



AFRICAN YOUNG CHEFS
COMPETITION

2017



RULES & REGULATIONS



CULINARY ACADEMY

Culinary Academy Lagos, is a premier institution providing young Chefs with a platform for learning Culinary Arts and Pastry Arts and an opportunity to excel in the global hospitality space. The Culinary Arts Practitioners Association in Nigeria is a melting pot for the brightest minds in the Culinary Field and together we are pleased to be hosting the first of its kind in Africa- The African Young Chefs Competition.

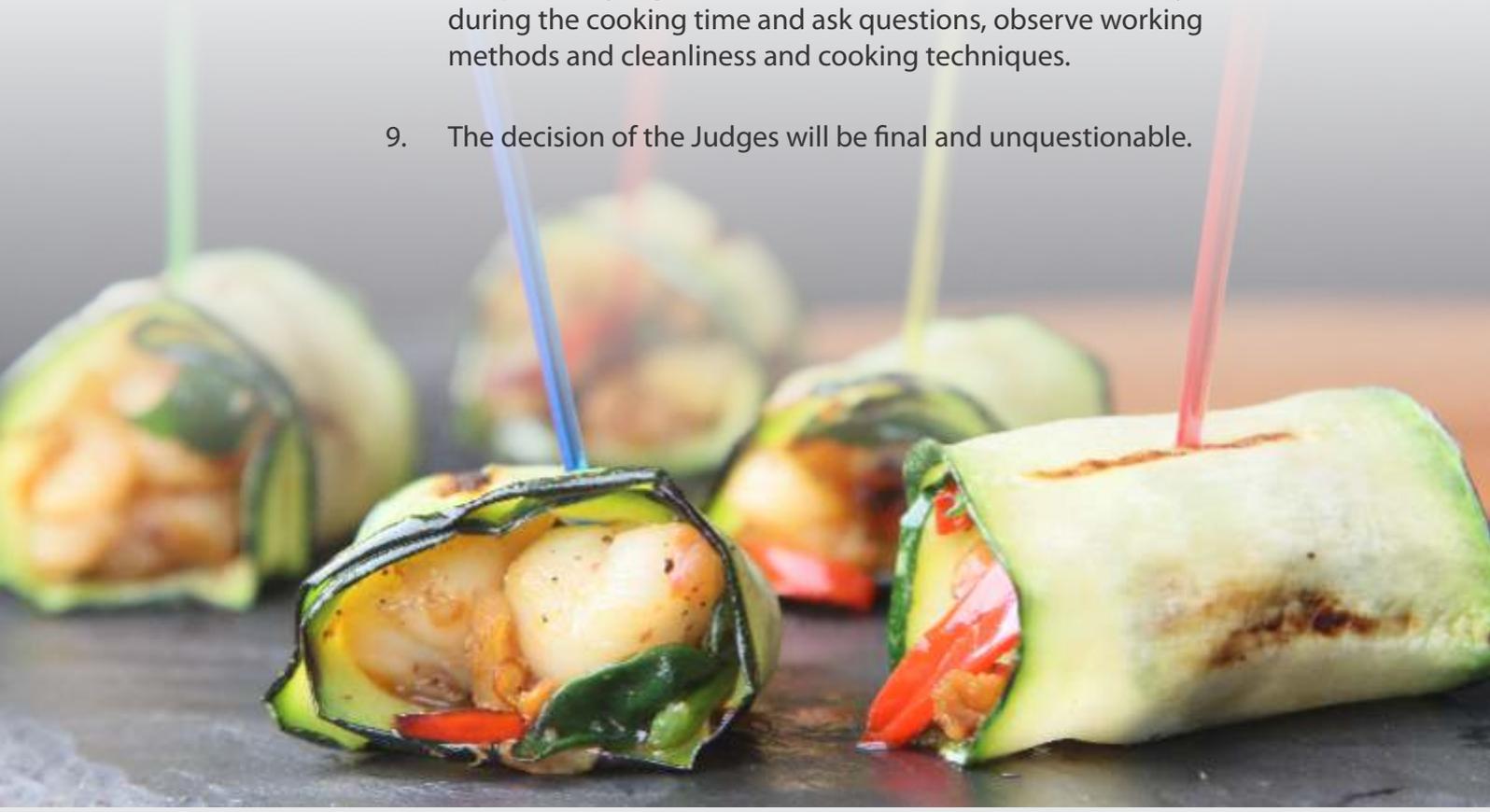
The African Young Chefs' Competition has been designed by the Culinary Academy and the Culinary Arts Practitioners Association to Foster Friendships and Collaborations between young chefs and schools, to recognise and Reward Talent and to encourage Healthy Competition amongst colleagues which is geared towards Learning and an all round Improvement in the Skills required for the hospitality industry.

The event is scheduled to hold from the 4th to 6th of May 2017. The first place winner would take \$5,000 and many other prizes. We would encourage that the participating student be accompanied by a Chef Instructor or Mentor.

Our primary aim in establishing this event is to create an international platform for the interaction of young professional culinary talent from across Africa to display their creativity and innovation.

FORMAT & JUDGING

1. The event commences on Thursday 4th May with an opening ceremony and will continue on Friday May 5th with the Competition. The winners would be awarded on the eve of May 5th and contestants would be expected to return on the 6th of May.
2. At the end of the competition, the third, second and first place students would be chosen by our judges.
4. Although recognition will be given to cooking of international cuisine prepared and presented with modern techniques, traditional regional recipes that are internationally acceptable will also be accepted.
5. All the ingredients and basic cooking and processing equipment, utensils for the competitions will be provided by the organizers.
6. There will be a startup briefing and the students would be given 10 minutes before the competition, to pick up their required ingredients from the display.
7. The participants will get a strategic 5 minute session with their instructors or mentors before the competition begins and the Instructors would be expected to leave till the end of the competition.
8. The panel of judges will move around the work stations anytime during the cooking time and ask questions, observe working methods and cleanliness and cooking techniques.
9. The decision of the Judges will be final and unquestionable.



10. Culinary Academy holds all the rights and privileges for all the recording, and media broadcast for the event and by signing up for the event, you agree to be used for such media and publicity.
11. The contestants would be given a basket of Ingredients to create 3 dishes from. All basket ingredients and recipes where necessary will be communicated to the contestants 30 days before the competition.

All the competitors will be individually marked according to the following criteria:

- Dish Presentation - 10%
- Creativity - 30%
- Order and systematic work flow -10%
- Cooking technique -20%
- Taste-20%
- Hygiene -10%

12. The contestants are expected to participate wearing their Chefs Uniforms.
13. Individual identity cards issued by the university/college/institution.
14. The contestant can carry his/her own set of knives and other basic equipment such as peelers, cutters and moulds.
15. Contestants are encouraged to bring their country's flag for the opening.



TRAVEL & ACCOMMODATION

1. All the participants are expected to make their own travel and accommodation arrangements in Nigeria. The organisers would communicate possible discounted hotels.
2. The organisers would provide ground transportation from the airport and to and from the venue.
3. The organisers would provide breakfast, Lunch and Dinner at designated dining facilities for the participants.

EQUIPMENT LIST

1. 2 burner cooking range
2. Blender
3. Sauté pans
4. Frying pan
5. Spatula
6. Ladles
7. Measuring jug
8. Peelers

COMMON EQUIPMENT

1. 4 Tray Convection Oven
2. Hand Blender
3. Cake Mixer
4. Refrigerator
5. Deep Fryer
6. Sous Vide Circulator
7. Meat Slicer
8. Meat grinder