



صالون كولينيير
SALON CULINAIRE



قطر للضيافة
HOSPITALITY QATAR

12 - 14 OCT 2026

**DOHA EXHIBITION &
CONVENTION CENTER**



hospitalityqatar.com



CHEF'S MANUAL

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IMPORTANT DATES & TIMES

➤ Chef's Entry Set-up Times	10:00 AM – 1:00 PM	12 – 14 October 2026
➤ Judging	2:00 PM – 4:00 PM	Daily
➤ Exhibition Times	11:00 AM – 9:00 PM	12 – 14 October 2026
➤ Awards Ceremony	14 October at 7:00 PM	
➤ Chef's Entry Removal Times	8:00 PM - 9:00 PM	12 – 14 October 2026

Contact List

Organizers	IFP Qatar		Tel.: +974 4432 9900 Fax: +974 4443 2891 Web: www.ifpqatar.com
Office & Operations Manager	Antoine Nafaa	Mobile: 5532 1373	Email: antoine.nafaa@ifpqatar.com

SALON CULINAIRE SCHEDULE

12 October	DAY 1	11:00 AM – 9:00 PM
	Category A – Gastronomical Qatari Dish	
	Category B – Three Plates of Chocolate Desserts	
	Category C – Signature Plate	
	Category D – 3D Novelty Cake	
	Category E – Fusion Five Course Set Menu	
13 October	DAY 2	11:00 AM – 9:00 PM
	Category F – Taste of Levantine Cuisine	
	Category G – Mini Canapés	
	Category H – Themed Wedding Cake	
	Category J – Master & Mirror Afternoon Tea Time Contest	
	Category K – Ghouzi Fiesta	
14 October	DAY 3	11:00 AM – 9:00 PM
	Category L – Global Ethnic Flavors Challenge	
	Category M – Sushi Platter	
	Category N – Bread & Dough Showpiece	
	Category O – A Tiny Sweets	
	Category P – Fruit / Vegetable Carving Display	
	Awards Ceremony	7:00 PM

IMPORTANT INFORMATION

Welcome to Salon Culinaire at HQ 2026...

This manual has been designed to provide you with all the assistance and information you require.

Thoroughly review the chef's manual provided for the competition, paying close attention to the rules, regulations, and category-specific requirements.

Access

Signage will be positioned at the Doha Exhibition Centre to indicate the access point for Salon Culinaire Participants to set up their entries.

Please Note: access to the event and set up area is restricted to participants and one assistant only if required.

Awards

Each participant will receive a certificate of participation for Salon Culinaire at HQ 2026. Furthermore, each category will have One Gold, One Silver and One Bronze winner.

The judge's decision is final.

Awards Ceremony

The awards ceremony will take place on the last day **at 7:00 PM**. Competitors attending must ensure that they are dressed in full clean and presentable chef whites.

Badges

Badges must be worn by everyone requiring access into HQ 2026. If you require additional badges, please e-mail or contact Antoine Nafaa antoine.nafaa@ifpqatar.com or +974 5532 1373.

Entry Fee

The entry fee for each category is **QAR 200**, the entry fee must be paid in full on or before **October 1, 2026**. The entry fee is non-refundable under any circumstances, including withdrawal from the competition.

Delivery of Entries

Entries must be delivered according to the Salon Culinaire Schedule. Set-up is to be completed in the position allocated between **10:00 AM and 1:00 PM** daily. Judging will take place between **2:00 PM and 4:00 PM** daily.

Dress Code

All chefs participating in Salon Culinaire must be dressed in full clean and presentable chef whites throughout the exhibition – participants not meeting these requirements are subject to disqualification. NO company logos allowed

Removal of Entries

Entries must be removed by each competitor between **8:00 PM and 9:00 PM** daily. Dishes may not be removed before the above-mentioned time. The Organizer reserves the right to remove and destroy entries remaining after the stated time.

Security

24-hour security will be provided during the show. However, competitors are responsible for securing their belongings. We recommend that valuables such as display dishes, equipment, laptops, mobile phones, handbags etc., are not left unattended. Competitors are advised to take adequate precautions to ensure that all display dishes, equipment and valuable items are covered by their own insurance.

The Organizers will not be responsible for the safety of articles of any kind brought into the exhibition by competitors, their staff or any person whatsoever.

GENERAL INFORMATION

Pre-Competition

Read the Chef's Manual

Thoroughly review the chef's manual provided for the competition, paying close attention to the rules, regulations, and category-specific requirements.

Registration

Ensure you have completed the registration process within the specified deadlines

Category Selection

Confirm your chosen competition category and understand its unique criteria

Ingredient Planning

Check the approved ingredients list and plan your recipes accordingly. Make any necessary ingredient orders in advance

Equipment

Familiarize yourself with the equipment provided at the competition venue. Bring any specific tools or utensils not provided that you'll need

Recipe Preparation

Prepare and practice your recipes multiple times to ensure accuracy and efficiency

Food Safety

Review food safety and hygiene guidelines. Check your food handling practices and sanitation procedures

Day-of-Competition

Arrival

Arrive at the competition venue well in advance to allow for registration and setup time

Equipment Check

Verify that all your required equipment is in working order and set up your workstation

Ingredient Inspection

Ensure your ingredients match the approved list and meet the competition's standards

Timing

Keep track of your cooking and presentation time to stay within the allocated limits

Presentation

Present your dishes with care and attention to detail, adhering to the competition's presentation standards

Plating

Plate your dishes according to your practiced techniques and the competition's guidelines

Post-Competition

Clean-up

Properly clean and sanitize your workstation after the competition

Feedback

If possible, seek feedback from judges or mentors to enhance your skills

Networking

Take advantage of the opportunity to network with fellow chefs and industry professionals

Awards Ceremony

Attend the awards ceremony to celebrate and receive recognition for your efforts

Juries

We are proud to announce our juries for Salon Culinaire 2026



CHEF
ZARMIG HALADJIAN



CHEF
ALI SAKR



CHEF
MAYSSAM ABDUL KHALEK



CHEF
MOUHAMAD BELKHAMES



CHEF
MAHDI MOUBARAK



CHEF
MAXIME GURLAIN



CHEF
DAVID DAHLHAUS



CHEF
WLADIMIRO GADIOLI



CHEF
CHRISTIAN DAOU



CHEF
AHMAD JAMIL



CHEF
FRANK PONCE



CHEF
EDGARD HURTADO



CHEF
FABRICE ROSSO



CHEF
INDIKA H. PERERA



CHEF
MICHELE SCIOTTI



CHEF
MOHAMAD SLEIMAN

CATEGORIES & JUDGING CRITERIA

Category A – Gastronomical Qatari Dish

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of the entry is to be completed off-site and then brought to the competition for judging.
- The set-up will take place from 10:00 AM to 1:00 PM
- 3 Courses for one person plated as follows: soup or starter, main course, and dessert, needs to be prepared in your kitchen prior to presentation.
- Hot food presented cold on appropriate plates.
- Qatari traditional 3-course set menu dishes should be prepared and presented as a gastronomical style that can be served in a fine dining restaurant.
- All food must be coated with clear gelatin for preservation.
- Small portion from each dish must be presented and covered on a separate small plate for tasting (not coated with gelatin)
- Display area will be of 80cm x 80cm

JUDGING CRITERIA	
TASTE & TEXTURE Depth and balance of flavor, considering complexity and layering of flavor. Assess the authenticity, whether the flavor is true to Qatari twist Cuisine.	50
PRESENTATION Evaluate the plate's visual appeal, color contrast, and overall presentation of the dish. Consider how well the presentation aligns with Qatari customs. The size should be appropriate for the dish's servings per person.	25
CREATIVITY & INNOVATION Modern Interpretations assess how traditional dishes have been adapted or innovated while maintaining their essence. As per the rules, the dish should offer something unique or a creative twist on a classic Qatari dish or ingredients. The menu can be served in a five-star hotel or a fancy restaurant.	25
Total Points	100

Category B – Three Plates of Chocolate Desserts

DISPLAY

- A written description & recipes are required in English.
- Prepare three different types of chocolate desserts each for one person, suitable for a la carte service / not for banqueting.
 - 1x Hot or Cold Dessert Composition
 - 1x Arabic Dessert Free Style Creation
 - 1x Dessert served as an artistic signature style.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM
- No art showpiece allowed with the display, unless if you like to create art piece only with chocolate
- Tasting will be part of the judging process if deemed necessary to determine quality and authenticity.
- Maximum area 80x80 cm for the set-up.

JUDGING CRITERIA	
DEGREE OF DIFFICULTY / CREATIVITY Artistic Execution and the level of difficulty in preparing the desserts.	25
PRESENTATION / INNOVATION Professional and sophisticated design that reflects high standards of dessert artistry	25
CORRECT PROFESSIONAL PREPARATION Use of up-to-date pastry techniques and adherence to current culinary standards.	10
TASTE AND UP-TO-DATE SERVING Balance of flavors, including sweetness, acidity, and complementary tastes. The quality and freshness of ingredients contribute to a satisfying and memorable taste.	40
Total Points	100

Category C – Signature Plate

DISPLAY

- Written description and typed recipes are required in English.
- Prepare and present one signature main course of your choice.
- Set up will take place from 10:00 AM to 1:00 PM
- Competitors should bring their signature plate for display coated with gelatin.
- The plate for tasting should not be coated with gelatin.
- The quantity should be for 1 pax and all products should be edible.
- Portion should be consists of protein, suitable starch, and vegetables.
- Appropriate sauce to be served, and garnishes.
- Display area will be 40cm x 40cm.

JUDGING CRITERIA	
RECIPE VALUE & TASTE Consider the value as a signature plate, and evaluate the balance of proteins, carbohydrates, vegetables, & taste.	50
CREATIVITY AND PRESENTATION Exemplary plating that enhances the dish's appetizing appearance. The presentation should be elegant, and in a creative style.	25
CORRECT NUTRITIONAL PREPARATION Evaluate the basic preparation of the dish, ensuring it is practical, uses acceptable methods. Proper cooking techniques.	25
Total Points	100

Category D - "3D Novelty Cake"

DISPLAY

- Written descriptions and typed recipes are required in English.
- The set-up will take place from 10:00 AM to 1:00 PM
- The novelty cake/sponge cake with a theme of **"QATARI DATE"**.
- Cooked layers will be baked & prepared off-site.
- Novelty-sculpted, carved, whimsy, topsy turvy, 3D cakes. Gum paste, fondant, butter cream, royal icing, marzipan, chocolate, gingerbread, cookies, candy, pulled or blown sugar, gelatine, cocoa painting, candy clay, etc.
- Art pieces or decorations must be edible and handmade.
- Wiring may be used for the creation of objects such as flowers, if used the wiring must be properly covered or wrapped with flower tape or paste.
- The cake must be edible as this will be cut to check filling, texture, and layer.
- Covered Styrofoam can be used as a base and support.
- Showpiece display not exceeding a base area of 120cm x 120cm and a height of 140cm.

JUDGING CRITERIA	
OVERALL APPEARANCE, CREATIVITY AND PRESENTATION Visual balance and symmetry. Clarity of theme and how well it is represented through the cake design. Evaluate the originality, creativity, and uniqueness of the design. As the exhibits are meant to be displayed on a buffet table, they should be designed to complement dessert displays or as a presenting in a tourism events.	40
TASTE AND TEXTURE Evaluate the harmony of Date flavors in the cake. Assess the consistency of flavor throughout the cake. Does every bite deliver the intended taste?	30
EXECUTION AND TECHNICAL SKILL Assess the technical proficiency demonstrated in the cake's layers and decoration. Precision in sculpting, molding, and detailing. Clean lines, smooth surfaces, and sharp edges. Complexity of techniques used, including fondant work, airbrushing, and sculpting.	30
Total Points	100

Category E – Fusion Five Course Set Menu

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM
- 5 Courses of fusion menu is (French & Chinese cuisines) for one person plated as follows: soup, starter, salad, main course, and dessert, needs to be prepared in your kitchen prior to presentation.
- Hot food presented cold on appropriate plates.
- All food must be coated with gelatin and no tasting. (only one extra plate should be prepared from main course for tasting, and not coated with gelatine).
- Display area will be of 80cm x 80cm

JUDGING CRITERIA	
MENU COMPOSITION AND BALANCE Cohesion between the courses, ensuring a logical and harmonious progression from start to finish. Balance of flavors and textures. Variety in ingredients and cooking techniques.	25
PRACTICAL UP-TO-DATE SERVING Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards.	25
PRESENTATION AND PLATING Evaluate the visual appeal and aesthetic presentation of each course. Professional, and visually attractive plating that enhances the dining experience. Creative that matches the theme and style of the dish. Attention to detail, including color contrast, symmetry, and garnish placement.	25
TECHNICAL SKILL AND EXECUTION Assess the technical proficiency and accuracy in the preparation of each course. Mastery of cooking techniques, with attention to detail in every aspect of the dish. Consistency in quality across all courses.	25
Total Points	100

Category F – Taste of Levantine Cuisine

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM. Open to any style
- A service of 12 varieties of Mezza (6 hot, 6 cold). Hot Mezza should be presented cold just for display, no tasting.
- The plate size should be as per a normal serving in a Levantine restaurant layout in a traditional but creative style.
- Each plate of hot mezza should be 3 pieces and each variety on a separate plate not in one.
- The 12 varieties of Mezza (cold & hot) must NOT be coated with clear gelatine.
- One of each variety of cold mezza must be presented and covered on a separate platter for tasting (same size of the displayed one)
- Display area will be of 80cm x 80 cm.
- Set-up decoration is allowed but will not be counted as points.

JUDGING CRITERIA

PRESENTATION AND VISUAL APPEAL Clean, visually appealing presentation that enhances the dining experience. Attention to detail in the arrangement, color contrast, and garnishing. Authentic presentation that reflects traditional Levantine dining experience.	20
PRACTICAL UP-TO-DATE SERVING Easy serving methods are to be incorporated in the daily work and in accordance with up-to-date culinary standards. Exhibits are to be arranged in a clean, correct manner and pleasing to the eye.	20
AUTHENTICITY AND TRADITIONAL ELEMENTS Use of authentic ingredients and adherence to traditional recipes and preparation Levantine method.	20
TASTE AND TEXTURE Evaluate the depth, balance, and harmony of flavors in the mezza dishes. Balance of spices, herbs, and seasoning to create a cohesive and satisfying taste. Richness and depth of flavor, highlighting the quality of ingredients. Authenticity in taste across different Levantine mezza dishes.	40
Total Points	100

Category G – Mini Canapés

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Exhibit 6 varieties. (3 hot varieties & 3 Cold varieties)
- Weight between 10-20 grams per piece.
- Set up will take place from 10:00 AM to 1:00 PM.
- For hot varieties, hot food is to be presented cold.
- All food must be coated with clear gelatin for preservation, no tasting.
- Presentation must be creative, artistic, and modern free style display.
- Display area will be of 80cm x 80 cm.

JUDGING CRITERIA	
PRESENTATION Should be visually cohesive and harmonized in terms of color, style, artistic, and attractive display. The presentation of mini canapes must be appetizing, reflecting an elegant and modern style. Attention to detail in plating and garnishing, enhancing the overall visual impact.	40
PRACTICAL UP-TO-DATE SERVING Easy and efficient serving methods that align with current culinary practices.	30
COMPOSITION INNOVATION Creative use of ingredients and techniques. Modern twists on traditional canapés or entirely new concepts.	30
Total Points	100

Category H - Themed Wedding Cake

DISPLAY

- Written description and typed recipes are required in English.
- The wedding cake is freestyle
- Set up will take place from 10:00 AM to 1:00 PM.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Any shaped, coated royal icing or sugar paste may be presented using a pillar, a plinth, or a cake stand/base. Pillars or stands may be inedible but, unless decorated by hand, must be plain and bare.
- Wiring may be used for the creation of objects such as flowers, if used the wiring must be properly covered or wrapped with flower tape or paste.
- The top layer of the cake must be edible as this will be cut to check filling, taste & texture. Thus, other layers could be inedible for tasting.
- Bases should not exceed 100cm x 100cm with a minimum of 4 tiers/layers and a maximum of 120cm high.

JUDGING CRITERIA	
CREATIVITY AND THEME REPRESENTATION Original and imaginative design that reflects the wedding theme. The theme is integrated into the cake's overall design in a cohesive and visually appealing manner.	30
GENERAL IMPRESSION Proper construction and stability of the cake, ensuring it maintains its shape and technical design. Texture of the cake, including the consistency of the cake layers, frosting, and any other decorations.	10
TECHNIQUE, STRUCTURE & DEGREE OF DIFFICULTY Artistry, competence, and expert work are involved in the execution or preparation of the exhibit.	30
TASTE AND TEXTURE Consistency in flavor across different layers or components of the cake. Freshness and texture of the cake, including the balance between moistness and crumb structure.	30
Total Points	100

Category J – Master & Mirror Afternoon Tea Time Contest

DISPLAY

- Written description and typed recipes are required in English.
- Set up will take place from 10:00 AM to 1:00 PM.
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Presentation should be master artistic reflection of painting style or story telling.
- A service of 6 varieties of mini sweets and 6 varieties of savory, bite size and all varieties must be same size.
- Tea & teapots should be present with 3 serving teacups.
- One piece from each should be served on a separate plate for tasting.
- The identity of afternoon tea should be artistic colorful mini bites on your choice of display.
- The display area will be on a mirror without plates and dip saucer in artistic way should be present
- Display area will be of 80cm x 80 cm.
- Participants should be registered as soon as possible so the organizer can discuss more details regarding the category.

JUDGING CRITERIA	
CREATIVITY AND INNOVATION Unique and imaginative that effectively uses the mirror as part of the design. Artistic interpretation that reflects a refined afternoon teatime experience as a master artistic look with colorful dips or story telling	30
PRESENTATION AND VISUAL APPEAL Elegant and clean presentation that enhances the visual appeal of both the tea and the bites. Effective use of the mirror to create an aesthetically pleasing and sophisticated display. Attention to detail in the arrangement, including color contrast, balance, and symmetry art pieces.	30
TASTE AND FLAVOR Balance of flavors savory and sweet items. The quality and freshness of ingredients contribute to a satisfying taste. Consistency in delivering a high-quality taste experience.	30
PRACTICALITY AND FUNCTIONALITY Ease of handling and serving, with consideration for the practicality of using a mirror as a display surface.	10
Total Points	100

Category K – Ghouzi Fiesta

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of the entry is to be completed off-site and then brought to the competition for judging.
- The set-up will take place from 10:00 AM to 1:00 PM
- 1 main course which is Qatari Ghouzi prepared for 10 to 15 people, has to be prepared in your kitchen prior and presented hot as Qatari traditional way.
- Served in chafing tray or dish using fuel can only, no electrically chafing dish is allowed.
- Present the course with appropriate garnish and accoutrements with no gelatin coated.
- Should provide small disposable cutlery & plates a side for judges to taste, as well to distribute to the guests for tasting.
- Display area will be of 80cm x 80cm

JUDGING CRITERIA	
TASTE & TEXTURE Balance of Qatari flavor, using your choice of meat or fish. Considering the proper ingredients, spices & flavor. Assess the authenticity, whether the flavor is true traditional and prepared in a proper way.	50
PRESENTATION AND VISUAL APPEAL Evaluate the chafing dish visual appeal, and overall presentation of the dish. Consider how well the presentation aligns with Qatari cuisine.	25
CREATIVITY & INNOVATION additional assess how the dish has been served years ago. As per the rules, the dish should offer something unique which tells history about the Qatari cuisine. The dish can be served in a five-star hotel or a fancy restaurant.	25
Total Points	100

Category L – Global Ethnic Flavours Challenge

DISPLAY

- Written description and typed recipes are required in English.
- Global food should be cooked professionally; one culture's cuisine should be presented with proper cooking techniques and accepted standards of presentation.
- Allowed to have cultural decoration on the set up / freestyle cultural challenge.
- Set up will take place from 10:00 AM to 1:00 PM.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Prepare and present three different dishes based on your choice of soup, appetizer, salad, main course, or dessert.
- Present the courses on individual plates with appropriate garnish and accoutrements with no gelatin coated.
- The display area will be 80cm x 80 cm.

JUDGING CRITERIA	
AUTHENTICITY AND CULTURAL REPRESENTATION Accurate use of traditional ingredients and methods specific to ethnic cuisine. Representation of cultural flavors, techniques, and presentation styles. Fidelity to the authentic taste and presentation of the dish from its cultural background.	40
PRESENTATION AND VISUAL APPEAL Clean, elegant, and visually appealing presentation that highlights the dish. Use of traditional plating and techniques or modern presentation styles that enhance the traditional dish of the country.	30
FLAVOR, TASTE AND TEXTURE Balanced and well-seasoned flavors that align with the ethnic cuisine's profile. Cultural ingredients contribute to a rich and satisfying taste experience.	30
Total Points	100

Category M – Sushi Platter

DISPLAY

- Recipes typed and description written in English
- Preparation of entry is to be completed off site including the sauce and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM.
- One Platter should have 6 kinds of Sushi (8 Pieces from each kind) total 48 pieces coated in gelatin, must not exceed the number of pieces. The presentation must include the sauce, Wasabi and Ginger.
- Participants are allowed to design their entry around a plate of their choice in “**Japanese concept Theme**”.
- One of each variety must be presented and covered on a separate smaller platter for tasting if needed. It should be kept chilled.
- Showpiece display 80 x 80 CM.

JUDGING CRITERIA	
CREATIVITY AND INNOVATION Unique and imaginative combinations of sushi types and flavors. Creative presentation that adds an artistic touch to the platter. Use of innovative techniques or ingredients while respecting traditional sushi elements.	30
PROPER PREPARATION AND PRESENTATION Correct preparation techniques, including proper handling and cutting of ingredients. Strict adherence to hygiene standards, ensuring cleanliness and safety in food preparation. Proper cut size.	30
TASTE AND TEXTURE The typical taste of the Sushi should be preserved. Balance of flavors, including the harmony of rice, fish, and other ingredients. Quality and freshness of ingredients, contributing to a satisfying taste.	40
Total Points	100

Category N – Bread & Dough Show Piece

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of the entry is to be completed off-site and then brought to the competition for judging.
- The set-up will take place from 10:00 AM to 1:00 PM
- Showpiece of bread, made from different salted dough or gingerbread Free Style
- Wiring may be used for the creation of objects, if used the wiring must be properly covered or wrapped.
- As the exhibits are meant to be displayed on a buffet table, they should be designed according to you and your creativity.
- Finishing painting décor is allowed.
- Showpiece should be 80 x 80 cm and maximum 120cm high.

JUDGING CRITERIA	
OVERALL APPEARANCE, CREATIVITY AND PRESENTATION Should be appetizing, elegant, and reflect a modern style. Attention to detail in decoration, color contrast, and arrangement.	30
TEXTURE, STRUCTURE & DEGREE OF DIFFICULTY Use of easy and efficient serving methods that align with current culinary practices. Clean and correct arrangement of the mini cakes, ensuring they are pleasing to the eye. Practicality in handling.	40
EXECUTION AND TECHNICAL SKILL The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of cakes.	30
Total Points	100

Category O – a Tiny Sweets

DISPLAY

- Written description and typed recipes are required in English.
- Preparation of entry is to be completed off site and then brought to the competition for judging.
- Set up will take place from 10:00 AM to 1:00 PM
- Open to any style. The garnish can be higher but not bigger than the actual piece (2 or 1 bite)
- 6 varieties, 8 pieces from each of mini sweets with a total of 48 pieces, bite size and all varieties must be same size.
- One of each variety must be presented and covered on a separate smaller platter for tasting if needed. It should be kept chilled.
- **NOTE:** It should be in a nice set-up. SHOWPIECE appropriate size is allowed and will take into consideration of criteria for points.
- Product must be presented including decoration within 80 cm x 80 cm area on provided space.
- Free-style presentation.

JUDGING CRITERIA	
PRESENTATION AND OVERALL IMPRESSION Should be appetizing, elegant, and reflect a modern style. Attention to detail in decoration, color contrast, and arrangement.	25
PRACTICAL UP-TO-DATE SERVING & VARIETY Use of easy and efficient serving methods that align with current culinary practices. Clean and correct arrangement of the mini cakes, ensuring they are pleasing to the eye. Practicality in handling.	25
CORRECT PREPARATION AND NAMING The names of the dishes should correspond with the recipes. Points will be awarded for the correct basic preparation of cakes.	25
TASTE, TEXTURE Well balanced from a nutritional point of view. The taste, flavors and textures should conform to today's standards of pastry.	25
Total Points	100

Category P – Fruit / Vegetable Carving

DISPLAY

- Written description and typed recipes are required in English.
- The Theme of the carving will be related to **"CHEF"**
- Preparation of entry is to be completed off site and then brought to the competition for judging
- Hand carved work from competitor's own fruit/vegetables for display.
- Set up will take place from 10:00 AM to 1:00 PM.
- Display area will be of 60cm x 60 cm.

JUDGING CRITERIA	
SUITABILITY IN COMPLEMENTING CARVING DISPLAYS Design elements that enhance with the life style of a Chef. Integration of the exhibits in a way that contributes to the visual appeal and theme of the buffet table. Coordination of colors and ideas.	20
TECHNICAL SKILL AND EXECUTION Precision and accuracy in carving techniques, including intricate details and clean lines. Complexity and difficulty of the carving work, showcasing expertise and skill.	30
DURABILITY AND PRACTICALITY Stability and longevity of the carvings, ensuring they hold up well throughout the event. Consideration for the freshness and preservation of the carved fruits and vegetables.	20
CREATIVITY AND DESIGN Innovative and imaginative use of vegetables and fruits in the carving. Artistic design and creativity in the overall arrangement and presentation.	30
Total Points	100



Disclaimer

1. The Organizer (IFP Qatar LLC) may use your likeness, including photographs and video recording, without any further approval or compensation for various purposes including, but not limited to advertising, marketing, promotions and publications related to the competition.
2. The Organizer reserves the right to cancel, postpone or reschedule the competition at their discretion, due to unforeseen circumstances or factors beyond their control. In such cases, participants will be notified as early as possible, and the competition may be rescheduled or cancelled without any liability on the part of the organizers.
3. The Organizer will not under any circumstances be held liable or responsible for the loss or damage of any entry, equipment, goods or personal items

Remember that Salon Culinaire is not only a competition but also a chance to showcase your culinary talent and passion. Enjoy the experience, learn from it, and use it to further your culinary journey. Good luck.