

Rules for Burger Competition:

- 1) Each contestant is required to prepare two kinds of burgers (1 plate of each)
- 2) The preparation and assembling of the burger will be in the prep kitchen provided by JOSPEX
- 3) The burger must be served hot
- 4) Each burger should be assembled using two different kinds of bread, creativity plays an essential part during the judging segment, and each contestant should provide the bread from his place of work
- 5) Each contestant is required to bring his own raw ingredients but the cooking and assembling of the burger should be on site
- 6) The competition round is 60 minutes (10 minutes for getting familiar with the kitchen and cleaning, 50 minutes for cooking and assembling)
- 7) All protein items should be brought in raw (meat, veal, chicken, fish) and cooked on site
- 8) The contestant is allowed to use any protein product (meat, veal, chicken, fish) except for pork
- 9) The contestant is allowed to bring his/her own spices but they need to be packaged well
- 10) The contestants are allowed to create a vegetarian burger
- 11) Each burger should be different than the other in terms of ingredients, spices and presentation
- 12) The ingredients of each burger should complement each other
- 13) Each contestant is required to prepare a side dish with each burger (ex. Salad, chips, fries, pickles, relish, etc.)
- 14) Each contestant is required to prepare his/her recipes in recipe format (4 copies) in both English and Arabic to be given to the judges before the competition starts. The judges will go through the recipes and evaluate them and compare the ingredients in the recipes to the ingredients provided in each dish
- 15) Creativity, and presentation will be taken into consideration by the judges when they evaluate each dish
- 16) If any item is served after it has gone bad, there will be no evaluation for the dishes or score points
- 17) The contestants are only allowed to bring in the following equipment:

Knives

Reduction spatula

Cutting boards

Spatula

Frying pan

Spoons, etc.

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Rules for Burger Competition:

They are not allowed to bring in heavy duty equipment like:

- Salamander
- Deep fat Fryer
- Flat Grill
- Charcoal Grill
- Under counter Fridge
- Under counter Freezer
- Preparation Table
- Gas or Induction stove
- Microwave
- Electric Stove
- Electric oven

Points Distribution:

100 points will be given for each burger dish, and they are distributed as follows:

- 25 points – Taste of both burger dishes
- 10 points – Menu and Recipe Card
- 10 points – Hygiene and Food Safety
- 15 points – Variety of chosen Bread
- 10 points – Presentation
- 10 points – Side Dishes
- 10 points – Time Management
- 10 points – Creativity

The sum total of both burger dishes will equal 200 points, and the ranking is as follows:

- Gold Medal (between 180-200 points)
- Silver Medal (between 160-179 points)
- Bronze Medal (between 140-159 points)

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Rules for Sandwich making Competition (Hot or Cold)

- 1) Each contestant is required to prepare 2 kinds of sandwiches, or 2 wraps, or 1 of each kind
- 2) The preparation and assembling of the sandwich/wrap will be in the prep kitchen provided by JOSPEX
- 3) The contestants are allowed to prepare either a hot or cold item
- 4) Each Sandwich should be assembled using two different kinds of bread, creativity plays an essential part during the judging segment, and each contestant should provide the bread from his place of work
- 5) Each contestant is required to bring his own ingredients but the cooking and assembling of the sandwich/wrap should be on site
- 6) The competition round is 45 minutes (10 minutes for getting familiar with the kitchen and cleaning, 35 minutes for cooking and assembling)
- 7) All protein items should be brought in raw (meat, veal, chicken, fish) and cooked on site
- 8) The ingredients of each sandwich/wrap should complement each other
- 9) The contestants are required to prepare and Dip with whatever item they serve (something creative and new)
- 10) Each contestant is required to prepare a side dish with each burger (ex. Salad, chips, fries, pickles, relish, etc.)
- 11) Each contestant is required to prepare his/her recipes in recipe format (4 copies) in both English and Arabic to be given to the judges before the competition starts. The judges will go through the recipes and evaluate them and compare the ingredients in the recipes to the ingredients provided in each dish
- 12) Creativity, and presentation will be taken into consideration by the judges when they evaluate each dish
- 13) If any item is served after it has gone bad, there will be no evaluation for the dishes or score points
- 14) The contestants are only allowed to bring in the following equipment:

Knives

Reduction spatula

Cutting boards

Spatula

Frying pan

Rules for Sandwich making Competition (Hot or Cold)

Spoons, etc

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Rules for Sandwich making Competition (Hot or Cold)

They are not allowed to bring in heavy duty equipment like:

Salamander
Deep fat Fryer
Flat Grill
Charcoal Grill
Under counter Fridge
Under counter Freezer
Preparation Table
Gas or Induction stove
Microwave
Panini Grill

Points Distribution:

100 points will be given for each burger dish, and they are distributed as follows:

25 points – Taste of both sandwich/wrap dishes
10 points – Menu and Recipe Card
10 points – Hygiene and Food Safety
15 points – Variety of chosen Bread
10 points – Presentation
5 points – Side Dishes
5 points – Dip
10 points – Time Management
10 points – Creativity

The sum total of both burger dishes will equal 200 points, and the ranking is as follows:

Gold Medal (between 180-200 points)
Silver Medal (between 160-179 points)
Bronze Medal (between 140-159 points)

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