

Dear Myanmar Professional Chefs Team, & Culinary Friends

“1. Chef Aung Myo Lwin Pastry Cup Myanmar 2020”

**Promote Myanmar as the only Global 135 Ethnic Cuisine Culinary Society
Yangon – August/September 2020**

Train,- Educate,- Coach,- Promote,- Myanmar Young Chefs. Enhance Professional Team Work, Best Taste, Texture, Modern Presentation, Guiding & Caring Leadership with Food Safety, Hygiene, balanced Nutrition Top Priority. **Follow at all time the Myanmar COVID19 Health Rules & Guidelines.**

Put Myanmar Sourced & Healthy Food Products First where ever possible,

Competition Detail

Competition Theme: “ Sweet Myanmar, Healthy & Sustainable Future “

Start Wednesday 19.8.2020

2 hours – 14:30 pm to 16:30 pm (latest arrive 14:00 pm)

Every Wednesday & Thursday, 2 teams each
over 4 weeks to find the Myanmar Pastry Champion 2020

Dress The Cake @ ZERO Food Waste

- 1.) dress in 2 hours a three layer cake base – 40 cm x 40 cm square or diameter
Any Cake Base brought from outside
- 2.) Dress in same 2 hours, 4 Cup Cake for Take Away – ZERO Plastic
Any Cup Cake Base brought from outside

Sponsored Items must be used.

For special effect Items can brought in if work is done at the Competition.
Brought in items cannot be of same items sponsored.

Basic Pastry Utensils are available for use

1 small hand mixer & bowl to share available

1 small gas stove available

1 Table, 1 Chair, 1 Waste Bin, 1 Electric plug are available

Special tools & utensils need to be brought in by Pastry Chef

Mixer and mixing bowl must be brought in by Pastry Chef

Start sharp: Cake dressing 14:30 pm.

Final Touch to start 16:00 pm

Finished for Judging 16:30 pm

1 point deducted for every minute late and 5 minutes delay disqualify.

Before 16:00 pm (1,5, hours) finished deduct 10 point for “ full time & skills not used “.

1 Dressed Cake (3 Layer) & 4 Dressed Cup Cakes

1 for Medal Judging & Picture, Cup Cake for Take Away

For 100 point World Chefs Judging. Sponsor s Guest Judge for Daily Winner

2 highest Score Pastry Chefs will be invited to the Grand Champions Final
With upgraded rules to be announced.

All Cake dressing ingredients, Main Utensils provided (see list provided)
Bring your own small special kitchen equipment – ZERO Sous Vide
COVID19 social Distancing, Face Mask, Gloves, Shield, Sanitizer, Apron, Hat provided

Online Face Book & You Tube Globally presented by MCA & World Chefs

Pastry – Dress the Cake & Cup Cake, Judging Criteria

- All that day Culinary & Pastry **Chefs must arrive at venue at 14:00 pm,- cooking starts 14:30 pm sharp.**
- Pastry Chef must be finished working & display at 16:30 pm
- An assistant can help set up until 14:25 pm and cleaning – clearing station on 16:30 pm. Any other time an assistant can follow on face book – YouTube stream from outside.
- After 1,5 hours – 16:00 pm the main work must be done and only touch up later to get ready in time.
- At 16:30 pm all must be showcased at Show & Judging Counter.
- Than as team all Kitchen area and all Utensils hygiene washed and placed at original place for next the next round. Waste must be Environmental Sustainable separated. (MCA will arrange a closed system drum to ensure “ BOKASHI – ZERO Food Waste “ for all food and paper, tissue left over).
- Judging will be done by WACS Standards for Medals & Points,- at the spot on World Chefs Culinary Judging 100 point system, Zero Food Waste, Food Safety & Hygiene, Energy Saving & COVID19 Rules applied during cooking and serving. Judged on two of: 1 Show Cake & 4 Dressed Cup Cake - Take Away.
- A separate Sponsors Guest Judging (4 portions Dressed Cup Cake & Show Case) will be Judged by individuals choice to find the “ Winner of the Day - 1. Aung Myo Lwin Pastry Cup 2020.
- Every Pastry Chef will get a Professional Knife as Sponsors present & a Certification of Participation
- After 4 weeks rounds the 2 highest points - Pastry Chefs will be invited for the “ Final of The 1. Myanmar Culinary Champions League CUP 2020 ” for the “ 1. Chef Aung Myo Lwin Pastry Cup 2020 “ Final Match to determined the Pastry Champion & Runner Up Trophies & a cooking utensil Present.
- The Final of 1.MCCL Culinary & Pastry Champions League rules will be upgraded for a higher level cooking & Pastry Cake Display. More portions to cook (food & utensils to use on side sponsored).

World Pastry Chefs Judging 100 Point System **Pastry Display & LIVE DRESS THE CAKE**

Theme: “ Sweet Myanmar, Healthy & Sustainable Future “
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- Competitors will have 2 (two) hours to compose a cake of their choice with a Theme :

“ Sweet Myanmar, Healthy & Sustainable Future ”

- Each competitor must provide 1 (one) cake base of free choice, 40 cm diameter Round or 40 cm x 40 cm Square.
- Competitor must also provide 4 ready baked Cup Cakes any size, flavor or style.
- Competitors **must bring in the base cake & cup cake** – any style, any ingredients, any flavor – **REDUCED Sugar.**
- **Judging Prefers Myanmar Palm Sugar** (not compulsory) to promote Healthy Cakes and Sweets from Myanmar.
- Pre-mixed fillings are allowed.
- All items must be healthy, food safety & eatable
- ZERO pre coatings allowed .
- No pre-modeled materials are allowed i.e. Flowers, Chocolate pieces, **Marzipan or ZERO Plastic Decorations.**
- Basic tools are available,- so Competitors will bring their own special working tools. (Such as, sugar copper bowl, thermometer, mixing bowl, piping bag and whisk, etc.)
- Sponsored items (see the list) cream, seeds, nuts, etc. product needs to be incorporated in the recipe.
- Sugar can be cooked in advance but not modeled. Sugar syrup is allowed.
- To do at Competition as : Chocolate and royal icing be prepared at Competition.
- No height restriction on the finished cake. So it must be practical for service & transport.
- The cake or cup cakes can be plain or with filling.
- The product supported by Sponsor will be provided on that day at venue & competition table.

- Table space allocated minimum: 100 cm x 80 cm
- Recipe required to be printed 4 copy & displayed at 14:00 pm at the work table
- Display Accessories be set up 14:00 to 14:20 pm at work table
- Cake will be cut for tasting, later auctioned or donated to “ Little Sister – Home of Old Folks “

Taste

Good flavor and taste, not over powering using good flavor combination.
Reduced Sweetness. Also Fusion Cakes, VEGI, Cheese, VEGAN are OK
 It must have appropriate **nutrition, taste and seasoning**
 In quality, texture, flavor and color, the dish should conform to today's standards of nutritional values

Scores Taste **0 – 40 points**

Presentation/Innovation

Visually appealing presentation which shows originality, creativity and innovation. ZERO religious design permitted only.
 Main Ingredients and side items must be in harmony, **colors**
 Points are granted for excellent combination, simplicity and originality in composition

Scores Presentation / Innovation **0 – 30 points**

Professional Preparation

Punctual delivery of the ready cake & cup cakes is required.
 Appropriate techniques must be applied for all ingredients, and

material Organizing, Interpersonal skills, Modern style requested.

Scores Professional Preparation

0 – 20 points

Mise-en-place and Working Methods

Planned arrangement of materials for trouble free, safe working & service. **Best Food Hygiene & COVID19 Rules must be applied.**

Be in time 14:00 pm register at Kitchen
Clear arrangement of materials, **ZERO Food Waste**
Clean working place, proper working position, **Food Safety**
Clean work clothes, **Personal Hygiene, Covid19 rules conform working** Proper working technique
Correct utilization of working time **finished between 16:00 and 16:30 pm**

Score Mise-en-place, Work Methods

0 – 10 points

**1 point deducted for every minute late and 15 minutes delay disqualify
Work finished before 16:00 pm (1,5 hours) 10 points deducted not using all time with skills.**

Taste	0 – 40 points
Presentation/Innovation	0 – 30 points
Professional Preparation	0 – 20 points
Mise-en-place and Working Methods	0 – 10 points

Maximum 100 points.

The Daily Winner will receive a Trophy “ Winner of the Day “

Each Pastry Chef will receive 1 Professional Knife, 1 Certificate, 1 Medal if achieved

The two highest scoring Pastry Chefs will be invited for the Final Challenge

Additional upgraded Pastry Skills needed to perform,- to Win the Pastry Champion 2020.

Registration only at: angelatmyanmar@gmail.com

Required for Registration: Registration Deadline Wednesday 12.8.2020

1.) All Chefs names & NRC

- a.) Young Chef
 - b.) Culinary Coach
 - c.) Pastry Chef (can be also independent & individual from a Team)
- 2.) Short CV on Job History
- 3.) **Food Safety online Certificate must be passed & e mail sent:** link in by sign up:
<https://www.typsy.com/activate/MCAMEMBER> (we guide you through the training)

- 4.) All Chefs close up picture in chefs Jacket (best quality 3MB)
- 5.) **Mobile phone, E mail & address (Chef & Culinary Coach)**
- 6.) Present Work place
- 7.) **Printed recipe latest 2 days, 48 hours before competing day as soft copy by E mail.**

Any question information needed pls **contact ONLY:** angelatmyanmar@gmail.com

We wish you all a Great Culinary & Pastry Exposure, Education & Vocational Training for Chefs & Pastry Chefs in Myanmar. We like to show that during COVID19 times & rules all this is possible and opens very new “ POSITIVE Ways of Culinary & Pastry Education – Motivation for Myanmar and globally YOUNG Chefs “. It is a time to present your best Kitchen Leadership skills, promote your talent to groom the best culinary trained YOUNG Chef & YOUNG Pastry of Myanmar.

Live & Cooking & Pastry at the Show or watch at Face Book – YouTube
(join Link we will provide for Phone, Tablet, Laptop, PC, your place TV or Big Screen. Let all your Friends, Hotel, School, Restaurant) enjoy it – **“ Culinary Educate it SAFE & All Together “ the:**

“1. Myanmar Culinary Champions League 2020”

together with the

“1. Chef Aung Myo Lwin Pastry Cup Myanmar 2020”

(rules & guide lines at next attached).

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Put Myanmar Sourced Healthy Food Products First where ever possible,

Local Sourced – **“ From Farm to Fork “**

Reduce Sugar as Sweetener

Promote Myanmar Palm Sugar as Sweetener for Pastry

Support Myanmar Sustainable, Quality Food Farmers, Fishermen, Producer

Reduce CO2 by Local Sourced Quality Food,

Design Your menu as ZERO Food Waste, ZERO Water & Energy Waste

Save the Environment when planning & cooking a Menu

ZERO cooking with Endangered or,- to Health Danger Wildlife

Create a Take Away @ ZERO Plastic,– ensure Biodegradable
Promote Myanmar as the only Global 135 Ethnic Cuisine – Pastry Culinary Society

**With the Best Culinary Greetings as usual,-
“ Keep it Very Hot & Very much Cooking & Baking “**

Oliver E Soe Thet,- Myanmar Chefs Association since 1996
Full Member of Global World Chefs since 1999
Ngapali Beach – Rakhine, Myanmar 8.8.2020