

# FHAM 2024

FOOD AND HOSPITALITY ASIA MALDIVES  
GLOBAL CULINARY CHALLENGE & EXHIBITION

## RULES BOOK

**23 | 24 | 25 | SEPTEMBER**

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/FHAMEXHIBITION

# INTRODUCTION

FHAM Global Culinary Challenge 2024 Maldives, the only Global Culinary Challenge in the South Asian region is a platform where many National teams from all over the world will compete for honors together with over 600 Chefs representing over 80 resorts from Maldives. It is also the only World Chefs Continental event in the region. It is the only competition which is supported by two National Chefs Guilds. The Chefs Guild of Lanka and the Chefs Guild of Maldives have been involved with the mega event since inception in 2014. FHAM is also endorsed by the Platform of Islamic Countries Culinary Society.

A Panel of internationally acclaimed World Chefs qualified Judges will officiate the event. This is a much-sought after event for many as it has become a productive meeting point for fellow culinary industry professionals to make new friends, share their experiences and find inspiration in each other's work.

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Competitions give you a chance to showcase your skills as a chef, promote your talent & compete with fellow professionals. It is an essential part in the development of one's career. It enables Chefs to perform in an environment that puts them against their peers, which is a great challenge for Competitors.

## STATIC CLASSES

- Class S – 1 Petits Fours or Pralines (Pastry)
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- Class S – 3 Artistic Pastry Showpiece (Pastry)
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- Class S – 5 Plated Appetizers
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**THE CATEGORIES CONSIDERED AS  
PASTRY CLASSES ARE AS FOLLOWS**

**S - 1 | S - 2 | S - 3 | S - 4 | L - 7**

## LIVE CLASSES

- Class L – 7 Dress the Cake (Pastry)
- Class L – 8 Fruit & Vegetable Carving
- Class L – 9 Appetizers – Hot or Cold
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- Class L – 18 Nescafe Creative Coffee
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- Class L – 20 Traditional Italian Main Dishes
- Class L – 21 Team Event – Hot Cooking / Desserts



# STATIC CLASSES

## Class S - 1 Petits Fours or Pralines (Pastry)

- This class must consist of 6 varieties of 4, bite-sized pieces of each type (either Petits Fours or Pralines – total 24 pieces).
- Each piece to weigh between 10-15 grams
- 3 items to be out of chocolate.
- Present the exhibit to include small showpieces.
- Showpieces should enhance the presentation and will be judged.
- No commercial molds are allowed.
- The allocated space for display is 90 cm x 60 cm. Individual name of item/ description mentioning the theme is required.
- Different flavors, textures and cooking techniques will be looked for in the items presented.
- Petits Fours or Pralines must stay on display until asked to be removed.

**Note:** An extra plate of 1 portion of each type (i.e. 6pieces) identical to those presented must be provided for tasting.

## Class S - 3 Artistic Pastry Showpiece(Pastry)

- To display a showpiece of either  
(a) Chocolate (c) Marzipan  
(b) Sugar (d) Salt Dough
- The choice is given to the participant to create a free style showpiece made out of the above ingredients.
- Frames and wire supports are allowed but must not be exposed.
- Strictly No moulds to be used.
- Points will be deducted for non-compliance.
- Maximum height 150 cm (including base).
- The allocated space for display will be 60 cm x 40 cm. The completed showpiece will be exhibited until the last day.
- A written description and theme to be displayed with the exhibit.

**Note:** Points will be deducted for non-compliance. There are no height restrictions.



## Class S - 2 Creative Bread Display (Pastry)

- To present a creative bread display as follows.
- 3 types of bread loaves (Each piece should not exceed 600g)
- 3 types of bread rolls (3 pieces each)
- 3 types of croissants (3 pieces each)
- 3 types of breakfast pastries (3 pieces each)
- 3 types of decorated muffins (3 pieces each)
- Total 39 pieces to be displayed with a bread show piece which will be judged.
- The products will be tasted. Each item should be named and recipe presented.
- Maximum display area 75 cm x 75 cm
- The height of the display should not be more than 150 cm from the base of the display.

**Note:** All preparation to be done at the place of work, an oven will be available for re-heating the bread.

## Class S - 4 Wedding Cake Structure Three tier (Pastry)

- All decorating material must be edible and made entirely by hand.
- The Wedding cake should be of three tiers.
- Pillars or stands can be inedible, unless decorated by hand, must be plain and unadorned.
- Fine food quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
- Royal icing, pastillage, pulled sugar, etc. may be used in the construction, but the finished display must not be dependent on these items.
- The bottom layer of the cake must be edible. A section of the finished edible cake should be cut for the judges' inspection.
- The cake will be tasted by the judges.
- Inedible blanks may be used for the two top layers.
- A written description and the recipes are required.
- The allocated space for display is will be 90 cm x 60 cm and the height must not exceed 1 meter (including socle or platforms).
- Ingredients may be supplied by the sponsors and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.
- 30 points will be deducted for non-compliance where mandated ingredients are not used.



### Class S - 5 Plated Appetizers

- To display a variety of four (04) different appetizers, two (02) cold and two (02) hot, all items displayed cold, each portion for one (01) person, suitable for à la carte service.
- Each participant is required to provide menu description of the items displayed.
- The allocated space for display will be 90 cm x 60 cm and the maximum height allocated will be 90cm from the base of the display.
- A written description and theme to be displayed with the exhibit.

### Class S - 6 Plated Three Course Meal

- Present a plated Three-course meal for one person.
- The meal should consist of:
  - A cold non-veg appetizer,
  - A vegetarian appetizer,
  - A main course with chicken or beef with its garnish.
- Hot food presented cold on appropriate plates.
- Food coated with aspic or clear gelatin for presentation.
- Total food weight of the 3 plates should be 400/500gs.
- Each participant is required to provide menu descriptions of the items displayed.
- The allocated space for display will be 90 cm x 60 cm and the maximum height allocated will be 90cm from the base of the display.
- A written description and theme are supposed to be displayed.

## LIVE CLASSES

### Class L - 7 Dress the Cake (Pastry)

- 1 hour and 30 minutes will be the allocated time given for this class.
- Decorate a pre baked single cake base of the competitor's choice.
- The theme of decoration for the cake will be the competitor's choice.
- The cake base must be a maximum size of 25cm X 25cm or 25cm diameter.
- There are no height restrictions for the finished product.
- The cake can be brought already filled without coating – ready to decorate.
- All decorating ingredients must be edible, and mixed on the spot. Sugar can be cooked but not modeled. Sugar syrup is allowed. Chocolate and Royal icing can be pre-prepared.
- Only Natural, nonchemical colors and flavoring are to be used.
- No pre-modelled garnish is permitted.
- The participant must bring all ingredients including small equipment and utensils.
- The cakes will be tasted and cut by judges, as part of the judging criteria.
- All cakes will be displayed until the end of the day.
- All recipes must be provided for the judges on the day of the competition including all finishing items such as glazes and decorating ingredients to be mentioned.
- Ingredients may be supplied by the sponsors and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** The organizers will provide workspace 180cm x 90cm, 2 power points (230V) for each competitor. A shared chiller will be available. No food / working items are to be placed on the floor.

### Class L - 8 Fruit & Vegetable Carving

- In this class, it is required for the participant to execute a freestyle, practical exhibit within 2 hours.
- Pre-slicing, carving or any kind of preparation of fruits and vegetables before the competition begins will not be permitted.
- The Work Station space allocated will be 180 cm x 75 cm and the allocated space for display will be 75cm x 75 cm.
- No power tools are allowed. The display exhibit must have a theme or name.
- Exhibits must be displayed upon completion of practical work and can be removed after 07.00 pm on each day.
- Judging will not be based on bulky, overcrowded, untidy combination of fruits and vegetables, but strictly focused on fine intricate details of artistic skills.

**Note:** Only the carved fruit or vegetable to be on display for judging.

### Class L - 9 Appetizers – Hot or Cold

- To prepare and present within 40 minutes, 2 different appetizers (hot or cold) 2 portions of each.
- All ingredients to be supplied by the competitor.
- To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of preparation.
- Ingredients may be supplied by the sponsors and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.



### **Class L - 10** Lamb – Hot Cooking(Open)

- Participants to prepare and present in 45 minutes.
- A main course (Hot) with an appropriate garnish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- The type of lamb provided in this class will be notified upon confirmation of participation.
- The participant must bring in all ingredients.
- To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.

### **Class L - 12** Poultry – Hot Cooking (Open)

- Participants to prepare and present in 45 minutes.
- A main course (Hot) with an appropriate garnish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- The participant must bring in all ingredients.
- To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.

### **Class L - 14** Creative Fusion Rice Dish

- Participants to prepare and present in one hour and fifteen minutes.
- 2 free style fusion RICE dishes. With one accompaniment each. 1 Rice dish can be vegetarian
- The participant must prepare 2 portions of each dish and present it on separate plates.
- The participant must bring in all ingredients.
- To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.



### **Class L - 11** Seafood – Hot Cooking(Open)

- Participants to prepare and present in 45 minutes.
- A main course (Hot) with an appropriate garnish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- The participant must bring in all ingredients.
- To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.

### **Class L - 13** Beef – Hot Cooking (Open)

- Participants to prepare and present in 45 Minutes.
- A main course (Hot) with an appropriate garnish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- The participant must bring in all ingredients.
- To present food in appropriate plates with garnishes. The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.

### **Class L - 15** Maggie Asian Wok

- Participant to prepare and present within 45 minutes.
- 2 fried noodle dishes on the Wok using Maggie noodles and Maggie liquid seasoning. 1 vegetarian noodle dish and 1 non vegetarian noodle dish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- Present the dishes in appropriate plates with garnishes.
- The vegetarian creation must be a balanced main dish that is nutritious, contemporary and can be lacto-ovo that contain dairy and egg.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Maggie noodles and Maggie liquid seasoning will be provided by the sponsor and is mandatory to be used. The participant must bring in all other ingredients.

**Note:** Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.

### **Class L - 16 Traditional and Modern Maldivian Meal**

- Participants to prepare and present in 1 Hour 15 Minutes.
- A main course (Hot) two ways one traditional authentic Maldivian meal and one modern meal. Serve with an appropriate garnish.
- The participant must prepare 2 portions of each dish and present it on separate plates.
- Types of proteins to be used in this class would be Chicken or Fish and fish varieties available in Maldives.
- The participant must bring in all other ingredients.
- Raw gravy or curry paste is allowed, should not be flavored.
- To present food in appropriate plates with garnishes. The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note: Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.**

### **Class L - 18 Nescafe Creative Coffee**

- To produce 2 creative types of coffee - one cold and one hot of the competitors own choice (02 of each) for presentation and tasting within 20 minutes.
- Coffee supplied by the sponsor (Nestle Nescafe to be used). Pre prepared coffee is allowed for the Cold Coffee presentation.
- Nestle Nescafe will be provided by the sponsor on the day of the competition.
- All other ingredients, presentation material to be of the competitors own choice. (utencils, garnishes, crockery, glassware, etc.)
- The organizers will provide the following
  - a) 2x6x3' work table with one 5 amp plug base.
  - b) A boiler with hot water.

### **Class L - 20 Traditional Italian Dishes**

- To prepare, present 01 Appetizer and 01 Main courses within a duration of 1 hour using the following,
- Chicken/ Fish or Seafood (prawns / calamari, ) or a Combination as per participants own choice.
- Chicken/ Fish or Seafood can be cleaned/ trimmed and marinated ready to cook.
- Appetizer can be hot or cold in combination of traditional Italian presented creatively.
- The main dishes should be accompanied with fresh homemade pasta and any other accompaniments as per participant's own choice.
- The dishes can be presented in fine dining or bistro café style.
- Fresh pasta dough can be brought in by the participant, filling and cooking on site.
- Preparation and cooking of all ingredient /sauces and pasta filling must be done onsite during the competition
- pasta fillings must be done onsite during the competition.
- All ingredients and plates to be supplied by the competitor.
- Participant must prepare 2 portions of each dish and present it on separate plates (For display and tasting).

**Note: Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.**

### **Class L - 17 The Young Chef Main Course & Dessert**

- To prepare and present within 1 hour and 30 minutes, 1 main course dish free style and 1 dessert.
- 2 portions of each to be presented on individual plates with appropriate garnishes.
- All ingredients and plates to be supplied by the competitor.
- The competitor should be below 25 years of age on the day of the competition.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note: Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.**

### **Class L - 19 Vegetarian Main Course**

- To prepare and present one (01) vegetarian main course for two (02) persons, individually plated in 45 minutes.
- The vegetarian meal must be a balanced, nutritious and contemporary creation.
- This meal can be a lacto-ovo that contain dairy and egg.
- To present food in appropriate plates with garnishes. The judges will check all mise-en-place prior to the commencement of cooking.
- All ingredients and plates to be supplied by the competitor.
- Ingredients may be supplied by the sponsor and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note: Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption. The recipe should be available with the tasting plate.**

### **Class L - 21 Team Event - Hot Cooking (3 Course Meal)**

- A team of two chefs from the same organization to prepare and present an Appetizer, a Hot Main Course and a Dessert within an hour as follows.
- An appetizer (Hot or Cold)
- Main course (Hot) with an appropriate garnish.
- Desert (Hot or Cold).
- The participant must prepare 2 portions of each dish and present it on separate plates.
- All garnishes and final touches to be done in the presence of the judges. No pre-prepared decorations, showpieces or garnishes will be allowed.
- The participant must bring ingredients required for the dish. To present food in appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking. Judges reserve the right to disqualify the participant if the ingredients are deemed unfit for consumption.
- Ingredients may be supplied by the sponsors and shall be mandatory to be used. The sponsored ingredients if any shall be notified in due course.

**Note: All the participants should display the menu and the recipe to the judges.**



## GENERAL RULES & REGULATIONS

Please note the following rules and regulations are strictly to be adhered by all participating competitors and establishments for a smooth and professional contest to be carried out. It is the responsibility of all the participating establishment's Executive Chefs and / or Departmental Heads involved in the competition to educate and brief their respective participants on the rules and regulations of the competition to avoid any misunderstanding.

All Entries will be considered for participation upon receipt of the participation fee. Once the organizing committee accepts your application, a confirmation will be sent you by email together with a competition number for each entry. Upon presentation of the confirmation email you may collect the participation badge on the day of the competition at the competition venue.

1. Every exhibit must be a bonafide work of the individual Competitor.
2. An individual competitor can participate in, as many classes as he/she wishes but is restricted to only one entry per class.
3. No change of class will be allowed after the closing date of entries. In the event of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately. Fees will not be refunded.
4. Fees once paid will not be refunded under any circumstances. However if a competitor is unable to be present, a substituted competitor may be accepted as long as the Organizers have been notified before the 5th of July 2024.
5. In the event if a competitor wants to change employers, the address or contact details, it is compulsory to notify the organizers. If the competitor does not notify such changes to the organizers, his / her participation shall be cancelled.
6. Submission of the application form shall mean that the competitor agrees to abide by the Rules & Regulations of FHAM 2024 Global Culinary Challenge.
7. Entries for all classes are accepted on a first come-first served basis. Please note that with limited Display / Work / Kitchen areas, all Classes are usually filled before the stipulated deadline for entries.
8. The Organizers reserve the right to rescind, modify or add on to any of the above rules and regulations and their interpretation of this is final. The Organizers reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition should it be deemed necessary.
9. Competitors who bring their exhibits on the wrong day / time shall not be judged. Please refer to the final competition schedule for your competition date & time. Competitors are responsible for their own exhibits and should ensure that these are made available for judging on the day and time specified.

## GENERAL RULES & REGULATIONS

10. Please note that entries will be DISQUALIFIED if the complete display is not kept within the space limit specified in the category of classes.
11. All Competitors should register with the organizers at least 2 hours prior to the scheduled time of their respective event, to collect their participation badge. Competitors should produce a valid Photo ID (Passport etc.) at the time of registration.
12. All exhibits for static categories must be set up and ready for judging 1 hour prior to the scheduled time of the event.
13. Competitors taking part in live categories should report to the Kitchen Manager 1 hour prior to the schedule time of the event.
14. The organizers, while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects, loss of equipment or utensils of the competitors.
15. Competitors are to be present at their allocated display area by 06.00pm each day for removal of their exhibits. The organizers reserve the right to dispose of uncollected exhibits.
16. As per the individual category requirement a theme or name should be given to the exhibit.
17. Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef's uniform during the competition.
18. Participant's uniforms in all live / static categories should be white and not have any hotel / resort logos or visible identification.
19. No one will be allowed to intervene during judging and no appeals will be entertained. Judges decision is final and no changes will be made after final results are issued.
20. The organizers reserve all rights to recipes, menus, videos, photographs, sound recordings, etc. used in the event. Any publication, reproduction or copying of same can only be made with the approval of the organizers.
21. Judging of prepared dishes begins with an assessment of the recipe. Make sure to place it by the side of the display. For the displayed exhibits a theme or name must be given.
22. All live category participants should handover one copy of the recipe to the kitchen manager at the registration desk and the other copy to the judges.
23. Keep your written descriptions as brief as possible without losing clarity. You are allowed to have someone else do the written description for you. No points will be given for writing/ displaying of menus / descriptions / recipes.



## GENERAL RULES & REGULATIONS

24. Notes for preparation for the hot cooking competition
  - a. Basic sauces, stocks and dough can be brought in.
  - b. 80% of all raw food items can be trimmed, cut and marinated, the balance 20% to be done on the spot.
25. Judges will mark the working conditions and hygiene levels at all times. All items on the presentation plate should be edible.
26. Each competitor has to bring his own raw and unprocessed commodities unless other than if it is provided by the sponsor. Ingredients will be inspected prior to the competition.
27. Organizers will provide working tables / 13 amp plug base together with a two burner gas cooker for each hot cooking station. Ovens and refrigerators will also be available on a sharing basis.
28. The Organizers reserve the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
29. All Gold medal and 1st, 2nd and 3rd placed participants will be invited to the Main Awards Ceremony of the FHAM Exhibition & Global Culinary Challenge 2024 and their trophies, medals and certificates will be presented to them at this event. All other participants will be awarded their medals and certificates on a daily basis at the competition premises as per the schedule which will be provided in due course. The venue of the Main Awards Ceremony will also be advised in due course.
30. The competitors must ensure their presence (or that of a representative) at the awards ceremonies to collect awards. All awards are to be accepted in chef's / team uniforms. Any trophy / medal / certificate that are not accepted at the ceremony will be forfeited three weeks after the event.
31. No changes / alterations to names will be done on competition days. For any changes / alterations please contact Dhivehi Expo Services (Pvt.) Ltd., through [fhamcc@cdcevents.net](mailto:fhamcc@cdcevents.net) through the participant's respective department head in writing.
32. The competitor shall receive his / her participation time along with the final programme schedule in due course.
33. As per the law of the country no pork or alcoholic products shall be used or brought in to be used in any of the dishes of the competition.

# JUDGING CRITERIA FOR FHAM GLOBAL CULINARY CHALLENGE

## **Class S - 1**    **Petits Fours or Pralines (Pastry)**

Taste & Texture	0 - 30 points
Variety	0 - 10 points
Presentation, Overall Impression	0 - 20 points
Correct Preparation and Naming	0 - 20 points
Practical and Up-To-Date Serving	0 - 20 points

## **Class S - 2**    **Creative Bread Display (Pastry)**

Professional Skill	0 - 30 points
Creativity	0 - 50 points
Taste	0 - 20 points

## **Class S - 3**    **Artistic Pastry Showpiece**

Presentation & innovation	0 - 20 points
Composition	0 - 20 points
Correct professional preparation & skills, techniques	0 - 40 points
Serving arrangement	0 - 20 points

## **Class S - 4**    **Wedding cake Structure Three tier (Pastry)**

Taste & Texture	0 - 30 points
Variety	0 - 10 points
Presentation, Overall Impression	0 - 20 points
Correct Preparation and Naming	0 - 20 points
Practical and Up-To-Date Serving	0 - 20 points

## **Class S - 5**    **Plated Appetizers**

Presentation & innovation	0 - 30 points
Composition	0 - 30 points
Correct professional preparation & skills, techniques	0 - 30 points
Serving arrangement	0 - 10 points

## **Class S - 6**    **Plated three course Meal**

Presentation & innovation	0 - 30 points
Composition	0 - 30 points
Correct professional preparation & skills, techniques	0 - 30 points
Serving arrangement	0 - 10 points

## **Class L - 7**    **Dress the Cake (Pastry)**

Mise-en-place and Cleanliness	0 - 10 points
Correct Professional Preparation	0 - 20 points
Arrangement & Presentation/Innovation	0 - 30 points
Taste	0 - 40 points

## **Class L - 8**    **Fruit & Vegetable Carving**

Presentation and General Impression	0 - 40 points
Techniques & Degree of Difficulty	0 - 60 points

## **Class L - 9**    **Appetizers - Hot or cold**

Mise-en-place	0 - 05 points
Correct Professional Preparation	0 - 20 points
Hygiene and Food Waste	0 - 10 points
Service	0 - 05 points
Presentation	0 - 10 points
Taste	0 - 50 points

## **Class L - 10**    **Lamb - Hot Cooking (Open)**

Mise-en-place	0 - 05 points
Correct Professional Preparation	0 - 20 points
Hygiene and Food Waste	0 - 10 points
Service	0 - 05 points
Presentation	0 - 10 points
Taste	0 - 50 points

## **Class L - 11**    **Seafood - Hot Cooking (Open)**

Mise-en-place	0 - 05 points
Correct Professional Preparation	0 - 20 points
Hygiene and Food Waste	0 - 10 points
Service	0 - 05 points
Presentation	0 - 10 points
Taste	0 - 50 points

## **Class L - 12**    **Poultry - Hot Cooking (Open)**

Mise-en-place	0 - 05 points
Correct Professional Preparation	0 - 20 points
Hygiene and Food Waste	0 - 10 points
Service	0 - 05 points
Presentation	0 - 10 points
Taste	0 - 50 points

**Class L – 13 Beef – Hot Cooking(Open)**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 14 Creative Fusion Rice Dish**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 15 Maggie Asian Wok**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 16 Traditional and Modern Maldivian Meal**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 17 The Young Chef Main Course & Dessert**

Presentation & innovation	0 – 30 points
Composition	0 – 30 points
Correct professional preparation & skills, techniques	0 – 30 points
Serving arrangement	0 – 10 points

**Class L – 18 Nescafe Creative Coffee**

Appearance/ presentation	0 – 25 points
Taste/ Harmony	0 – 50 points
Showmanship	0 – 25 points
<b>Total</b>	<b>0 – 100 points</b>
<b>Deduction</b>	
Drop	0 – 02 points
Spill	0 – 01 points
Break	0 – 05 points
Misc	0 – 02 points

**Class L – 19 Vegetarian Main Course**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 20 Traditional Italian Main Dishes**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points

**Class L – 21 Team Event Hot Cooking / Desserts**

Mise-en-place	0 – 05 points
Correct Professional Preparation	0 – 20 points
Hygiene and Food Waste	0 – 10 points
Service	0 – 05 points
Presentation	0 – 10 points
Taste	0 – 50 points



## MAIN AWARDS

### Most Outstanding National Team – FHAM



• Any National Team that has entered a minimum of 08 classes including at least 2 Static and 6 Live classes as follows shall Qualify for this award (class L – 17 will not be considered for this award).

The following are to be considered.

- Static Classes – Minimum of 2 classes (At least 1 pastry class is compulsory)
- Live Classes – Minimum of 6 classes, L-15 and L-21 are compulsory.
- This award will be presented to the National Team which scores the highest average out of the 8 top scores as above.

### Most Outstanding Culinary Organization – FHAM



• Any organization that has entered a minimum of 08 classes including at least 2 Static and 6 Live classes as follows shall Qualify for this award (class L – 17 will not be considered for this award).

The following are to be considered

- Static Classes – Minimum of 2 classes (At least 1 pastry class is compulsory)
- Live Classes – Minimum of 6 classes, L-15 and L-21 are compulsory.
- This award will be presented to the organization which scores the highest average out of the 8 top scores as above.

### Best Chef – FHAM



Any chef who has entered at least 3 classes including 1 out of Classes L – 10, L – 11, L – 12, L – 13 and has the highest average will be given this award.

### Best Maldivian Chef – FHAM



Any chef of Maldivian Nationality who has entered at least 3 classes including 1 out of Classes L – 10, L – 11, L – 12, L – 13 and has the highest average will be given this award.

### Best Pastry Chef – FHAM



Any Chef who has entered at least 3 classes in the Pastry category out of which L – 7 is compulsory with the highest average will be given this award.

<b>Gold with Distinction</b>	<b>100 Points</b>
<b>Gold</b>	<b>90 – 99 Points</b>
<b>Silver</b>	<b>80 – 89 Points</b>
<b>Bronze</b>	<b>70 – 79 Points</b>
<b>Merit (No medal)</b>	<b>60 – 69 Points</b>

Cash awards and other prizes will be given away to the winners by sponsors.

### Best Maldivian Pastry Chef – FHAM



Any chef of Maldivian Nationality who has entered at least 3 classes in the Pastry category out of which L – 7 is compulsory with the highest average will be given this award.

### Most Outstanding Artist – FHAM



Any Chef who has entered S- 2 & L- 8 category with the highest average out of these two categories will be given this award.

## Trophies

A Trophy will be presented to the competitor who scores the highest points in the class and will be recognised as the first placed winner of the category. However if he/she has not scored enough points to win a gold medal the competitor will not be awarded the trophy for the respective class.

## Medals & Certificates

The respective medal and/or certificate will be awarded to a competitor if the competitor obtains the following points.



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# FHAM 2024

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