

Carving Competition



Slice of life

Event Name: Carving Competition

A Brief: A Carver is a dedicated person in the commercial kitchen to provides the centrepieces to the buffets by his skill of art of carving to the various fruits and vegetables. Those centrepieces add eye appeal to the different food serving setups.

Key Highlight: The art of food carving primarily focuses on fruits and vegetables due to their vibrant colours, varied shapes, and textures.

Outcome: Food carving is a skill that improves with practice.

Eligibility Criteria: School students/College students.

Total Duration: 2 Hours

Categorization: Individual

Rules & Regulations:-

Materials and Ingredients

- Participants must provide their own food items for carving (e.g., fruits, vegetables, cheese).
- All tools must be brought by the participants, including knives, peelers, and any other carving instruments.

Judging Criteria

- **Creativity (30 points):** Originality and uniqueness of the design.
- **Technique (30 points):** Skillfulness in the carving methods used.
- **Presentation (20 points):** Visual appeal of the final piece, including arrangement and garnishing.
- **Complexity (20 points):** Difficulty level of the carving techniques employed.

Disqualification

Participants may be disqualified for:

- Using prohibited materials or tools.
- Unsportsmanlike conduct or disruptive behaviour.
- Failing to adhere to time limits.

Conduct

- Participants must maintain professionalism and respect toward fellow competitors and judges.
- Good sportsmanship is essential throughout the event.

Safety and Hygiene

- Participants must adhere to food safety and hygiene standards during the competition.
- Proper sanitation practices should be followed to ensure the safety of all food items.

NOTE: PLEASE BRING YOUR OWN TOOLS AND EQUIPMENTS.

Date & timing of the competitions: 13 Feb 2025 11:00

If material will be provided: NO