

Lily International **FHAM** 2025

FOOD AND HOSPITALITY ASIA MALDIVES
GLOBAL CULINARY CHALLENGE & EXHIBITION

Platinum Sponsor
Culinary Challenge



THE ONLY



EVENT IN
MALDIVES

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Central Park | Hulhumale
Maldives

CULINARY RULE BOOK

Updated on 14th May 2025



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INTRODUCTION

FHA Maldives Global Culinary Challenge 2025, the only Global Culinary Challenge in the South Asian region, is a platform where many National teams from all over the world will compete for honors together with over 600 Chefs representing over 80 resorts from Maldives. It is also the only **World Chefs Continental Event** in Maldives.

It is the only competition which is supported by two National Chefs Guilds. **The Chefs Guild of Maldives (CGM)** and the **Chefs Guild of Lanka (CGL)** have been involved with the mega event since inception in 2014. FHA Maldives is also endorsed by the Platform of Islamic Countries Culinary Society.

A Panel of internationally acclaimed World Chefs qualified Judges will officiate the event. This is a much sought after event for many as it has become a productive meeting point for fellow culinary industry professionals to make new friends, share their experiences and find inspiration in each other's work.

The competitions give you a chance to showcase your skills as a chef, promote your talent & compete with fellow professionals.

It is an essential part in the development of one's career. It enables Chefs to perform in an environment that puts them against their peers, which is a great challenge for Competitors.

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REGISTRATION AND PARTICIPATION

Each competitor or team is required to register and complete the payment process using the Registration Application Form.

| THE PROCESS | DATES |
|---------------------------------|------------------------------|
| Registration Starts | 6 th April 2025 |
| Registration Ends | 21 st July 2025 |
| Final date of Payment | 31 st July 2025 |
| Allocation of Competition Slots | 15 th August 2025 |

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PASTRY CLASSES

**THE CATEGORIES CONSIDERED AS PASTRY CLASSES ARE AS FOLLOWS;
S – 1 | S – 2 | S – 3 | S – 4 | S – 5 | S – 6 | L – 7 | L – 23**

STATIC CLASSES

CLASS S – 1 – PETITS FOURS OR PRALINES (PASTRY)

- This class must consist of **6 varieties**, with **4 bite-sized** pieces of each type (either Petits Fours or Pralines, for a total of 24 pieces).
- Each piece should weigh between **08-14 grams**, with **3 items made of chocolate**.
- The exhibit must include a small showpiece.
- Showpieces should enhance the presentation and will be judged.
- No commercial molds are allowed.
- The allocated display space is 3 ft by 2 ft. The individual name of each item and a description of the theme are required.
- Different flavors, textures, and cooking techniques will be considered when judging the items.
- Petits Fours or Pralines must remain on display until requested to be removed.

Note: An extra plate, consisting of 1 portion of each type (i.e. 6 pieces) identical to those presented, must be provided for tasting.

JUDGING CRITERIA

| | | | |
|----------------------------------|---------------|----------------------------------|---------------|
| Taste & Texture | 0 – 30 points | Practical and Up-To-Date Serving | 0 – 20 points |
| Presentation, Overall Impression | 0 – 20 points | Variety | 0 – 10 points |
| Correct Preparation and Naming | 0 – 20 points | | |

CLASS S – 2 – CREATIVE BREAD DISPLAY (PASTRY)

- To present a creative bread display as follows.
- 3 types of bread loaves (each piece should not exceed 600g).
- 3 types of bread rolls (3 pieces of each type).
- 3 types of breakfast pastries (3 pieces of each type).
- 3 types of decorated muffins (3 pieces of each type).
- A **total of 39 pieces** to be displayed, along with a bread showpiece, which will be judged.
- The products will be tasted. Each item should be named, and the recipe must be presented.
- Maximum display area: 90cm x 60cm.
- The height of the display should not exceed 150cm from the base of the display.

Note: All preparations must be done at the place of work. An oven will be available for reheating the bread.

JUDGING CRITERIA

| | | | |
|------------------------------------|----------------------|----------------------------------|----------------------|
| Professional Skills | 0 – 30 points | Taste | 0 – 50 points |
| Technique: (0 – 10 points) | | Flavor Balance: (0 – 30 points) | |
| Precision: (0 – 10 points) | | Texture: (0 – 10 points) | |
| Skill level: (0 – 10 points) | | Overall Quality: (0 – 10 points) | |
| Creativity | 0 – 20 points | | |
| Presentation: (0 – 10 points) | | | |
| Innovation: (0 – 5 points) | | | |
| Use of Ingredients: (0 – 5 points) | | | |

CLASS S – 3 – ARTISTIC PASTRY SHOWPIECE (PASTRY)

- **To display a showpiece made of either:** (a) Chocolate (b) Sugar (c) Marzipan (d) Salt Dough
- The participant has the option to create a freestyle showpiece using one of the above ingredients.
- Frames and wire supports are allowed but must not to be exposed.
- **Strictly NO Molds** are allowed.
- Points will be deducted for non-compliance with the rules.
- The **Maximum height** should be **90 cm**.
- The allocated display space is 60 cm x 40 cm. The exhibit must remain on display for all 03 days.
- A written description and theme must be displayed with the exhibit.

Note: Points will be deducted for non-compliance.

JUDGING CRITERIA

| | | | |
|---------------------------|---------------|--|---------------|
| Presentation & Innovation | 0 – 20 points | Correct Preparation & Skills, Techniques | 0 – 40 points |
| Composition | 0 – 20 points | Serving arrangement | 0 – 20 points |

CLASS S – 4 – WEDDING CAKE STRUCTURE THREE TIER (PASTRY)

- All decorating materials must be edible and made entirely by hand.
- The wedding cake should consist of **three tiers**.
- Pillars or stands may be inedible unless decorated by hand; they must be plain and unadorned.
- Fine food-quality wiring is allowed for the construction of flowers but must be properly wrapped and covered with flower tape or paste.
- Royal icing, Pastillage, Pulled Sugar, etc., may be used in the construction, but the finished display must not be dependent on these items.
- One-eighth (1/8) of the bottom layer must be edible. This wedge should be clearly identifiable for the judges to recognize.
- A portion of the finished edible cake wedge must be cut for the judges' tasting.
- Inedible blanks may be used for all three layers. A written description and recipes are required.
- The allocated display space is 90 cm x 60 cm, and the height must not exceed 1 meter (including the socle or platforms).
- Ingredients may be supplied by sponsors and they must be used. Any sponsored ingredients, if applicable, will be notified in due course.
- A 30-point deduction will be applied for non-compliance, if mandated ingredients are not used.

JUDGING CRITERIA

| | | | |
|----------------------------------|---------------|--------------------------|---------------|
| Presentation, Overall Impression | 0 – 25 points | Practicality and Serving | 0 – 20 points |
| Technical Skill & Execution | 0 – 20 points | Taste & Texture | 0 – 15 points |
| Creativity & Innovation | 0 – 20 points | | |

CLASS S – 5 – PLATED APPETIZERS

- To display a variety of **four (4) different appetizers:** two (2) cold and two (2) hot, all items displayed cold. Each portion should be for one (1) person and suitable for à la carte service.
- Each participant is required to provide a menu description of the items displayed.
- The allocated space for display is 60 cm x 40 cm, and the maximum height allocated is 90 cm from the base of the display.
- A written description and theme must be displayed with the exhibit.

JUDGING CRITERIA

| | | | |
|---------------------------|---------------|--|---------------|
| Presentation & Innovation | 0 – 30 points | Correct Preparation & Skills, Techniques | 0 – 30 points |
| Composition | 0 – 30 points | Serving arrangement | 0 – 10 points |

CLASS S – 6 – PLATED THREE COURSE MEAL

- Present a plated **three-course meal** for one person. The meal should consist of:
 - A cold non-vegetarian appetizer
 - A vegetarian appetizer
 - A main course with chicken or beef, accompanied by its garnish
- Hot food must be presented cold on appropriate plates.
- Food may be coated with aspic or clear gelatin for presentation.
- The total food weight of the three plates should be between 400-500 grams.
 - Appetizers : Approximately 100-150 grams
 - Main course : Approximately 200-250 grams
- Each participant is required to provide menu descriptions for the items displayed.
- The allocated space for display is 90 cm x 60 cm, and the maximum height allocated is 90 cm from the base of the display.
- A written description and theme must be displayed with the exhibit.

JUDGING CRITERIA

| | | | |
|---------------------------|---------------|--|---------------|
| Presentation & Innovation | 0 – 30 points | Correct Preparation & Skills, Techniques | 0 – 30 points |
| Composition | 0 – 30 points | Serving arrangement | 0 – 10 points |

LIVE CLASSES

CLASS L – 7 – DRESS THE CAKE (PASTRY)

- The allocated time for this class is **1 hour and 30 minutes**.
- Decorate a pre-baked single cake base of the competitor's choice.
- Only one (01) cake is to be used by each participant.
- The theme of the cake & decoration to be done of participant's choice.
- The cake base should not exceed a maximum size of **25 cm x 25 cm** or **25 cm in diameter**.
- There are no height restrictions for the finished product.
- Trimming of the cake is not allowed before the competition.
- Sugar can be cooked and coloured but not stretched/pulled. Chocolate may be brought in melted and tempered. Coloured cocoa butter may be brought in melted. Almond paste, coloured fondant, coloured whipped cream, chocolate modelling paste can be brought in but cannot be shaped or sheeted prior.
- All recipes must be provided for the judges on the day of the competition, including all finishing items such as glazes and decorating ingredients. These must be listed.
- Ingredients may be supplied by sponsors and must be used. Any sponsored ingredients, if applicable, will be notified in due course.
- All decorating ingredients must be edible. Only natural, non-chemical colours and flavorings are to be used.
- No pre-modeled garnish is permitted.
- The participant must bring all ingredients, including small equipment and utensils.
- The cakes will be tasted and cut by the judges as part of the judging criteria.
- All cakes will be displayed until the end of the day.

Note: The organizers will provide a workspace of 6 ft x 3 ft, with 2 power points (230V) for each competitor. Each power point is to be connected to one (01) piece of equipment at one point in time. Participants are not allowed to connect multiple electrical appliances to one power point via a multi-plug adaptor. A shared chiller and a freezer will be available. Participants are not allowed to place any food ingredients, equipment, tools, or utensils on the floor.

JUDGING CRITERIA

| | | | |
|---|---------------|---------------|---------------|
| Mise-en- place and cleanliness: | 0 – 10 points | Presentation: | 0 – 10 points |
| Correct Professional Preparation: | 0 – 20 points | Taste: | 0 – 30 points |
| Arrangement & Presentation/ Innovation: | 0 – 30 points | | |

CLASS L – 8 – FRUIT & VEGETABLE CARVING

- In this class, the participant is required to execute freestyle, practical exhibit within **2 hours**.
- Pre-slicing, Pre-carving, or any kind of Pre-preparation of fruits and vegetables before the competition begins will not be permitted.
- Allocated work station space will be 180cm x 75cm and the allocated space for display will be 75cm x 75cm.
- **No power tools** are allowed. The display exhibit must have a theme or name.
- Exhibits must be displayed upon completion of the practical work and to be removed after 7:00pm on each day.
- Judging will not be based on a bulky, overcrowded, or untidy combination of fruits and vegetables, but will strictly focus on the fine intricate details of artistic skills.

Note: Only the carved fruit or vegetable is to be displayed for judging.

JUDGING CRITERIA

| | | | |
|------------------------------------|---------------|------------------------------------|---------------|
| Presentation & General Impression: | 0 – 40 points | Techniques & Degree of Difficulty: | 0 – 60 points |
|------------------------------------|---------------|------------------------------------|---------------|

CLASS L – 9 – APPETIZERS - HOT OR COLD

- Prepare and present **2 different appetizers** (hot or cold), with **2 portions of each**, within **One Hour**.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of preparation.
- Ingredients may be supplied by sponsors and they must be used.
- **IF** any, sponsored ingredients will be notified in due course.

JUDGING CRITERIA

| | | | |
|-----------------------------------|---------------|---------------|----------------|
| Mise-en-place: | 0 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 0 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 0 – 10 points | Taste: | 00 – 50 points |

Note: The recipe must be available with the tasting plate.

CLASS L – 10 – LAMB - HOT COOKING (OPEN)

- Participants must prepare and present their dish within **One Hour**.
- The main course (hot) must be accompanied by an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and they must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 11 – SEAFOOD - HOT COOKING (OPEN)

- Participants must prepare and present their dish within **One Hour**.
- Prepare & present a dish with a combination of **Fish & Shell Fish** as per the participant's choice.
- The main course (hot) must be served with an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 12 – POULTRY - HOT COOKING (OPEN)

- Participants must prepare and present their dish within **One Hour**.
- The main course (hot) must be served with an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 13 – BEEF - HOT COOKING (OPEN)

- Participants must prepare and present their dish within **One Hour**.
- The main course (hot) must be served with an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participant must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 14 – YELLOW-FIN TUNA STEAK - HOT COOKING (OPEN) - NEW

- Participants must prepare and present their dish within **One Hour**.
- **Only yellow-fin Tuna** should be used in this dish.
- The main course (hot) must be accompanied by an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 15 – WHITE FISH FILLET - HOT COOKING (OPEN) - NEW

- Participants must prepare and present their dish within **One Hour**.
- **Only White Fish fillet** should be used in this dish.
- The main course (hot) must be served with an appropriate garnish.
- The participant must prepare **2 portions of the dish**, each presented on separate plates.
- The participants must bring all ingredients.
- Present the food on appropriate plates with garnishes.
- The judges will check all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsor and must be used. Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 16 – CREATIVE DUNAR RICE DISH - HOT COOKING

- Participants must prepare and present their dish within **One Hour**.
- Prepare **2 (two) fusion rice dishes: one vegetarian rice dish and one non-vegetarian rice dish**.
- The participant must prepare **2 portions** of each dish, each presented on separate plates with **2 accompaniments**.
- The participants must bring all ingredients.
- Participants are allowed to bring **pre-cooked, plain rice**.
- Present the food on appropriate plates with garnishes. The judges will check all mise-en-place prior to the commencement of cooking.

Note: The recipe must be available with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 17 – ASIAN NOODLES BOWL (OPEN)

- Participants will have **One Hour** to prepare and present their dishes.
- Prepare 2 (two) different noodle bowls with proper accompaniments:
 - One Vegetarian Noodle Dish
 - One Non-Vegetarian Noodle Dish
- Participants are allowed to bring all the ingredients required.
- The participant must prepare **2 portions** of each dish and present them in separate bowls with garnishes.
- The vegetarian dish must be a balanced, nutritious, contemporary main dish. It should be lacto-ovo (containing dairy and eggs).
- Each dish should be served with **2 (two) accompaniments**.
- Judges will inspect all mise-en-place before the commencement of cooking.

Note: The recipe must be available with the tasting plate.

| JUDGING CRITERIA | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 18 – TRADITIONAL AND MODERN MALDIVIAN MAIN COURSE

- Participants will have **1 hour and 15 minutes** to prepare and present their dishes.
- Prepare a main course (hot) in two ways:
 - **One Traditional, Authentic Maldivian Main Course**
 - **One Modern Maldivian Main Course.**
- Serve each dish with **2 (two) side dishes** and an appropriate garnish.
- The participant must prepare **2 portions** of each dish and present them on separate plates.
- The proteins used in this class should be chicken or fish, with fish varieties commonly available in the Maldives.
- Participants must bring all ingredients for the preparation.
- Raw gravy or curry paste is allowed, but should not be pre-flavored.
- The food must be presented on appropriate plates with garnishes.
- Judges will inspect all mise-en-place before the commencement of cooking.
- Ingredients may be supplied by the sponsor and they must be used. Any sponsored ingredients will be notified in due course.

Note: The recipe must be available with the tasting plate.

| JUDGING CRITERIA | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 19 – THE YOUNG CHEF (MAIN COURSE & DESSERT)

- Prepare and present, within **1 hour and 30 minutes**, one main course dish (free-style) and one dessert.
 - The main course must include a minimum of three elements. (Protein, carbohydrate, and vegetables).
 - The dessert must include a minimum of four (04) elements. E.g. ice cream, sauces, cut fruits etc.
- Present two portions of each dish on individual plates, garnished appropriately.
- The participants must bring the ingredients and plates required for their dishes.
- The competitor must be **under 25 years** of age on the day of the competition.
- Ingredients may be supplied by the sponsor and they must be used. Any sponsored ingredients, if applicable, will be notified in advance.

Note: The recipe must be provided along with the tasting plate.

| JUDGING CRITERIA | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 20 – NESCAFÉ CREATIVE COFFEE

- Create **Two innovative types of Coffee** – One Cold and One Hot – of the competitor's choice (2 servings of each) for presentation and tasting within **20 minutes**.
- The Coffee supplied by the sponsor must be Nestlé Nescafé. Pre-prepared Coffee is allowed for the Cold Coffee presentation.
- Nestlé Nescafé will be provided by the sponsor on the day of the competition.
- All other ingredients and presentation materials (utensils, garnishes, crockery, glassware, etc.) must be chosen by the competitor.
- The organizers will provide the following:
 - 2 x 6 x 3' work tables with one 5-amp plug socket.
 - A boiler with hot water.

| JUDGING CRITERIA | | DEDUCTIONS | |
|-------------------------|-------------------|---------------|-----------|
| Appearance/Presentation | 00 – 25 points | Drops | 02 points |
| Taste/Harmony | 00 – 50 points | Spills | 01 points |
| Showmanship | 00 – 25 points | Breakage | 05 points |
| Total | 100 points | Miscellaneous | 02 points |

CLASS L – 21 – VEGETARIAN MAIN COURSE

- Prepare and present One (1) Vegetarian Main Course for Two (2) persons, Individually Plated, within **One Hour**.
- The vegetarian dish must be balanced, nutritious, and a contemporary creation.
- The meal may be lacto-ovo, containing Dairy & Eggs.
- Present the food on appropriate plates with garnishes.
- The judges will inspect all mise-en-place prior to the start of cooking.
- The participants must bring the ingredients and plates required for their dishes.
- Ingredients may be supplied by the sponsor and must be used.
- Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipe must be provided along with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 22 – TRADITIONAL ITALIAN (TWO COURSE MEAL)

- Prepare and present:
 - One (1) Appetizer
 - One (1) Main Course
- Prepare within **1 hour**, using the following: Chicken, fish, seafood (Prawns, Calamari) or a combination, as per the participant's choice.
- Chicken, Fish, or Seafood can be cleaned, trimmed, and marinated in advance, ready for cooking.
- The appetizer can be hot or cold and must incorporate traditional Italian elements, presented creatively.
- The main dish must be accompanied by fresh homemade pasta and any other accompaniments of the participant's choice.
- Dishes can be presented in either fine dining or bistro Café Style.
- Fresh pasta dough can be brought in by the participants, but filling and cooking must be done on-site.
- The preparation and cooking of all ingredients, sauces, and pasta fillings must take place during the competition.
- Pasta fillings must be prepared on-site during the competition.
- The participants must bring the ingredients required for their dishes.
- The participant must prepare **two portions** of each dish, presented on separate plates (for display and tasting).

Note: The recipe must be provided along with the tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 23 – REVELLO CREATIVE DESSERT (PASTRY)

- It is required to prepare and present **2 different desserts** in **one hour**. One Hot and one Cold for 2 persons.
- One dish must be prepared with **Revello chocolate** (Dark/Milk/White) as a main component.
- Revello chocolate will be supplied at the competition venue by the sponsors.
- All garnishes and final touches must be done in the presence of the judges.
- No pre-prepared decorations, showpieces, or garnishes will be allowed.
- The participants must bring the ingredients required for their dishes and present the food on appropriate plates with garnishes.
- Judges will inspect all mise-en-place prior to the commencement of cooking.

Note: Displays should be named and recipe should be presented to the judges.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

CLASS L – 24 – TEAM EVENT - HOT COOKING (THREE COURSE MEAL)

- A team of Two Chefs from the same Organization will prepare and present an **Appetizer**, a **Hot Main Course**, and a **Dessert** within **One Hour & 30 minutes** as follows:
 - a) An appetizer (Hot or Cold).
 - b) A Hot Main Course served with an appropriate garnish.
 - c) A Dessert (Hot or Cold).
- The participants must prepare **two portions** of each dish, presented on separate plates.
- All garnishes and final touches must be done in the presence of the judges.
- No pre-prepared decorations, showpieces, or garnishes will be allowed.
- The participants must bring the ingredients required for their dishes and present the food on appropriate plates with garnishes.
- Judges will inspect all mise-en-place prior to the commencement of cooking.
- Ingredients may be supplied by the sponsors and they must be used.
- Any sponsored ingredients, if applicable, will be notified in due course.

Note: The recipes must be provided along with each tasting plate.

JUDGING CRITERIA

| | | | |
|-----------------------------------|----------------|---------------|----------------|
| Mise-en-place: | 00 – 05 points | Service: | 00 – 05 points |
| Correct Professional Preparation: | 00 – 20 points | Presentation: | 00 – 10 points |
| Hygiene and Food Waste: | 00 – 10 points | Taste: | 00 – 50 points |

GENERAL RULES AND REGULATIONS

FHA-MALDIVES GLOBAL CULINARY CHALLENGE 2025

Please note the following Rules & Regulations are strictly to be adhered by all participating competitors and establishments for a smooth and professional contest to be carried out. It is the responsibility of all the participating establishments' Executive Chefs and/or Departmental Heads involved in the competition to educate and brief their respective participants on the rules and regulations of the competition to avoid any misunderstanding.

All Entries will be considered for participation upon receipt of the participation fee. Once the organizing committee accepts your application, a confirmation will be sent to you by email together with a competition number for each entry. Upon presentation of the confirmation email, you may collect the participation badge on the day of the competition at the competition venue.

1. Every exhibit must be the bona fide work of the individual competitor. Please refer to each competition category for specific requirements.
2. The organizer will issue competitor tickets to confirmed participants of the FHA-Maldives Global Culinary Challenge 2025.
3. An individual competitor may participate in as many classes as they wish, but is restricted to only one entry per class.
4. No change of class will be allowed after the closing date for entries. In the event of cancellation due to unforeseen circumstances, the organizers must be notified immediately. Fees will not be refunded.
5. Fees once paid are non-refundable under any circumstances. However, if a competitor is unable to attend, a substituted competitor may be accepted, provided the organizers are notified before July 5, 2025.
6. In the event, a competitor changes employer, address, or contact details, they must notify the organizers. Failure to do so will result in cancellation of participation. By submitting the application form, the competitor agrees to abide by the Rules & Regulations of FHA-Maldives 2025 Global Culinary Challenge.
7. Entries for all classes are accepted on a first-come, first-served basis. Please note that with limited display/work/kitchen areas, all classes are usually filled before the stipulated deadline for entries.
8. The organizers reserve the right to rescind, modify, or add to any of the above rules and regulations, and their interpretation is final. The organizers also reserve the right to limit the number of entries per class, amend a competition section, modify any rules, cancel any class, or cancel/postpone the entire competition if deemed necessary.
9. Competitors who bring their exhibits on the wrong day or at the wrong time shall not be judged. Please refer to the final competition schedule for your event's date and time. Competitors are responsible for ensuring their exhibits are available for judging at the specified time.
10. Entries will be disqualified if the complete display does not comply with the space limits specified in the category.
11. All competitors must register with the organizers at least 2 hours prior to their scheduled event time to collect their participation badge. Competitors must present valid photo identification (e.g., passport) at the time of registration.
12. All competitors must be 16 years of age or older, unless competing as part of a culinary school. The young Chef category, the competitors must be below **25 years age**.
13. All exhibits for static categories must be set up and ready for judging 1 hour prior to the scheduled event time. Competitors in live categories should report to the Kitchen Manager 1 hour prior to the event's scheduled start time.
14. The organizers, while taking reasonable precautions, will not be held liable for the loss or damage of any exhibits, goods, personal effects, or competitors' equipment during the competition.
15. For Culinary or Patisserie Art Display competition classes, the competition display areas within the event halls will be opened to competitors from 9.00 am (no earlier), and for judging at 10.00 am. All packing / exhibit debris must be removed from the event hall before judging begins. Competitors may receive feedback on the day of competition, exact time to be determined by judges.

16. Competitors must be present at their allocated display area by 6:00 PM each day for the removal of their exhibits. The organizers reserve the right to dispose of uncollected exhibits.
17. A theme or name must be provided for each exhibit, as per the individual category requirements.
18. Judges reserve the right to disqualify the participant, if the ingredients are deemed unfit for consumption.
19. Please note that No Alcohol, no pork products or bi-products of pork can be used.
20. Competitors, their helpers, and chefs are required to wear a full, freshly laundered chef's uniform during the competition. Participant uniforms in both live and static categories must be white and free of any hotel/resort logos or visible identification.
21. No one will be allowed to intervene during judging, and no appeals will be entertained. The judges' decision is final, and no changes will be made after the final results are issued.
22. The organizers reserve all rights to recipes, menus, videos, photographs, sound recordings, etc., used during the event. Publication, reproduction, or copying of these materials can only occur with the approval of the organizers. Judging of prepared dishes begins with an assessment of the recipe. Ensure that your recipe is placed by the side of the display. A theme or name must also be given for displayed exhibits.
23. All live category participants must hand over one copy of the recipe to the kitchen manager that will be for the tasting judges.
24. Keep written descriptions as brief as possible while maintaining clarity. You may have someone else write the description for you, but no points will be awarded for writing or displaying menus, descriptions, or recipes.
25. Live hot cooking station will be set with a working table, 2 (two) burner gas stove, 2 plug points, drinkable water dispenser, sharing base sink, sharing combi oven, sharing refrigerator and sharing microwave oven.
26. Pâtissier working station will be set with working tables, electric hot plate (on pre-request), 2 plug points, sharing refrigerator/ freezer and microwave oven.
27. Static and live fruit carving will have a working station with working table.
28. All competitors have to bring their own cooking utensils and ingredients for the competition.
29. Competitors must leave the work station in a neat and tidy condition.
30. Judges will evaluate working conditions and hygiene levels at all times. All items on the presentation plate should be edible. Competitors must bring their own raw and unprocessed ingredients, unless provided by the sponsor. Ingredients will be inspected prior to the competition.
31. The organizers will provide working tables with a 13-amp plug base and a two-burner gas cooker at each hot cooking station. Ovens and refrigerators will be available on a shared basis.
32. The organizers reserve the right to remove display exhibits if deterioration beyond acceptable standards occurs.
33. Gold medalists and those placing 1st, 2nd, or 3rd will be invited to the Main Awards Ceremony of the FHAM Exhibition & Global Culinary Challenge 2025, where they will be presented with their trophies, medals, and certificates. All other participants will receive their awards on a daily basis at the competition venue, according to the provided schedule. The location of the Main Awards Ceremony will be announced in due course.
34. All awards must be accepted in chefs' or team uniforms (chef jackets and trousers). Jeans and other shirts are not permitted. Any trophy, medal, or certificate that is not collected at the ceremony will be available for pickup at a later date.
35. Competitors must ensure their presence (or that of a representative) at the awards ceremonies to collect their awards. All awards must be accepted in chef's/team uniforms. Any unclaimed trophies, medals, or certificates will be forfeited three weeks after the event.
36. No changes or alterations to names will be made on competition days. For any changes, please contact Dhivehi Expo Services (Pvt.) Ltd. via fhamcc@cdcevents.net or through the participant's respective department head in writing. Competitors will receive their participation time and the final program schedule in due course. As per the law of the country, no pork or alcoholic products shall be used or brought into the competition.

Notes for Hot Cooking Competition:

- a. Salad can be cleaned and washed, but not mixed, cut or portioned.
 - b. Vegetables, fruits, potatoes, onions:
 - Above raw items can be brought in cleaned, peeled, washed, or cut
 - Vegetables like tomatoes may be blanched and peeled
 - Broad beans may be shelled
 - Pulses may be brought soaked.
 - c. Fresh pasta dough can be brought in by the participant, filling and cooking on site.
 - d. Fish, Seafood or Shellfish can be cleaned, filleted but not portioned or cooked.
 - e. Meats or poultry can be deboned, not portioned, not trimmed, grinded meat can be brought in, bones may be cut into small pieces
 - f. Mousses can be minced and must be made finish during the competition.
 - g. Basic stocks can be brought in, but not reduced, seasoned or thickened.
 - h. Any dressings must be made during the competition.
 - i. Vegetable and Fruit Purees:
 - Vegetable purees cannot be brought in
 - Fruit purees may be brought in but cannot be a finished sauce
 - No glaze or concentrated juices. Dried fruit/vegetable powder is permitted. Dehydrated fruit or sheets are permitted.
 - Vegetable ash and home-made spice mixture are permitted
 - No trays of prefabricated jells/jellies (leather) are permitted even if dehydrated.
 - j. Pastry sponges can be pre-made but not cut or shaped.
 - k. All garnishes must be edible, fresh flowers can be used.
-
- **Please review the World Chefs Best practices at www.worldchefs.org/wp-content/uploads/Worldchefs-best-practices.pdf**
 - **Please review the document of World chefs Food Safety regulations at www.worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf**

MAIN AWARDS

MOST OUTSTANDING NATIONAL TEAM



Any National Team that has entered a **MINIMUM OF 08 CLASSES** including at least **TWO (02) STATIC** and **SIX (06) LIVE CLASSES** as follows shall Qualify for this award (Class L - 19 will not be considered for this Award)

The following are to be considered.

- Static Classes - Minimum of Two (02) Classes (At-least One (01) Pastry Class is compulsory)
- Live Classes - Minimum of Six (06) Classes, **L-17 and L-24** are compulsory.
- This award will be presented to the National Team which scores the highest average out of the Eight (08) classes top scores as above.

BEST CHEF



Any Chef who has entered **AT LEAST THREE (03) CLASSES INCLUDING ONE (01)** out of **Classes L - 10, L - 11, L - 12, L - 13** and has the highest average will be given this award.

BEST MALDIVIAN CHEF



Any chef of Maldivian Nationality who has entered **AT LEAST THREE (03) CLASSES** including **ONE (01) OUT OF CLASSES L - 10, L - 11, L - 12, L - 13** and has the highest average will be given this award.

BEST PASTRY CHEF



Any Chef who has entered **AT LEAST THREE (03) CLASSES** in the **PASTRY CATEGORY** out of which **CLASS L - 7 IS COMPULSORY** with the highest average will be given this award.

MEDALS & AWARDS



The respective medal and/or certificate will be awarded to a competitor if the competitor obtains the following points;

| | |
|------------------------------|-----------------------|
| Gold with Distinction | 100 Points |
| Gold | 90 - 99 Points |
| Silver | 80 - 89 Points |
| Bronze | 70 - 79 Points |
| Merit (No Medal) | 60 - 69 Points |

MOST OUTSTANDING CULINARY ORGANIZATION



Any organization that has entered a **MINIMUM OF EIGHT (08) CLASSES** including **AT LEAST TWO (02) STATIC** and **SIX (06) LIVE CLASSES** as follows shall Qualify for this award (**Class L - 19** will not be considered for this award).

The following are to be considered;

- Static Classes - Minimum of Two (02) classes (At least One (01) Pastry Class is compulsory)
- Live Classes - Minimum of Six (06) **Classes, L - 17 and L-24** are compulsory.
- This award will be presented to the organization which scores the highest average out of the **EIGHT (08) TOP SCORES** as above.

BEST MALDIVIAN PASTRY CHEF



Any Chef of **MALDIVIAN NATIONALITY** who has entered at least Three (03) classes in the **PASTRY CATEGORY** out of which **L - 7 IS COMPULSORY** with the highest average will be given this award.

MOST OUTSTANDING ARTIST



Any Chef who has entered **CLASSES S - 2 & L - 8** categories with the highest average out of these two categories will be given this award.

TROPHIES



A Trophy will be presented to the competitor who scores the highest points in the class and will be recognized as the first placed winner of the category. However, if he/she has been not scored enough points to win a gold medal the competitor will not be awarded the trophy for the respective class.

NOTE
CASH AWARDS AND OTHER PRIZES WILL BE GIVEN AWAY TO THE WINNERS BY SPONSORS.

Entry fee for the Individual Competitions is US\$ 90 (inclusive of GST) Per Class. Registration fees should accompany applications and are not refundable unless the class is full. Applications received without fees will not be processed. Entries sent by email should be accompanied by a copy of the demand draft of the proof of payment. Hotels/Resorts/Restaurants sending a large group of competitors can write to the organizer separately, giving names and selected classes. The organizers reserve the right to limit the number of entries in any class and this will be done on a first-come-first- served basis. Please type or fill in block capitals for legibility (Please complete all sections.) (Please complete all sections.)



NAME OF COMPETITOR: _____

NATIONALITY: _____ AGE: _____ JOB TITLE: _____

EMAIL: NATIONAL TEAM /ORGANIZATION:

ADDRESS:

COUNTRY : TEL :

MOBILE: _____ FAX: _____

NATIONAL TEAM/GROUP COORDINATORS NAME (IF APPLICABLE) :

EMAIL: _____

AUTHO. SIGN. OF NATIONAL TEAM / ORGANIZATION:

SIGN. OF COMPETITOR:

NATIONAL TEAM/ORGANIZATION STAMP:

PLEASE REGISTER ME FOR THE FOLLOWING CLASSES

| | | |
|---|--------------|--|
|  | Class L – 12 | Poultry - Hot Cooking (Open) |
|  | Class L – 13 | Beef - Hot Cooking(Open) |
|  | Class L – 14 | Yellow - Fin Tuna Steak- Hot Cooking (Open) NEW |
|  | Class L – 15 | White Fish Fillet- Hot cooking (Open) NEW |
|  | Class L – 16 | Creative Dunar Rice Dish – Hot Cooking |
|  | Class L – 17 | Asian Noodles Bowl (Open) |
|  | Class L – 18 | Traditional & Modern Maldivian Main course |
|  | Class L – 19 | The Young Chef Main Course & Dessert |
|  | Class L – 20 | Nescafe Creative Coffee |
|  | Class L – 21 | Vegetarian Main Course |
|  | Class L – 22 | Traditional Italian Main Dishes |
|  | Class L - 23 | Revello Creative Dessert (Pastry) NEW |

FOR OFFICIAL USE ONLY

Enclosed herewith payment of US\$

Made payable to **Dhivehi Expo Services (Pvt.) Ltd**

Bank of Maldives: US\$ A/C 7701-701688-002

Address: Dhivehi Expo Services (Pvt.) Ltd, C/O MJ & S, Galholhu Aage,
Maheedhee Magu- 20119 Male, Republic of Maldives.

Submission of a completed entry form shall constitute of an agreement to abide by the rules and regulations of FHAM 2025.

Please photocopy if extra forms are needed. **Please do not send cash by mail.** Competitors will be advised of application outcome in due courses.

Application/Payment Received on:

Bank :

Amount: _____

Remarks:

Organized by: 

Endorsed and Supported by:



TEAM APPLICATION FORM

Entry fee for the competition is US\$ 170 per team (inclusive of GST). Registration fees should accompany applications and are not refundable unless the class is full. Applications received without fees will not be processed. Entries sent by email should be accompanied by a copy of the demand draft of the proof of payment. Hotels/Resorts/Restaurants sending a large group of competitors can write to the organizer separately, giving names and selected classes. The organizers reserve the right to limit the number of entries in any class and this will be done on a first-come-first-served basis. Please type or fill in block capitals for legibility.



Deadline - 21st July 2025

CLASS L – 24 Team Event Hot Cooking / Desserts

NAME OF COMPETITOR **01**: _____

NATIONALITY: _____ AGE: _____ JOB TITLE: _____

MOBILE: _____ SIGNATURE OF COMPETITOR: _____

NAME OF COMPETITOR **02**: _____

NATIONALITY: _____ AGE: _____ JOB TITLE: _____

MOBILE: _____ SIGNATURE OF COMPETITOR: _____

TEAM NAME: NATIONAL TEAM / ORGANIZATION: _____

ADDRESS: _____

COUNTRY: _____ TEL: _____

NATIONAL TEAM / GROUP COORDINATORS NAME (IF APPLICABLE): _____

AUTHO. SIGN. OF NATIONAL TEAM / ORGANIZATION: _____

EMAIL: _____

NATIONAL TEAM/ORGANIZATION STAMP: _____

PAYMENT DETAILS

FOR OFFICIAL USE ONLY

Enclosed herewith payment of US\$ _____

Made payable to **Dhivehi Expo Services (Pvt.) Ltd**

Bank of Maldives: US\$ A/C 7701-701688-002

Address: Dhivehi Expo Services (Pvt.) Ltd, C/O MJ & S, Galholhu Aage,
Majeedhee Magu- 20119 Male, Republic of Maldives.

Submission of a completed entry form shall constitute of an agreement to abide by the rules and regulations of FHAM 2025. Please photocopy if extra forms are needed. **Please do not send cash by mail.** Competitors will be advised of application outcome in due courses.

Application/Payment Received on: _____

Bank : _____

Amount: _____

Remarks: _____

Organized by:



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Lily International **FHAM** 2025

FOOD AND HOSPITALITY ASIA MALDIVES

GLOBAL CULINARY CHALLENGE & EXHIBITION

07

08

09

SEPTEMBER

**CENTRAL PARK | HULHUMALE
MALDIVES**

Platinum Sponsor
Culinary Challenge



DHIVEHI EXPO SERVICES (PVT) LTD

MJ & S, Galholhu Aage,

Majeedhee Magu- 20119, Male`

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Email: info@fhamaldives.com

Web: www.fhamaldives.com

Linkedin : fha-maldives

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