



Lily
International
FHAM 2026
FOOD AND HOSPITALITY ASIA MALDIVES
INTERNATIONAL CULINARY CHALLENGE & EXHIBITION



Culinary Challenge

R U L E B O O K

07 08 09 **SEPTEMBER**

Manhattan Grand Hotel,
Hulhumale, Maldives



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INTRODUCTION

FHA Maldives International Culinary Challenge 2026, the only global culinary competition in the Maldives, is a premier platform where national teams from around the world compete for top honors, alongside over 600 chefs representing more than 80 Maldivian resorts. It is also the **ONLY World Chefs Continental Event hosted in the Maldives**.

This prestigious competition is **uniquely supported by two national chefs' bodies — the Chefs Guild of Maldives (CGM) and the Chefs Guild of Lanka (CGL)** — both of which have been involved since the event's inception in **2014**. FHA Maldives is further endorsed by **the Platform of Islamic Countries Culinary Society**.

An esteemed panel of internationally acclaimed, **World Chefs–qualified judges** will officiate the event, ensuring the highest global standards. Over the years, the challenge has become a highly sought-after gathering for culinary professionals, a productive meeting point to build friendships, exchange knowledge, share experiences, and find inspiration in one another's work.

The competitions provide chefs with an exceptional opportunity to showcase their skills, promote their talent, and compete alongside fellow professionals on an international stage. Participation is an essential step in career development, enabling chefs to perform in a demanding environment among their peers, a true test of excellence and professionalism.

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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	19 th April 2026
Registration Ends	15 th July 2026
Final date of Payment	30 th July 2026
Allocation of Competition Slots	30 th July 2026

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STATIC 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 – 22

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.
- **Molds are permitted for the preparation of ONLY two types of Petits Fours** (4 varieties should be made without Molds).
- 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

Mise-en-place:	0 – 5 points	Presentation:	0 – 10 points
Hygiene and Food waste:	0 – 10 points	Taste:	0 – 50 points
Correct Professional Preparation:	0 – 20 points	Timing:	0 – 5 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).
The mentioned item to be made according to participant's choice. It could be Croissant.
- 3 types of decorated muffins (3 pieces of each type).
- A **total of 30 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 support 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 – SAVORY TARTELETTE & QUICHE – FINGER FOOD (PASTRY) - NEW

- Participants are required to present a refined static display of **savory short crust pastry creations**, featuring bite-sized vegetarian tartelettes and quiches. The display should highlight technical skill, creativity, and elegant presentation.
- Participants must prepare:
- Three (3) types of short crust pastry creations. Each type must include six (6) different varieties. Total of 18 varieties
- All items must be Vegetarian, Bite-sized (1–2 bites maximum) & based on short crust pastry
- Classic Savory Tartelettes (6 Varieties)
- Focus on traditional flavor combinations with refined execution of Spinach & feta, Mushroom & herbs, Tomato & basil, Caramelized onion & cheese, Roasted vegetable medley, Leek & cream
- Quiche Creations (Mini / Bite Size) (6 Varieties)
- Modern and classic quiche variations of Cheese & herb quiche, Spinach & ricotta, Mushroom & thyme, Broccoli & Cheddar, Onion & cream custard, Zucchini & parmesan
- Modern / Fusion Tartelette Creations (6 Varieties)
- Creative, contemporary interpretations of Beetroot & goat cheese mousse, Pumpkin & sage cream, Avocado & herb cream, Sweet potato & spice, Corn & chili custard, Mediterranean vegetable tart
- Technical Requirements:
 - Short crust pastry must be Evenly baked (golden, not pale or burnt), Crisp and well-structured (not soggy)
 - Fillings must be Well-balanced and properly seasoned, Set correctly (for quiche custard)
 - All items must show Precision, uniformity, and clean finishing
 - Items to be prepared in advance and displayed cold
 - Display should be clean, organized, and visually appealing
 - Maintain consistency across all 18 items
 - Provide clear labeling for each variety
 - Typewritten descriptions and recipes required
- Maximum display space: 75 cm x 75 cm

JUDGING CRITERIA

Pastry Technique & Quality	0 – 25 points	Uniformity & Portion Control	0 – 10 points
Filling Quality & Flavor Balance	0 – 20 points	Presentation & Visual Appeal	0 – 15 points
Variety & Creativity	0 – 15 points	Hygiene & Work Organization	0 – 10 points
Use of Ingredients & Practicality	0 – 05 points		

CLASS S – 6 – MALDIVIAN HIGH TEA – TRADITIONAL TO MODERN (PASTRY) - NEW

- Participants are required to present a refined Maldivian high tea experience, showcasing bite-sized finger foods featuring canned tuna and smoked tuna. The display should highlight traditional Maldivian flavors, modern creativity, and technical excellence, presented in an elegant high tea style.

Participants must prepare:

- Three (3) types of tuna-based finger foods
 - Six (6) varieties under each type
 - All items must be bite-sized (1–2 bites maximum)
 - Total: 18 varieties
 - Canned tuna and/or smoked tuna must be the primary ingredient in savory items
1. Traditional Tuna Bites (6 Varieties)
 - Maldivian flavors and preparations of Tuna cutlets/ bis cutlets (canned or smoked), Tuna kavaab / rolls, Bajiyaa / rihafolhi, Mas roshi/ mas fatafolhi, fuh gulha / Handulu gulah, Handulu boakibaa/ atujehi
 2. Modern Savory Tuna Creations (6 Varieties)
 - Refined, contemporary, and high-end canapé-style items as Smoked tuna mousse tartlets, Tuna pâté with herb crisp, Layered tuna mille-feuille, Tuna with avocado or coconut cream, Crispy shells with tuna filling, Smoked tuna espuma or rillettes
 3. Sweet & Fusion Bites (6 Varieties)
 - Creative high tea items with modern interpretation of Coconut and palm sugar petit desserts, Tropical fruit-based sweets, Savory-sweet smoked tuna combinations, Coconut mousse with a light smoked tuna contrast, Textural desserts (gel, foam, crisp elements), Modern plated petit fours
 - All items must be Bite-sized (1–2 bites), Clearly identifiable, Uniform in size and presentation

- Creative and balanced use of canned and smoked tuna
- Harmony of flavors, textures, and colors
- Strong Maldivian identity with modern refinement
- Consistency across all 18 items, Clear labeling of each variety, Clean, organized, and visually appealing presentation
- Items to be prepared in advance and displayed cold.
- Three (3) copies of typewritten menu and recipes must be submitted.
- Maximum display space: 75 cm x 75 cm.

JUDGING CRITERIA

Variety & Creativity	0 – 20 points	Uniformity & Portion Control	0 – 10 points
Taste & Flavor Balance	0 – 20 points	Hygiene & Work Organization	0 – 15 points
Skills, Technique & Execution	0 – 10 points	Use of Tuna & Maldivian Identity	0 – 10 points
Presentation & Visual Appeal	0 – 10 points	Serving	0 – 5 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:	0 – 5 points	Presentation:	0 – 10 points
Hygiene and Food waste:	0 – 10 points	Taste:	0 – 50 points
Correct Professional Preparation:	0 – 20 points	Timing:	0 – 5 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 workstation 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 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 & COLD

- Prepare and present **2 different appetizers, 1 Cold appetizers & 1 Hot appetize** with **3 portions of each**.
- Total of 60 minutes for both creations. The participants must bring all ingredients.
- Present the dishes on individual plates with appropriate garnish and accoutrements.
- Typewritten recipes are required & Weight per portion on the plate to be 40-60 grams
- 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. Any sponsored ingredients, if applicable, 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

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 appropriate garnish.
- The participant must prepare **3 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	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 **3 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	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 **3 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	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 **3 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 sponsors 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	00 – 10 points
Taste:	00 – 50 points		

CLASS L – 14 – YELLOW-FIN TUNA STEAK - HOT COOKING

- 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 **3 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	00 – 10 points
Taste:	00 – 50 points		

CLASS L – 15 – WHITE FISH FILLET - HOT COOKING

- 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 **3 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	00 – 10 points
Taste:	00 – 50 points		

CLASS L – 16 – CREATIVE RICE DISH - HOT COOKING

- Participants must prepare and present their dish within **One Hour & fifteen minutes**.
- Prepare **2 (two) Dunar rice dishes: one vegetarian rice dish** and **one non-vegetarian rice dish**.
- The participant must prepare **3 portions** of each dish, each presented on separate plates with **3 accompaniments**.
- The participants must bring all the 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 sponsors 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	00 – 10 points
Taste:	00 – 50 points		

CLASS L – 17 – 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** with appropriate garnish.
- The participant must prepare **3 portions** of each dish and present them on separate plates.
- The proteins used in this class should be chicken or fish; the protein is 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.
- **Maggi Coconut Milk** will be provided to the participants, and it **must** be used in the dish.

Note: Bothe type written 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

Sponsored by:



CLASS L – 18 – 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 **three** 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 sponsors and they 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 – 19 – 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’ worktables 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

Sponsored by:



CLASS L – 20 – VEGETARIAN / VEGAN APPETIZER & MAIN COURSE - NEW

- Prepare and present 1 appetizer hot or cold and 1 main course hot, **three** identical plates of each, within **One Hour**.
- The vegetarian dish must be balanced, nutritious, and a contemporary creation.
- The meal may be lacto-ovo, containing Dairy & Eggs, if it for vegetarian.
- Present the dishes on individual plates with appropriate garnish and accoutrements.
- 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 sponsors and they must be used. Any sponsored ingredients, if applicable, will be notified in due course.
- Weight per portion on the plate to be 40-60 grams appetizer and Main course 120-150 grams

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 – 21 – POTATO INNOVATION - NEW

- Participants are required to prepare and present a **main course dish where potato is the hero ingredient**, demonstrating creativity, technical skill, and refined presentation suitable for a professional culinary competition.
- 60 minutes total preparation and cooking time
- Participants must present One (1) plated main course dish in **three** plates, Potato must be the primary component (minimum 50%)
- Dish must include at least two (2) different potato preparations (e.g., purée, fondant, crisp, espuma, etc.), One sauce or jus and Appropriate garnish or accompaniments
- Harmony between potato, protein (if used), and sauce, Proper seasoning and flavor balance and Contrast in texture (crispy, creamy, soft, etc.)
- Weight per portion on the plate to be 140-180 grams

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 – CREATIVE DESSERT (PASTRY)

- It is required to prepare and present **2 different desserts** in **one hour**. One Hot and one Cold for **three** people.
- One dish must be prepared with **chocolate** (Dark/Milk/White) as a main component.
- 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 sponsors and they must be used. Any sponsored ingredients, if applicable, will be notified in due course.

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 – 23 – TEAM CHALLENGE – BUTCHERY & HOT COOKING (APPETIZER & MAIN COURSE) - NEW

- This category evaluates team coordination, butchery expertise, and culinary execution. Teams must break down a whole cut of meat and transform it into two courses: an appetizer and a main course, demonstrating creativity, technical precision, and full product utilization.
- Each team consists of two (2) participants: One Butcher, One Hot Kitchen Chef
- Time allocation 1 hour 45 minutes (Inclusive of butchery, preparation, cooking, and plating):
 - a). An appetizer (Hot or Cold).
 - b). A Hot Main Course served with an appropriate garnish.
- Teams must break down one assigned whole cut (lamb leg/ beef leg born in)
- Demonstrate Professional butchery techniques, clean trimming and portioning, Maximum yield with minimal waste

Appetizer

- Must include a **portion of the butchered protein**
- Can be Light, refined, and creative / Hot or warm preparation preferred

Main Course

- Must feature the primary cut of the butchered protein
- Must include At least two (2) accompaniments (vegetable/starch), One sauce or jus, Proper garnish and finishing

Butchery

- Accurate and clean cuts, Proper portioning for both courses, Efficient use of all usable parts

Cooking

- Correct doneness and texture, Balanced seasoning and flavors, Professional cooking techniques

Teamwork

- Clear communication and coordination, Efficient workflow between butcher and chef, Logical timing for two-course execution
- The participants must prepare **three** portions of each dish, presented on separate plates.
- All garnishes and final touches must be done in the presence of the judges.
- 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 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	Hygiene and Food Waste:	00 – 10 points
Correct Professional Preparation:	00 – 15 points	Innovation:	00 – 05 points
Service:	00 – 05 points	Presentation/Innovation:	00 – 10 points
Taste:	00 – 50 points		

GENERAL RULES AND REGULATIONS

FHA-MALDIVES INTERNATIONAL CULINARY CHALLENGE 2026

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 International Culinary Challenge 2026.
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, 2026.
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 2026 International 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 & International Culinary Challenge 2026, 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. Please note that all Hot Kitchen Individual categories must prepare 3 portions.
- b. Salad can be cleaned and washed, but not mixed, cut or portioned.
- c. 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.
- d. Fresh pasta dough can be brought in by the participant, filling and cooking on site.
- e. Fish, Seafood or Shellfish can be cleaned, filleted but not portioned or cooked.
- f. Meats or poultry can be deboned, not portioned, not trimmed, grinded meat can be brought in, bones may be cut into small pieces
- g. Mousses can be minced and must be made finish during the competition.
- h. Basic stocks can be brought in, but not reduced, seasoned or thickened.
- i. Any dressings must be made during the competition.
- j. 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.
- k. Pastry sponges can be pre-made but not cut or shaped.
- l. 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**

Timing

- Your entry must not be completed with more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10% point's deduction from their final score.
- One point will be deducted on every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition.

Compete Ingredient Guideline (for mise en place)

- Basic mother sauces – are permitted but must have further fabrication.
- Salad, cleaned and washed
- Vegetables and fruits cleaned, can be cut/trimmed (any shape) **BUT** must be raw
- Fruit purees are permitted but must not be a finished item
 - No glaze or concentrated juices
 - Dried fruit / or vegetable powder permitted
 - Dehydrated fruit or sheets permitted
- Vegetable ash and home-made spice mixture are permitted
- The use of transglutaminase (Meat glue) is not permitted
- Fish – gutted, scaled can be fileted / portioned if required BUT must be raw
- Shellfish/ crustaceans – clean raw can be removed from their shell
- Meat/Poultry/Game, Deboned can be portioned, trimmed but must be raw.
- Proteins cannot be brought in minced. Mincing must be done in the kitchen.
- Liver and sweetbreads can be brought in soaked in milk but not seasoned or flavoured.
- Pasta and other doughs, allowed can be flavoured and rolled into sheets but not portioned and not cooked
- Pastry Sponge, biscuits, not cut or stenciled
- Macarons or macarons need to be baked on premise, the mixture may be brought in
- Decor elements 100% made on site
 - No titanium dioxide – no metallic powder no artificial food colours are permitted
 - Do not use gold or silver leaf
- Eggs – can be separated, and pasteurized
- Dry ingredients can be pre-measured
- Flavoured oils and butter are allowed

Important Notice:

- **No Pork & Alcoholic Products or bi-products of pork can be used.**
- **Usage of any such product will result in Disqualification.**

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.

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 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 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.

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.

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.

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.

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.

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

NOTE:

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