



نخبة الطهاة السعوديين
SAUDI ELITE CHEFS

Participant's Manual

25 – 26 November

HORECA, Riyadh International Convention & Exhibition Center

Table of Contents

Section 1 Introduction	3
Sub-Section 1: About Culinary Arts Commission	3
Sub-Section 2: About Saudi Elite Chefs	3
Sub-Section 3: Saudi Elite Chefs Charter	4
Section 2 The Competition	5
Sub-Section 1: Admission Requirements	5
Sub-Section 2: Competition Main Categories	5
Sub-Section 3: Competition Theme	5
3.1 Required Local Ingredients in Each Category	5
3.2 How To Meet The Theme	6
Sub-Section 4: Participation Phases	6
Sub-Section 5: Competition Details	7
5.1 General	7
5.2 Mise en Place	7
5.3 Timing	7
5.4 Equipment	8
5.5 Presentation	8
5.6 Ingredients	9
5.7 Judging	9
5.8 Awarding	9
Section 3: Rules and Regulations	10
Sub-Section 1: Disclaimer	10
Sub-Section 2: Registration	10
Sub-Section 3: Competition Access	10
Sub-Section 4: Dress Code	10
Sub-Section 5: Hygiene and Safety	11
Sub-Section 6: Allowed and Prohibited Ingredients and Preparations	11
6.1 Prohibited Ingredients and Preparations	11

Section 1: Introduction

Sub-Section 1: About Culinary Arts Commission

The Culinary Arts Commission, established in February 2020, serves as a pivotal force in advancing the culinary sector in Saudi Arabia. With a mission to be a top-of-mind culinary destination that provides incredible experiences and livelihoods, the Commission is dedicated to showcasing authentic Saudi dishes both locally and internationally while celebrating the rich heritage and talent inherent in the culinary arts. Its vision positions culinary arts as an ambassador of Saudi culture, fostering an appreciation for the nation's vibrant flavors and hospitality values in the heart of the Middle East.

The Commission aims to create unforgettable experiences for locals and visitors alike, while also driving economic opportunities through the strategic development of culinary assets and professionals. Key objectives include the identification and preservation of culinary heritage, promotion of local narratives, and the delivery of world-class culinary experiences through flagship events and community engagement initiatives. By pushing innovation and thought leadership across the culinary value chain, the Commission aspires to position Saudi Arabia as a regional leader in the culinary arts.

Sub-Section 3: About Saudi Elite Chefs

In the heart of Riyadh, the Saudi Elite Chefs Competition is set to launch its first edition as a distinctive culinary experience on the 25th and 26th of November 2024. Organized by the Culinary Arts Commission, this competition is a great opportunity for professional chefs from all over the Kingdom to showcase their skills and creativity in their field.

The competition aims to highlight the TOP Saudi talents in the field of Pastry and Cuisine, by providing an opportunity for contestants to compete, develop their capabilities, and gain recognition at a national level, under the supervision of an elite group of culinary experts. The Saudi Elite Chefs Competition is committed to raising the level of chefs to go beyond the boundaries of their profession.

For inquiries, please contact SEC@moc.gov.sa

1. Pursuit of Culinary Excellence:

Demonstrate unwavering dedication to mastering the culinary arts and elevating Saudi cuisine.

2. Professional Integrity:

Adhere to the highest ethical and professional standards in the culinary industry.

3. Continuous Improvement:

Strive for constant growth and development as a culinary artist.

4. Innovation and Creativity:

Push the boundaries of culinary artistry and create exceptional dining experiences, while preserving the rich heritage of Saudi cuisine.

5. Knowledge Sharing:

Mentor and inspire the next generation of Saudi chefs.

6. Global Culinary Citizenship:

Represent Saudi Arabia on the international culinary stage.

7. Teamwork and Collaboration:

Foster a collaborative spirit within the culinary community.

8. Passion and Dedication:

Demonstrate unwavering enthusiasm for the culinary arts.

9. Respect for Food and People:

Value all aspects of the culinary process and treat everyone with respect.

Section 2: The Competition

This document serves as a comprehensive guide for contestants of the Saudi Elite Chefs competition. It includes essential information as well as the rules and regulations governing participation. All contestants are expected to strictly adhere to these guidelines to uphold the competition's integrity.

Sub-Section 1: Admission Requirements

1. Applicants must hold Saudi nationality.
2. Applicants must be 23 years old and above.
3. Applicants must hold a certificate (minimum Diploma in relevant field) or possesses experience of 5 years minimum.
4. Applicants must have expertise in the competition's categories: Cuisine or Pastry.

Sub-Section 2: Competition Categories

To provide a comprehensive platform for chefs to showcase their expertise, the competition will feature the following categories:

Cuisine: Contestants will demonstrate their mastery of savory cuisine through the preparation and presentation of a dish following their own recipe, in alignment with the competition theme.

Pastry*: This category focuses on artistry, requiring the creation of an exquisite pastry following their own recipe, alignment with the competition theme.

*** Applicants will select their desired category during the registration process.**

Sub-Section 3: Competition Theme

Local & Sustainable

The "Local & Sustainable" culinary competition theme focuses on sustainability and the use of Saudi local ingredients.

Contestants are required to use one of the local ingredients (found below) for each of the competition categories while also minimizing food waste in their cooking process. This theme challenges contestants to create innovative dishes that reflect a commitment to sustainable practices in the kitchen.

3.1 Required Local Ingredients To Choose From in Each Category

Contestants must use one of the proposed local main ingredients and one of the proposed local complimentary ingredients in the dish they create.

1. Main ingredients

Contestants must use the main ingredient in their dish depending on the category chosen.

Cuisine:

- Saudi Dates

Pastry:

- Lumi

2. Contestants may use %50 of local ingredients

Link to local ingredient options for reference

<https://www.fondazione-lowfood.com/en/nazioni-arca/saudi-arabia-en/>

*Contestants must be prepared to provide proof of using a local ingredient, as the relevant committee may request verification at any time.

*Final accepted contestants will receive a coupon valued at 1000 SAR for the purchase of ingredients.

3.2 How To Meet The Theme?

1. Use Locally Sourced Ingredients

Incorporate one of the proposed local main ingredients, with the space for using a local ingredient up till %50 which are sourced locally from Saudi to highlight local produce and support sustainable agriculture.e.

2. Minimize Ultra-Processed Foods

Limit the use of ultra-processed ingredients to no more than one element per dish to prioritize fresh, whole foods.

3. Innovate with Ingredient Parts

Be creative in utilizing parts of ingredients that are typically discarded, such as stems, leaves, or peels, to reduce waste and enhance the dish's flavor.

4. Manage Waste

Carefully manage the amount of food waste while the dish preparation.

Sub-Section 4: Participation Phases

If you are interested in joining Saudi Elite Chefs, you can apply through the following link [Saudi Elite Chefs \(mcc.gov.sa\)](http://mcc.gov.sa).

During the registration and selection process, you will be asked to answer questions and might be invited to a virtual meeting

Below is an overview of the applicant's journey, from the registration phase to the final stage of the competition.

Registration Phase	20-31 October	The applicant fills in all his information and documents through the registration form on the website. The information and submitted documents must be correct as they cannot be
Initial Qualification Phase	20-31 October	Qualified applicants will receive an email invitation to attend a virtual interview.
Virtual Interview Phase	20-31 October	Candidates will undergo short virtual interviews.
Final Qualification Phase	31 October-10 November	Accepted applicants will receive an official email of acceptance. Additionally, they will be invited to attend preparatory workshop.

Preparatory Workshop Phase	20-24 November	Accepted contestants will be given a preparatory workshop alongside expert mentors, who will guide them in honing their techniques
Competition Phase	25-26 November	Contestants will compete in a rigorous culinary competition, with results announced at the end of each day.

Sub-Section 5: Competition Details

5.1 General

- Accepted contestants are expected to develop, prepare, and serve five (5) plates of each course/pastry of their choice, ensuring it aligns with both the competition theme and the category they applied for.
- You are allowed to bring your assistant chef, however, their travel & accommodation expenses will not be covered by the organizer.
- The contestant will draw a number before entering the competition area to randomly allocate each chef's station.

5.2 Mise en Place

- Mise en place is permitted 1 hour before the competition starts
- Contestants must bring their own serving plates.
- Contestants may prepare basic stocks and sauces, peel and wash vegetables, and measure dry ingredients in advance. All other preparations must be done on-site.

(Please refer to the Allowed and Prohibited Ingredients and Preparations section below)

5.3 Timing

Each group consists of three contestants competing within a specific category.

Group A	
3:00PM-4:00PM	Preparation
4:30PM	Contestant in station 1, begins cooking
4:40PM	Contestant in station 2, begins cooking
4:50PM	Contestant in station 3, begins cooking
5:30PM	Contestant in station 1, submits dish
5:40PM	Contestant in station 2, submits dish
5:50PM	Contestant in station 3, submits dish

Group B	
6:00PM-7:00PM	Preparation
7:00PM	Contestant in station 1, begins cooking
7:10PM	Contestant in station 2, begins cooking
7:20PM	Contestant in station 3, begins cooking
8:00PM	Contestant in station 1, submits dish
8:10PM	Contestant in station 2, submits dish
8:20PM	Contestant in station 3, submits dish

5.4 Equipment

- To ensure a consistent and fair competitive environment, standard kitchen equipment will be provided, including ovens, stoves, and refrigerators. Below is a breakdown of all equipment provided by organizers:

General Kitchen Equipment
Worktables with under counter shelves & fridges
Smooth grill or half ridged half smooth Grill
Electrical burner with 4 units
Electrical -10liter fryer
Convection oven 66 L
Microwave
Sink unit
Stainless steel table
Blast chillers (sharable)
Freezer (sharable)
A selection of pots and sauce pans
Cutting boards
Baking pans

- Contestants must bring their own small tools and utensils, such as knives, measuring equipment, mixing bowls, thermometers, and specialty items.
- Contestants are prohibited from bringing large equipment (Ex: Oven).
- Contestants are allowed to bring small equipment while ensuring electrical usage of 220V (maximum dimension 500x800mm).
- Contestants must label their equipment so that organizers can return them if they are lost. The organizers bear no responsibility for any lost equipment.

5.5 Presentation

Each contestant is required to prepare a total of Five dishes. Five dishes will be plated and present to the judges, while the fifth dish will be set aside for the official photograph.

- The presentation of dishes is crucial. Dishes should be plated aesthetically, with attention to detail and visual appeal.
- The use of edible garnishes is encouraged, while non-edible items are strictly prohibited unless necessary for structural support.
- The size of the plate must be adequate for the dish and the number of judges.
- The weight of a serving should correspond to normal, consumable quantities.
- Avoid using materials such as tinfoil, wax, or wood with cooked dishes.
- Main dishes and decorations should be in harmony in terms of size and color.

5.6 Ingredients

To ensure the highest quality and flavor in their dishes, contestants have the must bring their own ingredients. The competition organizers will only provide coupons and will not be provide any ingredients. Contestants are expected to bring everything needed, in line with the ingredients list submitted throughout the registration process.

Contestants must avoid using any ingredients that are restricted or prohibited by local laws and competition guidelines.

(Please refer to the Allowed and Prohibited Ingredients and Preparations section below)

5.7 Judging

The Saudi Elite Chefs Competition judging criteria is designed to evaluate contestants across 5 key criteria. The points system for both categories is as follows, maximum 100 points:

Adherence to Theme	Judges assess the balance and complementarity of the dish's flavors to ensure a harmonious taste.	20%	100%
Technical Skills	Scores are based on the artistic and appealing arrangement of the dish, enhancing its visual impact.	20%	
Presentation	Measures the chef's mastery and precision in culinary techniques, aiming for flawless execution.	20%	
Taste	Assesses how well the dish reflects and creatively incorporates the competition's theme into all its aspects.	40%	

- All scoring decisions made by the judges are final and cannot be contested. This ensures a fair and impartial evaluation process for all contestants.
- Contestants must complete their dishes within the allocated time. Any delay may result in point deductions at the judges' discretion.
- The passing grade is 95% as the contestants will be competing against a standard.

5.8 Awarding

The Saudi Elite Chefs competition recognizes excellence through a rigorous scoring system. Contestants are not competing against each other. Winners are determined by achieving a specific score. Results will be announced at the end of each competition day. Those who reach the winning score will be awarded a medal, a personalized chef's jacket as a symbol of your excellence and achievement, along with the following exclusive benefits:

- A fast-track entry into Bocuse d'Or and Pastry World Cup Middle East competition without entering preliminary rounds of the competition.
- Exclusive and priority access to participate in high-profile prestigious culinary events, placing you among the elite in the culinary world.
- Unique opportunities of introduction to various leading services and figures in the culinary industry which will significantly expand your professional network.
- VIP exclusive invitations to forums, enriching discussions and networking events with top culinary professionals and thought leaders.

* All contestants receive a certificate of participation

Section 3: Rules and Regulations

Sub-Section 1: Disclaimer

- Organizers reserve the right to modify, add, or remove competition rules and regulations at any time without prior notice.
- Organizers retain all rights to the recipes used, photographs taken, and videos recorded during and before the event. These may be used for promotional purposes.
- Organizers are not liable for any damage, loss, or theft of contestant-exhibited items, equipment, utensils, or personal belongings.
- Organizers reserve the right to disqualify any contestant found violating the rules or engaging in unsportsmanlike conduct.
- Organizers reserve the right to cancel or postpone the competition, alter the duration, timing, or schedule of the event, or redefine, modify, or add to any of the rules and conditions without liability for any claims for compensation.
- The organizers reserve all rights to the photographs taken during the event.

Sub-Section 2: Registration

- Each contestant is only allowed entry into one category.
- Organizers will cover the travel and accommodation expenses for the contestants but will not cover transportation nor logistics.
- Applicants take full responsibility on the accuracy of information provided in the registration portal, and they accept full responsibility for any inaccuracies. The Culinary Arts Commission reserves the right to request proof for any of the shared information at any time.
- Qualified applicants must attend the preparatory workshop and the competition.
- Contestants who don't attend the preparatory workshop will be considered disqualified unless competition organizers approve it.

Sub-Section 3: Competition Access

- All contestants must present their personal ID and competition badges for entry to the competition area. Security checks will be conducted at all entry points.
- Late entries will not be accepted under any circumstances.
- Contestants absent, without a significant justification, at the designated time and location will be marked as no-shows and disqualified from future participation.
- Contestants failing to meet the competition schedule will face immediate disqualification.

Sub-Section 4: Dress Code

- **Uniform Requirements:** All contestants are required to wear a clean, professional chef's uniform during the competition (provided by the organizers). During the preparatory workshop, contestants will receive a chef jacket and a chef apron.
- **Accessories:** Jewelry is not permitted.
- **Shoes:** Shoes must be of black color to have uniformity in chef's uniforms.

Sub-Section 5: Hygiene and Safety

Contestants must follow strict hygiene and safety protocols throughout the event. Maintaining a clean workstation, and adhering to local health regulations set by SFDA. Any contestant found violating hygiene standards may face penalties or disqualification.

Sub-Section 6: Allowed and Prohibited Ingredients and Preparations

Adherence to the following guidelines is mandatory.

Contestants have 1 hour before the competition to prepare their ingredients

6.1: Prohibited Ingredients and Preparations

- The use of artificial flavor enhancers, colorants, or additives is strictly prohibited. (Natural colorants are allowed)
- Contestants are not allowed to bring any pre-cooked, pre-baked, or processed foods into the competition area.
- Any use of restricted or banned ingredients will result in immediate disqualification.