



AWARDS

THE CULINARY AWARDS OF EXCELLENCE WILL BE PRESENTED IN EACH OF 7 CATEGORIES.

TROPHIES WILL BE PRESENTED FOR THE HIGHEST SCORING PRESENTATIONS IN EACH CATEGORY.

MEDALS WILL BE AWARDED ON A POINTS SYSTEM

THE JUDGES CONSIDER THE FOLLOWING POINTS WHEN SCORING

**PRESENTATION
CARIBBEAN INFLUENCE
PRACTICALITY
COOKING SKILLS
BALANCE
TASTE**

MEDALS WILL BE AWARDED AS FOLLOWS

GOLD = 100-91 Points

SILVER = 90-83 Points

BRONZE = 82-72 Points

THE FOLLOWING SPECIAL AWARDS WILL ALSO BE PRESENTED

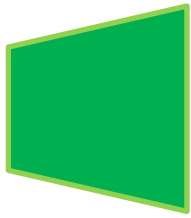
THE MOST INNOVATIVE CARIBBEAN RECIPE
THE BEST OF SHOW
SPIRIT OF THE COMPETITION
THE PHILIP PRATT MEMORIAL TROPHY
THE CHEF OF THE YEAR

LIFETIME ACHIEVEMENT AWARD

Other awards may be announced

Please Note Competition Format has changed

27th Culinary Awards of Excellence 2017



COMPETITORS SHOULD BE AWARE THAT THE COMPETITION IS BASED ON CARIBBEAN FOODS AND CHEFS ARE ENCOURAGED TO UTILISE CARIBBEAN INGREDIENTS AND METHODS. AT THE JUDGES DISCRETION POINTS MAY BE DEDUCTED FOR USE OF NON-CARIBBEAN INGREDIENTS.

DAY ONE OF COMPETITION (**24th October 2017**) WILL COMPRISE OF HOT SALON PRESENTED COLD.

EACH COMPETITOR WILL PRESENT ONE HOT APPETIZER, ONE COLD APPETIZER AND ONE MAIN COURSE. THE FORMAT SHOULD BE 3 course signature menu for one person (hot appetizer, COLD APPETIZER, entrée) featuring Caribbean flavors and influences

SEPARATE AWARDS WILL BE PRESENTED FOR EACH OF THE THREE DISHES COMPRISING THE PARTICIPANTS ENTRY. HOWEVER ALL THREE COURSES OF THE SIGNATURE MENU MUST BE PRESENTED TO QUALIFY FOR JUDGING

PASTRY WILL BE A JUDGES AS A SEPERATE CATEGORY

COMPETITORS ARE RESPONSIBLE FOR ALL EXPENSES INCURED IN THE PURCHASE OF INGREDIENTS AND ITEMS FOR PRESENTATION.

SET UP MUST BE COMPLETED BY 10.00 SHARP!! NO EXCEPTIONS.

COMPETITORS MUST REMOVE THEIR DISPLAYS BETWEEN THE HOURS OF 7.00 pm to 9.00 pm. ALL EXHIBITS NOT REMOVED BY 9.00 pm WILL BE DISPOSED OF.

THE CAYMAN CULINARY SOCIETY AND THE RITZ CARLTON RESORT WILL NOT BE RESPONSIBLE FOR ANY DISPLAYS, PLATES, PLATTERS OR ANY OTHER MATERIALS BELONGING TO COMPETITORS REMAINING IN THE BALLROOM AFTER 9.00 pm

WINNERS FROM THE COLD SALON COMPETITION WILL BE SELECTED TO ADVANCE INTO A LIVE 'MYSTERY BASKET' CHALLENGE FOR CHEF OF THE YEAR WHICH WILL TAKE PLACE ON DAY TWO (**October 25th 2017**).

THE SHOWPIECE CATEGORY, ICE CARVING AND BARTENDER OF THE YEAR COMPETITION WILL BE HELD ON DAY TWO (**October 25th 2017**)

AFTER JUDGING, THE COMMITTEE WILL NOTIFY THOSE CHEFS WHO QUALIFY FOR CHEF OF THE YEAR COOK OFF. THERE WILL BE A MEETING FOR ALL QUALIFYING CHEFS AT 8.00 am on October 11th CHEFS WHO DO NOT ATTEND THE MEETING WILL BE DISQUALIFIED.

THERE WILL BE A MEDAL PRESENTATION CEREMONY ON THE EVENING OF DAY TWO (**October 25th**) AT 6.00pm. **THE MAIN AWARDS WILL BE PRESENTED DURING THE GALA DINNER ON *October 26th***. ALL COMPETITORS ARE REQUIRED TO DRESS IN UNIFORM TO RECEIVE THEIR AWARDS. CHEFS (or their representative) MUST BE IN ATTENDANCE TO RECEIVE THEIR AWARDS. AWARDS WILL NOT BE GIVEN OUT AFTER THE EVENT.

Food Categories



CATEGORY A HOT APPETIZER

APPETIZER PREPARED HOT BUT PRESENTED COLD, ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY B COLD APPETIZER

COLD APPETIZER PRESENTED COLD, ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY C MAIN COURSE

MAIN COURSE DISH PREPARED HOT BUT PRESENTED COLD ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY D DESSERT

HOT OR COLD DESSERT PRESENTED COLD ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY E SHOWPIECE

SHOWPIECE MADE OF EDIBLE MATERIAL BUT NOT NECESSARILY INTENDED FOR CONSUMPTION, e.g. FAT, ICE, CHOCOLATE, SALT, FRUIT, VEGETABLE, SUGAR, PASTILLAGE, OR DECORATED CAKE.

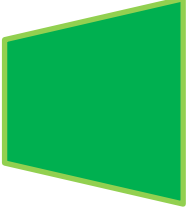
BARTENDER OF THE YEAR

SEE ATTACHED GUIDELINES

NOTE: STUDENTS MAY ENTER ANY OF THE ABOVE CATEGORIES; THEIR ENTRIES WILL BE MARKED WITH AN "S" FOR STUDENT AND MARKED ACCORDINGLY

General Guidelines for Competitors

(Based on American Culinary Federation Guidelines)



Avoid the use of all **non-edible** items

Dishes prepared hot and displayed cold should be lightly glazed with aspic

Aspic used should refer to the dish e.g. chicken with chicken

Proper attention must be paid towards aspic glazing to ensure even coating

Portion weight should be in keeping with the norms of accepted practice and nutritional balance

Meat slices should be presented with the carved surface upward

Accuracy of recipes with a description of ingredients and method are of the utmost importance.

Ingredients and garnishes should harmonize with the main part of the dish, and conform with contemporary nutritional values.

Dressing the rims of plates is not acceptable and will result in the loss of points.

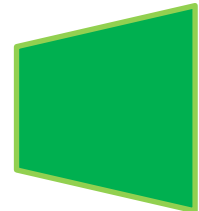
Meats should be carved properly and cleanly. Red meats should be cooked pink so that no blood is drawn during glazing.

Vegetables should be cut or turned uniformly

THE COMPETITION IS BASED ON CARIBBEAN FOODS AND POINTS MAY BE LOST FOR USE OF NON CARIBBEAN INGREDIENTS

COMPETITORS SHOULD AVOID

- ** USE OF INEDIBLE MATERIALS.**
- ** EXCESSIVELY THICK GLAZING.**
- ** CLOUDY ASPIC.**
- ** MOULDED SCULPTURES.**
- ** IDENTIFYING YOUR DISPLAY PRIOR TO JUDGING.**
- ** UNSUITABLE SERVING DISHES.**
- ** SERVING FOOD ON THE RIM OF THE PLATE.**
- ** REPETITION IN PREPARATORY METHODS.**
- ** HEAVY SUPERSTRUCTURE FOR SCULPTURES**



All entries must be registered with membership fee paid by October 20th 2017. No late entries will be accepted.

1. Competitors will be allowed two (2 ½) hours for setup prior to the commencement of judging.

DATES & TIMES FOR SETTING UP YOUR ENTRIES

COLD SALON, **October 24th** from 8 a.m. to 10.00 a.m.

BARTENDERS COMPETITION **October 25th** 2.30 p.m.

SHOWPIECE CATEGORY **October 25th** from 9.00 a.m. to 10.00 a.m.

LIVE ICE CARVING will be from **October 25th** 3.00 to 4.00 p.m. (there will be a judges meeting for ice carvers at 2.30 pm)

JUDGING WILL COMMENCE SHARPLY AT 10.00 a.m.

All entries not ready for judging at 10.00 a.m. will be subject to loss of points or disqualification.

2. Draped tables will be provided with clearly marked areas for each category. Please place your entry in the designated area for its category. **DO NOT PLACE YOUR ENTRY IN ANY AREA OTHER THAN THE ONE INDICATED. IF YOU PLACE IT IN ANY OTHER LOCATION IT WILL NOT BE JUDGED.**

3. Numbered identification stickers will be given to you upon arrival at the exhibition room for identifying your exhibits. YOU ARE RESPONSIBLE FOR MAKING SURE THAT YOUR ENTRIES ARE NUMBERED.

ANY UN-NUMBERED ENTRIES WILL NOT BE JUDGED.

4. All entries must conform to the judging criteria. Please read the enclosed sheets very carefully. **EXHIBITS THAT DO NOT ADHERE TO THE RULES WILL BE DISQUALIFIED.**

5. Elevations, color draping's, decorations etc. are not permitted other than for the showpiece category.

6. Ice carving will be a live event, all competition ice will be provided by the organizing committee at a cost of \$100.00 per block per competitor and must be paid for at the time of registration.

7. Ice carvers are required to be present at least 30 minutes prior to the start of competition for instructions from the judges. Competitors will have one hour to create a centerpiece from a single block of ice. This will then be judged in conjunction with the other centerpieces.

8. No names, signs, trademarks or identification of any kind may appear in, or near any entry other than supplied by the salon committee until after the judging has been completed

9. The judges will be available for the competitors for approx. two hours after the completion of judging.

10. The judge's decisions are final and cannot be contested.

11. The basic rules of classical cookery must be observed.

12. All exhibits must be made of edible materials. **DO NOT** use shells or any other non-edible materials as garnish.

13. The recipe with a description of ingredients and method are required for each dish. Accuracy of recipes is of utmost importance. All recipes should be in standard recipe format and of quantity sufficient for 4 persons.

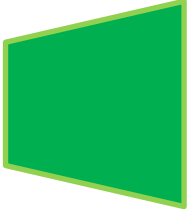
DISHES PRESENTED WITHOUT RECIPES WILL NOT BE JUDGED.

14. Cayman Culinary Society reserves the right to reproduce, publish or broadcast any recipe, or photograph thereof, entered in the competition. Recipe sheets will not be returned and will become the property of CCS

Please place your recipe card under the correct dish.

Chef of the Year Mystery Basket Cook Off

Rules & Guidelines



CHEFS WILL BE CHOSEN FROM THE WINNERS OF THE COLD SALON PLUS THE HIGHEST SCORING RUNNERS UP.

THERE WILL BE A JUDGES MEETING WITH CONTESTANTS IMMEDIATELY FOLLOWING SELECTION OF COMPETITORS FOR CHEF OF THE YEAR.

LIVE COOK OFF WILL COMMENCE AT 9.00 am. **Wednesday 25th OCTOBER 2015.**

COMPETING CHEFS WILL MEET AT 8.00 a.m. FOR FINAL INSTRUCTIONS FROM THE JUDGES. DURING THIS MEETING START TIMES WILL BE ALLOCATED TO THE CHEFS. AT THIS TIME CHEFS MAY PRESENT ANY SPECIALISED PERSONAL KITCHEN UTENSILS THAT THEY WISH TO USE FOR JUDGES APPROVAL, ONCE APPROVED BY THE JUDGES THESE ITEMS WILL BE PLACED ON THE COMMUNITY EQUIPMENT TABLE FOR USE BY ALL COMPETITORS.

THE COOK OFF WILL COMPRISE 3 HEATS OF 4 CHEFS.

At 9.00am CHEFS WILL HAVE ACCESS TO THEIR MYSTERY BASKETS AND WILL BE GIVEN ONE HOUR TO COMPOSE THEIR MENU COMPRISING ONE APPETIZER AND ONE MAIN COURSE AND PASS IT TO THE KITCHEN JUDGE.

CHEFS WILL BE GIVEN ONE HOUR TO COOK AND PRESENT 2 PLATES OF EACH COURSE (APPETIZER AND MAINE COURSE)

THE TIME SCHEDULE WILL BE AS FOLLOWS

HEAT 1. 10.00 A.M.....6 CHEFS

HEAT 2 12.00 A.M.....6 CHEFS

CHEFS WILL BE ALLOWED ONE HOUR TO REVIEW THE CONTENTS OF THEIR MYSTERY BASKET AND WRITE A MENU.

THE MENU, ONCE HANDED IN IS SEEN AS A CONTRACT WITH THE JUDGES AND MUST BE FAITHFULLY PRODUCED.

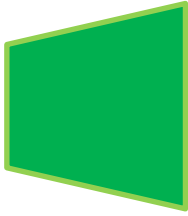
CHEFS MUST COLLECT ALL INGREDIENTS FOR THEIR DISHES FROM THE COMMUNITY LARDER DURING THE FIRST HOUR, AFTER THAT THEY MAY STILL HAVE ACCESS TO THE PRODUCTS BUT MAY SUFFER A DEDUCTION IN POINTS.

COOKING TIME IS ONE HOUR AFTER WHICH THE CHEFS WILL PRESENT 2 PLATES OF EACH COURSE (one for display and one for the tasting judge).

SERVING PLATES WILL BE PROVIDED BY THE ORGANISING COMITEE.

THERE WILL BE BY A 15 MINUTE CLEAN UP PERIOD FOR THE CHEFS TO REMOVE THEIR EQUIPMENT AND TIDY THEIR STATIONS.

NOTE: CLEAN UP IS INCLUDED IN THE JUDGES SCORING PROCESS



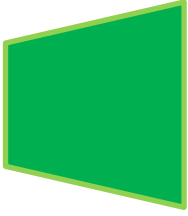
CHEF OF THE YEAR COOK OFF WILL BE HELD IN THE BLUE RESTAURANT KITCHEN, ALL CHEFS WILL HAVE ACCESS TO FULL KITCHEN EQUIPMENT.
THERE WILL BE A LIMITED VIEWING GALLERY FOR THE PUBLIC

access to oven
stovetop
chopping board
garbage can with liner (shared)
spoons
ladles
whisk
wooden spoon
mixing bowls
strainer
2 appetizer plates
2 dinner plates
latex gloves
plastic spoons for tasting

At the judges discretion, Chefs may bring additional equipment as required for preparation of their dishes but it must be placed on the community table for use by all competitors

Community Equipment
Refrigerator
Mixer
Food processor
Blender
Fryer
Measuring cups and spoons
Access to ice
x 3 bowl sanitizer system

There will be a full first aid kit on hand



Normal bar equipment and glassware will be provided for the competitors. Bartenders may, if they choose, bring their own glassware specific to their drink preparations. Bartenders will operate from a banquette/portable bar.

Contestants are required to be in attendance at least 30 minutes prior to competition at which time there will be a draw for start times.

Each bartender will be given 20 minutes in which to prepare 3 drinks for the judges

1 portions of each drink will be produced in each category, one for the judges and one for presentation/photography.

Basic bar preparation (garnishes etc) may be done prior to the competition and be brought by contestants.

Tasting samples of the drinks will be produced for the general public after the judges have completed their observations/tastings.

Should bartenders wish for any additional ingredient that is not in the ingredient list below, they may request it from the organizing committee so that it can be made available for all competitors.

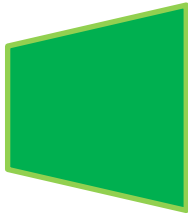
Bartenders are required to compete in 3 drink categories. The scores for each drink will be combined by the judges. The highest combined score will be presented Bartender of the Year.

- Category 1 **RUM COCKTAIL**
- Category 2 **VODKA COCKTAIL**
- Category 3 **NON-ALCOHOLIC SIGNATURE COCKTAIL**

The following items will be available to all contestants:

Fresh Fruits (*mango, pineapple, papaya, banana, oranges, apples*)

Vodka	Orange Juice	Strawberries	Ginger Ale
Rums (light & dark)	Cranberry Juice	Limes	Sweet & Sour Mix
Cream of Coconut	Grapefruit Juice	Coke	Peach Nectar
Coconut Milk	Pineapple Juice	Sprite	Chocolate Syrup
Grenadine Syrup	Lime Juice	Club Soda	Red Bull
Blue Curacao	Melon Liqueur	Liqueurs	



APPLICATION FORM FOR CHEFS & BARTENDERS (ONE PER APPLICANT)

ALL ENTRY FORMS MUST BE COMPLETED AND RETURNED WITH FEE BY October 20th

REGISTRATION FEE: To enter the competition all entrants must be registered members of the Cayman Culinary Society (\$45.00 CI)

NAME _____
 HOTEL / RESTAURANT _____
 ADDRESS _____
 PHONE HOME _____ WORK _____
 NATIONALITY _____ US VISA YES/NO
 DATE OF BIRTH _____ E-MAIL _____

CATEGORIES ENTERED

State number of entries in each category

CATEGORY A# _____
CATEGORY B# _____
CATEGORY C# _____
CATEGORY E# Dessert _____
CATEGORY E# Show Piece _____

BARTENDER Please mark on your forms Bartender

Ice carving is part of the showpiece category and will be a live event, for which there will be a fee of \$100.00 for the provision of ice,

Competitors should take note of entry requirements and time of competition in the guidelines.

EACH COMPETITOR MAY ENTER AS MANY CATEGORIES AS THEY WISH, BUT MAY NOT ENTER MORE THAN 2 DISHES IN ANY ONE CATEGORY.

I HAVE READ, FULLY UNDERSTAND AND WILL ABIDE BY ALL CONDITIONS OF PARTICIPATION AND GENERAL GUIDELINES.

SIGNATURE OF COMPETITOR.....DATE.....

**ALL ENTRY FORMS MUST BE COMPLETED AND RETURNED WITH MEMBERSHIP FEE
 BY 20th October 2017**

RETURN COMPLETED FORMS TO: **CULINARY COMPETITION, P.O.BOX 31414 SMB** OR HAND DELIVER TO;
 CHEF VIDYADHARA SHETTY 9268822,
 TANYA FOSTER 949-5155, FOSTERS FOOD FAIR, AIRPORT OR CHEF KEITH GRIFFIN 916-6999.

Make Cheque Payable To Cayman Culinary Society