

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 To avoid having their applications withdrawn from the competition without notice, it is the competitor's responsibility to advise the organizer should they change employers or personal address or contact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 :

Oliver Regis

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Secretariat of the 24th Sabah Hospitality Fiesta 2024 Registration :

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Zia Yi

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Email : shfsecretariat1996@gmail.com

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: _____