

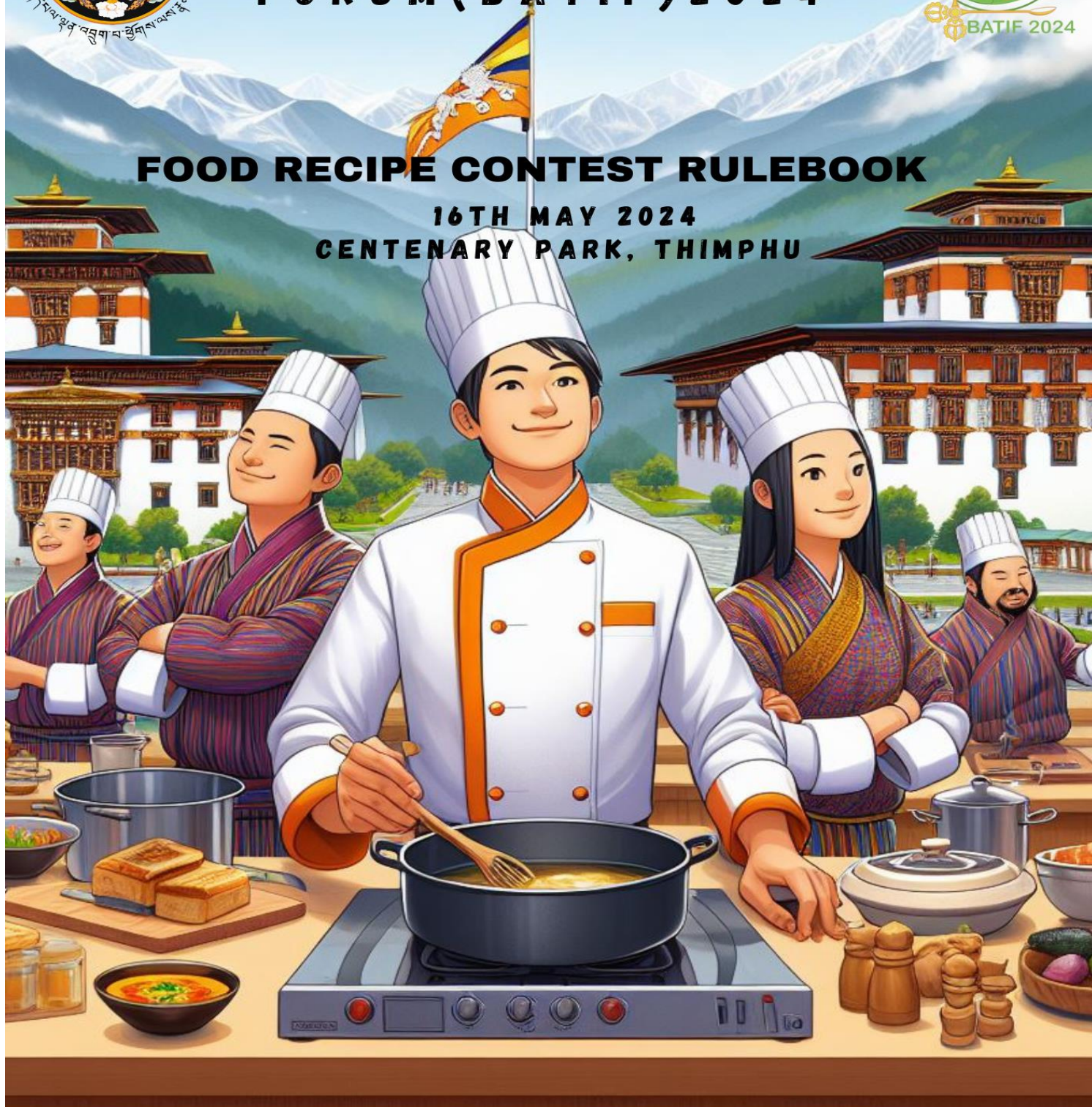


BHUTAN AGRI-FOOD TRADE & INVESTMENT FORUM (BATIF) 2024



FOOD RECIPE CONTEST RULEBOOK

16TH MAY 2024
CENTENARY PARK, THIMPHU



BHUTAN
Believe



Message from the Hon'ble Sanam Lyonpo



As we gather at the Bhutan Agri-Food Trade and Investment Forum (BATIF), it is with great pleasure and anticipation that I extend my warmest greetings to all involved in the Food Recipe Contest.

Food has always been at the heart of our nation's culture and identity. It not only sustains us but also serves as a vessel through which we express our heritage, creativity, and values. The Bhutan Agri-Food Trade and Investment Forum provides an ideal platform to celebrate the richness of our culinary traditions and the abundance of our agricultural resources.

Through this Food Recipe Contest, we have the opportunity to showcase the diversity of Bhutanese cuisine, from flavors of Quinoa and Potatoes. I am thrilled to see participants draw inspiration from our local ingredients, cooking techniques, and cultural heritage to create innovative and delicious dishes that embody the essence of Bhutan.

I commend the dedication to promote sustainable agriculture, culinary excellence, and economic growth in our country. Our efforts not only enrich our gastronomic landscape but also contribute to the well-being of our communities and the prosperity of our nation.

To all the participants, I encourage you to embrace this contest as a platform for sharing your passion for food and your creativity in the kitchen. Your culinary creations have the power to inspire, delight, and unite us, fostering a deeper appreciation for the culinary treasures of Bhutan.

As we embark on this culinary journey together, let us celebrate the beauty of our land, the richness of our culture, and the boundless potential of our agri-food sector. May this Food Recipe Contest be a testament to the vibrancy and resilience of Bhutanese cuisine, and may it inspire us to continue nurturing our culinary heritage for generations to come.

I wish you all the best, and look forward to seeing you at the BATIF 2024.

(Younten Phuntsho)
Hon'ble Sanam Lyonpo
Ministry of Agriculture and Livestock

INTRODUCTION

The BATIF 2024 provides a unique platform to promote sustainable agriculture, encourage culinary innovation, and foster economic growth in Bhutan's food industry. It will host several high level segments ~~host many activities~~ such as keynote speeches, panel discussions and the plenary sessions, technical presentations as well as B2B linkages, product exhibitions, and food stalls of which a food recipe contest is one of its exciting happenings ~~major activities~~. The contest will be held on the afternoon of the second day (16th May 2024) of the event. The contest aims to highlight the importance of traditional ingredients, cooking techniques, and cultural heritage in shaping the culinary landscape of Bhutan.

The theme for the competition is ***‘Quinoa and Potato for better nutrition, food security, and income’***. Quinoa, although ~~being~~ one of the priority crops in Bhutan, ~~is yet to find a~~ has immense potential for market expansion suitable market in both the domestic and international markets both domestically and internationally. Similarly, potatoes also present opportunities for value addition and market expansion. ~~There is also limited market access for bhutanese potatoes since there is very little value addition to it.~~ Therefore, the ~~event revolves~~ event revolves around these ~~two~~ showcasing these agriculture commodities

This document outlines the guidelines and regulations for participation in this exciting culinary competition, designed to celebrate the rich culinary heritage and agricultural diversity of Bhutan.

Date: 16th May 2024

Venue: Centenary Park

Website: www.batif.org

RIGHTS

- The organizers of BATIF – Food Recipe Contest 2024 claim the rights of all photographs and Pictures taken by the official photographer.
- The organizers of BATIF – Food Recipe Contest 2024 claim all rights of all recipes and menu

CATEGORY 1 (Individual challenge)

Who is eligible?

The individual challenge will be an open contest available to the public, emphasizing the preparation of a main course dish featuring Bhutanese cuisine.

What will they be cooking?

Contestants are required to create a main dish showcasing Bhutanese cuisine, with a focus on incorporating quinoa and potatoes. The dish should consist of 50% quinoa, 25% potatoes, and 25% other ingredients.

Time frame

Contestants will have a designated time frame to complete their dish. The time allotted for preparing the main dish will range from 35 to 45 minutes maximum.

CATEGORY 2 (TEAM CHALLENGE)**Who is eligible?**

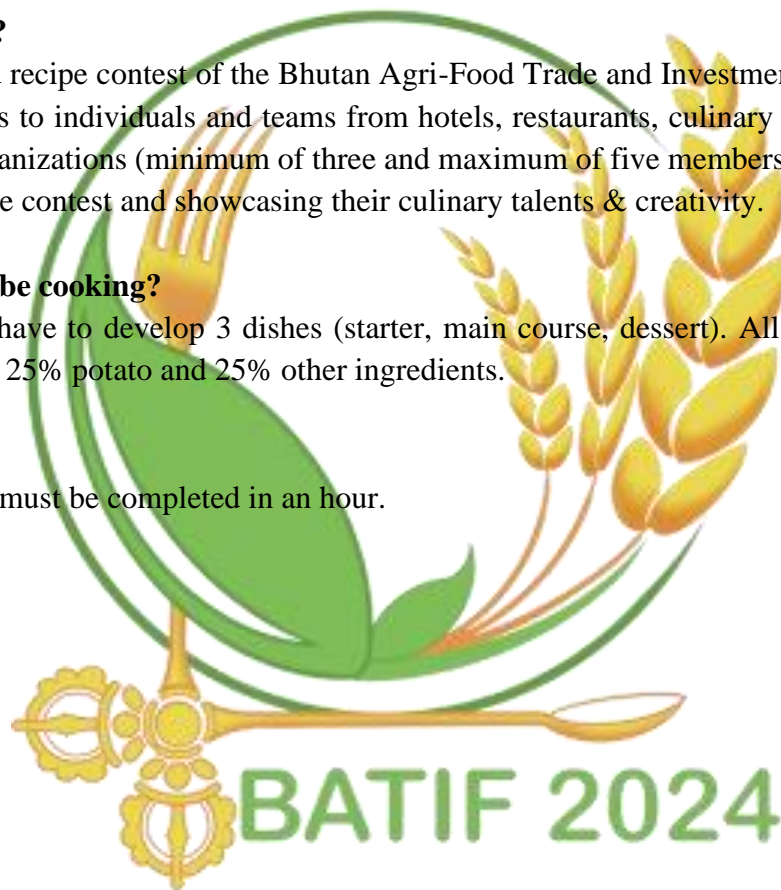
In the team food recipe contest of the Bhutan Agri-Food Trade and Investment Forum, eligibility typically extends to individuals and teams from hotels, restaurants, culinary institutions, airlines and catering organizations (minimum of three and maximum of five members) who are interested to take part in the contest and showcasing their culinary talents & creativity.

What will they be cooking?

The teams will have to develop 3 dishes (starter, main course, dessert). All dishes should have 50% quinoa and 25% potato and 25% other ingredients.

Time Frame

All three dishes must be completed in an hour.



GENERAL RULE

- Competitors report 30 minutes before the competition.
- Competitors are required to provide their own supplementary ingredients apart from the main ingredients of quinoa and potato.
- One portion of the main dish must be prepared for display, and another portion must be set aside for the judges' tasting.
- One copy of the recipe is required in the kitchen, and another copy is needed for the judges.
- One copy of the menu card is required in the kitchen, and another copy is needed for the judges.
- Display tables, standard kitchen tools & equipment will be provided by the organizer.
- All contestants have to complete their cooking within the given time.
- Your entry must not be completed more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to 10%-point deduction from their final score.
- One point will be deducted every 1 minute for being late and you will be disqualified if you are 10 mins late for the competition.

INGREDIENT SPECIFICATION

- Salads – cleaned, washed not mixed or cut
- Vegetables – cleaned, peeled, washed, not cut must be raw
- Pastas & Dough – Can be prepared in dough form but not cooked and portion
- Fish – gutted, scaled, portion but must be raw
- All meat items must be cut into appropriate sizes, cleaned and washed raw.
- Crustaceans must be raw.
- Stocks – basic stock, not reduced, not seasoned, not additional items (garlic, wines etc.)
- Fruit pulps – fruit pulps purees may be brought in but not a finished sauce
- Decor elements – 100% has to be made in the kitchen
- Fruits and Vegetable Puree - Allow but need to be the finish sauce need to finish in the competition venue
- Mousses – Minced items allowed (Finish mousse preparation need to be made in the competition)
- Sauces – Cannot reduced with no seasoning

- Stocks – Can bring into competition with no seasoning
- Dressings – Need to be prepared in competition

*For team who violates the above rules will be penalized up to 10%- point deduction from their final score

JUDGING POINTS/ASSESSMENT CRITERIA

Guidelines for Assessment			
Particular	Description	Total Scores	Scores
Mise-En-Place/Proper Arrangement	Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged as are the conditions after leaving the kitchen.	0-10 points	
Correct Professional Preparation	Correct basic preparation of food and hygiene. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables	0-25 points	
Working skill and kitchen organization Service	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 reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen	0-5 points	
Presentation	Clean arrangement, with no artificial garnish and no time consuming arrangements. Exemplary plating to ensure an appetizer appearance	0-10 points	
Taste/texture	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 values.	0-50 points	

AWARDS

*The winning team will receive the Cash Price, Certificate, and Trophies.

*Result will be announced on 16 April 2024, the same day itself.

Individual Category (Category 1)

Winner (Cash prize of Nu. 30000, 1st runner up Nu. 15000, 2nd runner up Nu. 10000 with trophies and certificate)

Team Challenge (Category 2)

Winner (Cash prize of Nu. 50000, 1st runner up Nu.30000, 2nd runner up Nu. 15000 with trophies and certificate)

REGISTRATION

Participants, both individual and team, are advised to consider carefully the categories they intend to participate in, before submitting their entry forms. Acceptance of entries is based on the selection committee. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of this gathering.

How to register?

Participants can ~~register through~~.....send their original recipe to exhibitions.batif2024@gmail.com by the given deadline. Please don't forget to mention all details requested below.:-

*Deadline for registration: 30th April, 2024

Please note that selected participants will need to attend a workshop before the recipe contest day.

What information needs to be submitted?

- Participant details: Name, CID no., Occupation, Organization, Contact no., Email.
- Recipe (A complete recipe of all the dishes)
- Preparation plan (A detailed plan of what is going to be cooked at what time and in which sequence)
- Plating Plan (an idea/illustration on how the final plating is going to look)