



PRESENTS



Indian Chef Awards



**THE
BIGGEST BLOCKBUSTER
OF THE
CULINARY WORLD**



THE GO CHEESE INDIAN CHEF AWARDS

One of the most coveted awards for any aspiring chefs to build his professional career. This award is a first of its kind in Asia initiated by FENNN TRUST, an organization dedicated to showcase the inert talent of our food industry and hospitality fraternity, especially the chefs.

This initiative is mentored by Chef Hemant Oberoi, the Grand Master and the Stalwart of the Culinary and Hospitality world.

The cook offs are an Annual Award Function to be contested in different states across India.

India being an epic centre for culture and diversity brings one of the most dynamic plethora of tastes, textures, colours, and flavours in its food. So much so that most foods give its recognition to the place and vice versa. Recognizing this, FENNN TRUST is tapping into this with passion to synergize the talent of our Indian Chefs to the showcase their hidden talents and culinary skills for the world to see. Hence, creating a worldwide platform of recognition and nurturing our hardworking chefs into their deserved limelight.



THE GO CHEESE INDIAN CHEF AWARDS

GO CHEESE INDIAN CHEF AWARDS promote culinary passion and excellence in young aspiring Chefs. It helps in talent recognition, talent reward and talent retention within the Industry. GO CHEESE INDIAN CHEF AWARDS is an entity which is focused on the Chefs from INDIA. It is a property conceived and managed by FENNN TRUST. The award per se is dedicated to the industry, aiming to bring out the best from the chefs and also provide a platform for the producers of culinary and chef related products.

GO CHEESE INDIAN CHEF AWARDS 2018 is an ANNUAL AWARDS CEREMONY and this year the cook off are slated to be held in Bengaluru, Chennai, Cochin, Kolkata, Delhi / NCR, Ahmedabad, Mumbai and Goa.

The final Stage of cook off will take place in Goa culminating with the Grand finale and Awards ceremony to be hosted in Goa.



THE GO CHEESE INDIAN CHEF AWARDS

The GO CHEESE INDIAN CHEF AWARDS envisions its growth and dedicates its passion to every participant from the hospitality fraternity to bring out the best and recognized for their talent.

All participating chefs competing in the GO CHEESE INDIAN CHEF AWARDS 2018 will be adjudged by the senior most professional Master chefs, namely, Chef Urbano Do Rego, Chef Vineet Manocha, Chef Sunil Soni, Chef Saby, Chef Clement D'cruze, etc. based on several professional industry-set norms.



ALL ABOUT THE COOK OFF

Competition categories as below

(1) TEAM EVENT

Team event consist of 3 Professional Cooks/ Chefs as participants from the currently employed in the industry.

The team has to prepare

- a) Starter (Veg)
- b) Starter (Non-Veg)
- c) Main Course (Veg)
- d) Main Course (Non-Veg)
- e) Rice Main Course (Tandoor is available if the contestants wish to provide Roti/ Naan/ Flat Breads)
- f) Dessert

Supplemented by a Refreshment (optional)



ALL ABOUT THE COOK OFF

(2) INDIVIDUAL CATEGORIES

Individual categories, namely, currently employed Professional Chefs/ Cooks from any hotel/ restaurants/ catering establishments.

The contestant will participate in any one of the following category:

- a) The Paneer Bread Sandwich Innovation
- b) Chicken Makhani Hatke (With difference)
- c) Paneer Dish of your Choice
- d) The Forgotten Recipes



ALL ABOUT THE COOK OFF

The cook off has become more exciting as most of the chefs would want to bring their own ingredients to prepare their own dishes we are requesting you to bring your own ingredients to prepare your own dishes.

However, some basic ingredients include Paneer, McCain products, Fish (Promfret, Prawn and Kingfish), various types of sugar from MB Sugar, products from Delta Nutritives, Switz based patti roll and Rice from Dawaat

OUR MENTOR: CHEF HEMANT OBEROI

As a young Delhi's Pusa Institute of Hotel Management Graduate, Chef Oberoi was refused his first job by the Oberoi group of Hotels, thanks to the common surname. Landed up with the Taj group to make his own mark in the hall of fame to put the Taj group on the global culinary map with his pioneering ventures of the contemporary Indian cuisine at the Varq and his signature creation of vegetarian Japanese cuisine at the Wasabi.

Being the Lord General over 1250 chefs of the Taj luxury division of hotels, churned out culinary masterpieces of the Taj group like internationally acclaimed Zodiac grill, the Souk, the pride of the Taj group: Blue Ginger. Being a serial trend setter of the culinary world, Chef Hemant Oberoi has given us other magical cuisines at the Masala craft, Wasabi and Varq.

Chef Hemant Oberoi Signature line was, "To have a satisfied consumer is all that it takes to make it worthwhile".





OUR MENTOR: CHEF HEMANT OBEROI

Chef Hemant Oberoi having spent 4 decades of his professional life in the hotel quite literally called it his home, as that's where he spent every waking moment of his life. He has had dignitaries and celebrities like The Clintons, The Obamas, The Bachchans, The Ambanis, Tom Cruise, and Lakshmi Mittal literally off his hands.

He was also one of the surviving witnesses 26/11 terror attack that created a permanent wound on the heart of Mumbai and the Taj. After four decades of culinary memories and momentous events headed by him culminated in him retiring as the Grand Master and the Corporate Executive Chef of the Taj Luxury Division Chain has launched in on a new journey to create his own brand as "THE CHEF HEMANT OBEROI".



OUR MENTOR: CHEF HEMANT OBEROI

The New Journey:

After his hugely successful fine dining restaurant in Singapore- Yantra followed by Masala Street in San Diego, Chef Hemant Oberoi has now launched his first flagship fine dining restaurant in Mumbai. They say if you believe in your brand, put your name on it. And that's exactly what this iconic chef did as the restaurant in his signature trajectory of firsts proudly displays his name on the door. Hemant Oberoi the restaurant welcomed its first guests, which included royalty, superstars, businessmen and beauty queens.

The menu takes guests on a global culinary journey with European, Peruvian and Asian inspired dishes. Each dish tells a story and the chef has focused on introducing the city to new flavours, unique presentation and exquisite ingredients.

According to Chef Hemant Oberoi there is no set formula to success. Success is a combination of hard work dedication, experience and passion. You need to build a strong foundation before you experiment. You need to understand your audience before you cater to them. You need to absorb changing trends intuitively. But most importantly you must have conviction in your beliefs, confidence in yourself and loyal people by your side.



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ABOUT GO CHEESE

The story of Go Cheese began in a humble little village called Manchar in the Pune district of Maharashtra, a village of farmers engaged in agriculture and husbandry. After the onset of Operation Flood in 1970, the farmers earned their livelihood for decades by supplying milk to the co-operatives, until their fortunes took a turn for the worse.

One day, those co-operatives decided to have "milk holidays" every week to counter the imbalance between demand and supply. On these days, the farmers had no option but to throw away the milk due to the lack of storage facilities, thus causing them huge losses. That was the beginning of Parag Milk Foods Pvt Ltd. an initiative to bring milk back home. To use all the skills at the doorstep. To breathe new life into the village.

The Parag Milk Foods collected cow's milk and all their products were made of cow's milk in the early day started with manufacturing traditional dairy products like Ghee, Dahl, Pouch Milk, Paneer el marco under the brand name "Gowardhan". With the quality and taste that was brought to the consumers plate, Gowardhan soon became synonymous with products made of pure cow's milk. Today, Gowardhan enjoys strong brand equity.



ABOUT GO CHEESE

Yet, moving with the times, the organization decided that it was time to change. To adapt and evolve with the changing consumer preferences, changing taste buds and the changing economic scenario. In 2009, they started manufacturing a new range of dairy products which included Cheese, UHT Milk and yoghurt

Thus began a new chapter in the story of "Go ".

Go is derived from Gowardhan and has a dual meaning apart from resonating with the Sanskrit word for cow it also embodies an energetic spirit with the act of going. The brand name therefore synergises well with the attitude and beliefs of the young generation of today!



ABOUT GO CHEESE

Making cheese is their passion and so Go Cheese is the largest product portfolio under the brand name Go. The cheese plant at Manchar has the largest production capacity for raw cheese in India (Source: IMARC Report) with an installed capacity of 40MT per day, where every product is made under stringent quality norms. We can boast of having the largest international quality cheese range with the promise of great taste Go is also the largest supplier of cheese to not only hotels, restaurants, pizza chains and so on, but street food stalls as well in India.

At the heart of everything they do, is innovation not only in terms of products but packaging and convenience for consumers. Go has received many national & International accolades for innovation and are looking forward to many more achievements on our journey ahead.



FENNN TRUST

FENNN TRUST is the principal operating entity that has designed the GO CHEESE INDIAN CHEF AWARDS under the guidance of Chef Hemant Oberoi. The mission of GO CHEESE INDIAN CHEF AWARDS is to give recognition to the best of best chefs and put India in its rightful position in the world. Many Individuals have achieved global leadership in their individually focused areas. Why not our Chefs?



OUR STRENGTH

Chef Hemant Oberoi Mentor

Mr Xavier F.F. CEO Indian Chef Awards

Mr Vere Carneiro Ex MD Citizen Credit Co-op Bank Ltd

Mr Basab Paul MD- Octaga Green & Sugar Co ltd

Mr Prakash Sanghvi – Jt. MD Delta Nutritives Pt. Ltd

Chef Urbano do Rego Corporate Chef for Goan Cuisine – Taj Group of Hotels

Mr Ashok Shetty MD Thomson & Thomsons Pvt. Ltd

Mr Aditya Halan MD General Data Pvt. Ltd

Mr Samyak. V. Lodha Director MB Sugar

Mr Harshal Morde Director Morde foods Pvt. Ltd



REGISTRATION DETAILS

Entry forms must be accompanied by the authorized signature of the concerned signatory (can be scanned and sent)

Acceptance of entries is on a first come first serve basis. Submission of a completed entry form means acceptance to abide by the Rules and Regulations

No change for whatever reason will be allowed once the application has been accepted. Competitors will receive a communication when the entry deadline is reached.

The GO CHEESE INDIAN CHEF AWARDS 2018 is an open award. Badges for entry will be given to the respective competitors before the show at the venue. These badges must be worn by competitors at all times within the premises, and ITS NOT TRANSFERABLE.



REGISTRATION DETAILS

Deadline for Submission of Entry Forms:

Bengaluru – 05 Sept 18	Chennai – 09 Sept 18	Kochi – 13 Sep 2018
Kolkata – 22 Sep 2018	Delhi/NCR – 30 Sept	Ahmedabad – 04 Sep 2018
Mumbai – 10 Oct 18	Goa – 21 Oct 18	

The regional rounds of cooking for the GO CHEESE INDIAN CHEF AWARDS 2018 will be held in

Bengaluru – 08 Sept 18	Chennai – 12 Sept 18	Kochi – 16 Sept 18
Kolkata – 25 Sept 18	Delhi/NCR – 02 Oct 18	Ahmedabad – 07 Oct 18
Mumbai – 13 Oct 18	Goa – 24 Oct 18	

All competitors can expect to receive confirmation of their entries two days following the deadline for Submission of Entry Forms.

Please submit all entries ONLINE TO admin@indianchefawards.in



PRIZE MONEY

- Go Cheese Indian Chef Awards Chef of the Year WINNER
Rs. 2,00,000 /-
- Go Cheese Indian Chef Awards Team Event WINNER
Rs. 1,00,000/-
- Go Cheese Indian Chef Awards Individual Category WINNER
Rs. 50,000/- each

YOUR KITCHEN SET UP

Every kitchen of the cook off will consist of the following equipment.

- Under counter Refs – 2
- Work tables – 3
- Sink - 1
- Chest freezer – 1
- Tandoor – 1 (Display only)
- Microwave – 1
- OTG – 1
- Mixer/Juicer – 1
- Hand blender – 1
- Knife set – 1 (as per list)
- Chopping board – 2 (1 – white & 1 Green/yellow)
- Spoon set – 1 (as per list)
- Pots and Pans – Set (as per list)
- Induction cookers – 2
- Pressure cooker – 1
- Rice cooker -1
- Crockery – 1 set (as per list)
- Cutlery – 1 set (as per list)
- Glassware – 1 set (as per list)
- TV 65'' – 1
- Rolling pin – 1
- Masala box – 1
- Mixing bowl – set of 6 (as per list)
- Hot and cold water station
- Sandwich griller - 1
- Wash station - 1

PRESENTATION AND JUDGING

PRESENTATION

- Three sets of similar presentations are to be made of every dish

One for photoshoot and

One for judges' table

One for display

PUNCTUALITY

- 2 marks will be deducted for delay every 5 minutes



PRESENTATION AND JUDGING

HYGIENE AND CLEANLINESS

- Attention must be paid to hygiene and cleanliness during and after the preparation of food (2 Points for the same)
- Presentation of the food will only be permitted after the participants have cleaned their work stations and returned the entire inventory of Kitchen utensils to the organizers.
- Any missing utensils or damage to equipment will be penalised to the participants as per the discretion of the organizers.

TASTE

- The dish must have appropriate taste, seasoning, texture, flavour, portion and colour. The taste should confirm to the name of the dish.



THE FLOW CHART

The judges of the award will be Eminent Chefs and personalities HEADED BY CHEF HEMANT OBEROI

Presentation must be done within the given the stipulated time.

All portions must be presented at the same time in the set of two.

The following are the parameters and points awarded

- Taste 0-25 points
- Texture & Consistency 0 - 20 points
- Presentation 0-10 points
- Authenticity 0-15 points (Must be sustainable with evidence)
- Punctuality in Presentation 0-10 points
- Hygiene & Cleanliness 0 -10 points
- Voting process of final nominations in each category 0-10 points

RULES OF THE COMPETITION-1

MYSTERY BASKET

- All ingredients in the Mystery Basket are to be used compulsorily in either one or all dishes.
- Common Ingredients will be kept on the pantry table for you to select and use. Please note, marks will be deducted for wastage of ingredients or manhandling of equipment.
- All utensils, pots and pans, knives and gadgets given to contestants will be counted and given against a consent and acceptance signature of the participant and the same will be taken back with inventory.
- Any missing/ damaged utensils, knives, gadgets or equipments are liable to penalised and fined accordingly.

This may also lead to disqualification of the participants from the competition.



RULES OF THE COMPETITION-1

TIMINGS

- The competition commences sharp at 9 AM. Every team for the team event will be given a total of 3 hrs to prepare the dishes in the menu inclusive of misplace to cleaning to presentation of your dishes.
- Individual contestants will be given one hour to prepare their dishes in the menu inclusive of misenplac to cleaning to presentation of the dishes.
- The competitors are to submit the names of the dishes only after the inspection of mystery basket.
- All competitors are to reach the venue at least 45 minutes before time . Slots of the timings of the cook off kitchens will be allocated on first come first serve basis.
- Each kitchen station will be equipped with the necessary work tables, Induction plates and sauce pans frying pans, spoons, whisk and chopping board Electrical points will be provided for use of blenders etc.
- Basic raw produce, spices and condiments will be provided by the organizers.



RULES OF THE COMPETITION- 1

The competitors are to display and decode all the ingredients brought by them. They may also bring their own props. Subject to authorization of the organizers.

Competitors must leave their kitchen station in a neat clean and tidy conditions.

All the equipment are to be returned against the inventory and signing off by the organizers before presentation.



RULES OF THE COMPETITION- 1

After the dishes are completed, an additional 10 mins will be given to the competitors to write down the recipe, name and additional information of their dishes for which marks will be given.

The Competitors can bring special tools to prepare the meals for the award and all presentation and display them.

All the Competitors have to represent themselves in formal Chef Attire brought by themselves.

The publicity and information of all competitors after signing of the Indemnity form, all recipes and media information are the sole property of FENNN TRUST.

RULES OF THE COMPETITION- 2

The decision of the judges is final and binding and not by contestable by any participant at the venue or in any format through any agency or any court of Law. By signing the entry form the participant fully knows and understands and acknowledges this point and abides by it

- Entries are accepted on a first-come first served basis & may have to be restricted at a certain number
- In case of cancellation of participation due to unforeseen circumstances the organizers must be notified immediately. This is non-transferable
- Competitors must report at least 60 minutes prior to the commencement of the competition. No work will be allowed before the stipulated time.
- Competitors must ensure that no organization name / logo is visible on any of the accessories an the display tables

RULES OF THE COMPETITION- 2

- If an award is won the competitor has to ensure that he/she, or someone on his/her behalf is there to accept it. All awards are to be accepted in chef uniform
- All-packing/exhibit debris must be removed from the venue before judging begins.
- The organizers will not be held responsible for any damage to or loss of exhibits, equipment, utensils or personal belongings of the competitors.
- From every regional round the three best of every category will be selected for the final in Goa. The selected participants will have to travel to Goa and take part in the finals at their own cost.



RULES OF THE COMPETITION- 3

- The organizers reserve the right to rescind, modify or add on to any of the above rules and conditions and their interpretation of these is final They also reserve the right to limit the number of entries.
- Competitors contravening any of the Rules and Regulations of GO CHEESE INDIAN CHEF AWARDS may be disqualified.
- All content in any form, including all recipes, photographs and videos taken by the organiser for the GO CHEESE INDIAN CHEF AWARDS are the whole and sole right of FENNN TRUST and can be used by them in any form around the world and in any media format. By signing one's name on the entry form one understands this point clearly and accepts this point without any contention.

RULES OF THE COMPETITION- 3

- By signing the entry form and the indemnity paper one indemnifies the company (FENNN TRUST) and all its employees and all other individuals present during the competition leading towards the awards and the awards night itself from any hurt/harm damage/loss suffered by the individual signing this competition form and taking part in the competition media channels.
- It should be noted that all recipes and data including visuals collected at the award is the sole property of FENNN TRUST and can be used by them for any entity, associate, or any one under the sun as they felt fit.
- The organizers reserve all rights to the recipes used and photographs taken at the award. Any publication, reproduction or copying of the recipes can only be made with the approval of the organizers.
- In the event if the participating chef breaks, damages, causes loss to be the organizer's equipment or to any thing at the venue the same would have to be paid for without dispute by the Chef.



IMPORTANT NOTE TO THE PARTICIPANTS

- You are expected to come in full chef uniform that is a coat, a pant, a apron, Chefs Cap, proper footwear and scarf's according to your respective hotel's norms.
- You are to reach the venues well in advance and your cooking slots / Allocation of Kitchen will be given on First come first served basis.
- The cook off will begin from 9 am till all team complete their rounds.
- You are to report to the registration desk to follow all formalities regarding registration confirmation as soon as you arrive.
- There will be only one announcement made to call the Individual and the Team to report to the mobile kitchen areas. If the Individual or the team will not report on time, they will be shifted to the next available slot.



IMPORTANT NOTE TO THE PARTICIPANTS

- Since the organizers are not aware what you are planning to cook you are advised to carry all your own ingredients in uncooked/ unfinished and raw form which will have to be displayed on the tables for the judges to inspect. You are not allowed to bring any pre prepared gravy's, Spices/ Masalas, Sauces, Marinades, and any form of convince foods if found will lead to immediate confiscation or disqualification.

However please note we will supply you with basic ingredients and spices for example Onions potato's, tomato's, green chilies, Basic masala powders and whole spices, oil, rice, seasonings and potable water, chicken , fish, panner and some dairy products . The remaining ingredients are to be bought by you.

- All participants have to have their recipes including ingredients and procedure for preparation on their respective organizations letterheads with the members name , contact number and email address of every participants.
- You are advised to bring your own knife kits and Specialty utensils if needed, However we will offer you Knife kits and utensils which will be issued to you against your signature of receipt. Any damage or breakage or misplacement or loss of the same will lead to immediate replacement by the individual or the team member or equivalent amount of money will be needed to be paid.



IMPORTANT NOTE TO THE PARTICIPANTS

- You are allowed to bring your own presentation platters, bowls, cookery, cutlery, ceramic ware, glassware and props to do your presentation that you deem fit. We will provide you with a table and a table cover to display your finished products as a basic .
- Every Individual and teams have to make 3 presentation of the same dish as follows. One presentation for Judges panel, One presentation for video or still photography that will be posted live on our video platform and one is for our general display for visiting guest. You are required to make sufficient quantities of your respective dishes of one portion each.
- Kindly note, there will be marks deducted for wastage and after finishing your preparation all participants are required to clean their respective kitchens. If found unclean untidy or cooking dishes found unwashed will also attract negative marking. It is the Participants responsibility to return all utensils i.e. knife kits, spoons and ladle, pots and pans and any other equipment borrowed or taken from the organizer have to be well washed and returned to their respective cooking stations and confirmation of return is required from the designated supervisor before the contestants can leave the venue after finishing at the end.
- All participants will be provided with refreshments and packed food by the organizers according to the time schedule for the day of cook off.



IMPORTANT NOTE TO THE PARTICIPANTS

- Please note there are extra points for punctuality for finishing their dishes on time and maintain hygienic condition of the cooking stations and other criterions as per the terms and conditions.
- The Judges verdict is final and binding in all the results which cannot be contested.
- You are advised to go to all our social media platforms i.e. Facebook, Instagram, Twitter and YouTube and have your friends, relative, colleagues to like, share and votes(during the cook offs time). Please note that a substantial amount of marks are awarded for the participants who generated maximum likes, shares and forwards from their page and tagging our social media platforms



IMPORTANT NOTE TO THE PARTICIPANTS

- The participants who have chosen the category of forgotten recipes will need to prepare a brief description and factual data of their forgotten recipes with name, contact details on the letter head for the judges to inspect.
- Please note representatives will be interviewed live during the cook off.
- The winners, First and second runners up of every venue will be announced on our website exclusively. The winners are to make provision for travel and stay on the dates specified on the website. The organizers will not provide any lodging or boarding for the grand finale and the award function. It is the responsibility of the participants organization to provide the same.



FINAL POINTS

The entry of forms and indemnity page to be filled and signed by the participant and can be found on www.facebook.com/indianchefawards.

The final round of cooking for the GO CHEESE INDIAN CHEF AWARDS 2018 will be held in Goa and the dates for the same will be revealed on 20 July 2018.

Do note that this is a Competition for Professionals

- The organizers reserve the right to limit the number of entries depending on the number of entries
- There is no entry fee, No gifts in any kind will be accepted
- All Participants should compete in the Chef's Uniform

The dates of the Award Ceremony of the GO CHEESE INDIAN CHEF AWARDS 2018 will also be revealed on 15th September 2018.