



### **3<sup>rd</sup> Next Big Chef 2019**

#### **Guidelines:**

- 1) This competition is open to all Form 5 and O-level students.
- 2) Participants are required to follow the rules and regulation of the competition. Failure to do so will result in forfeiture.
- 3) Competition will have 2 levels:
  - Recipe writing
  - Grand Finale
- 4) The theme for this year's competition is **Heritage Malaysian Cuisine – Hidang Set**.  
(Example : Malay, Nyonya, Peranakan, Indian or Chinese Cuisine)
- 5) Participants are required to use the "**Standard Recipe Form**" as attached. The recipe should be a 1 set course for 4 pax.
- 6) The dish should consist the following criteria (as stated in the form): 4pax
  - 1 Rice Dish – Example: Nasi Tomato
  - 1 Protein (Chicken, Beef, Lamb, or Seafood) – Example: Ayam Masak Merak
  - 1 Vegetable Dish – Example: Masak Lemak Pucuk Paku
  - 1 Side Dish – Example: Ulam-ulam / Kerabu/ Urap/ Pie Tee
  - \* The dishes will be served in talam or suit with the cuisine origin.
- 7) Top 50 recipes will be shortlisted to Grand Finale.
- 8) On **9<sup>th</sup> March 2019** – Shortlisted Finalist – Briefing at UCSI University
- 9) On **16<sup>th</sup> March 2019**– Grand Final – UCSI University
- 10) Participants will prepare the recipes that has been submitted and prepare the cuisine accordingly within the time allocated during Grand Finale.
- 11) The allocated time for Grand Finale is **two (2) hours**.
- 12) Participants are required to bring their own ingredients and cooking equipment.
- 13) The organizers will provide:
  - Two (2) stove for each station
  - One (1) plug points for each station
  - One (1) Apron
  - One (1) Next Big Chef 2019 T-Shirt
  - And other sponsored items



