

CONTENTS

PROFESSIONAL LEVEL

DISPLAY - PÂTISSERIE.....04

Class P 01 Decorated Dummy Wedding Cake - "Borneo Wedding" (Team)

Class P 02 Pastry Showpiece "Beyond Imagination"

DISPLAY - PLATED SHOWPIECE FOOD05

Class P 03 Seafood Platter

Class P 04 Meat Platter

Class P 05 Chinese Four Season Combination Platter

PRACTICAL - ARTISTIC08

Class P 06 Fruit and Vegetable Carving

PRACTICAL - F&B CHALLENGE.....09

Class P 07 Bartender Flair Duo : Cocktail

Class P 08 Nescafe Tarik Duo (Team)

Class P 09 Stewarding Race - (Time Attack)

Class P 10 Butcher Challenge - Black Box (Time Attack)

Class P 11 Barista Challenge

PRACTICAL - HOT COOKING (INDIVIDUAL).....22

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 Team Black box

PRACTICAL - SERVICES24

Class P 16 Table Setting Individual Challenge - Theme Selection

Class P 17 Bed Making Challenge - (Time Attack)

Class P 18 Engineering Challenge - Black Box (Time Attack)

Class P 19 Roti Canai Flair

Class P 20 Florist Challenge - Theme Arrangement

NEW CLASSES

Class P 21 Concierge Race - (Time Attack)34

Class P 22 Petit Fours36

Class P 23 Signature Beverage (Creative Beverage/ Individual)37

Class P 24 Mixologist (Mocktail / Individual)40

APPRENTICE LEVEL

PRACTICAL - ARTISTIC.....44

Class A 01 Decorated Dummy Wedding Cake - "Dungeon & Dragon" (Team)

Class A 02 Fruit and Vegetable Carving

PRACTICAL - F&B CHALLENGE.....46

Class A 03 Bartender Flair Duo : Cocktail

PRACTICAL - HOT COOKING (INDIVIDUAL).....49

Class A 04 Black box : Apprentice /Students

PRACTICAL - SERVICES.....50

Class A 05 Table Setting Individual Challenge - Theme Selection

Class A 06 Bed Making Challenge - (Time Attack)

GENERAL RULES 54

REGISTRATION FEE PAYMENT FORM59

REGISTRATION FORM.....60



EVENT : 24th SABAH HOSPITALITY FIESTA 2024
DATE : 26th – 28th SEPTEMBER 2024, (THU-SAT)
VENUE : Sabah International Convention Center
Kota Kinabalu, Sabah
DURATION : 3 DAYS
Day 1 (26th SEPTEMBER 2024)

Time	Activities / Competition	Venue
7.30 am-8.45am	Registration of participants and tag collection	Secretariat
9.00am onwards	Display – Patisserie <i>P01: Decorated Dummy Wedding Cake (Professional)</i> <i>P02: Pastry Showpiece (Professional)</i> <i>A01: Decorated Dummy Wedding Cake (Apprentice)</i> <i>P22 : Petit Fours (Professional)</i> Display – Plated Food <i>P03: Seafood Platter (Professional)</i> <i>P04: Meat Platter (Professional)</i> <i>P05: Chinese Four Season Combination Platter</i> Artistic <i>A02: Fruit and Vegetable Carving (Apprentice)</i> <i>P06: Fruit and Vegetable Carving (Professional)</i> <i>P20: Florist Challenge (Professional)</i>	Section E Section E Section E Section E Section G Section G Section G Section D Section D Section C
10.00am–11.00am	Practical – Hot Cooking <i>P15: Blackbox: Team (Professional)</i>	Section A
9.30am–11.30am	Practical – F&B Challenge <i>P08: Nescafe Tarik Duo (Professional)</i>	Section B
11.30am–12.30pm	Opening Ceremony	Stage
12.30pm–1.30pm	Practical – Hot Cooking <i>P13: Blackbox: CDP–Sous (Professional)</i>	Section A
12.30pm onwards	Practical – Services <i>P16: Table Setting Individual Challenge (Professional)</i> <i>A05: Table Setting Individual Challenge (Apprentice)</i> <i>P21: Concierge Race (Professional)</i>	Section D Section D Section B
2.30pm onwards	Practical - F&B Challenge <i>P07 / A03: Bartender Flair Duo: Cocktail</i> <i>P24: Mixologist (Professional)</i>	Section B Section B
2.00pm–3.00pm	Practical – Hot Cooking <i>P14: Blackbox: Modern Chinese Cuisine (Professional)</i>	Section A



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DATE : 26th – 28th SEPTEMBER 2024, (THU-SAT)
VENUE : Sabah International Convention Center
Kota Kinabalu, Sabah
DURATION : 3 DAYS
Day 2 (27th SEPTEMBER 2024)

Time	Activities / Competition	Venue
8.00am onwards	Registration of participants and tag collection	Secretariat
10.00am-11.00am	Practical – Hot Cooking <i>A 04: Blackbox: (Apprentice) Batch 1</i>	Section A
9.00am-11.00am 11.00am-1.00pm	Practical - F&B Challenge <i>P11: Barista Challenge (Professional)</i> <i>P23: Signature Beverage (Professional)</i>	Section B Section B
9.30am onwards	Practical – Services <i>A06: Bed Making Challenge (Apprentice)</i> <i>P17: Bed Making Challenge (Professional)</i>	Section D Section D
1.00pm-3.00pm 3.00am-5.00pm	Practical - F&B Challenge <i>P09: Stewarding Race (Professional)</i> <i>P10: Butcher Challenge (Professional)</i>	Section B Section B
12.00nn - 1.00pm	Practical – Hot Cooking <i>A 04: Blackbox: (Apprentice) Batch 2</i>	Section A
2.00pm - 3.00pm	Practical – Hot Cooking <i>A 04: Blackbox: (Apprentice) Batch 3</i>	Section A

END OF DAY 2 SABAH HOSPITALITY FIESTA



MALAYSIAN ASSOCIATION OF HOTELS
PERSATUAN HOTEL MALAYSIA



EVENT : 24th SABAH HOSPITALITY FIESTA 2024
DATE : 26th - 28th SEPTEMBER 2024, (THU-SAT)
VENUE : Sabah International Convention Center
Kota Kinabalu, Sabah
DURATION : 3 DAYS
Day 3 (28th SEPTEMBER 2024)

Time	Activities / Competition	Venue
8.00am onwards	Registration of participants and tag collection	Secretariat
9.00am-10.00am	Practical - Hot Cooking <i>P12: Blackbox: Commis-Demi (Professional) Batch 1</i>	Section A
9.00am-11.00am	Practical - F&B Challenge <i>P19: Roti Canai Flair (Professional)</i>	Section B
10.30am-11.30pm	Practical - Hot Cooking <i>P12: Blackbox: Commis-Demi (Professional) Batch 2</i>	Section A
11.00am - 2.00pm	Practical - Engineering <i>P18: Engineering Challenge (Professional)</i>	Section B
11.30pm - 12.30pm	Practical - Hot Cooking <i>P12: Blackbox: Commis-Demi (Professional) Batch 3</i>	Section B

Medal & prize presentation at the closing dinner

END OF THE 24TH SABAH HOSPITALITY FIESTA



Jointly organised by:
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MALAYSIAN ASSOCIATION OF HOTEL
PERKAMPARAN BUREAU MALAYSIA
SABAH / LABUAN CHAPTER
COLLEGE
STRIVE FOR EXCELLENCE

**SABAH
HOSPITALITY
FIESTA**

24TH SABAH HOSPITALITY FIESTA 2024 SABAH INTERNATIONAL CONVENTION CENTER COMPETITION AREA LAYOUT (PARTICIPANT REFERENCE)

