

FHA
DESSE  **RT**
CHALLENGE

Competition Rules & Regulations

📅 25 OCTOBER 2024

📍 SINGAPORE EXPO

An event of



Organised by





VALRHONA



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Introduction

The inaugural FHA Dessert Challenge will take place at FHA-HoReCa 2024, October 25, at Singapore Expo. Organised in partnership with Singapore Pastry Alliance, this event aims to contribute to the development of professional patisserie skills and encourage creativity and knowledge sharing amongst pâtissiers.

Registration And Conditions Of Participation

FHA Dessert Challenge will be an individual competition open for participation by working chefs and chefs in training. The competition will accept up to thirty (30) individual competitors. Participants who successfully register will be notified with confirmation of the competition slots and further instructions.

2.1 Qualification

The FHA Dessert Challenge is open to any individual aged 18 or above from Singapore or abroad who is a chef in training or a working professional.

He/she should be either an existing student enrolled in a course at a culinary/hospitality institution, undergoing apprenticeship or a chef under full time employment at a food & beverage or hospitality establishment, such as restaurants, cafes, hotels, catering businesses, airlines, etc.

Each competitor is allowed to have one (01) helper to carry things into and clear things out of the kitchen. This helper is not allowed to stay in the kitchen once the competition starts.

All members of each participating competitor must be enrolled in a course or undergoing training at the same institution or employed by the same establishment or organisation.

All applications must be submitted together with personal identification documents and a letter from an institution or company verifying each applicant's identity at the point of registration.

2.2 Registration

The registration fee is SGD80.00 per individual for international and local participants.

The registration fee is non-refundable if the competition is cancelled for reasons beyond the organiser's control or if an application is withdrawn by the competitor.

It is the participants' responsibility to advise the organiser should they change employers or contact details to avoid having their registration withdrawn from the competition without notice.

Companies registering and paying for participants have the right to replace staff that leave their employment. Staff that have left the company are considered removed from the competition registration list. The company can replace a competitor registered up to six (06) weeks prior to the competition, should the competitor leave his / her employment before the competition.

Each candidate must fill in the registration form (in English) and complete the payment process upon registering. Submission of registration form indicates acceptance of the rules and regulations of the FHA Dessert Challenge 2024.

Interested candidates to email fccfoodnhotelasia@informa.com for registration forms and other information.

2.3 Nationality

Nationality which is used for registration will be taken as final. This is only applicable to competitors who hold multiple nationality passports.

2.4 Terms and Conditions

Competitors contravening any of the rules and regulations of the Competition may be disqualified.

The organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to amend a competition section, modify any rules, or cancel/postpone the whole competition event should it be deemed necessary.

The background of the page features three chocolate teardrop-shaped desserts, each topped with a small white flower with a yellow center. They are arranged on a white surface, possibly a tablecloth or a display board. The lighting is soft, creating gentle shadows.

03

The Competition

3.1 Competition Schedule

The FHA Dessert Challenge begins at 07.00am and ends at about 04.00pm. Detailed competition schedule and allocation of session slot will be released closer to event date. No changes of session slots will be allowed.

On the day of the competition, there will be three (03) scheduled sessions. Each session consists of ten (10) competing participants. All participants will have one hour and thirty minutes (1hr 30minutes) in the kitchen. All competitors are required to report one hour prior competition timing for registration and kitchen allocation. All participants are to be present the allocated kitchen at least ten (10) minutes prior their schedule participation time to set up their kitchen. Upon completion of the session, competitors must ensure the kitchen is left in a clean condition.

Competitors who are not present at the scheduled time will be considered a no-show and will be disqualified.

Friday, 25 October 2024

06.00am Competitors for Session 1 to report for kitchen allocation

07.00am Session 1 Commence
*Competitors have ten (10) minutes to set up kitchen prior to start time.

08.00am Competitors for Session 2 to report for kitchen allocation

08.30am Judging for Session 1

09.00am Session 2 Commence
*Competitors have ten (10) minutes to set up kitchen prior to start time.

10.00am Competitors for Session 3 to report for kitchen allocation

10.30am Judging for Session 2

11.00am Session 3 Commence
*Competitors have ten (10) minutes to set up kitchen prior to start time.

12.30pm Judging for Session 3

01.00pm Judging completes
All competitors to clear out of kitchen

03.00pm Awards Ceremony
*Competitors to attend for results announcement at the same venue.

04.00pm End of Event

3.2 The Programme

Competitors are required to prepare and present two (02) different modern restaurant desserts in ninety (90) minutes, each dessert dish will have three (03) ala carte portions.

Each dessert should consist of three (03) main components. The desserts can be either hot or cold or a combination of both. Sauces and decoration are based on competitor's choice and are not considered as a component by itself. There must be three (03) copies of the competitor's recipes for the two (02) desserts placed on the display table.

Every item presented on the plate must be edible. All preparation and décor elements are to be made and completed onsite, during the competition. All other food ingredients, utensils, chinaware, glassware, and plating equipment are to be brought in by the participating teams. Each competitor is responsible for collecting all their equipment after judging. The organiser will not be accountable for any loss or breakage of participants' belongings.

Menu Composition

One (01) Plated Dessert (identical)

- Hot/cold or a combination of both
- Two (02) plates for the judges and one (01) plate for display.

One (01) Glass Dessert (identical)

- Hot/cold or a combination of both
- Two (02) plates for the judges and one (01) plate for display.

Quantities

Each Competitor is required to prepare three (03) portions for each dish, individually plated. In total, six (06) plates will be prepared.



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For nearly five years, Norohy has forged strong connections between planters and gastronomy professionals. Our mission is to shine a spotlight on the men and women who take care of these exceptional aromatic ingredients throughout every step of the value chain, but also to shake up the usual standards to promote fairer and better-informed practices.

We want to offer our customers optimal traceability to contribute to a more transparent industry. This initiative has emerged out of a partnership with Valrhona Selection, a group of several ethical brands.

Equipment And Ingredients

4.1 Kitchen Equipment

Each Competitor will be allocated one (01) kitchen to share, with the following list of anticipated kitchen equipment provided by the organiser or sponsors. Final equipment list and kitchen layout plan will be shared closer to date.

- 1 x Carpigiani Ready Chef Batch Freezer
- 1 x Mint Tecnomac Multifunction Blast Freezer
- 1 x Convothem maxx pro BAKE oven
- 1 x 2-door Dual Chiller/Freezer
- 1 x 2-door under counter freezer/chiller
- 1 x 3-tier stainless steel table, 1800 x 700 x 850mm
- 1 x 2-tier stainless steel table, 1200 x 600 x 850mm
- 1 x Induction stove (open flame cooking is prohibited)
- 1 x Trolley rack
- 1 x Mixer (5 Liter)
- 1 x Sink with hot water supply
- 1 x Microwave 220V / 1500W / 13A
- 1 x 13amp power point (230V)

The following equipment will be available at the sharing kitchen:

- 2 x Tecnomac Planner Lev S Retarder Provers Planner

Participants must use the equipment provided, unless otherwise stated. Please note that the items listed above may be subject to change. Participants will be notified of such changes, if any, via email by the organiser:

Each participant is advised to provide/bring the following items, if required:

- Kitchen utensils
- Pots and pans (induction enabled)
- Gloves
- Molds, ladles, dishes, cutlery, scale etc.
- Knives and any specialised tools required for food preparation
- Display trays, plates, and racks
- Display tags/descriptions
- Tablecloths
- Decorations and props materials

Please note that no electrical tools will be permitted. All tools (e.g. crockery, utensils), seasonings, garnishes, and decorations will be inspected to ensure that they are hygienically suitable for food use.

Any additional equipment to be brought in by the participating competitor is to be approved by the organiser prior to the competition. Competitors are required to write to the organiser at **fccfoodnhotelasia@informa.com** latest one (01) month before competition dates, with proper description of the equipment they wish to bring in, including information such as brand, model name, model number and voltage of equipment. (e.g. small handheld blender)

It is each competitor's responsibility to ensure that the electrical load onsite is not strained. Any competition individual that causes power failure or interruption that may affect other competitors will incur demerit points.

Due to fire safety regulations, open flame cooking equipment and gas hobs are not allowed at the venue. Use of lighters, flambé torch, portable gas cartridge stove, candles etc. will be prohibited.

The candidates are solely responsible for the cleanliness of the work areas and equipment provided. The workstations will be inspected before and after the competition.

4.2 Food Ingredients

Competitors are allowed to use the following ingredients provided by our sponsors:

- The following VALRHONA chocolate selections may be used:
 - Ivoire White 35%
 - Milk Jivara 40%
 - PI25 Coeur De Guanaja 80%
 - Guanaja Dark 70%
 - Caraïbe Dark 66%
 - Macae (Pure Brazil) Dark 62%
 - Hukambi Lactee (Pure Brazil) Milk 53%
- The following ADAMANCE ingredients may be used:
 - Lemon Puree (No Added Sugar)
 - Mango Puree (No Added Sugar)
 - Passion Fruit Puree (No Added Sugar)
 - Raspberry Puree (No Added Sugar)
 - Strawberry Puree (No Added Sugar)
 - White Peach Puree (No Added Sugar)
- The following NOROHY ingredients may be used:
 - Madagascar Vanilla Beans
 - Vanilla Paste Vanifusion
 - Organic Coffee Bean Paste

- The following SOSA ingredients may be used:
 - Proespuma hot
 - Proespuma cold
 - Soy Lecthin
 - Procrema/Prosorbet
 - Flax Fiber
 - Agar
 - Kappa
 - Pro Panna Cotta Lota
 - Gellan
 - Pectin NH
 - Pectin X58

- The following ANCHOR Food Professionals ingredients may be used:
 - Anchor Laminated Butter Sheet
 - Anchor Unsalted Pat Butter
 - Anchor Whipping Cream
 - Anchor Chef's Classic Whipping Cream
 - Anchor Cream Cheese
 - Anchor Extra Stretch Mozzarella
 - Anchor Colby Cheddar Shredded Cheese
 - Perfect Italiano Grated Hard Cheese
 - Perfect Italiano Shredded Hard Cheese

Permitted food to be brought into the kitchen at the start of the competition:

- Vegetables, fruits, onions, etc. can be cleaned, peeled, cut, but not cooked. Seeds can be removed.
- Dried fruit and vegetable powder are permitted.
- Dehydrated fruits or sheets are permitted.
- Vegetable ash and home-made spice mixture are permitted.
- Basic sauces and ice cream mixture can be brought in.
- Eggs can be separated, and pasteurized, but not processed in any other way.
- Dry ingredients can be pre-weighed and measured.
- Bones can be cut into small pieces.
- Pastry sponge and doughs (savory or sweet) can be brought in but cannot be cut in any format.
- Fruit pulps can be brought in but with no additives.
- Decorations to be done onsite.
- Dry ingredients can be weighed and measured.
- Pastry Sponges, biscuits, pain de genes, dacquoise, may be brought in, but not cut, sliced, or chopped, stenciled.
- Cookies, crumbled dough, meringue mixture can be ready made, but not baked.
- Macaroons or macarons need to be made on premise.
- Titanium dioxide, metallic powders, and artificial food colors are not permitted.

The cost of goods, foodstuffs, beverages decorations are at the expense of the respective participating individual.





05

Judging Criteria

The judges will assign scores to each participant's dishes based on the established judging criteria. The scores will be recorded and tallied to determine the winners. Judging will be performed based on WorldChefs judging criteria. By entering the Competition, all participants accept this condition. Any decision of the judging panel will be final and irrevocable.

As per the WorldChefs guidelines, judges will consider the cleanliness and condition of the kitchen after each team completes their programme. Hygiene will be paramount in all areas. Judges will be monitoring matters relating to food waste and plastic waste. It is important to reduce the use of disposable plastic materials and packaging. Competitors are advised to use dishwasher-safe plastic containers for food storage and minimize the use of vacuum plastic bags.

Violation of the rules will result in loss of points from "Correct Professional Preparation". Points will be deducted for "Food Waste" if there is more than 10% leftover at the end of the Competition. Unreasonable food wastage found after completion of Competition items will be penalized up to thirty (30) points. Two (02) penalty points will be deducted from the total score for each minute of delay from the scheduled timing when serving desserts.

In the event of serious dispute over Competition regulations, the matter will be discussed between the jury and the Head judge. Upon which a final decision will be made to assert the matter.

The participants' performance will be evaluated based on the following criteria:

Composition & Creativity	0 – 5 Points
Service	0 – 5 Points
Hygiene & Food Waste	0 – 10 Points
Presentation	0 – 10 Points
Correct Professional Preparation based on 1. Work Skills 2. Techniques 3. Workflow	0 – 20 Points
Taste & Texture	0 – 50 Points
Total	100 Points

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Awards Information

An electronic version of the Certificate of Participation will be presented to all participants that completed the event.

Prizes will be awarded to the top participants based on their scores; final decision will be based on the Head Judge, in the event of a tie, the total tasting scores will take precedence. The respective Medals and Certificate of Awards will be presented to competitors who attain the Worldchefs Judging Standards:

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

If an award is won, the competitor is required to ensure his/her presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in chefs/ team uniforms. Any trophy / medal / certificate that is not accepted at the ceremony will be forfeited three (03) weeks after the event.

07

Dress Standard And Hygiene

All competitors must wear plain chef's jackets and black pants. No insignias, titles, or other forms of identification may be added to the uniform.

Standard chef hats must be worn. Individual event skull caps may be worn.

Safety style, non-slip footwear must be worn. Sport shoes are not allowed in the kitchen. It is compulsory to wear cut-resistant or steel gloves during competition.

No visible jewelry is to be worn except for a wedding band, ear stud (no more than 7mm diameter) or sleeper (small rings). No watches to be worn in the Competition kitchen.

Male chefs should be clean shaven. Chefs with beards must wear a beard net. Chefs should be clean and showered and demonstrate good personal hygiene. Hair length which touches the collar, or falls below the collar, must be restrained, and covered with a hair net. After shave and perfumes must not be overpowering.

The Organiser reserves the right to disqualify any team in case of non-compliance with the international hygiene standards upon decision of the head judge.



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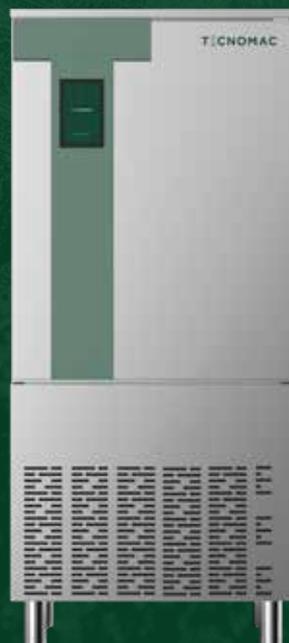
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08

Intellectual Property Rights And Commitment

By entering the Competition, Competitors agree to take part in any publicity concerning the competition at any stage including but not limited to photos, filming, and interviews. The Competitors grant to the Organiser a non-exclusive, royalty-free, irrevocable, perpetual, worldwide license to use intellectual property rights whether registered or unregistered in any formats, including name, image, or likeness of the competitors for any business purpose, including but not limited to marketing promotion.

The organising committee reserves the right to reproduce and use the entries exhibited.

09

Enquiries

For enquiries, please contact the Organiser at fccfoodnhotelasia@informa.com.

Acknowledgements

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Meet Our Judges



HEAD JUDGE

Kenny Kong Ting Kai

Honorary President
Singapore Pastry Alliance



Gary Lim Hock Seng

President
Singapore Pastry Alliance



Chern Chee Hoong

International Judge – Pastry Arts
World Association of Chefs Society



Cherry Le

President
Vietnam Pastry Alliance



Dongsuk (Eric) Kim

Vice President (Pastry CTTC)
Korea Chefs Association



Steven Ong

Global Advisory Chef
Anchor Food Professionals



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