	Meat or Poultry	<input type="checkbox"/>
Class 2	Main dished	<input type="checkbox"/>	Class 5	Fish or Seafood	<input type="checkbox"/>
Class 3	Plated dessert	<input type="checkbox"/>	Class 6	Classic Pasta	<input type="checkbox"/>
Carving competition			Class 7	Asian fusion	<input type="checkbox"/>
Class 9	Vegetable&fruits Carving display	<input type="checkbox"/>	Class 8	Decorated Cake Live	<input type="checkbox"/>
Class 10	Vegetable&fruits Carving Live	<input type="checkbox"/>			<input type="checkbox"/>
Class 11	Ice carving	<input type="checkbox"/>			<input type="checkbox"/>
Class 12	Team Ice carving	<input type="checkbox"/>			<input type="checkbox"/>
		<input type="checkbox"/>			<input type="checkbox"/>
		<input type="checkbox"/>			<input type="checkbox"/>
		<input type="checkbox"/>			<input type="checkbox"/>
		<input type="checkbox"/>			<input type="checkbox"/>

- Entry Fee : 50,000kw per one person
- Competition date : 30. Oct~1. Nov, 2020
- Submit This entry form is meaning agree to all rule & regulation.

Date . . . 2020

Name of competitor : (signature)

Apply : E-mail : cookbusan20@naver.com or Fax 051-243-9367