



**Finals 12 November 2019**  
Central Food Hall, CentralWorld,  
Bangkok, Thailand

A competition to select a duck main course menu **that champions duck meat** as the core ingredient and delivers innovation in quality, flavour and appearance... held in conjunction with the *2019 Duck Meat Quality Conference*, 12-13 November, Centara Grand Hotel, Bangkok.



For further information about the Duck Meat Quality Conference see <http://asian-agribiz.com> or email [events@asian-agribiz.com](mailto:events@asian-agribiz.com)

**The Duck Quality Cooking Competition is open to individuals from hotels, restaurants, culinary institutions, airlines and catering organizations based in Southeast Asia.**

- The menu must include protein, carbohydrate, vegetable and sauce.
- The protein component must comprise boneless duck breast and a two joint duck wing. All other components are at the discretion of the individual.
- Recipe to be submitted by **22 October 2019**.
- Cook-off between the five finalists on **12 November 2019**.
- **Each finalist wins a one-day Gourmet/Short Course at the Cordon Bleu Dusit Culinary School, Bangkok, Thailand.**
- **The winner receives a trophy and THB 12,000.**

For further details and an official entry form contact Rex Holyoake [rex@asian-agribiz.com](mailto:rex@asian-agribiz.com) or Chakrit Ridmontri [chakrit@asian-agribiz.com](mailto:chakrit@asian-agribiz.com)

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# DUCK MAIN COURSE: Professional Chefs



The Duck Quality Cooking Competition is open to individuals from hotels, restaurants, culinary institutions, airlines and catering organizations based in Southeast Asia.

The menu must include protein, carbohydrate, vegetable and sauce to be served on a single main course plate (32cm).

The protein component must comprise boneless duck breast (one, average 200g) and a two joint duck wing (up to three pieces, average weight 130g each). All other components are at the discretion of the individual.

The competition is in two stages:

- 1** | **Recipe submission by 22 October 2019**
- 2** | **Cook-off on 12 November 2019**

## RECIPE SUBMISSION

Recipes must list all the ingredients with quantities suitable for the preparation of five servings, along with a description of the cooking technique, cooking time and presentation style.

Recipes will be submitted as a MS Word document and may include photographs.

Competition terms and conditions, and official entry forms, are available from by email **Rex Holyoake** [rex@asian-agribiz.com](mailto:rex@asian-agribiz.com) and **Chakrit Ridmontri** [chakrit@asian-agribiz.com](mailto:chakrit@asian-agribiz.com)

Entries must be submitted by email before **1700 hrs 22 October, 2019 (Bangkok time)**.

## COOK-OFF

Five finalists will be selected from the submitted recipes to participate in a cook-off at the kitchens of the Central Food Hall, CentralWorld, 7th floor, 4 Ratchadamri Rd, Pathum Wan, Pathum Wan District, Bangkok 10330, Thailand.

The cook-off will commence at **1800 hrs on Tuesday 12 November 2019**. Three complete menus must be served within 60 minutes. All mise-en-place must be prepared at the competition kitchen.

Each finalist will be provided with four boneless duck breasts and 12 two joint duck wings supplied by Bangkok Ranch Public Company Limited.

## GUIDELINES FOR ASSESSMENT

<p><b>Mise-en-place</b> Planned arrangement of materials for trouble free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working during the competition will also be judged as are the conditions after leaving the kitchen.</p>	<b>0-10 points</b>
<p><b>Correct professional preparation</b> Correct basic preparation of food and hygiene. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.</p>	<b>0-25 points</b>
<p><b>Working skill, kitchen organisation and service</b> The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service, if any, is the kitchen or service team and recommend any point reduction. Full points will be awarded if service flows smoothly and dishes come out on time from the kitchen.</p>	<b>0-5 points</b>
<p><b>Presentation</b> Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetising appearance.</p>	<b>0-10 points</b>
<p><b>Taste</b> The typical taste of the food should be preserved. The dish must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional value.</p>	<b>0-50 points</b>
<p><b>Total possible score</b></p>	<b>100 points</b>