



24th SABAH HOSPITALITY FIESTA

STRATEGIC PARTNER



26th - 28th SEPTEMBER 2024

SABAH INTERNATIONAL CONVENTION CENTER
KOTA KINABALU, SABAH

2024

RULES AND REGULATIONS BOOK



MALAYSIAN ASSOCIATION OF HOTELS
PERSATUAN HOTEL MALAYSIA



ASIAN TOURISM INTERNATIONAL COLLEGE
STRIVE FOR EXCELLENCE

Created by SHF2024 Competition Committee

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JUDGING GUIDELINES

ALL JUDGING WILL BE BASE ON BELOW GUIDELINES FOR ALL CLASSES BOTH PROFESSIONAL & APPRENTICE

- 90 - 99 POINTS = GOLD
- 80 - 89 POINTS = SILVER
- 70 - 79 POINTS = BRONZE
- 60 - 69 POINTS = DIPLOMA
- 59 POINTS & BELOW = NOT QUALIFY

- 100 POINTS = GOLD WITH DISTINCTION

AMAZING AWARD

- 2 GOLD MEDALS IN ANY CATEGORIES OR CLASSES
- PARTICIPANTS COMPETING IN MORE THAN ONE CATEGORY SHOULD CHECK THEIR COMPETITION SCHEDULE TO AVOID CLASH TIMING ON THE DAY OF THE COMPETITION (HIGHEST POINTS / ONE AWARD ONLY).

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- APPRENTICE LEVEL (STUDENTS) WHO WISH TO COMPETE IN THE PROFESSIONAL CATEGORIES ARE ALLOWED, BUT APPRENTICE CATEGORIES ARE FOR STUDENTS ONLY.
 - APPRENTICES WHO COMPETE AT THE PROFESSIONAL LEVEL ARE ELIGIBLE TO GET POINTS FOR THE OVERALL CHAMPION AWARD.

MEDAL	POINTS TO QUALIFY	OVERALL POINTS
GOLD WITH DISTINCTION	100	15
GOLD	90 - 99	15
SILVER	80 - 89	10
BRONZE	70 - 79	5
DIPLOMA	60 - 69	-

PROFESSIONAL LEVEL

DISPLAY CLASSES

PÂTISSERIE

Class P 01(TEAM): : DECORATED WEDDING CAKE (DUMMY)

THEME : "Borneo Wedding"

The cake must have a minimum of 5 TIERS with no height limit, pillars are optional. All tiers to incorporate a WEDDING DESIGN. The cake must be entirely decorated by hand, and all decoration must be edible, with the exception of pillars. Royal icing, pastillage, and other edible materials are allowed. All tier levels of the wedding cake garnish or topper must be edible and will be inspected by the judges.

- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Contestants are given two hours to assemble everything once the competition starts.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) teams per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

Class P 02: PASTRY SHOWPIECE

THEME : "Beyond Imagination"

Display showpiece of marzipan, chocolate, sugar, bread, or any other edible material. No frames, molds, Styrofoam bases, or rods are allowed. The display theme should reflect the "THEME". Failure to adhere to the theme will result in disqualification. The showpiece will be judged and displayed on the day of the competition. Additional thickening of fillings is suggested for adding stability to the entire showpiece, as the display must stand for the duration of the entire display day. Contestants are strictly required to work alone without any assistance or coaching from others.

- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Contestants are given 1 hour to assemble everything once the competition starts.
- No testing or cake is required.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

JUDGING CRITERIA

- **Class P 01: DECORATED WEDDING CAKE**
- **Class P 02: PASTRY SHOWPIECE**

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

Suitability in complementing Food displays 0-20 points

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

Presentation and General Impression 0-30 points

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty 0-50 points

This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.

PLATED SHOWPIECE DISPLAY

CLASS P 03: SEAFOOD PLATTER

To prepare in advance a platter for 10 people. A platter consists of any combination of shellfish, crustaceans, or smoked, cured, and fresh fish. Display creatively prepared products for buffet presentation and use various techniques and creativity to create an edible presentation. Each exhibit should be displayed on an appropriately sized platter: china, silver, mirror, ceramic, glass, etc.

- The whole presentation should have 10 portions and one complete platter for show.
- Minimum of five types of products.
- Platter should be practical and up to date.
- No tasting required.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.
- Contestants are given two hours to assemble everything once the competition starts.

PLATED SHOWPIECE DISPLAY

CLASS P 04: MEAT PLATTER

To prepare in advance a platter for 10 people. The platter must consist of any combination of poultry, game, or butcher's meat according to the choice of the competitors.

Display creatively prepared products for buffet presentation and use various techniques and creativity to create an edible presentation. Each exhibit should be displayed on an appropriately sized platter: china, silver, mirror, ceramic, glass, etc.

- The whole presentation should have 10 portions and one complete platter for show.
- Minimum of five types of products.
- Chefs are in full uniform during the competition and also in full chef attire at the award ceremony to receive their award.
- Platter should be practical and up to date.
- No tasting required.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.
- Contestants are given two hours to assemble everything once the competition starts.

CLASS P 05: CHINESE FOUR SEASON COMBINATION PLATTER

To prepare in advance a platter for 10 people. A platter consists of any combination of poultry, game, butcher's meat, shellfish, crustaceans, or smoked, cured, and fresh fish. Display creatively prepared products for table presentation and use various techniques and creativity to create an edible presentation. Each exhibit should be displayed on an appropriately sized platter: china, silver, mirror, ceramic, glass, etc.

- The whole presentation should have 10 portions and one complete platter for show.
- Minimum of four types of products.
- Chefs are in full uniform during the competition and also in full chef attire at the award ceremony to receive their award.
- Platter should be practical and up to date.
- No tasting required.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.
- Contestants are given two hours to assemble everything once the competition starts.

JUDGING CRITERIA

- Class P 03: SEAFOOD PLATTER
- Class P 04: MEAT PLATTER
- Class P 05: CHINESE FOUR SEASON COMBINATION PLATTER

Maximum points per exhibit are 100. The points breakdown is as follows:

- Composition **(0 - 25 points)**

Ingredients and side dishes must be in harmony in composition and colour. Platters that exhibit modern culinary art served up in an efficient manner, i.e., dishes carefully prepared and finished, may be considered to constitute wholesome and healthy nourishment.

- Correct Preparation **(0 - 25 points)**

Appropriate culinary presentation without unnecessary additions and ingredients. Dishes conceived hot but exhibited cold must be glazed with aspic (for preservation purposes only).

- Degree of Difficulty / Creativity **(0 - 25 points)**

The judgment is primarily based on the artistic work & also the degree of difficulty & the effort expended.

- Presentation and Portion Size **(0 - 25 points)**

The size of the platter must be appropriate with the dish & the number of persons. The main and side dishes must be served in perfect harmony.

Judging Hints: Judges decisions are final

- All pieces and garnishes should be proportionate to each other.
- Must show uniformity in size and weight of each portion
- Variety of preparation methods and creativity in presentation

PRACTICAL CLASSES - INDIVIDUAL EVENT

ARTISTIC - PRACTICAL CLASSES

Class P 06 : FRUIT & VEGETABLE CARVING

A free-style fruit and vegetable carving has to be executed within a time limit of (4 hours). There will be no pre-slicing, peeling, carving, or preparation of vegetables with the exception of yams and pumpkins before the competition begins. Exhibits will have to be displayed upon completion of practical work.

- A minimum of three types of items, either melons, or anything similar to them, with an additional compulsory item (a pumpkin).
- 3 fruits or melons plus 1 pumpkin are compulsory items.
- The use of toothpicks or skewers as means of attachment is allowed but must not be visible.
- Contestants are given 4 hours to carve everything once the competition starts.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participant per establishment.
- It's open to all either MAH member or non member and all dinning outlet / colleges.

JUDGING CRITERIA

Maximum points per exhibit are 100. The points breakdown is as follows:

- Suitability in complementing Food displays 0-20 points

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

- Presentation and General Impression 0-30 points

Depending on the material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

- Technique and Degree of Difficulty 0-50 points

This is judged by the artistry, competency, and expert work involved in the execution or preparation of the exhibit.

F&B CHALLENGE - PRACTICAL

Class P 07: BARTENDER FLAIR: "DUO" COCKTAIL

The objectives of this competition are to judge and measure the standard of competitors in their techniques, skills, and knowledge in preparing a concoction of drinks.

- Competitors can select either one of the categories below with a time limit of **eight minutes**.
- Competitors will have to bring their own tools, utensils, and music tracks on any multimedia device (labeled clearly with their participant number or name, the organiser will not be responsible for any loss or damaged). The device has to be submitted to the secretariat during registration and labeled accordingly.
- Participation is open to two (2) teams/ participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges

Drink category

Before Dinner Cocktail (Dry or Medium Sweet Cocktail)

- Before Dinner Cocktail shall not contain more than two (2) centilitres of sweetened products.
- The following products are classified as sweet products and shall not be used more than two (2) centilitres or combined for the pre-dinner cocktail.
- Vermouth (white, red, rosé)***
- All sweet liqueurs and creams***
- Sweet fortified wines, like cream sherry, marsala, port***
- Cocktail syrups***
- All sweet sparkling wines***
- Sweet fruit juices***

Sparkling Cocktail (Champagne Cocktail Style)

- The sparkling ingredient (mixer) in the Sparkling Cocktail recipe (cava, champagne, prosecco, or any other kind of sparkling wine, red, rosé, or white).
- Sparkling Cocktails must contain a minimum of 9 cl of sparkling wine. Sparkling cocktails are considered medium drinks; therefore, the total volume is limited to 20 cl.
- Sparkling cocktails are served in champagne flutes, coupes (saucers), or tulip glasses.

Long drink (Collins or Tropical Style)

- A long drink recipe should contain at least 12 cl of fruit juices, fruit concentrates, mineral water, soft drinks, and the like.

The competitor will select one (01) of the above categories to prepare a drink of his or her own creation.

REMINDER:

1. All cocktail recipes submitted will remain the property of the SHF 2024.
2. Method of preparation of the cocktails, either shaken, mixed, or blended.
3. Not more than six (6) ingredients shall be used. This includes drops, dashes, and solid ingredients like fruit or spices.
4. The overall content of the cocktail shall not be less than 7 cl (international standard).
5. The spirits or liquor used must be readily available in Malaysia.
6. All fruit juices used must be locally produced.
7. Dairy products and their substitutes, with the exception of fresh milk, cream, and eggs, are not allowed and homemade, premade ingredients, heated ingredients, artificial and colourants, ice cream.
8. Two (2) portions must be prepared simultaneously; one (1) portion for display and one (1) portion to be divided into three (3) equal portions or glasses for the judges.
9. The standard measure for all recipes must be expressed in centilitres (cl).
10. Presentation and service are limited to eight (8) minutes per drink.

GARNISHES

- Garnishes can be prepared backstage or during routine but cannot be made before hand and brought to the competition.
- Garnishes must be simple, edible, and readily available in most bars.
- Garnishes may only be put on glasses once on stage, after the routine has begun.
- No ice may be put into glasses prior to the start of the competition.

MISE-EN-PLACE

- All ingredients, including and not limited to a selection of beverages, must be brought in one (1) hour before the competition schedule.

PREPARATION PRACTICE AREA

- There will be a place set up for competitors to practise and prepare. Volunteers and fans are not allowed in this area without permission from the organisers; it is reserved for the contestants. In this section, competitors will be able to store their tools, supplies, ingredients, etc. There won't be any refrigerators or freezers available. Each competitor is in charge of maintaining and cleaning their own inventory of dishes and glassware. For dish or competitor item breakage or loss, runners and event staff are not liable.

PERSONAL GROOMING

- You are required to be properly attired and have proper grooming and personal hygiene observed at all times.
- The establishment logo should not be displayed on the attire worn during the competition.

The Organizer will provide the following:

- One (01) competition table, ice cubes (whichever size is available), and power points.
- The competitor has to bring all other equipment and ingredients required to execute your recipe effectively and efficiently for the competition.

DELIVERY

- All items and materials must be delivered one (1) hour before the competition schedule.
- The team manager and colleagues may assist in delivering equipment to the mise-en-place area only and packing up once the team has completed their clean up.

JUDGING CRITERIA

- o Class P 07: BARTENDER FLAIR DUO : COCKTAIL
- o Class P 24: MIXOLOGIST : MOCKTAIL (INDIVIDUAL)

Maximum points per exhibit are 100. The points breakdown is as follows:

- Appearance, Aroma, Taste and Innovation, **0-20 points**
- Recipe, originality, Technical Skills, Correct Measurement, Concoction **0-10 points**
- Presentation, Organization , Appearance, Timing, Speed, Safety, Hygiene Practices, Mise-En-Plus and Personal Grooming Standards **0-20 points**
- Flair (exception for mixologist) & Showmanship **0 - 50 points**

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors must report to the respective counter (on the side of the stage) at least 30 minutes before the scheduled time.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- All audio for the competition must be in MP3 format and handed over to the secretariat during registration on any multimedia device.
- The organiser will not be responsible for any loss or damage to storage devices by the participant.
- Participants are advised to get their devices straight after their performance from the organiser on the day itself.

Class P 08(Team): : NESCAFE TARIK DUO

To complete a Nescafe Tarik show display in eight (8) minutes, and 10 minutes for setting up. Hot water and basic ingredients will be given to the contender.

- The product must be presented in 4 individual glasses (1 for display and 3 for tasting) with an appropriate base, 3 glasses can be made before the show begins and presented to the judges for tasting.
- Judging will be based on performance and taste.
- Competitors will have to bring their own tools, utensils, and music tracks on any multimedia device (labelled clearly with their participant number or name, the organiser will not be responsible for any loss or damaged). The device has to be submitted to the secretariat during registration and labelled accordingly.
- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) teams per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges

JUDGING CRITERIA

Mise en place

0-10 points

Clear arrangement of materials. Clean working place, proper working position, clean work clothes, and proper working technique. Correct utilisation of working time and punctual completion.

Composition, Innovation & Originality

0-10 points

Ingredients and side dishes must be in harmony. Points are granted for excellent combination, simplicity, and originality in composition.

Taste and Texture

0-20 points

The drink must have an appropriate taste and sweetness. In quality, flavour, and colour, the drink should conform to today's standards of nutritional values.

Correct Preparation

0-10points

Preparation should be done using practical, acceptable culinary methods that exclude unnecessary ingredients and have a beneficial effect. The punctual delivery of each entry technique must be applied to all ingredients.

Showmanship

0-50 points

Competitors will display their best showmanship moves to earn points in this category. Competitors are encouraged to create exciting, original, and creative moves to enhance their routine. Competitors should choreograph and sequence their moves to the music in their routine. Timing, effective use of punctuation (for example, pauses or pours), and the integration of their moves, their body movements, and their music into the routine will all score well.

F&B CHALLENGE (INDIVIDUAL) - PRACTICAL

Class P 09: STEWARDING RACE

The Stewarding Race is encouraging our back-of-house colleagues to participate and show their ability for fast recognition and their speed as well.

- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

REQUIREMENTS

- Cutleries compartment
- 24pcs water goblet including rack
- 24pcs dinner plates (same brand / color)
- 24pcs bb plates (side plates) (same brand / color)
- 12pcs dinner spoon (same brand / color)
- 12pcs desserts spoon (same brand / color)
- 12pcs tea spoon (same brand / color)

COMPETITION PROCEDURE SUMMARY

- Each competitor will be assigned a start time.
- The entire setup will only be revealed on competition day.
- Each competitor will be given **1 minute (60 seconds)** to clear all the chinaware, cutlery, and glassware according to the decoy system with tray, rack, and so on.
- Competitors are advised to bring their own cutlery, chinaware, glassware, and tray or rack.

PERSONAL GROOMING

- Competitors must always have good personal hygiene, be appropriately dressed, and be groomed.

DISQUALIFICATION

- Competitors may not change, adjust, or replace any element, setting, or table. Any changes or adjustments made may be grounds for disqualification.
- The organiser will not be responsible for any breakages or incidents caused by the competition.

JUDGING CRITERIA

○ Class P 09: STEWARDING RACE

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

Appearance	0 - 10 points
Technical Skills	0 - 10 points
Safety / Hygiene Practices	0 - 15 points
Timing / Speed	0 - 30 points
Organization (no dropped, chipped, breakages)	0 - 15 points
Personal Grooming Standards	0 - 10 points
Judges total impression	0 - 10 points

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors must report to the respective counter at least 60 minutes before the scheduled time.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- Winners will be announced at the prize presentation ceremony.
- The organising committee will not be responsible for any damaged or lost belongings of the competitors.
- The judge's decision is final.

F&B CHALLENGE (INDIVIDUAL) - PRACTICAL

Class P 10: BUTCHER CHALLENGE (BLACK BOX)

The butcher challenge is introduced to encourage our back-of-the house colleagues to participate and show their ability and to develop an environment where butchers strive to exceed current industry practise in the areas of general workmanship, meat cutting, displaying, and the creative usage of beef, lamb, and other butcher products. Participants will be judged and scored based on butchery skill, overall presentation, and display.

- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

REQUIREMENTS

- This year's choice: BLACK BOX ITEM
- Proper cutting board.
- Small trays to present or display the product once done.
- Knife or any tools related to the preparation.

COMPETITION PROCEDURE SUMMARY

- Each competitor will be assigned a start time.
- Each competitor will be given specific timing to cut and clean the item into the few portions required by our assigned judges.
- Will be advised before the competition starts.

PERSONAL GROOMING

- Competitors are required to be properly attired, groomed, and have personal hygiene observed at all times.
- The establishment logo should not be displayed on the attire worn during the competition.

JUDGING CRITERIA

Class P 10: BUTCHER CHALLENGE

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

Appearance	0 - 10 points
Technical Skills	0 - 10 points
Safety / Hygiene Practices	0 - 15 points
Timing / Speed	0 - 40 points
Organization (work place and miss-en-plus)	0 - 15 points
Judges total impression	0 - 10 points

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors must report to the respective counter at least 30 minutes before the scheduled time.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- Winners will be announced at the prize presentation ceremony.
- The organising committee will not be responsible for any damaged or lost belongings of the competitors.
- The organiser will not be responsible for any injury or incident caused by the competition.
- The judge's decision is final.

F&B CHALLENGE (INDIVIDUAL) - PRACTICAL

Class P 11 : THE BARISTA CHALLENGE

The baristas are required to prepare cappuccinos and original signature drinks, either hot or cold, to the exact standards of our panel of judges for the international judging.

Requirements

- Baristas are in full uniform during the competition and also in full attire at the award ceremony to receive their award.
- **Contestants are given 30 minutes to prepare everything once the competition starts.**
- Contestants are strictly required to work alone without any assistance or coaching from others.
- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.
- To prepare total of 4 portions of each drink category (1 for display / recipe required for signature beverages)

COMPETITION SUMMARY

- The competitor's performances will be evaluated by three judges on sensory and technical grounds.
- Competitors will serve one beverage from all categories of drinks (milk beverage and signature) to each of the judges, for a total of 8 (eight) drinks during a period of 30 minutes.
- The competitors decide in which order the drink categories are served; however, any category of drink must be completed before another category of drink is served, otherwise they will be disqualified.
- Within each category, drinks may be served in any combination to the judges. Judges will begin evaluating each drink as soon as it is served, unless instructed otherwise by the competitor.
- Both drinks within each category must be prepared using the same coffee; however, the coffee used may change between categories. Deliberately preparing and serving varied drinks within a category will result in a score of zero in Taste Balance for the drink that deviates in recipe from the beverage that is served first.

BEVERAGE DEFINITIONS

Milk Beverage

- A milk beverage is a combination of (1) single shot of espresso (per the definition of espresso) and steamed cow's milk that should produce a harmonious balance of rich, sweet milk and espresso and is less than 240 ml in volume.
- Milk beverages may be served with latte art or with a central circle of white milk. Latte art expression may take any pattern the competitor chooses.
- Milk beverages must be served in a vessel from which judges must be able to drink as required without any functional detriment to their ability to score accurately; this includes, but is not exclusive to, the vessel being too hot or being unable to hold and drink from the vessel safely. Otherwise, a "no" will be given for "functional vessel used."
- Additional toppings, including but not limited to sugar, spices, or powdered flavourings, are not allowed. If used, the competitor will receive zero points in the "Taste Balance" category.
- Milk beverages must be served to the judges with a napkin and unflavored water; otherwise, the competitor will receive a reduced score in "Attention to Detail."
- Nothing other than ground coffee and water may be placed in the portafilters; otherwise, the milk beverage will receive zero points on all scores available on the technical and sensory score sheets in the milk beverage category.

Signature Beverage

- A signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual espresso-focused beverage.
- The signature beverage should be a liquid beverage; the judges must be able to drink it. Food may accompany the beverage, but only the beverage item will be evaluated by sensory judges.
- Each of the three signature beverages must contain a minimum of one espresso shot (per the definition of espresso); otherwise, the competitor will receive a score of zero points for "taste balance" on the sensory score sheets in the signature beverage category for that corresponding beverage.
- Espresso used in the signature beverage must be prepared during the competitor's performance time; otherwise, the signature beverage will receive a score of zero for "taste balance" on the sensory score sheets in the signature beverage category.
- A predominant taste of espresso must be present; otherwise, the "taste balance" score will reflect the resulting sensory experience.
- The signature beverage may be served at any consumable temperature.
- Any ingredient may be used in the signature beverage preparation except alcohol, alcohol extracts or by-products, and controlled or illegal substances. If these substances are found in the beverage, competitors will receive zero points in all categories available on the sensory score sheets in the signature beverage

BEVERAGE DEFINITIONS

Signature Beverage

- All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection by judges to verify the ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive zero points in all categories available on the sensory score sheets in the signature beverage category.
- Signature beverage ingredients should be prepared and assembled on-site during the competition time.
- The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory score sheet. Preparation in advance of the competition time is necessary for certain ingredients (i.e., a 24-hour infusion) and is accepted.
- Nothing other than ground coffee and water may be placed in the portafilters; otherwise, the signature beverage will receive zero points in all categories available on the technical and sensory score sheets in the signature beverage category.

IMPORTANT NOTE

- The organiser will only provide the espresso machine, coffee grinder, and working tables.
- Competitors are advised to bring most of the equipment they are going to use for serving purposes. Examples: vessel, napkins, drinking water/goblet, thermometer, knock box, tamping mat, weighing machine, mini whisk, shaker, stencils, frothing jug, spatula, etc.
- Fresh milk is provided, but the competitor's choice of which milk they think is suitable with their drinks is allowed, and they have to bring their own.
- Coffee beans and full-cream milk will be provided by the organiser, but it's the competitor's choice of which coffee they plan to use. (100 g per participant only)
- Espresso machines and coffee beans for this year will be advised soon and announced at the competition briefing.

COMPETITION PROCEDURE

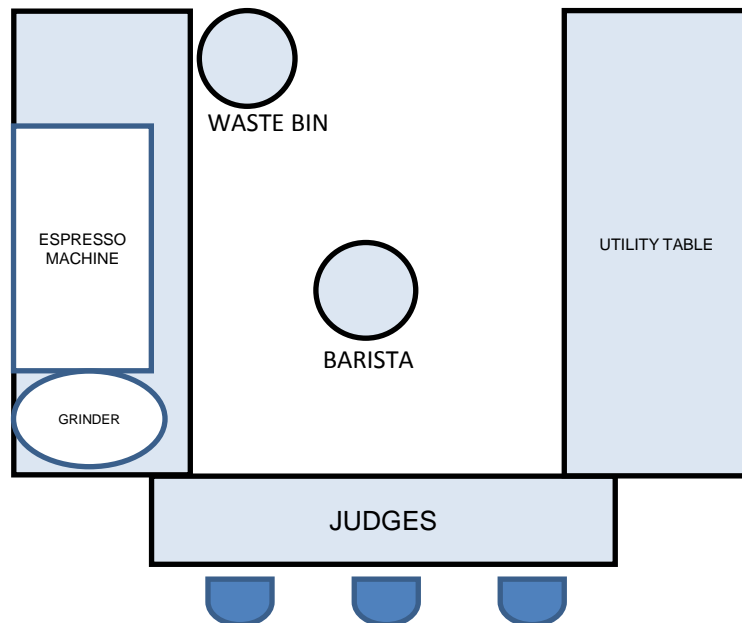
SUMMARY

- Each competitor will be given 30 minutes at their assigned station, made up of the following segments:
 - a. 10 minutes Preparation Time
 - b. 15 minutes Competition/Performance Time
 - c. 5 minutes Clean Up Time
- 2 types of beverages are required, 1. milk beverages 2. Signature Beverage. Both need to be prepared in 3 portions to be served to the judges.
- There will be only one round of competition.
- There will be no station maintenance between competitors. Each competitor will use their 15-minute preparation time to reset their station for the start of competition and their 5-minute cleanup time to tidy (knock out pucks, sweep grounds off tables, etc.) for the next competitor. At the conclusion of the competition, there will be a ceremony where placements are announced and all competitors are acknowledged. It is recommended that all competitors attend this ceremony.

OVERVIEW OF COMPETITION AREA

Station Placement

- Individual stations will be similarly organised as shown in the figure below; however, the station may be placed in a way that will best suit the space and constraints of the competition venue, keeping in mind ease of use, the route from the barista's preparation area to the stations, the vantage points for the spectators, and any camera positions that may be present. Please note that table sizes may vary depending on the hosts' available tables. The head judge has no fixed position. The grinder(s) and espresso machine will stay in a fixed position, set by the organising committee.



JUDGING CRITERIA

Class P 11 : THE BARISTA CHALLENGE

COMPETITION AREA **20 POINTS**

The technical judge will evaluate the competition area for cleanliness at the beginning and end of the performance or competition time.

BEVERAGE PRESENTATION **40 POINTS**

Points will be awarded based on the visual presentation of the drinks.

TECHNICAL SKILLS **20 POINTS**

Points will be awarded based on the competitor's technical knowledge and skill in operating the espresso machine and grinder.

PERFORMANCE **20 POINTS**

Points will be awarded based on the judges' overall impression of the competitor and his or her personal and beverage presentation.

TOTAL OF 100 POINTS

HOT COOKING (INDIVIDUAL) - PRACTICAL

Class P 12: : BLACK BOX : COMMIS-DEMI

- MAIN COURSE ONLY

Class P 13: BLACK BOX : CDP-SOUS CLASS

- Two - course Western Or Fusion Style with any combination of
MAIN COURSE + APPETIZER / SOUP / DESSERTS

Class P 14: BLACK BOX : MODERN CHINESE CUISINE

- MAIN COURSE ONLY

Class P 15: TEAM BLACK BOX

- Three course meal Western Or Fusion with any combination of
MAIN COURSE + APPERTIZER OR SOUP + DESSERTS

- To prepare and present within 60 minutes with the ingredients provided in the black box.
- The main dish is a compulsory dish.
- The dish must be presented on two individual plates with appropriate garnishes. 1 display plate and 1 judging plate.
- Competitors to bring their own plates and kitchen utensils.
- Strictly, only common table items are allowed to be used during the competition.
- Participants are not allowed to bring their own basic sauces and stock, as they will be provided during the competition.
- An additional compulsory item will be selected on the day, and it's a must-use item.
- All food items must be edible.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Participation is open to two (2) participants or teams per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

JUDGING CRITERIA

Class P 12: BLACK BOX	: COMMIS-DEMI
Class P 13: BLACK BOX	: CDP-SOUS
Class P 14: BLACK BOX	: MODERN CHINESE CUISINE
Class P 15: BLACK BOX	: TEAM

Mise-En-Place and Cleanliness **0-20 points**

Planned arrangement of materials for trouble-free working and service; correct utilisation of working time to ensure punctual completion.

Correct Professional Preparation **0-30 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be done using practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables.

Arrangement and Presentation/ Innovation **0-20 points**

Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Taste **0-30 points**

The typical taste of the food should be preserved. It must have an appropriate taste and seasoning. In quality, flavour, and colour, the dish should conform to today's standards of nutritional values.

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- Winners will be announced at the prize presentation ceremony.
- The organising committee will not be responsible for any damaged or lost belongings of the competitors.
- The judge's decision is final.

PRACTICAL CLASSES - F&B

Class P 16: TABLE SETTING - INDIVIDUAL CHALLENGE

THEME SELECTION : 1, BORNEO RAINFOREST

2, BLACK TIE

3, ARABIAN NIGHT

4, COSPLAYER

The objectives of this competition are to judge and measure the standard of competitors in their techniques, skills, and overall knowledge of service and food served in setting up a table based on the set menu and theme for the day. The competitors will be requested to set up a table for the 4-COURSE SET MEAL (TABLE D'HOTE) according to the theme defined by the organizer.

The competitor must have a centerpiece that performs a solely decorative function and does not obstruct the visibility of diners' faces or show plates. A tastefully designed menu for the salad, soup, main course, wine, dessert, and specialty coffee must be placed on the table and will be judged. The napkin must not be prefolded and will be judged. A table 6' x 2' (IBM) will be provided as a mise-en-place table.

The competitor must bring the following item for competition (or as required according to the menu created):

- Service spoon and fork (service gear).
- Table knife and table fork.
- Steak knife.
- Fish knife and fork.
- Butter spreader / BB knife.
- Side plate / BB plate.
- Goblet, red and white wine glass.
- Napkin and table cloth.
- Centre piece materials

The above was only a guideline of some equipment to bring, and you have to add it to your lists of equipment that needs to be set up and served. The competitor must set a table for four people. The competitor may enhance the table set-up using their own creativity. The competitor will be asked questions on their job knowledge and menu terminology during the competition as part of the competition. Practicality, organization, and common sense will be taken into consideration during preparation, set-up, final production, and answers given to judges..

Participants are allowed to bring their own table (which must be square, 1 metre by 1 metre) and dining chairs. However, the organisers must be notified beforehand in writing of your intentions to use your own table, including the table and chair specifications.

OTHERWISE YOU'LL NOT BE ALLOWED TO BRING IN TABLE INTO THE COMPETITION AREA.

General Information

All competitors must register their names on the day of competition at the registration counter and report to the Secretariat in charge of table setting one (1) hour before competition commences for the final briefing.

- **Total Duration: 15 minutes**
- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

Competition criteria

Theme set-up, staff job and menu knowledge, skills, and professional presentation
The competitors will be judged accordingly. Refer to the judging criteria.

Judging Criteria for Class Table Setting

Personal Grooming Standard	0 - 10 points
Napkin Folding	0 - 10 points
Centrepiece	0 - 10 points
Mise-en-place	0 - 10 points
Hygiene and Safety Practices	0 - 10 points
Theme	0 - 20 points
Table Setting Overall Impression	0 - 10 points
Job and Menu Knowledge	0 - 20 points

Class P 17 : BED MAKING CHALLENGE - TIME ATTACK (Duvet style)

To execute a show bed display within **3.5 (210sec)** minutes from start as an individual participant.

DURATION : 3 MINUTES 30 SECONDS

- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

RULES & REGULATIONS

- The contestants must finish their competition round within 5 minutes by completing:
 - Duvet style Bed making
- The contestants must finish their bed making within the limited time.
- The contestant has to bring their own centerpiece, decoration, or anything related to comply with the theme given.
- The competition organiser provides the following equipment and accessories for each round of competition:
 - Standard measurement **King Size Bed**
 - One (1) 6'x2' table (IBM) for all participant.
- Each contestant are required to bring their own listed equipment bellow for the competition:
 - Bed sheets (Duvet)
 - Duvet Cover and 1 Duvet Insert
 - Pillows, 2 Pillow cases & 2 Throw Pillows
 - Bed runner & 1 Mattress Pad
- ❖ Registration needs to be made at the competition area at least 1 hour prior to competition time.
- ❖ The time count and bed making will start only when the timekeeper blows their whistle.
- ❖ No dancing or any fancy moves were required; participants were advised to do their routine professional moves and preparation only.
- ❖ The decision made by the judges is final.

JUDGING CRITERIA

Class P 17 : BED MAKING CHALLENGE - TIME ATTACK (Duvet style)

Techniques and job procedures 30 points

Expertise, job procedures, and a good understanding of the basics of cloth and bedmaking skills

Finesse and neatness 20 points

Outcome job, neatness or cleanness, consistency

Impressive bed making demonstration 20 points

To show the expertise of the professional movement and bedmaking demonstration of each contestant.

Professional basis 20 points

Personality, costume, preparation, and an active, skilled, and professional attitude.

Punctuality 10 points

Qualified work finished on time, and suitable time allocation to each task

CLASS P 18: ENGINEERING CHALLENGE

BLACK BOX

The Engineering Challenge is encouraging our back of the house colleagues to participate and show their ability to maintained and providing a comfortable surrounding to our guest and the associates on their establishment as well.

- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and Colleges.

COMPETITION PROCEDURE SUMMARY

- Each competitor will be assigned a start time.
- The organiser will prepare and provide the Black Box equipment for all participants.
- Each competitor will be given 2 minutes and 30 seconds to assemble item given as fast as they can with consideration of safety and proper assembling practise.
- All the PPE and working tools must be brought to the competition by the participant himself.

PERSONAL GROOMING

- Competitors are required to be properly attired, groomed, and wear personal protective equipment at all times.
- The establishment logo should not be displayed on the attire worn during the competition.

DISQUALIFICATION

- Competitors may not change, adjust, or replace any element, setting, or piece of competition equipment. Any changes or adjustments made may be grounds for disqualification.

JUDGING CRITERIA

○ Class P 18: ENGINEERING CHALLENGE

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

Technical Skills	0 - 30 points
Safety Practices	0 - 20 points
Timing and Speed	0 - 30 points
Organisation	0 - 10 points
Personal Grooming Standards	0 - 10 points

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors must report to the respective counter at least 30 minutes before the scheduled time.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- Winners will be announced at the prize presentation ceremony.
- The organising committee will not be responsible for any damaged or lost belongings of the competitors.
- The judge's decision is final.

Class P 19: ROTI CANAI FLAIR

This category was introduced to encourage our talented "flair chefs" to show their talent, share their experience, and share new ideas in the making and serving of roti canai.

Roti Canai is made from dough, which is usually composed of fat (usually ghee), flour, and water; some recipes also include sweetened condensed milk. The dough is repeatedly kneaded, flattened, oiled, and folded before proofing, creating layers. The dough ball is then flattened, spread out until paper thin (usually by "tossing" it on a flat surface), and gathered into a long, rope-like mass. This "rope" is then wound into a knot or spiral and flattened so that it consists of thin flakes of dough when cooked. It has a variety of fillings and dipping sauces as a side dish. In Malaysia, it's often served as breakfast or a tea break.

- Participants are required to bring their own ingredients and mise en place.
- All the mise en place can be prepared earlier and cooked, excluding the dough.
- To prepare and present within 15 minutes with all the mise en place and ingredients brought.
- Participants are advised to do their dishes in the first 10 minutes, including serving to the judges, and do their flaring in the last 5 minutes (compulsory).
- The dish must be presented on two individual plates with appropriate garnishes: one plate for display and one plate for judging.
- Each plate is a combination of "Roti Kosong and Signature Dish" including side dishes and dipping sauces. Participants are advised to prepare extra dough to do the flaring.
- Competitors have to bring their own plates and kitchen utensils.
- Strictly no pork and no pork items are allowed to be used. No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

Organizer will provide

- **1 side table 'IBM'**
- **1 hot plate**
- **Stainless steel top table**

JUDGING CRITERIA

Class P 19: ROTI CANAI FLAIR

Mise-En-Place and Cleanliness **0-10 points**

Planned arrangement of materials for trouble-free working and service; correct utilisation of working time to ensure punctual completion.

Correct Professional Preparation **0-20 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be done using practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied to all ingredients.

Arrangement and Presentation / Innovation **0-10 points**

Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Taste **0-10 points**

The typical taste of the food should be preserved. It must have an appropriate taste and seasoning. In quality, flavour, and colour, the dish should conform to today's standards of nutritional values.

Flair & Showmanship **0-50 points**

The typical taste of the food should be preserved. It must have an appropriate taste and seasoning. In quality, flavour, and colour, the dish should conform to today's standards of nutritional values.

FLORIST

CLASS P 20: FLORIST CHALLENGE

This category was introduced to encourage our florist and housekeeping employees to show their talent and give them more exposure to creating and sharing new ideas in the florist industry.

Entry to the competition is open to:

- Work or own a retail florist shop or business
- Students or tutors at an approved floristry school or recognised college
- Freelance florists

REQUIREMENTS

- Each participant are required to prepare their best on below arrangements;
 - Table centerpiece - 1 unit (2'x2' minimum)
 - Basket – 1 unit (no size limit)
 - Side arrangement – 1 unit (2'x2' minimum)
- The arrangement can be either Oriental, Modern, Western or traditional
- Participants are required to bring their own tools and equipment's.
- Organizer will only provide a 2 UNIT 3'x6' working and display table.
- Participants have to bring their selected flowers, leaf or anything their required

COMPETITION PROCEDURE SUMMARY

- Florists are in full uniform during the competition (if any) and also in full attire at the award ceremony to receive their award.
- The arrangements should be practical and up-to-date.
- No establishment name or logo is to be displayed during competition.
- Competitors are given two hours to make the arrangements once the competition starts.
- Table space allotted: 90cm x 180cm 2 UNIT without any height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

- **FLORIST CHALLENGE (Guideline)**

- **PROPORTION**

The sizes of the flowers, foliage, and container should all be in proportion to each other.

For example, a tall arrangement of long-stemmed roses would be out of proportion arranged in a small vase. It would not only look top-heavy; it would be in danger of toppling over.

At the opposite end of the scale, short-stemmed flowers should not be placed in a large urn, or they will appear lost.

An arrangement should also be in proportion to the surroundings. A small vase suitable for a coffee table would be lost in a large reception room.

• **BALANCE**

When correct balance is achieved, an arrangement looks "right." If it is not balanced, it is like seeing a picture hanging crookedly; you feel uneasy and immediately want to straighten it.

The height of the arrangement should be at least one and a half times the height of the container.

For example, if a container is 25cm tall, then the height of the arrangement should be at least 37cm high. An arrangement can be much higher than this, but for correct balance, it should not be lower.

• **HARMONY**

The materials, such as flowers, foliage, colour, container, and any accessories used in an arrangement, should all look as if they belong together. You should not pair exotic orchids with simple garden daisies. Orchids are best used with similar-type hothouse flowers like stephanotis. Daisies have a casual charm of their own and look great arranged in a pottery container.

• **RHYTHM**

With a flower arrangement, the eye should initially be attracted to the overall design and then move from flower to flower. It should flow so it appears natural and not be stiff.

Flower heads should be on different levels. Flowers all placed on one level will look dull and uninteresting.

Aim for a three-dimensional look in your designs.

Depth is achieved by placing the smallest flowers around the edge of a design.

This enables the eye to travel from the largest feature flowers in the centre, through the medium-sized flowers, and then to the smallest flowers or buds that are placed around the edges.

• **TEXTURE**

The materials used in flower arranging differ greatly in texture. You should use different textures that go well together to give variety to your designs.

• **COLOR**

The choice of colour should suit the occasion and the surroundings.

Certain colours complement each other.

Yellow is the colour of the sun and is bright and cheerful.

Blue and green are cool and soothing.

Pink is feminine and uplifting.

Orange and gold are warm and mellow.

Red is associated with love and is vibrant and exciting.

Purple is a symbol of royalty and is rich and dramatic.

JUDGING CRITERIA

○ **FLORIST CHALLENGE**

• Proportion	20 points
• Balance	20 points
• Harmony	20 points
• Rhythm	10 points
• Texture	10 points
• Color	20 points

Total points : 100 points

CONCIERGE

A Concierge is a professional who has the first point of contact between guests and an organization. They answer inquiries, direct phone calls, and coordinate travel plans; in short, they work to make sure that every guest feels welcomed while maintaining company culture at all times. Concierge positions typically exist within hospitality industries.

Welcoming customers upon entrance and confirm reservations

Acting as the point of reference for guests who need assistance or information

Understanding customer's needs and provide them with personalized solutions by suggesting activities and facilities provided by the hotel.

CLASS P 21: CONCIERGE RACE

This category was created to provide our front desk and concierge staff members more opportunities to showcase their skills and to generate and share innovative ideas within their respective fields. Other goals include efficiency, consistency, attentiveness, and consistency.

COMPETITION PROCEDURE SUMMARY

- Participants are in full uniform during the competition and also in full attire at the award ceremony to receive their award.
- No establishment name or logo is to be displayed during competition.
- Participants have to finish the assigned tasks as soon as feasible once the competition starts within 7 minutes.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all colleges.

CONCIERGE RACE (Guideline)

- A reception table, a bird cage or trolley, at least fifteen different-sized suitcases, and luggage marking will all be provided by the organizer.
- It is necessary for each participant to complete the arrival tag data and have them attached to their luggage.
- It is necessary to organize the luggage on the bird cage in a neat manner.
The bird cage needs to be delivered to the specified spot, which is roughly five meters from the beginning point. It then needs to be rearranged in the allocated area in accordance with the standard arrival requirements. From the reception back to room, and from room to the reception.
- It is necessary for participants to load and unload every piece of luggage from point A to point B as quickly as possible, making sure that everything is in perfect condition.

JUDGING CRITERIA

Class P 21 : CONCIERGE RACE

Techniques and job procedures 20 points

Expertise, job procedures, and a good understanding of the basics of concierge skills

Finesse and neatness 20 points

Outcome job, neatness or cleanness, consistency

Impressive luggage arrangement demonstration 20 points

To show the expertise of the professional movement and luggage arrangement demonstration of each contestant.

Professional basis 20 points

Personality, costume, preparation, and an active, skilled, and professional attitude.

Punctuality 20 points

Qualified work finished on time, and suitable time allocation to each task

CLASS P 22: PETIT FOURS / PRALINES

To display 6 bite-sized pieces each of 6 different types of either Petit Fours or Pralines, suitable for service.

Exactly **36 pieces** must be presented and each piece to weigh between **6-14 grams**.

- Compulsory item will be use and will be provided on the competition briefing.
 - Nestle Kit Kat spread
 - Hazelnut Cocoa & Hazelnut spread



- Practicality is essential for today's modern dining experience.
- No commercial moulds are allowed.
- Showpieces should enhance the presentation and it will be judged.

An extra plate of 3 portion of each type (18 pieces) to be set aside from the display table for tasting by judges.

- 1 display
- 1 tasting
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Contestants are given two hours to assemble everything once the competition starts.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

JUDGING CRITERIA

Serving Arrangement **10 points**

Clean arrangement, no artificial decorations, no time-consuming arrangements, exemplary plating, in order to make practical serving possible.

Presentation/Innovation **30 points**

Comprises an appetising, tasteful, elegant presentation, modern style

Composition **30 points**

Well-balanced food – in a correct proportion of vitamins, carbohydrates, proteins, fats and roughage, harmonizing in colour and flavour. Should be practical and digestible.

Correct Professional Preparation **30 points**

Correct basic preparations of food, corresponding to today's modern culinary art.

CLASS P 23: COFFEE SIGNATURE BEVERAGE

10 minutes - Preparation Time (On-Stage)

10 minutes - Competition Time

10 minutes - Station Clean Up

The Competition

During the presentation time, the competitor is required to make 4 identical drinks in total. The drinks should be espresso-based signature beverage.

Competitors are required to serve minimum of 25- 30ml of espresso shots used in each signature coffee beverage and serve to three (3) sensory judge and one (1) for table display.

Competitors will have ten (10) minutes of Presentation Time to prepare and serve their beverages with an accompanying presentation.

Competitors may produce as many beverages as they like during their competition time. Only the beverages served to the judges will be evaluated.

Coffee selection

Competitors may utilize any Whole Bean Coffee of their choosing and/or coffee provided by sponsors.

A. Whole Bean Coffee - Sponsored Coffees

1. Competitor will use selected coffee by competition sponsor.

NESCAFE Excellente - 100% Single Origin Arabica Coffee

Country of Origin - Vietnam

Roasting Level - Dark Roast

Tasting Note - Full bodied with medium acidity and lingering nutty notes, complimented by a special toasted cereal and hint of fruitiness undertone.

B. Syrups

1. Competitors are to refer to organizer regarding requirement of Flavour Syrup sponsor.

Base on Head Noncompliant

may result in disqualification or 0 score for "Signature Drink" section.

2. Self-made syrups & flavours are allowed.

C. Espresso Based Signature Beverage

1. Competitors will prepare and serve four (4) individual espresso-based signature beverage for 3 sensory judges, and one (1) for display purposes.

2. Competitors should extract the espresso during their performance time. Otherwise, a score of 0 will be given in the "Overall performance" section on the judges' score sheet.

3. The beverage can be served hot or cold.

4. Competitors are responsible for providing their own ingredients, including coffee (except for the sponsored coffee(s) and/or ingredients).
5. Beverages should not contain alcohol and /or controlled or illegal substances.
6. Edible garnishes may be used but the drink must be drinkable. The “balance” and “overall impression” scores will be deducted if the drink is deemed more “edible” than “drinkable”, at the head judge’s discretion.
7. Competitors may need to detail the ingredients of their beverages before and/or after their performance to organizer or judges. Organizer reserves the right to publish competitor’s drink recipes after the conclusion of the competition (with credit given to the competitor whenever possible).

D. Service Vessel

1. Service vessel is a cup, server, or other vessel in which the competitor serves the coffee beverage to the judges.
2. There is no restriction on the material, shape, or size of the service vessels, though the judges should be able to pick it up and sip from it directly.

E. Time Penalties

1. If the competitor has not finished their presentation during the allotted 10-minute period, they are allowed to proceed until the preparation or presentation is completed.
2. After the 10 minutes has lapsed, 0.5 point shall be deducted for every 1 second over 10 minutes from the competitor’s total score up to a maximum penalty of 30 points (1 minute).
3. Any competitor whose preparation or performance period exceeds 10 minutes will be disqualified

F. Sponsored Brands

1. Within the competition area and during competitors’ competition time, **competitors must NOT show any other display of non-sponsorship brands.**
2. Failing so may result in disqualification or 0 score in “Overall Professionalism”.

G. Sponsored Espresso Machine & Grinder

1. Competitors are required to use the grinders and machines provided for the competition. It will not be permissible to use your own. The grinders will be set to an approximate setting, but it is up to the barista to fine-tune this setting to their personal requirements within the 5 minutes preparation time.
2. No liquids or ingredients of any kind can be placed or poured on top of the espresso machine (e.g., no water in cups, no pouring or mixing liquids or ingredients, no warming ingredients).
3. If a competitor places or pours liquid or ingredients on top of the machine they will be disqualified.

4. Competitors may not change, adjust, or replace any element, setting, or component of the espresso machine. Any changes or adjustments made may be grounds for disqualification (e.g., the porta filters, insert baskets, temperature, pressure, steam wand tips, etc.). Any damage to the competition equipment due to misuse or abuse is grounds for disqualification at the discretion of the presiding head judge.

H. Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The organizer, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation or competition area. The list of supplies the competitor may bring include the following:

- 1) Tamper
- 2) Shot glasses
- 3) Steaming pitchers
- 4) Cup ware / Glassware
- 5) Saucers (Not required)
- 6) Spoons (Not required)
- 7) Any specific utensils required
- 8) Bar towels/clean cloths (for practice and the competition)

JUDGING CRITERIA

Class P 23 : COFFEE SIGNATURE BEVERAGE

BEVERAGE JUDGING CRITERIA

• Pleasant Drinking Temperature (Hot / Warm / Cold)	10
• Coffee Quality (Distinctly tasted in the drink)	10
• Taste Balance (Combination of flavors)	10
• Body / Mouthfeel of the drink	10
• Presentation Style & Creativity	10
• Commercially Applicable	10
• Overall Impression (Taste of the Beverage Served)	10

70 POINTS

OVERALL PROFESSIONALISM

• Overall Professional Performance	10
• General Hygiene Throughout Presentation	10
• Station Management	10

30 POINTS

TOTAL OF 100 POINTS

CLASS P 24: MIXOLOGIST (MOCKTAIL / INDIVIDUAL)

• Compulsory item must be use either 1 or more:

- 1.NESTEA Houseblend (Honey Calamansi Tea)
- 2.NESTLE Lemonade
- 3.NESTLE Pink Lemonade
- 4.SJORA Mango Peach

• Serving of four (1 for display)



10 minutes - Pre-Stage Area

5 minutes - Station Set-Up

15 minutes - Competition Time (Long Drink & Short Drink)

5 minutes - Clean Up

The objective of this competition is to judge and measure the standard of competitor in their techniques, skills and knowledge in preparing a mocktail.

- Participation is open to a maximum of two (02) per establishment from hotels, restaurants, culinary institutions, airlines, catering companies, Hospitality Universities and colleges.
- Instructor / Lecturer / Trainer / Supervisor and above are strictly not allowed to participate.
- Establishment logo CANNOT be displayed on the attire worn during the competition.
- There are three parts to this competition – creating a Long Drink, Short Drink and standard recipe sheet according to Fiche Technique.

SECTION 1 - LONG DRINK

- The participant will create his or her own creative **LONG DRINK**.
- The drink can be refreshing, sweet, sour or tropical using local fruits, spices or herbs.
- Long Drink recipe must be at least 15 cl. (150ml)
- No more than six (6) ingredients shall be used. This includes sponsored ingredients (minimum 1 must be used), drops, dashes and solid ingredients like fruits or spices.
- The overall content of the mocktail shall not be less than 7cl. (international standard).
- Dairy products and their substitutes apart from fresh milk, cream and eggs are not allowed and homemade, premade ingredients, heated ingredient, artificial and colorants, ice cream.
- Four (04) portions must be prepared simultaneously; one (01) portion for display and three (03) portion to be served individually for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- All garnishes must be appropriate & edible. Not more than 3.
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick.

SECTION 2 - SHORT DRINK

- The participant will create his or her own **SHORT DRINK**.
- This drink must be prepared using the **SHAKEN** method
- No more than six (6) ingredients shall be used. This includes sponsored ingredients (minimum 1 must be used), drops, dashes and solid ingredients like fruits or spices.
- The overall content of the mocktail shall not be less than 7cl. (international standard).
- Dairy products and their substitutes except for fresh milk, cream and eggs are not allowed and homemade, premade ingredients, heated ingredient, artificial and colorants, ice cream.
- Four (04) portions must be prepared simultaneously; one (01) portion for display and three (03) portion to be served individually for the Judges.
- Standard measure for all recipes must be expressed in centiliters (cl).
- All garnishes must be appropriate & edible. Not more than 3
- NO Plastic STRAW, Mini Parasol, Plastic Stirrer, Plastic Pick

GARNISHES

- Garnishes can be prepared backstage or during routine but cannot be made beforehand and brought to the competition.
- Garnishes must be simple, edible and readily available in most bars.
- Garnishes may only be put on glasses once on stage after the routine has begun.
- No ice may be put into glasses prior to start of the competition (routine).

SECTION 3 - FICHE TECHNIQUE - STANDARD RECIPE SHEET

Each team to prepare:

- Five (05) sets Fiche Technique (standard recipe) with pictures and detailed method of step-by-step preparation for each food and beverage item on the menu for Judges reference and to be placed on the display table.
- Fiche Technique must also be used for cost breakdown for each ingredient used, total cost per portion, total overall cost, recommended selling price per serving & food cost.
- The completed form applying Fiche Technique must be submitted to judges during the briefing session on competition day.
- Failure to do so or incomplete forms may subject to minimum overall deduction of 10 points from the overall score.
- Please be advised all mocktail recipes submitted will remain the property of the Sabah Hospitality Fiesta 2024.

PERSONAL GROOMING

- Grooming standards must always be observed.
- You are required to bring:
 - o All ice bucket, ice tongs, shaker, strainer, cutleries, glassware, and serviettes.
 - o And any other items required for preparation and set up to execute this competition category effectively and efficiently.
 - o Participant shall provide his/her own CD and Thumb drive and must be labelled with the name of the participant, song title and track. Competitors are encouraged to bring additional backup copies in case their original piece does not work due to unforeseen technical circumstances.
 - o There will not be any testing of CD and thumb drive at the competition venue; hence, competitors are requested to test prior and to ensure that it is pre-set to start the song/music of their choice. The competitor must have an assistant to play the song/music for him/her.
 - o Song/music, dance group or other gimmicks are allowed but will not be judged.

DELIVERY & CLEARING UP

- Team manager and colleagues may assist in unloading to mise-en-place area only. Strictly no assistance in unpacking the items at competition area.
- Each team will be given 60 minutes to clear the competition area once the competition is over. Failure to do so will result in deduction of 10 points. The Organizer reserves the right to dispose of everything.
- The organizer will not be responsible for any breakages or losses before, during and after the competition.

THE ORGANIZER WILL PROVIDE THE FOLLOWING:

Mise-en-place area with basic equipment on sharing basis

- Working table
- Washing Area
- Ice Cube
- Plug Points x 2 units

JUDGING CRITERIA

CLASS P 24: MIXOLOGIST (MOCKTAIL / INDIVIDUAL)

GROOMING STANDARD	0-5 points
Uniform	
MISE-EN-PLACE / SETTING GETTING THE RIGHT INGREDIENTS	0-10 points
Getting the right equipment's	
Organization and preparation	
HYGIENE PRACTICES	0-10 points
Practices proper safety and sanitation	
MOCKTAIL NAME	0-5 points
Relevant to the drink created	
SPEED	0-5 points
Complete 8 drinks within 15 minutes	
TECHNICAL SKILLS	0-15 points
Proper sequence of mixing the drinks	
AROMA	0-10 points
Balance / Pleasant / Fragrant	
COLOUR	0-10 points
Good colour combination / contrast between colour shown	
PRESENTATION	0-15 points
Using proper glassware	
Relevant garnishes	
Overall appeal and appearance	
TASTE	0-15 points
Overall taste	

TOTAL OF 100 POINTS

SHF 2024 Competition Rulebook

APPRENTICE LEVEL - DISPLAY CLASSES

[Only for school, colleges or any education establishment]

PATISSERIE

Class A 01 (TEAM) : DECORATED WEDDING CAKE (DUMMY)

THEME : "Dungeon & Dragon"

The cake must have a minimum of 5 TIERS without any height limit, pillars are optional. All tiers to incorporate a WEDDING DESIGN. The cake must be entirely decorated by hand, and all decoration must be edible, with the exception of pillars. Royal icing, pastillage, and other edible materials are allowed. All tier levels of the wedding cake garnish or topper must be edible and will be inspected by the judges.

- No establishment name or logo is to be displayed during the competition.\
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Contestants are given two hours to assemble everything once the competition starts.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) teams per establishment.

JUDGING CRITERIA

Class A 01: DECORATED WEDDING CAKE

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

Suitability in complementing Food displays 0-20 points

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

Presentation and General Impression 0-30 points

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

Technique and Degree of Difficulty 0-50 points

This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.

PRACTICAL CLASSES - INDIVIDUAL EVENT

ARTISTIC - PRACTICAL CLASSES

Class A 02 : FRUIT & VEGETABLE CARVING

A free-style fruit and vegetable carving has to be executed within a time limit of (4 hours). There will be no pre-slicing, peeling, carving, or preparation of vegetables with the exception of yams and pumpkins before the competition begins. Exhibits will have to be displayed upon completion of practical work.

- A minimum of 3 numbers of fruits/melons to be use and the rest is up to the competitor's choices if there are additional.
- **A minimum of three types of items, either melons, or anything similar to them.**
- **The use of toothpicks or skewers as means of attachment is allowed but must not be visible.**
- **Contestants are given 4 hours to carve everything once the competition starts.**
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Table space allotted: 90 cm x 90 cm, with no height limit.
- Participation is open to two (2) participant per establishment.

JUDGING CRITERIA

Maximum Points per exhibit is 100 points. Points breakdown is as follows:

- Suitability in complementing Food displays 0-20 points

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

- Presentation and General Impression 0-30 points

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

- Technique and Degree of Difficulty 0-50 points

This is judged by the artistry, competency and expert work involved in the execution or preparation of the exhibit.

F&B CHALLENGE (TEAM) - PRACTICAL

Class A 03: BARTENDER FLAIR DUO: COCKTAIL

The objectives of this competition are to judge and measure the standard of competitors in their techniques, skills, and knowledge in preparing a concoction of drinks.

- Competitors can select either one of the categories below with a time limit of **eight minutes**.
- Competitors will have to bring their own tools, utensils, and music tracks on any multimedia device (labeled clearly with their participant number or name, the organiser will not be responsible for any loss or damaged). The device has to be submitted to the secretariat during registration and labeled accordingly.
- Participation is open to two (2) teams/ participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges

Drink category

❖ Before Dinner Cocktail (Dry or Medium Sweet Cocktail)

- Before Dinner Cocktail shall not contain more than two (2) centilitres of sweetened products.
- The following products are classified as sweet products and shall not be used more than two (2) centilitres or combined for the pre-dinner cocktail.
- Vermouth (white, red, rosé)***
- All sweet liqueurs and creams***
- Sweet fortified wines, like cream sherry, marsala, port***
- Cocktail syrups***
- All sweet sparkling wines***
- Sweet fruit juices***

❖ Sparkling Cocktail (Champagne Cocktail Style)

- The sparkling ingredient (mixer) in the Sparkling Cocktail recipe (cava, champagne, prosecco, or any other kind of sparkling wine, red, rosé, or white).
- Sparkling Cocktails must contain a minimum of 9 cl of sparkling wine. Sparkling cocktails are considered medium drinks; therefore, the total volume is limited to 20 cl.
- Sparkling cocktails are served in champagne flutes, coupes (saucers), or tulip glasses.

Long drink (Collins or Tropical Style)

- A long drink recipe should contain at least 12 cl of fruit juices, fruit concentrates, mineral water, soft drinks, and the like.

The competitor will select one (01) of the above categories to prepare a drink of his or her own creation.

REMINDER:

1. All cocktail recipes submitted will remain the property of the SHF 2024.
2. Method of preparation of the cocktails, either shaken, mixed, or blended.
3. Not more than six (6) ingredients shall be used. This includes drops, dashes, and solid ingredients like fruit or spices.
4. The overall content of the cocktail shall not be less than 7 cl (international standard).
5. The spirits or liquor used must be readily available in Malaysia.
6. All fruit juices used must be locally produced.

REMINDER:

7. Dairy products and their substitutes, with the exception of fresh milk, cream, and eggs, are not allowed and homemade, premade ingredients, heated ingredients, artificial and colourants, ice cream.
8. Two (2) portions must be prepared simultaneously; one (1) portion for display and one (1) portion to be divided into three (3) equal portions or glasses for the judges.
9. The standard measure for all recipes must be expressed in centilitres (cl).
10. Presentation and service are limited to eight (8) minutes per drink.

GARNISHES

- Garnishes can be prepared backstage or during routine but cannot be made before hand and brought to the competition.
- Garnishes must be simple, edible, and readily available in most bars.
- Garnishes may only be put on glasses once on stage, after the routine has begun.
- No ice may be put into glasses prior to the start of the competition.

MISE-EN-PLACE

- All ingredients, including and not limited to a selection of beverages, must be brought in one (1) hour before the competition schedule.

PREPARATION PRACTICE AREA

- There will be a place set up for competitors to practise and prepare. Volunteers and fans are not allowed in this area without permission from the organisers; it is reserved for the contestants. In this section, competitors will be able to store their tools, supplies, ingredients, etc. There won't be any refrigerators or freezers available. Each competitor is in charge of maintaining and cleaning their own inventory of dishes and glassware. For dish or competitor item breakage or loss, runners and event staff are not liable.

PERSONAL GROOMING

- You are required to be properly attired and have proper grooming and personal hygiene observed at all times.

The establishment logo should not be displayed on the attire worn during the competition.

The Organizer will provide the following:

- One (01) competition table, ice cubes (whichever size is available), and power points.
- The competitor has to bring all other equipment and ingredients required to execute your recipe effectively and efficiently for the competition.

DELIVERY

- All items and materials must be delivered one (1) hour before the competition schedule.
- The team manager and colleagues may assist in delivering equipment to the mise-en-place area only and packing up once the team has completed their clean up.

JUDGING CRITERIA

○ Class A 03: BARTENDER FLAIR : COCKTAIL

Maximum points per exhibit are 100. The points breakdown is as follows:

- Appearance, Aroma, Taste and Innovation, 0-20 points
- Recipe, originality, Technical Skills, Correct Measurement, Concoction 0-10 points
- Presentation, Organization , Appearance, Timing, Speed, Safety, Hygiene Practices, Mise-En-Plus and Personal Grooming Standards 0-20 points
- Flair & Showmanship 0 - 50 points

NOTES:

- The organising committee reserves the right to revise the schedule of competition without prior notice.
- Competitors must report to the respective counter (on the side of the stage) at least 30 minutes before the scheduled time.
- Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
- All audio for the competition must be in MP3 format and handed over to the secretariat during registration on any multimedia device.
- The organiser will not be responsible for any loss or damage to storage devices by the participant.
- Participants are advised to get their devices straight after their performance from the organiser on the day itself.

Class A 04 : Black box : APPRENTICE / STUDENTS

- To prepare & present within 60 minutes with ingredients provided in black box.
- To prepare and present within 60 minutes with the ingredients provided in the black box.
- The main dish is a compulsory dish.
- The dish must be presented on two individual plates with appropriate garnishes. 1 display plate and 1 judging plate.
- Competitors to bring their own plates and kitchen utensils.
- Strictly, only common table items are allowed to be used during the competition.
- Participants are not allowed to bring their own basic sauces and stock, as they will be provided during the competition.
- An additional compulsory item will be selected on the day, and it's a must-use item.
- All food items must be edible.
- No establishment name or logo is to be displayed during the competition.
- Both during the competition and when accepting their award at the award presentation, chefs are fully uniformed.
- Participation is open to two (2) participants per establishment.

JUDGING CRITERIA

Class A 04 : BLACKBOX : APPRENTICE/STUDENTS

Mise-En-Place and Cleanliness **0-20 points**

Planned arrangement of materials for trouble-free working and service; correct utilisation of working time to ensure punctual completion.

Correct Professional Preparation **0-30 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be done using practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables.

Arrangement and Presentation/ Innovation **0-20 points**

Clean arrangement, with no artificial garnishes and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Taste **0-30 points**

The typical taste of the food should be preserved. It must have an appropriate taste and seasoning. In quality, flavour, and colour, the dish should conform to today's standards of nutritional values.

Class A 05 : TABLE SETTING - INDIVIDUAL CHALLENGE

THEME SELECTION : 1, HAWAIIAN LUAU

2, HARRY POTTER

3, BOLLYWOOD

4, WINTER WONDERLAND

The objectives of this competition are to judge and measure the standard of competitors in their techniques, skills, and overall knowledge of service and food served in setting up a table based on the set menu and theme for the day. The competitors will be requested to set up a table for the 4-COURSE SET MEAL (TABLE D'HOTE) according to the theme defined by the organiser.

The competitor must have a centrepiece that performs a solely decorative function and does not obstruct the visibility of diners' faces or show plates. A tastefully designed menu for the salad, soup, main course, wine, dessert, and specialty coffee must be placed on the table and will be judged. The napkin must not be prefolded and will be judged. A table 6' x 2' (IBM) will be provided as a mise-en-place table.

The competitor must bring the following item for competition (or as required according to the menu created):

- Service spoon and fork (service gear).
- Table knife and table fork.
- Steak knife.
- Fish knife and fork.
- Butter spreader / BB knife.
- Side plate / BB plate.
- Goblet, red and white wine glass.
- Napkin and table cloth.
- Centre piece materials

The above was only a guideline of some equipment to bring, and you have to add it to your lists of equipment that needs to be set up and served. The competitor must set a table for four people. The competitor may enhance the table set-up using their own creativity. The competitor will be asked questions on their job knowledge and menu terminology during the competition as part of the competition. Practicality, organisation, and common sense will be taken into consideration during preparation, set-up, final production, and answers given to judges..

Participants are allowed to bring their own table (which must be square, 1 metre by 1 metre) and dining chairs. However, the organisers must be notified beforehand in writing of your intentions to use your own table, including the table and chair specifications.

OTHERWISE YOU'LL NOT BE ALLOWED TO BRING IN TABLE INTO THE COMPETITION

General Information

All competitors must register their names on the day of competition at the registration counter and report to the Secretariat in charge of table setting one (1) hour before competition commences for the final briefing.

- **Total Duration: 15 minutes**
- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.

Competition criteria

Theme set-up, staff job and menu knowledge, skills, and professional presentation
The competitors will be judged accordingly. Refer to the judging criteria.

Judging Criteria for Class Table Setting

- | | |
|------------------------------------|----------------------|
| - Personal/Grooming Standard | 0 - 10 points |
| - Napkin Folding | 0 - 10 points |
| - Centrepiece | 0 - 10 points |
| - Mise-en-place | 0 - 10 points |
| - Hygiene and Safety Practices | 0 - 10 points |
| - Theme | 0 - 20 points |
| - Table Setting Overall Impression | 0 - 10 points |
| - Job and Menu Knowledge | 0 - 20 points |

Class A 06 : BED MAKING CHALLENGE - TIME ATTACK (Duvet style)

To execute a show bed display within 4.5 (270sec) minutes from start as an individual participant.

DURATION : 4 MINUTES 30 SECONDS

- No establishment name or logo is to be displayed during the competition.
- Participation is open to two (2) participants per establishment.
- It's open to all levels, either M.A.H. members or non-members, and all dining outlets and colleges.

RULES & REGULATIONS

- The contestants must finish their competition round within 5 minutes by completing:
 - Duvet style Bed making
 - The contestants must finish their bed making within the limited time.
 - The contestant has to bring their own centrepiece, decoration, or anything related to comply with the theme given.
 - The competition organiser provides the following equipment and accessories for each round of competition:
 - Standard measurement **King Size Bed**
 - One (1) 6'x2' table (IBM) for all participant.
- Each contestant are required to bring their own listed equipment bellow for the competition:
 - Bed sheets (Duvet)
 - Duvet Cover and 1 Duvet Insert
 - Pillows, 2 Pillow cases & 2 Throw Pillows
 - Bed runner & 1 Mattress Pad
- ❖ Registration needs to be made at the competition area at least 1 hour prior to competition time.
- ❖ The time count and bed making will start only when the timekeeper blows their whistle.
- ❖ No dancing or any fancy moves were required; participants were advised to do their routine professional moves and preparation only.
- ❖ The decision made by the judges is final.

JUDGING CRITERIA

Class A 06 : BED MAKING CHALLENGE - TIME ATTACK (Duvet style)

Techniques and job procedures 30 points

Expertise, job procedures, and a good understanding of the basics of cloth and bedmaking skills

Finesse and neatness 20 points

Outcome job, neatness or cleanness, consistency

Impressive bed making demonstration 20 points

To show the expertise of the professional movement and bedmaking demonstration of each contestant.

Professional basis 20 points

Personality, costume, preparation, and an active, skilled, and professional attitude.

Punctuality 10 points

Qualified work finished on time, and suitable time allocation to each task

OVERALL RULES AND REGULATIONS

Please read these rules and regulations carefully, failure to comply with them could result in points being deducted or disqualification.

GENERAL RULES

1. These competitions are open to any professional, students, culinary institutions, or catering organizations and personal, either from MAH members or non-MAH members.
2. Every exhibit must be the bona fide work of the individual or team competitor.
3. Submission of a completed registration form shall constitute acceptance of and agreement to abide by the Rules and Regulations of the 24th Sabah Hospitality Fiesta 2024.
4. An individual competitor can participate in as many classes as they wish, but is restricted to one (1) entry in any one class.
5. No change of classes will be allowed. Please notify the organizer if you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition. At the event, absentees without written pre-notification to the organizer will have their future applications reconsidered. Empty spaces at display tables are unsightly, and non-attendance at the popular individual hot cooking events is frowned upon.
6. To avoid having their applications withdrawn from the competition without notice, it is the competitor's responsibility to advise the organizer should they change employers or personal address or contact details. It is difficult to keep a competitor on the list if we are unable to contact him or her. Companies that register and pay for competitors have the right to replace staff that leave their employ.
7. Competitors registering for more than one class need to register with the Secretariat at the site only once.
8. **As a general rule, competitors are advised to refrain from talking to any of the judges, either before or during the judging on the day of their competitions, except for the Q&A session.**
9. The competition display areas within S.I.C.C. will be open to competitors from 0800 hours (no earlier) for judging at 1000 hours. All packaging and exhibit debris must be removed from the exhibition hall before judging begins.
10. Competitors and their assistants are strictly not allowed to leave belongings on exhibition booths or use furniture there for lounging during the set-up and judging hours.

11. Competitors themselves have to ensure that the minimum and maximum size limits for each exhibit are adhered to, as points will be deducted for any exhibit exceeding the size and height limits given in the schedule of the competition. In extreme cases, exhibits will be removed or modified by the organizer.
12. Judges are allowed to examine, dismantle, or cut any showpiece for inspection, and noncompliance with the rules and regulations will result in disqualification. The judging is based on originality, ingenuity, creativity, appearance, presentation, color scheme, professional skill, ingredients used: name, speed, alertness, and knowledge.
13. **No removal of display exhibits is allowed before 1630 hours. Competitors are to be present at their allocated display area before closing time to prepare for the removal of their exhibits. The organizer reserves the right to dispose of uncollected exhibits after the stipulated time, but the wedding cake, pastry showpiece, flower arrangements, Chinese & cold platter will stay until the last day of competition.**
14. Entries for competition classes are accepted on a first-come, first-served basis. Applicants for These classes should select another class on the registration form in the event they are unsuccessful in their first choice. Please note that with limited kitchen stations, these classes are usually filled before the official closing date.
15. No changes to events will be allowed after September 20, 2024. In case of cancellation of participation due to unforeseen circumstances, the committee should be notified in writing. immediately, and fees will not be refunded (this is to facilitate the cost of organization).
16. All class competitors must report to their respective counters at the organizer's counter at least 30 minutes before their appointed time. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
17. If the competition is discontinued for reasons beyond the control of the organizer or if competitors withdraw their entries, fees will not be reimbursed. This will pay for administrative expenses. The deadline for accepting substitute competitors is four (4) weeks prior to the competitions.
18. Chef's attire is requested for all culinary events. For all classes, no company name or logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.
19. Only halal items and no pork items are allowed.
20. Competitors who bring their exhibits on the wrong day will not have them judged. Please refer to the final schedule for your competition date.
21. Competitors are to note that points will be deducted if the complete display is not kept within the space limit specified for the classes.

22. Ingredients and recipes must be provided by individual competitors. These must be placed by the side of exhibits or dishes if the rules require it. The organiser does not require copies but reserves the right to request them.
23. The organiser reserves all rights to the recipes used and photographs taken at the event. Any publication, re-production, or copying of the recipes can only be made with their approval.
24. Medals will be given out after score tabulation by judges and the Secretariat during the prize presentation ceremony. Contestants should be present in complete professional attire. All medal winners must be present for the prize presentation.
25. The organizer reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
26. To avoid disqualification, entries in showcases must be accessible to judges.
27. The organiser will not be held responsible for any damage to or loss of exhibits, equipment, utensils, or personal effects of competitors.
28. All establishments should have a food shop licence with permission to cater issued by Malaysia's Ministry of Health to compete in any of the culinary events.
29. Competitors contravening any of the rules and regulations of the event may be disqualified.
30. All the gold medalists of the previous year are allowed to compete in any category they wish. Apply to both professionals and apprentices.
31. Apprentices or students aged 21-24 years old are advised to submit their letter of offer from the institution, college, or university with a photocopy of their I.C. and student card.
32. The organizer reserves the right to rescind, modify, or add to any of the above rules and Regulations and their interpretation of them are final. They also reserve the right to limit the number of entries per class, amend a competition section, modify any rules, or cancel any class. or competition, or cancel or postpone the whole competition event should it be deemed necessary.
33. **Establishments such as hotels that have several properties must register based on their individual properties and not group all properties under one organization name.**
34. **Colleges that have branches must register based on their individual properties and not group all branches under one organization name.**

GENERAL INFORMATION

Hot Cooking Practical - Important Notes

Please note that these classes are usually filled even before the closing date. Therefore, even if your entry form is received before the closing date, it may happen that places have already been filled.

1. A maximum of two (2) participants/teams per establishment for every hot cooking class category will be accepted.
2. Competitors not present at their scheduled time will be considered no-shows and will be disqualified.
3. The hot cooking competition begins at 9.00 a.m. and ends at 6.00 p.m. (estimated).
4. An assistant was required to setup and clear the participant mise-en-plus due to the gap time in each class.
5. No company name or logo should be visible to the judges during competition time. It may be included or placed on uniforms or exhibits once judging is complete.
6. Competitors will be provided with facilities that are as nearly identical as possible. Each cooking station will be equipped with a double-burner stove and a stainless steel worktable.
7. Since no electrical tools are provided, the committee will standby a few power points near the cooking station (please ask the working committee for the location).
8. Competitors must bring their own plates.
9. No supplementary equipment will be available. Competitors must bring all their required items.
10. The organisers will not be responsible for the loss or breakage of competitors' belongings.
11. Due to the nature of the black box competition, all work and preparation have to be done on the spot.
12. All basic stocks and sauces are provided by Nestle/Maggi, which is the main sponsor for the competition.
13. The judge will take into account the condition of the kitchen or station after your turn.
14. Due to some of the items being seasonal, participants are advised to have another alternative item in case the item is not available or runs out of stock due to high demand among the other participants.
15. **Everything on the plate must be edible.**
16. **No wastage of the common table item is allowed.**
17. **Any leftovers from the participants' common table items must be returned to the actual place.**
18. **Any common table item that can still be found in the garbage bin or in the participant's belongings will lead to disqualification.**

Display Events

1. All exhibits must be on standby to be set up at the exhibition hall display area starting at 8 a.m. on the day of the judging. No exhibits or competitors, for whatever reasons, will be allowed in the display area once judging begins, except when the judges call for Q&A.
2. For all display exhibits, a theme or name must be given to the exhibits. No logo must be visible on the display card before judging.
3. Since no electrical tools are provided, the committee will standby a few power points nearby the working station (please ask the working committee for the location).
4. No clearing is allowed before 4.30 p.m. on September 26 & 27 / 12:00 noon on 28th, 2024, unless instructed by the organizer; however, the wedding cake, florist and pastry showpiece will remain until the last day of the event.
5. The Malaysian government has strict regulations on the import of raw food materials.
6. Competitors are advised to use local or imported products available locally.
7. **Entries MUST BE submitted with fees latest by August 29th, 2024. Entry forms may be sent in by registered mail, courier service, or hand.**

The Organizing Competition Committee can be contact as per below:

Competition Committee of the 24th Sabah Hospitality Fiesta 2024 Competition Inquiries :

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Secretariat of the 24th Sabah Hospitality Fiesta 2024 Registration :

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Sabah Hospitality Fiesta 2024



REGISTRATION FORM

Each competitor is restricted to one (1) entry per class, entry with more than 1 classes are advised to check the competition schedule to avoid any clash. Registration fees should accompany applications and are not refundable unless the class is full. **Applications received without fees may not be processed. Faxed entries should be accompanied by a copy of your bank draft / cheque / postal order / money order / fund transfer receipt.** All entries are acceptance on first-come-first-served basis.

Please refer to the rules and regulations in the 24th SHF 2024 Rules Book.

Please complete all sections in either type or write clearly in capital letters.

Name of Competitor : _____ Designation : _____

Organization Name : _____

Organization Address : _____

Country : _____

Organization Tel No : _____ Fax No : _____

Competitor's Mobile No : _____

Email : _____

Please register me for the following classes with '✓' mark:

PROFESSIONAL LEVEL		
CLASS P01	DECORATED WEDDING CAKE	
CLASS P02	PASTRY SHOWPIECE	
CLASS P03	SEAFOOD PLATTER	
CLASS P04	MEAT PLATTER	
CLASS P05	CHINESE FOUR SEASON C. PLATTER	
CLASS P06	FRUIT & VEGETABLE CARVING	
CLASS P07	BARTENDER FLAIR	
CLASS P08	NESCAFE TARIK DUO	
CLASS P09	STEWARDSHIP RACE	
CLASS P10	BUTCHER CHALLENGE	
CLASS P11	BARISTA CHALLENGE	
CLASS P12	BLACK BOX- COMMIS /DEMI	
CLASS P13	BLACK BOX – CDP SOUS	
CLASS P14	BLACK BOX – MODERN CHINESE C.	
CLASS P15	TEAM BLACK BOX	
CLASS P16	TABLE SETTING	
CLASS P17	BED MAKING CHALLENGE	
CLASS P18	ENGINEERING CHALLENGE	
CLASS P19	ROTI CANAI FLAIR	
CLASS P20	FLORIST CHALLENGE	

APPRENTICE LEVEL		
DISPLAY CLASSES - PÂTISSERIE		
CLASS A01	DECORATED WEDDING CAKE	
PRACTICAL CLASSES - ARTISTIC		
CLASS A02	FRUIT & VEGETABLE CARVING	
PRACTICAL CLASSES – F&B CHALLENGE		
CLASS A03	BARTENDER FLAIR - COCKTAIL	
PRACTICAL CLASSES – INDIVIDUAL HOT COOKING		
CLASS A04	BLACK BOX APPRENTICE/STUDENT	
PRACTICAL CLASSES – SERVICES		
CLASS A05	TABLE SETTING	
CLASS A06	BED MAKING CHALLENGE	
NEW CLASSES PROFESSIONAL LEVEL		
CLASS P21	CONCIERGE RACE	
CLASS P22	PETIT FOURS	
CLASS P23	COFFEE SIGNATURE BEVERAGE	
CLASS P24	MIXOLOGIST (MOCKTAIL / INDIVIDUAL)	

MODE OF PAYMENT

I enclosed our cheque / fund transfer / cash for RM _____

Made payable to: **PERSATUAN HOTEL MALAYSIA CAWANGAN SABAH (MBB 5101-4311-1891)**

Receipt will only be issued upon clearance of payment. Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute of an agreement to abide by the Rules & Regulations of the 24th Sabah Hospitality Fiesta 2024.

Registration Forms with Entry Fee to be submitted to:
24th SABAH HOSPITALITY FIESTA 2024 SECRETARIAT
 ATI College, 6th Floor, Block C, UCSF Building, Jalan Sanzac,
 Off Jalan Mat Salleh, 88100 Kota Kinabalu. Sabah, Malaysia.
Tel : +6088-253731 or +6012-8291339 or +6016-8042398
Email : shfsecretariat1996@gmail.com

Signature of Competitor: _____

For Official Use Only
 Payment received on: _____

Cheque no. & bank: _____