

LC01: Jordanian Dish (Chickken Maqlubbeh)

1. The contestants are required to prepare Maqlubbeh enough to serve 4 people
2. Preparation will be held in the JOSPEX show kitchen during the competition
3. Maqlubbeh should be served hot
4. Each contestant has the freedom to choose the vegetables needed for the dish, while taking into consideration the flavor pairing
5. Plating should be creative, it will aid the judges in the final score
6. Competition time is 50 minutes + 10 minutes for cleaning = 60 minutes total
7. The contestants can bring their own ingredients as long as they are raw, uncut, and should be presented to the Hygiene and Judge committee before being used
8. Flavoring pairing should be taken into consideration while assembling the ingredients
9. The contestants are allowed to bring their protein (chicken) either raw or boiled but it should be stored according to the HACCP standards
10. The contestants are allowed to choose and bring their own side dishes to go alongside the Maqlubbeh, they should not exceed 4 kinds, and should be stored according to the HACCP standards until the competition begins if they are brought ready and don't need preparation
11. The contestants are allowed to bring soaked or non-soaked rice
12. The contestants can bring their own spices but some spices will be provided by the organizers
13. The contestants can bring their own chicken stock, usage of stock cubes is not allowed
14. Each contestant is allowed to bring someone to help him/her during the competition
15. The contestant will be disqualified if the food has gone bad
16. Each contestant should prepare and bring a menu to be presented to the judges before the competition
17. The contestants are required to bring their own equipment with them such as, knives, spatula, cutting boards, etc... But not heavy duty equipment such as, fridges, freezers, working station, etc...

Grading Criteria:

Taste – 35 points

Presentation – 25 points

Food Safety and Hygiene – 10 points

Organization and Work Flow – 10 points

Side Dish – 10 points

Menu – 10 points

Total Grade – 100 points

Competition Date and Location:

- Competition will commence from the 23d until the 25th of March

- Location: Four Seasons, Amman

- Time: from 3pm until 8 pm

- Competition Fee: 70 JOD

Medals:

90-100 points – Gold Medal

80-89 points – Silver Medal

70-79 points – Bronze Medal

0-69 points – Certificate

Official Sponsors



Awar



أوار



Organized by:



DE CECCO

Bayzar Uniform

Olten Trading

MONIN

Talia
Communications

LC02:- Fresh and Dry Pasta

1. Each contestant is required to make 2 types of pasta, one using dry pasta and the other using fresh pasta dough
2. Plates of each kind should be plated, a total of 4 plates, 2 for show and 2 to be tasted by the judges
3. The same sauce should be used for both pasta plates
4. Each contestant will have 50 mins to compete and 10 mins for cleaning, a total of 60 mins
5. Each contestant should prepare a menu to be presented to the judges for part of the evaluation
6. The contestants should bring their own daily equipment (knives, pots and pans, cutting boards, utensils, etc..) but heavy duty equipment will be provided by the organizers (table tops, fridges, dough sheeter, pasta roller, deep fat fryer, flat top, stove, etc..)
7. The contestants are allowed to prepare their own Bain Marie – Pasta Water Bath

For the FRESH PASTA:

1. The contestants can bring their dough already made but not rolled out
2. The contestants can bring their pasta stuffing already prepared; It could be protein based or vegetarian
3. All pasta should be served hot
4. The rolling out and stuff of the pasta, should be done during the competition
5. Pasta plating should be creative; it will help the judges during the evaluation
6. The pasta sauce should be prepared during the competition but the ingredients can be brought in already prepared
7. All contestants should be careful not to overfill the pasta so that it does not burst open during the blanching/boiling process
8. Each contestant is allowed to bring a helper with him/her but the helpers are not allowed to assist in any cooking process
9. The contestants will be disqualified if any food item as turned bad

For the DRY PASTA:

1. The dry pasta to be used during the competition is from DE CECCO
2. All pasta should be served hot
3. The dry pasta will be provided by the organizers
4. Pasta plating should be creative; it will help the judges during the evaluation
5. The pasta sauce should be prepared during the competition but the ingredients can be brought in already prepared
6. All contestants should be careful not to overfill the pasta so that it does not burst open during the blanching/boiling process
7. Each contestant is allowed to bring a helper with him/her but the helpers are not allowed to assist in any cooking process
8. The contestants will be disqualified if any food item as turned bad

Official Sponsors



Awar



أوار



الأصناف العالمية

Organized by:



DE CECCO

Bayzar Uniform



MONIN

Talia Communications

Judging Criteria:-

- Over all balancing and harmony of flavors – 40 points
- Presentation – 20 points
- Food Safety and HACCP Standards – 10 points
- Organization and Time Management – 10 points
- Creativity in the Sauce – 10 points
- Menu Preparation – 10 points
- Total Points – 100

Competition Date and Location:

- Competition will commence from the 23d until the 25th of March
- Location: Four Seasons, Amman
- Time: from 3pm until 8 pm
- Competition Fee: 70 JOD

Medals:

- 90-100 points – Gold Medal
- 80-89 points – Silver Medal
- 70-79 points – Bronze Medal
- 0-69 points – Certificate

Official Sponsors



Awar



أوار



Organized by:



JUST A GREAT PASTA



Talia
Communications

LC03:- Mystery Basket

1. Each contestant is required to prepare 2 dishes, an Appetizer and a Main Course
2. The contestants should plate 4 plates ready, 2 of each kind, one for show and one to be tasted by the judges
3. The Mystery Basket will be provided by the organizers
4. The contestants are not allowed to bring their own ingredients for this competition
5. A list of the ingredients will be presented to the contestants a day before the actual competition, during the meeting 2020/3/22, and they should present a menu to the judges the next day 2020/3/23 before 3 pm
6. The competition is 60 mins long, 50 mins to compete and 10 mins to clean up
7. The contestants have the freedom to choose if the Appetizer is hot or cold but the Main Course should be served HOT
8. Creativity and plating will affect the final score
9. Each contestant is allowed to bring his/her own helper to assist them during the competition but not during the cooking process
10. The contestants should bring their own daily equipment (knives, pots and pans, cutting boards, utensils, etc..) but heavy duty equipment will be provided by the organizers (table tops, fridges, freezer, salamander, deep fat fryer, flat top, stove, etc..)

Judging Criteria:-

Over all balancing and harmony or flavors – 40 points (20 points for each plate)

Creativity and Presentation – 30 points

Food Safety and HACCP Standards – 10 points

Organization and Time Management – 10 points

Menu – 10 points

Total Points – 100

Competition Date and Location:

- Competition will commence from the 23d until the 25th of March
- Location: Four Seasons, Amman
- Time: from 3pm until 8 pm
- Competition Fee: 70 JOD

Medals:

- 90-100 points – Gold Medal
- 80-89 points – Silver Medal
- 70-79 points – Bronze Medal
- 0-69 points – Certificate

Official Sponsors



Awar



أوار



Global Items
الأصناف العالمية

Organized by:



DE CECCO
JUST A GREAT PASTA



Talia
Communications