India Bakery, Pastry & Culinary Challenge 2025

India Bakery Pastry & Culinary Challenge
South Edition

Rule Book

18 | 19 | 20 | June | 2025

HITEX EXHIBITION CENTRE, HYDERABAD

SUPPORTING ASSOCIATION

TELANGANA CHEFS ASSOCIATION

morde PRESENTS
BAKERY BUSINESS 5th edition
TRADE FAIR FOR THE BAKERY, PASTRY & CHOCOLATE INDUSTRY
SOUTH EDITION 2025

HOTEL RESTAURANT & CATERING BUSINESS 4th SOUTH EDITION
not show for HoReCa PROFESSIONALS

ORGANISED BY

HOSPITALITY FIRST
BUSINESS CATALYST TO THE INDIAN BAKERY & HORECA INDUSTRY

India Bakery, Pastry & Culinary Challenge 2025

Open to any Professional Home Baker, Professional chef of a Restaurant, Hotel, Confectionery or Catering organization, Faculty of Hotel Management Institutes and Hotel Management students pre-registered participants must report to the registration desk 30 minutes before the category competition time to enter the arena. after registration, only the competitor and one helper will be allowed to enter the competition area to set up the display.

The trainee/ helper who should not be more than 21 years of age as on 18th to 20th june 2025

HELPER TO CARRY AGE PROOF - AADHAR/LICENSE IN ORIGINAL

2 sets of hard copies to be brought along on the day of the competition.
for all displayed exhibits (three tier wedding cake, artistic pastry showpiece, artistic bakery showpiece. theme or name must be given.
all displays must be ready by 11:00 a.m. when judging begins.

CLEARANCE OF EXHIBITS IS STRICTLY BETWEEN 4:30 P.M. TO 5:00 P.M.

DISPLAY INDIVIDUAL CLASSES

Class 1:
3-Tier Wedding Cake

Class 2:
Artistic Pastry Showpiece

Class 3:
Artistic Bakery Showpiece

INDIVIDUAL COLD DISPLAY

Class 4:
Plated Dessert

INDIVIDUAL LIVE CLASSES

Class 5:
Live Cooking Competition (Team Of 2 Chefs) 2 course meal

Class 6:
45 min one dish – RICE
(Class open to all)

Competition Requirements

CLASS 1 – 3 Tier Wedding Cake

- In this class all 3 tiers must be used to incorporate a wedding design.
- The entire bottom tier must be edible.
- Innovative modern shapes and designs are permitted (no pre-mould icing designs are permitted).
- The cake should be entirely decorated by hand with the exception of pillars (any edible material can be used for pillars as well).
- All decorations with the exception of pillars and cake stand bases must be edible.
- Only the use of edible colors, paste and dust are permitted
- Wires for stems of flowers will not be permitted.
- (please use edible material)
- A section of the finished cake must be cut for inspection by the judges.
- The Cake structure should not exceed 3 tiers.
- The allocated space for display 100cm (l) x 50cm (b) X 75cm (h).
- The Recipes must be displayed along with the exhibit.
- Wedding cake structures to be removed after 5 PM. Any cakes removed before this will be disqualified.
- Assembly and set-up to be executed within a time limit of 1 hour.
- Should be executed by 11.00 AM sharp

OPEN TO PROFESSIONALS AND STUDENTS

CLASS 2 – Artistic Pastry Show Piece

- In this class it is required to display a showpiece of pastillage, marzipan, chocolate, sugar, croquet, etc. The choice is given to the participant.
- The size of the showpiece should not exceed the height of 3 ft
- A clear theme has to be depicted for the entire show piece.
- The whole display has to be totally hand made.
- Frames, wires, supports and moulds will not be permitted.
- The allocated space for display 100cm (l) x 50cm (b) X 75 (h).
- Assembly and set-up to be executed within a time limit of 1 hour.

OPEN TO PROFESSIONALS AND STUDENTS

CLASS 3 – Artistic Bakery Showpiece

- In this class it is required to display a total of 12 types of bread as specified below.
  All types of bread for the whole display have to be made fresh for the judges to taste.
- 2 types of Bread loaves (2pcs each of Max 500 g).
- 2 types of Health Breads (2pcs each of Max 500g)(1 Bread should be millet based.
- 2 types of creative /decorative Breads (2pcs each of Max 500g).
- 3 types of Breads Rolls (6 pieces each).
- 3 types of Breakfast items (6 pieces each).
- One slice of each loaf must be cut for the judge's inspection.
- An edible showpiece must be displayed and will be judgedas a part of the bread display.
- Frames, wires, supports and moulds will not be permitted.
- The allocated space for display 2 Tables of 100cm (l) x 50cm (b) X 75 (h).
- The recipes must be displayed with the exhibits.
- Assembly and set-up to be executed by 11.00 AM

CLASS 4 – Desserts / Plated Desserts

- 4 desserts (2 hot & 2 cold) presented cold for one person with an eggless dessert being mandatory, suitable for a la carte service.
- Table space allowed: 100cm (l) x 50cm (b) x 75cm (h)
- Recipe required to be displayed by 11.00 Am

OPEN TO PROFESSIONALS AND STUDENTS

CLASS 5 – Live Cooking Competition 2 Course meal Team event (Team of 2 Chefs)

- In this class it is required for the participant to prepare and present a main course (Hot) with the appropriate accompaniments and a Dessert in one hour 30 mins.
- The participant must prepare 2 portion of each dish and present it
  a) 1 portion pre plated for display
  b) 1 portions pre plated for judges.
- The participant must bring in all ingredients. Raw meat to be brought to the venue and Rolling, Stuffing, Trussing etc. to be done at the competition site. All sauces, gravies to be made at the venue live.
- Un seasoned base stocks are allowed. Vegetables can be brought in peeled form, no processing is allowed.
- All ingredients will be checked by the judges prior to the commencement of cooking.
- Judges reserve the right to disqualify the participant if the ingredients are deemed to be unfit for consumption.

Class 6 – Rice Live Cooking Competition 45 mins

- To prepare and present within 45 minutes, one rice main course dish for 2 persons, any style. Dish must be presented on 2 individual plates with appropriate garnishes. 1(one) Plate for display & 1(one) plate for judging
- The participant must bring utensils and display plates and all small equipment.
- The participant must bring in all ingredients other than rice. Raw meat to be brought to the venue - Rolling, Stuffing, Trussing etc. to be done at the competition site. All sauces, gravies to be made at the venue live.
- Un seasoned base stocks are allowed. Vegetables can be brought in peeled form, no processing is allowed.
- All ingredients will be checked by the judges prior to the commencement of cooking. Judges reserve the right to disqualify the participant if the ingredients are deemed to be

Note for Class 5 & 6,

• Planned arrangement of materials for trouble-free working and service; correct utilization of working time to ensure punctual competition.

• Correct basis preparation food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointment time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Kitchen organization, food hygiene is a must.

• As this is the time limit competition, participants are expected to show cooking skills. Your entry must not be completed with more than 10 minutes left on the clock.

• Clear arrangements, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetizing appearance is required.

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

• The following items are permitted to be brought in at certain stages of production:

• Salad - Can be cleaned and washed but not portioned

• Vegetables/ Fruits – Peeled

• Pastas & Dough – Can be prepared but not cooked.

• Fish / Seafood / Shellfish – Cleaned, filleted and portioned, not seasoned or cooked.

• Lamb/Chicken – Can be portioned, but not seasoned or cooked.

• Mousses – Need to be made in the kitchen, minced items allowed.

• Sauces – can be reduced but not finished or seasoned

• Stocks – Can be brought into competition kitchen. (Un Seasoned)

• Dressings – To be made in competition kitchen.

• Coulis – Puree can be brought in but needs to be finished in competition.

• Sponges – Can be pre-made but not cut or shaped.

Facilities provided for practical cooking competition classes 5,6, Practical live cooking

• These competitions begin at 10.00 a.m. to 6.30 p.m. daily

• Competitors will be provided with the following facilities.

• 2 Electric / Induction Plates

• One 5 amp plug base.

• Common Refrigerator and Combi oven.

• Work top table 6" x 3"

• Sink

• All other small equipment/Utensils/ Crockery must be brought along by the participant.

• All ingredients will be checked by the judges prior to the Commencement of cooking. Judges reserve the right to disqualify the participants if the ingredients are deemed to be unfit for consumption.

• NO Name tag other than provided by the organisers should be displayed.

• NO person other than the competitor is allowed to enter the competition area for display or otherwise.

Medal & certificates of award

The respective medals will be awarded to any participant according to the table below. No Half points will be awarded

MEDALS	
Gold with Distinction	100 Points
Gold	90 – 99 Points
Silver	80 – 89 Points
Bronze	70 – 79 Points
Merit	60 – 69 Points

Rules & regulations

Please go through the rules carefully. Participants are advised not to use beef and pork at the venue or during the competition

- The venue of briefing; date and time will be intimated in due course. Competitors are requested to attend the same for all queries and clarifications.
- Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to
- Contact: Chef. Cyril Clement # 924654463, email id, treasurer@tca.org.in
- Every exhibit must be a bonafide work of the individual competitor.
- An individual competitor can participate in as many classes as he/she wishes but he/she is restricted to one entry in any one class.
- No change of class will be allowed after the closing date of entries. In case of cancellation of participation due to unforeseen circumstances, the organizers should be notified immediately.
- Competitors who bring their exhibits on the wrong day will not be judged. Please refer to the final competition schedule for your competition date. Competitors are responsible for their own exhibits and should ensure that these are made available for judging on the day and time specified.
- Competitors please note that entries will be disqualified if the complete display in not kept within the space limit specified in the category of class.
- Competitors must ensure that no name/ logo of his organization is visible to judges during competition.

- Helper/Trainee accompanying the participant should not be more than 21 years of age as on 1st June 2023 and carry in original Aadhar card/Driving license.
- Competitors must ensure that no uniform or chef cap of his organization is visible to judges during judging.
- Competitors of Fruit & Vegetable carving and cocktail competition classes should register with the secretariat at least 2 hours before their schedule time to complete the registration formalities- (batch, tent card, competition code).
- The organizers will not be held responsible whatsoever for any damage to exhibits, loss of equipment or utensils of the competitors. Competitors are to be present at their allocated display area by 4:30 pm. each day to prepare for removal of their exhibits and utensils. The organizers reserve the right to dispose of uncollected exhibits.
- 3- Tier- Wedding cakes and artistic pastry show pieces, petit fours, pralines must be removed after 4.30 pm on the day of competition.
- The organizers reserve the right to rescind, modify or add on to any of the above rules and conditions and their interpretation will be final. They also reserve the right to limit the number of entries per class or cancel any class, should there be a need to do so.
- Registration of exhibits will commence at 9 a.m. No exhibits will be accepted for registration after 10:00 a.m. NO ONE other than competitor and his helper will be allowed to enter the competition area. Competitors and helpers should collect a their badge from the registration counter.
- All exhibits for competition must be registered, in place and ready for judging by 11:00 a.m. on each day. Judging will take place by 11:00 a.m. Results will be announced when judging is completed.
- All competitors in live categories should report to the Kitchen Manager One hour prior to schedule time for inspection of ingredients by the judges.
- Competitors, their helpers and chefs are requested to wear a full, freshly laundered chef uniform during the competition and the black shoes.
- The organizers, while taking all reasonable precautions, shall not under any circumstances be held liable or responsible for the loss or damage of any exhibits, goods or personal effects.
- No committee member, member or any chef will be allowed to intervene during judging. No appeals will be entertained; judge's decision is final and no changes will he make after final results are issued.
- The organizers TCA reserves all rights to recipes, menus, videos, photographs, sound recordings, etc. used in "India Culinary, Bakery & Pastry Challenge" Contest and Exhibition 2023. Any publication, reproduction or copying of it can only be made with the approval of the organizers. Only competitors and official photographers appointed by TCA are allowed to take photographs during "India Culinary, Bakery & Pastry Challenge" Contest and Exhibition 2023.
- Competitors contravening any of the Rules and Regulations of the "India Culinary, Bakery & Pastry Challenge" Contest and Exhibition 2023 will be disqualified.
- Co-operate with the organizers and officials at all times. They are there to help you and ensure that the India Culinary, Bakery & Pastry Challenge runs smoothly.
- Judging of prepared dishes with an assessment of the recipe. Make sure to place the recipe by the side of the display.
- For all displayed exhibits (artistic, Pastry showpiece, butter sculpture, fruit & vegetable carving) a theme or name must be given.
- Keep your written descriptions as clear as possible without losing clarity. You are allowed to have someone else do the written description for you. No points will be given for writing/displaying of menus/ table set-up/ Props/ descriptions / recipes. The method of cooking should be clearly specified, and displayed beside each dish/ preparation.
- 2 sets of recipes should be provided

for the competition. Failure to do so would result in disqualification.

- Each competitor must provide his own supporting materials and base. He/ She also must ensure his/her creation can be moved to the judging area, when his/ her time limit is up.
- Each competitor has to bring his own raw and unprocessed commodities for live cooking competition, which will be inspected prior to the competition, to ensure that no preparatory work has been done.

Competitors who are in doubt of the interpretation of the criteria/ rules and regulations are advised to contact:

Chef Cyril Clement: 9246544634
Chef Rizwan Khader: 7702802838

Note: All participants and there accompanying assistants are advised to follow Covid norms such as wearing a mask and use of hand sanitizers.

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