



RIYADH FOOD & GARDENS FESTIVAL

27 April - 2 May 2017

Riyadh International Convention & Exhibition Center



RULES AND REGULATIONS

Live Cooking Competition

1 Live Fruits and/ Vegetables Carving	JUDGING CRITERIA	POINTS
<ul style="list-style-type: none"> • Free style • One-hour and half duration • Hand carved work from competitor's own fruits/vegetables • Power tools are forbidden • Work in plain uniform is required • Pre-cleaned/peeled ingredients are allowed, but pre- sliced/carved will disqualify the participants • Inedible products such as frames used to support your display are allowed only • Space allotted per contestant is 60 x 80cm 	<ul style="list-style-type: none"> 1-CREATIVITY 2-DEGREE OF DIFFICULTY 3-ORGANIZATION & TIME MANAGEMENT 4-HYGIENE 	<ul style="list-style-type: none"> 40 POINTS 30 POINTS 20 POINTS 10 POINTS
2 Live Saudi Dish	JUDGING CRITERIA	POINTS
<ul style="list-style-type: none"> • Team participation: 1 Chef and 1 commis • Each team consisting of 2 persons will have 1:00 hour to prepare the dish. • The team should prepare 2 portions for tasting • The dishes should represent a variety of cooking methods using same Ingredients as those used in Saudi cuisines • Any specific utensils for the competition should be provided by the participants • All ingredients will be checked for suitability by the judges before the competition starts • Ready-made products are not allowed and may disqualify the team • Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition 	<ul style="list-style-type: none"> 1-TASTE/FLAVOR 2-COMPOSITION/INNOVATION 3-HYGIENE 4-SERVING 5-DEGREE OF DIFFICULTY 6-TEAM SPIRIT 	<ul style="list-style-type: none"> 40 POINTS 15 POINTS 15 POINTS 10 POINTS 10 POINTS 10 POINTS
3 Live Dish international Competition	JUDGING CRITERIA	POINTS
<ul style="list-style-type: none"> • Team participation: 1 chef and 1 commis • The chef is considered the team manager • Each team consisting of 2 persons will have 1:00 hour including servicing to prepare one meat dish with side garnish • Team should prepare 2 portions for tasting • Dishes must be presented on individual plates with appropriate garnish • Any specific utensils should be provided by the participant •Ready-made products are not allowed and may disqualify the team • Typed recipe and a detailed list of ingredients should be displayed on site before starting with competition 	<ul style="list-style-type: none"> 1-TASTE/FLAVOR 2-COMPOSITION/INNOVATION 3-HYGIENE 4-SERVING 5-DEGREE OF DIFFICULTY 6-TEAM SPIRIT 	<ul style="list-style-type: none"> 40 POINTS 15 POINTS 15 POINTS 10 POINTS 10 POINTS 10 POINTS

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