

## **Budding Chef Competition 2019**

### **Rules & Regulation**

1. School of Hospitality shall be providing the ingredients.
2. Participants may bring fancy display crockery of their choice for presentation. The host institution will provide the basic display crockery.
3. All participants adhere to the time slot of 2 hours allotted for the competition. If the time limit exceeds candidates will be disqualified.
4. Working area allocated to the candidate should be clean throughout the competition.
5. Participants are required to present their dishes in respective crockery within 30 minutes after cooking time finishes.
6. Presentations shall be done at the training restaurant for judging.
7. Judging of the dishes shall happen on the following guidelines.

Total marks allotted to each dish 100

Plating Technique – 25 marks

Taste of the dish – 25 marks

Innovation factor– 25 marks

Degree of difficulty – 25 m

### **Jury Members**

The judges panel will include a mix of chefs, academician, hotel professionals