

14th Edition

HORECA^{ME}

KUWAIT

2026

HSC

PARTICIPANT MANUAL



Hospitality
Salon
Culinaire

19/21 JAN

11 AM - 9 PM

KUWAIT INTERNATIONAL FAIR - HALL 8

AN EVENT BY

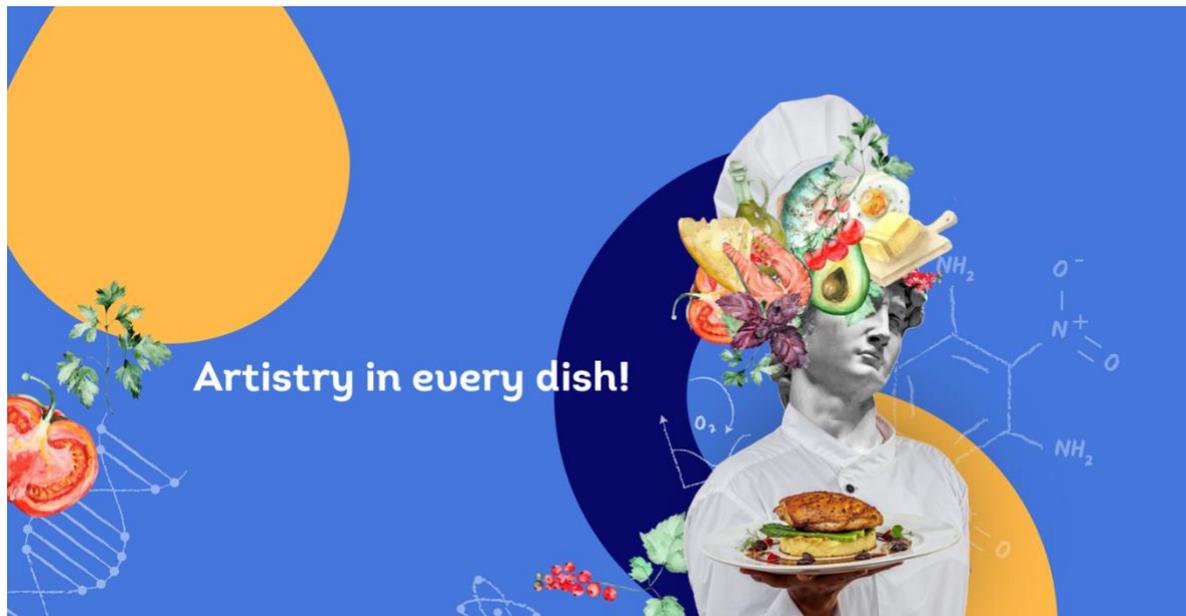

Leaders Group
ليدرز جروب للإستشارات والتطوير
Leaders Group for Consulting & Development

Hospitality
SERVICES

www.horecakuwait.com

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INTRODUCTION

Dear Participant,
We are thrilled to welcome you to the 14th edition of the Hospitality Salon Culinaire, taking place during HORECA Kuwait 2026, the annual meeting place for the hospitality and foodservice industries.

This manual provides you with all the information you will need regarding the event.

Good luck to you all.



Nabila M. Al Anjari
General Manager

Leaders Group for Consulting & Development
HORECA Kuwait

JURY MEMBERS

SALON CULINAIRE SPONSORS

KITCHEN EQUIPPE BY:

HYGIENE CONSULTANT:



ENDORSED BY:

SUPPORTED BY:



CATEGORIES

A - Display Competition Categories		Price	Duration
A-1	Three Plated Dessert Presentation	60 KD	
A-2	Chocolate Carving	60 KD	
A-3	Best Éclair (Flavor: Date)	60 KD	
A-4	Dress the Cake (Glazing, Topping, Piping, Cream) NEW	60 KD	
A-5	Cupcake (Frosting & Filling) NEW	60 KD	
A-6	Oriental Dessert (Baklava & Related)	60 KD	
A-7	Viennoiserie Competition	60 KD	
A-8	Three Course Set Dinner Menu	60 KD	
A-9	Cold Canapés and Tapas	60 KD	
A-10	Sourdough Bread Basket NEW	60 KD	
A-11	Biscuits, Cookies NEW	60 KD	

B - Live Competition Categories		Price	Duration
B-1	Kuwaiti Traditional Dish	80 KD	45 mins
B-2	Hot and Cold Oriental Appetizers (Mezze)	80 KD	45 mins
B-3	Aussie Beef & Lamb Competition	80 KD	45 mins
B-4	Mystery Basket Competition	80 KD	45 mins
B-5	Aussie Beef & Lamb Burger Competition	80 KD	30 mins
B-6	Fresh Pasta Competition	80 KD	45 mins
B-7	Indian Dish Competition	80 KD	45 mins
B-8	Japanese Dish Competition	80 KD	45 mins
B-9	Thai-Chi Dish with Fried Rice Competition	80 KD	45 mins
B-10	Pizza Challenge	80 KD	30 mins
B-11	Illy Coffee Tiramisu Challenge NEW	80 KD	45 mins
B-12	Fruits and/or Vegetable Carving	80 KD	60 mins
B-13	Best Cold Sauce / Dressing	80 KD	15 mins
B-14	Cold Sandwich Competition	80 KD	15 mins
B-15	Sushi Competition	80 KD	45 mins

SAVE THE DATES!

Pick Up of Badges

All participants can pick up their Helper Badges from the organizer's office and check out the location and kitchen equipment on 18 January 2026 at Kuwait International Fairground (KIF) in Hall No. 8 from 11 AM to 2 PM.

Live Chat Meeting and Kitchens Visit

All participants are invited to a meeting with the committee and judges. Details will be shared with you 1 week prior to the exhibition.

AWARDS CEREMONY

Gold medals will be distributed at the Award Ceremony taking place on 21 January 2026 at 7:30PM. All participants should wear their chef's uniform at the awards ceremony.

COMPETITION SCHEDULE

To be sent to all participants at least 7 days prior to the competition. Your staff, delegations, and supporters are welcome at the exhibition.

To attend, all supporters must be from the hospitality field and will need to register online.

How does the pre-registration system work for HORECA Kuwait 2026?

We invite you to log on to horecakuwait.com and get your online badge.

GENERAL INFORMATION

- The Organizers reserve the right to remove, change or add to the rules and regulations
- The Organizers reserve all rights to the recipes used and the photographs taken during the event
- The Organizers are not responsible for any damage or loss of competitors' exhibited items, equipment, utensils or personal belongings
- If an award is won, the competitor must be present or send a representative from his/her establishment to receive the award from the information booth
- All participants must wear their chef's uniform, with no establishment logos, at both the competition and the awards ceremony.
- Participants must show their personal ID and badge to enter the Salon Culinaire area
- Every establishment will receive a helper's badges depending on the number of participants. Helpers must go outside the competition area once the competition begins. The helper cannot be the executive chef.
- Only one entry per chef is allowed in each category. However, he/she may participate in any number of different categories
- Competitors who are not present at the appointed time and place of the competition will be considered as no-shows.
- Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date. In case of any doubt, do not hesitate to contact the organizers.
- Category and name changes are not allowed after 5th of January 2026. Any entry and/or chef's name modification or cancellation after this date is not accepted and fees will not be refunded.
- Typed recipes without any name or establishment logo must be distributed to the judges before the competition commences.
- Participants who arrive before the scheduled time cannot enter the kitchens or use the fridges and other equipment.

KITCHENS

All Small kitchen equipment must be provided by the participant (e.g. Pans / tins / ladles / cutlery / scales / mixers / blender). The following are available on site:

- Convection oven
- Sink table
- Well fryer
- Half Griddle/Half Grill
- 4-unit hot range burner
- Stainless worktables
- Tabletop refrigerator/Freezer
- Microwave
- Heating lamp
- Pizza oven

ELECTRICITY

- The normal voltage at KIF is single phase 220 volts AC, 50 Hz, UK type flat 3 pin plugs (covering three electric outlets, tri-phase) will be provided in each kitchen for the team's equipment.
- All equipment must be distributed over these three sockets.
- You are not authorized under any circumstance to move, modify or remove equipment and/or electric sockets outside the limits set by the contest rules.

BACK AREA

A back area is available and equipped with the below:

- Stainless steel tables
- Fridge for ingredients
- Freezer
- Sink
- Stainless steel shelves

Make sure to keep all your ingredients in the fridges and freezers of the back area before the competition starts.

N.B: The back area can only be accessed up to 1 hour before the competition commences.

It is forbidden for anyone to use the kitchens before their preparation time mentioned on the schedule.

PRODUCTS AND INGREDIENTS

It is a must to use the sponsors' products in your recipe if and when required. It is forbidden to promote competitor's products during the competition. List of available products will be shared with you.

A - DISPLAY COMPETITION

COMPETITIONS RULES AND REGULATIONS

GENERAL RULES

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- Competitors must respect the space limit of each category.
- Judges have the right to test and examine all exhibits and extract samples where necessary.
- During the competition period, participants are permitted to “refresh” their creations after the judging process has ended.
- The judges' ruling is final, and we kindly ask all participants to respect this.
- Feedback on exhibit will be given on the same day to can candidates once the judges has already deliberated.

It is a must to use our sponsors in your recipe when needed. It is forbidden to promote competitors' products during the competition.

JUDGING CRITERIA

- **Taste/Flavor**

Competitors must ensure that the item presented reflects maximum taste and flavor. The typical taste should be preserved; it must have appropriate quality, flavors and colors.

- **Presentation/Innovation**

The pieces must be appetizing, appealing and attractive. Innovation in both taste and appearance will be valued highly. The finished exhibits should provide a good impression based on balanced proportions and aesthetically pleasing principles. Presentation practical and realistic using correct name for the dishes.

- **Design/Composition**

The composition of the desserts must be nutritionally well balanced, easily digestible, and light. Innovative, trendy techniques are used. The taste and colors of the creation need to be in line and must complement each other.

- **Correct Professional Preparation**

Preparations must be accurate and display mastery of basic skills and application of correct cooking methods. The degree of difficulty involved in the creation of the exhibit will be assessed in terms of individual artistic skills, competence and expertise involved in the execution and preparation. Correct aspic technique, degree of difficulty and craftsmanship, clean and precise work, with finesse, correct and balanced proportions of ingredients on the plate.

- **Serving arrangement**

Serving must be simple, practical, and clean. There should be no excessive or unnecessary garnish. The plate and platter arrangement needs to be convenient for serving, while maintaining elegance.

A - DISPLAY COMPETITION COMPETITIONS RULES AND REGULATIONS

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DISPLAY COMPETITIONS

A-1 BEST THREE PLATED DESSERT PRESENTATION

- Preparation of three different desserts.
 - First one made from fruits
 - Second from chocolate a
 - Third from a regional specialty (e.g. dates, sahlab or similar).
- Each dessert is to be presented on a single, appropriate plate.
- Presentation must include a minimum of one hot dessert, to be presented cold.
- All items must be edible.
- The key is simplicity with a high degree of technical skill.
- The name of dishes and a list of ingredients, including precise measures, are required.
- **No tasting in this category.**
- Typewritten description and recipe's ingredients are required and must be displayed.
- Table space allocated per contestant is 80x80 cm.



JUDGING CRITERIA

Presentation & Innovation	30 points
Design/Composition	30 points
Correct Professional Preparation	30 points
Serving Arrangement	10 points

A-2 CHOCOLATE CARVING

- Freestyle presentation and theme
- The sculpture must be one piece, assembled chocolate is not allowed
- The showpiece must be pure sculpture
- Different chocolate combinations are allowed
- Spray guns are not allowed
- Sculptures should be presented unrefined
- Plexiglass covers are not allowed when judging takes place
- Table space allotted per contestant: 60x40 cm base, height limited to 125 cm maximum



JUDGING CRITERIA

Design & Composition	30 points
Creativity & Originality	20 points
Technical Skills and Degree of Difficulty	50 points

A-3 BEST ÉCLAIR (FLAVOR: DATE)



- One kind of éclair must be prepared ahead of time.
- Every participant must present six pieces from the same type of éclair (Date Flavored)
- The size of each éclair should be respected and should be easily eaten by hand.
- The jury will carry out tasting. Samples to be served fresh separately (two pieces)
- The six pieces should be presented on a single platter (excluding the pieces for tasting)
- The list of ingredients is required and must be displayed.
- Table space allocated per contestant is 30x30 cm

JUDGING CRITERIA

Degree of Difficulty & Creativity	15 points
Taste & Flavor	50 points
Presentation & Innovation	15 points
Correct Professional Preparation	15 points
Composition	5 points

A-4 DRESS THE CAKE (GLAZING, TOPPING, PIPING, CREAM) (NEW)

- Freestyle shape and decoration for 8-12 people.
- The cake should be between 0.75 kg to 1.5 kg.
- Decoration must be entirely edible and handmade.
- Inedible blanks can be used as a base.
- **No tasting in this category.**
- Typewritten description and recipe's ingredients are required and must be displayed.
- Table space allocated per contestant is 50x75 cm.



JUDGING CRITERIA

Technique & Degree of Difficulty	50 Points
Creativity & Innovation	20 Points
Presentation & General Impression	20 Points
Suitability in Complementing Food Displays	10 Points

A-5 CUPCAKE (FROSTING & FILLING) (NEW)

- One kind of Cupcake must be prepared ahead of time (It must be both Frosted and Filled).
- Every participant must present eight pieces of the same type of cupcake being both frosted and filled
- The size of each cupcake should be respected, similar to the rest and should be easily eaten by hand.
- The jury will carry out tasting. Samples to be served fresh separately (two pieces)
- The eight pieces should be presented on a single platter (excluding the pieces for tasting)
- The list of ingredients is required and must be displayed.
- Table space allocated per contestant is 40x40 cm



JUDGING CRITERIA

Degree of Difficulty & Creativity	15 points
Taste & Flavor	50 points
Presentation & Innovation	15 points
Correct Professional Preparation	15 points
Composition	5 points

A-6 Oriental Dessert (Baklava & Related)

- One kind of oriental dessert must be prepared ahead of time.
- Every participant must present six pieces from the same type of oriental dessert.
- The identity of the dessert should be respected and should be easily eaten by hand.
- The 6 pieces should be presented on a single platter (excluding the pieces for tasting).
- The jury will carry out tasting. Samples to be served fresh separately (two pieces).
- The list of ingredients is required and must be displayed.
- Table space allocated per contestant is 30x30 cm.



JUDGING CRITERIA

Taste/Flavor	50 points
Presentation/Innovation	15 points
Correct Professional Preparation	15 points
Degree of Difficulty & Creativity	15 points
Composition	05 points

A-7 Viennoiserie (Croissant, Danish, Brioche)



- 4 different shapes must be baked ahead of time, with 4 different fillings.
- 6 pieces of each must be prepared
- Each piece must weigh between 40 and 50 g after baking, including toppings, fillings, garnishes, icings or glazes
- The jury will carry out tasting. Samples to be served fresh separately (3 pieces for tasting of each)
- Our sponsors' products must be used where applicable. You are not permitted to use other brands. The approved list of products will be shared with you shortly.
- Type written description and recipe's ingredients are required and must be displayed
- Table space allocated per contestant is 40x40 cm

JUDGING CRITERIA

Taste/Flavor	50 points
Presentation/Innovation	15 points
Correct Professional Preparation	15 points
Degree of Difficulty & Creativity	15 points
Composition	05 points

A-8 Three-Course Set Menu

- Participants must prepare a plated three-course gourmet meal for one person
- The three-course menu is displayed cold to represent hot dish where applicable, must comprise:
 - One cold appetizer, hot appetizer, or soup
 - One main dish
 - One dessert
- Hot food must be presented cold
- The same ingredients must not be used in more than one dish
- The sorbet must only be mentioned in writing on the submitted menu
- **No tasting in this category**
- The list of ingredients is required and must be displayed
- Table space allocated per contestant is 100 x 100 cm



JUDGING CRITERIA

Presentation & Innovation	30 points
Composition	30 points
Correct Personal Preparation	30 points
Serving Arrangement	10 points

A-9 Cold Canapés and Tapas

- Participants should prepare 6 different kinds of cold international canapés or tapas.
- The canapé can be made on spoons.
- Participants must prepare 6 pieces of each kind (total 36 pieces).
- Decoration must be entirely edible and handmade.
- **No tasting in this category.**
- The list of ingredients is required and must be displayed
- Allotted table space per contestant is 60x60 cm

JUDGING CRITERIA

Presentation & Innovation	30 points
Composition	30 points
Correct Personal Preparation	30 points
Serving Arrangement	10 points



A-10 Sourdough Bread Basket (NEW)



- Participants must prepare two types of Sourdough Bread Loafs (one white and one from the participants choosing) with yeast and sourdough
- Participants must prepare 3 pieces of each (six pieces in total) excluding the pieces for tasting
- The jury will carry out tasting. Samples to be served fresh separately (one piece of each kind)
- Each Loaf must weigh 650-800 grams after baking
- Table space allocated per contestant is 50x50 cm

JUDGING CRITERIA

Taste & Flavor	50 points
Presentation & Innovation	15 points
Composition	5 points
Correct Professional Preparation	15 points
Degree of Difficulty & Creativity	15 points

A-11 Biscuits & Cookies (NEW)

- Exhibit 4 varieties.
- Six pieces of each variety (24 pieces total) plus one extra piece of each variety on a separate small platter for judges' tasting.
- Freestyle presentation and theme
- Present the exhibit to include a small showpiece.
- Showpieces should enhance the presentation and will be judged.
- Written description mentioning the theme is required.
- Typewritten products description and recipes are required.
- Maximum area 60cmx75cm.
- Different Flavours with all textures and cooking techniques will be looked for in the items presented

JUDGING CRITERIA

Degree of Difficulty & Creativity	15 points
Taste & Flavor	50 points
Presentation & Innovation	15 points
Correct Professional Preparation	15 points
Composition	5 points



B - LIVE COMPETITION COMPETITIONS RULES AND REGULATIONS

GENERAL RULES

- Every exhibit must be the actual work of the participant registered on the application form.
- No company name or logo should be visible to the judges during the judging process. It may be included or placed once the judging is complete.
- The description of each dish is important for the understanding of taste and technique.
- All dishes will be labeled by the organizers so they can be identified.
- No artificial colors allowed.
- When the food is not tasted it must present a “visual taste”.
- Variation of professional modern techniques important but practical.
- Garnish & other ingredients are in harmony with the main ingredient.
- Nutritionally balanced.
- Dressing or garnishing the rims of plates results in an unacceptable appearance.
- Meat or fish should be carved properly and cleanly.
- Meat or fish slices should be served with the carved surface upwards and arranged in order and size.
- No pork and alcohol items are allowed.
- Numerical harmonizing of meat/fish portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Non-edible items are not allowed to be used.
- Sauce boats should only be half full.
- Aspic work should be clean and free of defects.

- Portion size and portion weight should be in line with the norms of accepted practice.
- Clean, crisp workmanship needs to be demonstrated.
- **Our sponsors' products must be used where applicable. You are not permitted to use other brands. The approved list of products will be shared with you.**
- Ready-made products are not allowed and may result in disqualification for the team.
- All food items must be brought in hygienic, chilled containers (thermo boxes or equivalent)
- Participants must refer to the hygiene rules and regulations of the sponsor.
- Participants must clean the kitchens after they finish the competition.

What is allowed? Not respecting the below points is subject to a penalty of up to 10% of the overall score

Basic stocks: Can be brought not reduced, seasoned or thickened

Salads: Cleaned, washed but not mixed or cut

Vegetables, fruits, potatoes, onions: cleaned, peeled, washed, raw not cut exception for vegetables where seeds have to be removed.

- Onions can be halved to check quality
- Vegetables like tomatoes may be blanched and peeled
- Broad beans may be shelled
- Vegetables purees are allowed

Fish: Gutted, scaled, not filleted Shells: Cleaned, raw in their shells

Crustaceans: Cleaned, washed, can be boiled in their shells but not mixed or cut

Meat and poultry:

- Deboned, not portioned, meat not trimmed, minced or ground
- Sausages must be filled on site

Eggs: Can be separated and pasteurized but not processed in any other way

Pasta Dough: Pasta Dough can be prepared but not cooked

Dry Ingredients: Can be weighed and measured

Pastry Sponge Biscuits Meringue:

- Can be brought in but not cut, sliced or chopped
- Macarons cannot be brought in
- Meringue as décor has to be dried on-site

Fruit Pulp & Puree: Can be brought in, but final sauce or coulis must be prepared on-site

Décor Elements: 100% done on site

Oriental section

- Chickpeas can be brought as puree (mashed), ready to use during the competition
- Meat can be minced ahead of time but should be assembled on-site
- Presenting raw meat plates is not allowed

BEST PRACTICES

The whole idea behind this section is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition.

Naturally this section does not cover all aspect of the jury and marking scheme, but looks into the 'Best Practices' for competitors which needs to be read for Food Safety Regulations.

1. **Plastic** is something that the world and gastronomy is eliminating.
 - a. Plastic Bags avoid all unless necessary and required to pack your food items into OR is there an alternate solution.
 - b. Vacuum Bags are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc, and should be avoided as much as possible, think of the waste and the cost.
 - c. Plastic Containers are permitted to transport and store items in, and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.
2. **HACCP sheets;** are required in most part of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
 - a. Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
 - b. Temperature/storage sheets, should show the temperature flow chart of food items from purchase to prep kitchen- to competition arena.
 - c. Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.

- d. Storage of warm food, must be done to ensure all international and local regulations are met to avoid any public concerns on food safety.
- e. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
- f. Jury members are at liberty to check and investigate these documents under any circumstance.

3. **Competition Timing/ on Time** is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.

- a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
- b. If your food items have too many hand movements and or components, will affect the temperature of the food for service, which will lead to points deduction.

4. Food weight and Nutrition

- a. There are expected weights to be observed in the hot kitchen and on the chefs table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
- b. It is a cooking competition; therefore skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are a must, repetition with molds will be penalized under professional preparation
- c. All food need to be nutritionally balance along with the presentation on how it fits into the menu

5. **Plate temperature** Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.
 - a. If serving a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
 - b. All salads or herb salad garnishes need some type of dressing or seasoning.

6. **Food Waste** In today's modern world, food waste is a major issue around the globe, as a professional, you must control all your food waste.
 - a. Excessive mise en place brought into the kitchen will be penalized, the parameters will be 5% of the total required to allow for spoilage and items that may have been dropped etc.
 - b. Over preparation of the amount required will also be monitored, meals sold Vs Meal remaining will be totaled again with a 5% buffer permitted. Excessive preparation will cause points deduction.
 - c. Ideally, you should have 3 bins.
 - i. One for food waste that may be composted, etc.
 - ii. One for Recyclable bin for cardboard and paper
 - iii. One for non-recyclable for plastic, rubber etc
 - d. Items are not to be removed from the main competition kitchen until checked by a member of jury, clear bags may be provided .
 - e. Best Practices is the correct disposal of Organic and non-organic waste either at your mise en place kitchen or the competition kitchen after the event.

JUDGING CRITERIA

TASTE & TEXTURE

- The typical taste of the food should be preserved
- It must have appropriate taste and seasoning
- In quality, flavor and color, the dish should conform to today's standards of nutritional values

CORRECT PROFESSIONAL PREPARATION

- Correct basic preparation of food, corresponding to today's modern culinary art.
- Preparation should be by practical, acceptable methods that exclude unnecessary ingredients.
- Appropriate cooking techniques must be applied for all ingredients, including starches and vegetable
- Proper working technique and attention paid to hygiene during preparation of food
- Review of all food waste including excess items.
- Review of team work or the time to make items or serve them.

HYGIENE

- Clean hygienic work techniques
- Workflow been adhered too and followed
- Clear benches not cluttered
- Correct storage of food items
- Temperature control on food items hot and cold

MATERIAL BROUGHT / MISE EN PLACE

The basic preparatory work that is required in order to complete further cooking, baking tasks and presentation

- Clear arrangement of materials
- Correct amount of items brought in
- Proper working technique
- Correct utilization of working time

PRESENTATION AND INNOVATION

- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required
- Ingredients and side dishes must be in harmony
- Points are granted for excellent combination, simplicity and originality in composition
- Clean arrangement, with no artificial garnishes and no time-consuming arrangements
- Exemplary plating to ensure an appetizing appearance is required

SERVICE

- Correct number of plates must be presented.
- The meals should be practical, and transportable.
- Meals must be presented on time OR points will be deducted

INNOVATION

- The introduction of a new technique or significantly improving and existing dish
- New style of dishing presentation that enhances to customer or judge's expectation.
- Allow chefs or teams to create a WOW factor.
- Scoring will start for zero (0) and go up to 5 marks
- Chairman of the jury will decide when dealing with ethnic or heritage food whether to allocate 5 points automatically

FOOD WASTE

- Control on excess and food waste
- Limitation on plastic waste

SCALE OF PENALTIES

Up to 5 points will be deducted from the final grade in case of:

- Practical size of portion (cost control, product waste and nutrition)
- Harmonies balanced meat and garnish
- Proteins that would be unhealthy to eat like undercooked chicken
- Vegetable cutting and cooking
- Use of inedible materials
- Portion weight must be kept within the norms of accepted practice
- Excessive seasoning
- Time respect
- Not wearing official chefs' uniform and hat
- Revealing the contest name on uniforms
- Bringing pre-cooked food into the competition

VERY IMPORTANT!

- **Bring all needed small equipment and kitchen utensils such as cutting boards, knives, pots, pans, bowls, plates as well as other materials needed to cook and serve.**
- **A typed recipe and detailed list of ingredients in English must be displayed on site before the start of the competition.**

LIVE COMPETITIONS

B-1 KUWAITI TRADITIONAL DISH

- Individual Participation
- Duration: (45 minutes).
- Competitors should prepare a Kuwaiti main dish.
- The participant should prepare 2 portions, one for tasting & one for display
- The dishes should represent a variety of cooking methods using same
- Ingredients as those used in Kuwaiti 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 participant by the participants.



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-2 HOT AND COLD APPETIZERS (MEZZE)

- Individual Participation
- Duration: 45 minutes
- Each participant will have to prepare 2 varieties of Oriental appetizers 1 hot (2 portions) & 1 cold (2 portions)
- Chickpeas for Hummus can be brought boiled and mashed to the competition
- Meat can be minced ahead of time but should be assembled on-site.
- The participant should prepare 2 portions, one for tasting & one for display
- Dishes must be presented on individual plates with appropriate garnish
- Any specific utensils for the competition should be provided by the participants
- All ingredients will be checked for suitability by the judges before the competitions starts
- Ready-made products are not allowed and may disqualify the participant.
- “Mezze” bowls should be provided by the participants.
- Raw meat dishes are not allowed
- Typed recipe and a detailed list of ingredients should be displayed on site before starting the competition



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-3 AUSSIE BEEF & LAMB COMPETITION

- Individual participation
- Duration: 45 minutes
- Competitors should prepare one red meat dish with side garnish
- The participant should prepare 2 portions, One for Tasting and One for Display
- Dishes must be presented on individual plates with appropriate garnishes
- All ingredients and specific utensils for the competition must be provided by the participants
- All ingredients will be checked for suitability by the judges before the competition starts
- A typed recipe and detailed list of ingredients must be displayed on site before the start of the competition
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.

JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points



B-4 MYSTERY BASKET COMPETITION

- Individual participation.
- Duration: 45 minutes.
- Each participant will have to prepare one main dish to be produced from items in a basket provided by the organizer at the time of the competition.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- Each participant will have ten minutes to write down a short brief of his recipe and submit it to the jury before the start of the competition.
- It is a must to use all the ingredients in the Mystery given basket excluding the permanent ingredients
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-5 AUSSIE BEEF & LAMB BURGER COMPETITION

- Individual participation
- Duration: 30 minutes
- Participants must prepare two beef burgers one for tasting and one for display
- Participants must assemble the burger during the competition
- Burgers may include any condiments or ready-made spreads such as ketchup, mayo, mustard, barbecue sauce, garlic paste, pesto and toppings such as onions, tomatoes etc.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite
- Pre-minced meat can be brought to the competition but should be flavored onsite
- All Burgers must comprise ground meat only, served on a bun or other bread
- All ingredients will be checked for suitability by the judges before the competition starts
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-6 FRESH PASTA COMPETITION

- Individual participation.
- Duration: 45 minutes.
- Competitors should prepare, cook, and present one fresh pasta dish to the competitor's own choice.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- Participants can bring their ready-made pasta dough to the competition, but they must prepare the filling on-site.
- The pasta should be cooked al dente; overcooked pasta will lead to point reduction.
- All other ingredients should be brought by competitor in unprepared state
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-7 INDIAN DISH COMPETITION

- Individual participation
- Duration: 45 minutes.
- Competitors should prepare 1 starter and 1 main dish for 2 portions of each.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- The set can be either presented on one plate or individual plated.
- All ingredients should be brought by the competitors in unprepared state, not trimmed, cut or sliced.
- Competitors must submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes



JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points

B-8 JAPANESE DISH COMPETITION

- Individual participation
- Duration: 45 minutes.
- Competitors should prepare 1 starter and 1 main dish for 2 portions of each.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- The set can be either presented on one plate or individual plated.
- All ingredients should be brought by the competitors in unprepared state, not trimmed, cut or sliced.
- Competitors must submit a written recipe in English to the jury the competition day, which includes the ingredients and method of preparation of the dishes

JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points



B-9 THAI-CHI DISH WITH FRIED RICE COMPETITION

- Individual participation
- Duration: 45 minutes.
- Each participant must prepare two portions, one for tasting and one for display.
- The dish may be presented on one platter or as individual plates.
- All ingredients must be brought by the competitor in an unprepared state – not trimmed, cut, or sliced.
- Pre-prepared or pre-cooked rice or sauces are not permitted. All preparation and cooking must be done within the allotted time.
- The fried rice must be the main component of the dish, not a side item.

Competitors must submit a written recipe in English to the jury on the competition day, including a full ingredient list and method of preparation

JUDGING CRITERIA

Taste & Texture	50 points
Correct professional preparation	15 points
Presentation & Innovation	10 points
Innovation	5 points
Mise en place	5 points
Service	5 points
Hygiene	7 points
Food waste	3 points



B-10 Pizza Challenge

- Individual participation
- Duration: 30 minutes
- Each participant will be required to prepare two portions, one for tasting and one for display.
- Pizza dough can be prepared ahead of time and brought to the competition ready to use, an explanation of the preparation method should be presented to the jury members
- The dough toppings can be sliced, portioned and brought to the competition.
- The pizza should be assembled and baked during the competition (topping choice is free to the participant choice)
- All participants are bound to the preparation of a gastronomic pizza.
- Dessert pizzas and stuffed pizzas like sandwiches are excluded from the competition.
- Traditional calzones (a round disc of dough stuffed, folded and closed) are allowed.
- Each participant must use their products.
- During the run, each participant must stand in front of the oven, not moving anywhere else until their pizza is finished.
- Each pizza will be shown as a whole and then sliced and served to the jury on plates.
- “Classic Pizza” category is to be baked in the specified oven.



JUDGING CRITERIA

Taste & Texture	50 points	Mise en place	5 points
Correct professional preparation	15 points	Service	5 points
Presentation & Innovation	10 points	Hygiene	7 points
Innovation	5 points	Food waste	3 points



B- 11 COFFEE TIRAMISU CHALLENGE (NEW)

- Individual Participation
- Time: 45 minutes
- The dish must be inspired by Tiramisu, either in its traditional form or as a modern interpretation.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- All ingredients must be brought by the competitor except for Illy coffee, which will be provided by the organizer.
- Competitors must use Illy Coffee as a key ingredient and flavor base in the dessert.
- Competitors must prepare all components from scratch during the competition (no pre-made sponge, cream, or sauces).
- Illy coffee must be the main flavor focus, it can be used in the sponge, cream, sauce, or decorative elements.



JUDGING CRITERIA

Taste & Texture	50 points	Mise en place	5 points
Correct professional preparation	15 points	Service	5 points
Presentation & Innovation	10 points	Hygiene	7 points
Innovation	5 points	Food waste	3 points

B-12 Fruits and/or Vegetables Carving

- Individual Participation
- Freestyle theme
- Duration: 1 hour (60 minutes)
- Vegetables should be brought to the competition not peeled
- Power tools are forbidden
- Work in plain uniform is required
- The only Inedible products allowed are items such as frames used to support your display
- Space allotted per contestant 60cm x 80cm



JUDGING CRITERIA

Correct Professional Preparation / Technical Skills	40 points
Design & Composition	30 points
Creativity & Originality	20 points
Mise en place & Hygiene	10 points

B-13 Best Cold Dressing

- Individual Participation.
- Duration: 15 minutes.
- The dressing must be served cold and suitable for immediate consumption.
- Each participant will be required to prepare two portions, one for tasting and one for display.
- The type of dressing can be:
 - **Vinaigrette-based** (oil and vinegar/emulsion)
 - **Cream-based** (yogurt, mayonnaise, sour cream, etc.)
 - **Fusion or modern-style** (infused oils, flavored reductions, emulsified sauces, etc.)
- The dressing may be served as standalone item or paired with a simple salad or tasting spoon presentation.
- 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 participant



JUDGING CRITERIA

Taste & Texture	50 points	Mise en place	5 points
Correct professional preparation	15 points	Service	5 points
Presentation & Innovation	10 points	Hygiene	7 points
Innovation	5 points	Food waste	3 points

B-14 Cold Sandwich Challenge

- Individual participation.
- Duration: 15 minutes.
- Competitors should prepare two cold sandwiches One for tasting & one for presentation
- Ingredients should be pre-cooked and ready to use
- Participants must assemble their sandwich during the competition
- Each sandwich to be served on a separate plate with its side garnish.
- Sandwiches may include any ready-made spread such as ketchup, mayo, mustard, barbecue sauce, garlic paste, and pesto.
- Combination of spreads to prepare a sauce, or any other sauce should be prepared onsite.
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.



JUDGING CRITERIA

Taste & Texture	50 points	Mise en place	5 points
Correct professional preparation	15 points	Service	5 points
Presentation & Innovation	10 points	Hygiene	7 points
Innovation	5 points	Food waste	3 points

B-15 Sushi Competition

- Individual participation
- Duration: 45 minutes
- Participants should prepare four pieces from four freestyle sushi varieties rolls (sushi, maki, ura maki, etc.) for a total of 16 pieces.
- Two similar side plates with two pieces of each sushi variety should be prepared to be tasted by the jury.
- Competitors should complete the 16 pieces and must not exceed the number of pieces indicated above.
- The rice should be cooked and ready to use to the competition.
- Only cold items should be prepared.
- All the sushi should be prepared on site (the sauce can be premade and brought to the competition).
- All utensils for the competition should be provided by the participants.
- Participants should bring all their ingredients.
- The presentation must include wasabi and ginger.
- Participants are allowed to design their entry around a plate of their choice.
- Typed recipes and list of ingredients should be printed by the participant and displayed on site in front of the jury.
- Our sponsors' products must be used where applicable. You are not permitted to use other brands.



JUDGING CRITERIA

Taste & Texture	50 points	Mise en place	5 points
Correct professional preparation	15 points	Service	5 points
Presentation & Innovation	10 points	Hygiene	7 points
Innovation	5 points	Food waste	3 points

AWARDS



The participant with the highest score will be awarded first place followed by the second and third place winners. All three winners will be awarded gifts.

CONTACT US

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Application Form (1/2)

1. COMPANY DETAILS

Name of establishment:	
Address:	
Phone:	
Person in charge:	Position:
Mobile number:	Email:

2. APPLICATION:

- We hereby apply to participate in the Hospitality Salon Culinaire during Horeca Kuwait 2026.
- By signing the present application I the undersigned do hereby agree to participate in the "Hospitality Culinaire 2026, observe the rules and regulations for the exposition and abide by the decisions of the jury
- **Last minute cancellation as of January 5th, 2026 will not be refunded.**
- Places are limited for live cooking competitions, number of entries to be reviewed and confirmed with the organizers depending on availability

Full Name	Age	Occupation	Mobile	Instagram	E-mail	Category	Price In KD
TOTAL							



Application Form (2/2)

IMPORTANT:

- Please send us a picture of all chefs participating with their names on the back of the picture
- Diplomas will be given only to person named on application submitted before the show
- Name on diplomas will be printed exactly as submitted on application, please type clearly the names in capital letters and verify spelling
- Please send us the CID of all the participants
- No application will be considered valid unless accompanied by the appropriate payment.
- All deadlines must be respected in order to issue the participants badges and invitation cards.

3. PAYMENT METHOD

- Bank Transfer to:
Leaders Group for Consulting & Development Company.
Kuwait Finance House (KFH) Head Office, State of Kuwait.
Account No: 011010926128
IBAN: KW61KFHO00000000000011010926128
SWIFT Code: KFHOKWKW

Signature & Company stamp

(A person duly authorized must sign this application)



Recipe Form

Participant's Code:

Category Code:

INGREDIENTS

RECIPE

Signature:

Date: