



# OFFICIAL RULEBOOK

Official Competition Regulations & Guidelines  
Borneo Culinary World Cup 2026

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### **Borneo Culinary World Cup 2026**

Organised by Malaysia Bersatu Culinary Sarawak Association (MBCSA)  
and Malaysia Bersatu Culinary Association (MBCA)

5–7 August 2026 | MBKS City Hall, Kuching, Sarawak

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## 1. Contest Information

The Borneo Culinary World Cup is an international culinary competition held in the heart of Kuching, a UNESCO Creative City of Gastronomy in Sarawak, East Malaysia. It brings together talented chefs and culinary students from around the world to compete, connect, and celebrate unity through culture, craftsmanship, and culinary excellence. More than a competition, the event serves as a platform to showcase diverse techniques, traditions, and creativity in a world-class setting.

<b>Venue</b>	MBKS City Hall
<b>Address</b>	Majlis Bandaraya Kuching Selatan, Jalan Padungan, 93675 Kuching, Sarawak
<b>Date</b>	5–7 August 2026 (Wednesday–Friday)
<b>Organised by</b>	Malaysia Bersatu Culinary Sarawak Association (MBCSA) & Malaysia Bersatu Culinary Association (MBCA)
<b>Phone</b>	+60 1111 201112 (Chef Arthur) +60 1981 78112 (Chef Julian)
<b>Email</b>	hello@mbcasarawak.org julian.lai@hotmail.com
<b>Sponsored by</b>	Global Chefs Union (GCU)
<b>Co-sponsored by</b>	MBKS, Sarawak State Government
<b>Participating countries</b>	USA, UK, Malaysia, Vietnam, Korea, Indonesia, India, Thailand, Cambodia, Taiwan, Syria, Australia, China, Mexico, Brunei, Egypt, Canada, Saudi Arabia, Sri Lanka, Cyprus, Turkey, Brazil, Singapore, Italy, Iraq, Philippines, Sweden, Nepal, Venezuela, Argentina, Ecuador, Colombia, Algeria, France, UAE
<b>Organising Committee</b>	Head of Organising Committee: Chef Julian L. Henry Deputy Head / General Secretary: Chef Jordan Wee

## 2. Registration Details / General Regulations

<b>Registration deadline</b>	1 August 2026
<b>Eligibility</b>	Participants must be aged 16 and above.

### Important Note

The organisers (MBCSA) reserve the right to cancel, modify, interpret, or add to any of the rules and conditions stated in this rule book. The organisers also reserve the right to limit the number of entries in any category or competition where necessary. All decisions by the organising committee are final.

### Registration Fees

Registration fees are non-refundable unless a category is full and the participant chooses not to register for an alternative category. Submission of the registration form constitutes acceptance of the rules, regulations, and decisions of the organising committee.

- Individual Category: USD 50 per category
- Team Category: USD 200 per team

## Transfer Information

<b>Account Number</b>	102070000996
<b>Bank</b>	Affin Bank
<b>SWIFT Code</b>	PHBMMYKL
<b>Account Name</b>	Persatuan Kulinari Malaysia Bersatu Sarawak

## Opening Hours

- Borneo Culinary World Cup 2026 is open to visitors and the public daily from 08:00 to 17:00.
- The Organising Committee will announce competition results and award prizes to contestants each day from 16:00 onwards.
- All contestants and judges must wear the official ID tag issued by the Organising Committee to access the competition area.

## 3. General Rules and Guidelines

1. Each competitor may participate in multiple categories, but for Hot Cooking - only one sub-category is permitted for each entry.
2. No change of category will be allowed after registration. In the event of withdrawal due to unforeseen circumstances, the organisers must be informed immediately. Registration fees will not be refunded.
3. On the day of competition, participants must bring two (2) copies of their recipe. All recipes must be written in English.
4. Participants are responsible for unpacking, preparing, and displaying their exhibits at the date and time specified by the Organising Committee. The Organising Committee accepts no responsibility for damage to or loss of exhibits or equipment in transit or otherwise, and shall not be liable for any direct or indirect loss, claim, or injury involving participants.
5. Judges are permitted to examine, dismantle, or cut any showpiece where necessary for judging purposes. Failure to comply with the rules and regulations may result in disqualification. Judging is based on originality, ingenuity, creativity, appearance, presentation, colour harmony, professional skill, ingredients used, naming, speed, alertness, and knowledge, as applicable to the category.
6. Participants must report to the kitchen manager at the arena one (1) hour before their competition time. Failure to do so may result in disqualification.
7. Only fully paid applications will be processed as official registrations.
8. Registration fees are non-refundable, except in the event that the Organising Committee cancels the competition due to force majeure.
9. Participants must wear the proper chef uniform.
10. Pork and alcohol are strictly prohibited in this competition. Any entry found to contain prohibited items will be invalidated immediately.
11. Participants must comply with all regulations concerning dress code and personal hygiene.
12. Any violation of the rules or unprofessional conduct may result in immediate disqualification.
13. All exhibits, product photographs, recipes, and documents related to this event shall automatically become the intellectual property of the Organising Committee for future advertising and promotional purposes.
14. The organisers reserve the right to amend, add to, or cancel any rule where necessary.
15. Submission of the registration form indicates acceptance of the Rules and Regulations of the Borneo Culinary World Cup 2026.
16. All contestants must provide their own equipment, tools, and materials unless otherwise stated. The organisers are not responsible for any loss or damage.

## 4. Competition Uniform Regulations

To ensure professionalism and food safety throughout the competition, all participants must comply with the following uniform requirements.

### Mandatory Dress

**THE CHEF UNIFORM**

**WHAT IT IS & WHY IT'S IMPORTANT**

Although Marie-Antoine Carême is credited with developing the current chef's uniform in the early 19th century, French chef Georges Auguste Escoffier brought the uniform to the Western countries. The uniform wouldn't become en vogue in the culinary world until 1878.

**CHEF HAT / CAP**  
Traditionally called a toque blanche dating back to the 16th century

- Keeps sweat away from food
- Keeps hair away from food

There are 100 folds in a traditional toque blanche, each fold is said to represent the different ways a chef knows to cook an egg.

**CHEF JACKET**  
Typically double breasted and long sleeved. It is designed to protect the chef from:

- Heat from stoves, ovens, & grills
- Boiling hot liquids & steam

Claremont Design USA offers patented **ESYOU** technology that allows chefs to customize their jackets with an embroidered strip of color.

**CHEF APRON**  
Available in bib or waist options, these are used primarily to protect from:

- Hot liquid spills
- Food stains

Claremont Design USA offers patented **spine-clean** technology that allows chefs to quickly remove and change into a clean apron if they need to speak to customers.

**CHEF SHOES**  
Chef shoes should be designed with comfort in mind, these protect chefs from:

- Slipping greasy or wet floors
- Falling cutlery or heavy objects

Oxos are one of the most popular style of chef shoes, this is because they are lightweight, comfortable, and easy to take off and put on.

**CHEF PANTS**  
You usually notice chef pants to be a bit baggy, this protects the chefs from:

- Hot food or liquid spills

Loose fitting pants mean that if a chef happens to spill a hot liquid it isn't held up against their skin.

### Chef Jacket

- Long or short sleeves are permitted, but the jacket must be neat and wrinkle-free.
- Any jacket colour may be worn.
- The participant's name, country, state, school, institute, or sponsor logo may be printed on the jacket.

### Chef Pants

- Black or black-and-white checkered pants are permitted.
- Jeans, sportswear, leggings, and cargo pants are not allowed.
- Bright or flashy coloured pants are not acceptable.

### Chef Apron

- Aprons must be clean and free from inappropriate prints or patterns.

### Chef Hat

- Only a toque or squat hat is permitted.

### Chef Scarf

- A chef scarf may be worn if required by team style or uniform.

### Chef Shoes

- Shoes must be non-slip, closed-toe, and suitable for kitchen use.
- No slippers, sandals, sneakers, sports shoes, or open-toed shoes are allowed.

### Hair

- Hair must be tied up at all times and must not fall over the forehead.
- A scarf or hair net may be worn under the hat.

### Jewellery

- No jewellery is permitted, including rings, bracelets, bangles, and watches.

### Gloves

- Gloves must be used where necessary, especially when handling raw food or during plating.

### Professional Hygiene and Image

- Uniforms must be clean, ironed, and free from stains and odours.
- No offensive prints or slogans are permitted on any part of the uniform.
- Participants must maintain a professional image while working and when interacting with judges, officials, media, and guests.

### Violation and Penalty

- The Organising Committee reserves the right to disqualify a participant or deduct points for any breach of the uniform regulations.

## 5. Competition Categories

### Pastry

- BCWC 01: Freestyle Wedding Cake (Display)
- BCWC 02: Flora and Fauna Cake (Display)
- BCWC 03: Figurine Cake (Display)
- BCWC 04: 3D Jelly Cake (Live & Display)
- BCWC 05: Kek Lapis (Display)
- BCWC 06: 6 Types of Malaysian / Borneo Kuih (Display)
- BCWC 07: 6 Types of Freestyle Festival Cookies (Display)
- BCWC 08: 6 Types of Freestyle Cupcakes (Display)
- BCWC 09: Pastry Challenge (Sweet Pastries) (Display)
- BCWC 10: 6 Types of Artistry Bread Creation (Display)
- BCWC 11: 6 Types of Moon Cake (Display)

### Artistry Carving

- BCWC 12: Fruits & Vegetable Carving (Practical)
- BCWC 13: Ice Carving (Practical)

### Western Cuisine

- BCWC 14: Fish / Seafood
- BCWC 15: Beef / Lamb
- BCWC 16: Poultry (Chicken, Duck, Rabbit, Game)
- BCWC 17: Pasta Challenge
- BCWC 18: Pizza Challenge
- BCWC 19: Burger Challenge

### Chinese Cuisine

- BCWC 20: Fish / Seafood
- BCWC 21: Beef / Lamb
- BCWC 22: Poultry (Chicken, Duck, Rabbit, Game)

### Indian Cuisine

- BCWC 23: Fish / Seafood
- BCWC 24: Beef / Lamb
- BCWC 25: Poultry (Chicken, Duck, Rabbit, Game)
- BCWC 26: Bread

### Malay Heritage Cuisine

- BCWC 27: Fish Head Curry
- BCWC 28: Rendang

### Dayak Heritage Cuisine

- BCWC 29: Freestyle Dayak Cuisine
- BCWC 30: Kerabu / Umai

### Vegetarian Cuisine

- BCWC 31: Freestyle Vegetarian

### Vietnamese Cuisine

- BCWC 32: Freestyle Vietnamese

### Middle East Cuisine

- BCWC 33: Freestyle Middle East

### Malaysia / Borneo Noodle

- BCWC 34: Freestyle Noodle

### Borneo Black Box Challenge (Team)

- BCWC 35: Borneo Black Box Challenge (Team of 4)

## 6. Competition Judges & Scoring Criteria

- Judging is conducted according to Global Chefs Union (GCU) guidelines. Judges will assess grooming, cleanliness, and the condition of the kitchen after each participant completes the competition. Hygiene and food safety are of utmost importance in all areas.
- The jury will also consider matters relating to food waste and plastic waste. Participants should minimise unnecessary waste and monitor the use of single-use plastic materials and packaging.
- Participants are advised to use safe, washable, and reusable containers for food storage and to limit the use of vacuum-sealed plastic bags. Violation of these requirements may result in penalty points under the "Correct Professional Preparation & Hygiene" standard.
- Judges must arrive at the judges' lounge at least 45 minutes before the start of the competition in order to familiarise themselves with the competition arena, equipment, and judging schedule.
- Judges must maintain a fair and impartial attitude throughout the competition.
- Any conflict of interest involving a participant must be declared and discussed with the organisers.
- Judges are not permitted to communicate with or advise participants during the competition.

- Judges must observe the entire cooking process, with attention to cleanliness, technique, time management, and ingredient usage.
- Judges will score each dish according to the criteria set for the relevant category.
- Each participant's final score will be the combined total of all judges' scores.
- Judges should provide constructive feedback to participants after the competition, as this contributes to learning and development.
- The jury must respect the final result, even where it differs from an individual judge's own assessment.
- Every judge must maintain a professional attitude and show respect to all participants, audience members, officials, and fellow judges.

## 7. Scoring Criteria

### Applicable to Categories BCWC 01–04

Criteria	Maximum Score
<b>Suitability in Complementing Food Display</b> As the exhibits are intended for buffet display, they should be designed to complement the overall food presentation.	20 Points
<b>Presentation and General Impression</b> Depending on the materials used, the finished exhibit must create a strong impression based on sound aesthetic and ethical principles.	40 Points
<b>Technique and Degree of Difficulty</b> Judged on the artistry, competence, and expert workmanship involved in the execution or preparation of the exhibit.	40 Points

### Applicable to Categories BCWC 05–11

Criteria	Maximum Score
<b>Variety</b> The display must correspond to the required variety stated in the category.	10 Points
<b>Presentation and Overall Impression</b> The food items displayed must be in harmony with the required quantity and the stated number of persons.	20 Points
<b>Correct Preparation and Naming</b> The names of the dishes must correspond with the recipes. Points are awarded for correct basic preparation.	20 Points
<b>Practical and Up-to-Date Serving</b> Serving methods should reflect current culinary practice and be practical for daily work. Exhibits must be arranged neatly, correctly, and attractively.	20 Points
<b>Taste and Texture</b> Taste, flavour, texture, and overall balance should correspond with modern culinary standards.	30 Points

**Applicable to Category BCWC 12**

<b>Criteria</b>	<b>Maximum Score</b>
<b>Design and Composition</b>	30 Points
<b>Technical Skills and Degree of Difficulty</b>	50 Points
<b>Creativity and Artistic Impression</b>	20 Points

**Applicable to Category BCWC 13**

<b>Criteria</b>	<b>Maximum Score</b>
<b>Presentation and Innovation</b>	30 Points
<b>Composition</b>	30 Points
<b>Correct Professional Preparation</b>	30 Points
<b>Arrangement and Serving</b>	10 Points

**Applicable to Categories BCWC 14–35**

<b>Criteria</b>	<b>Maximum Score</b>
<b>Material Brought / Mise en Place</b> Clear arrangement of materials, a clean working area, proper working position, clean uniform, correct technique, efficient use of time, and punctual completion.	10 Points
<b>Correct Professional Preparation &amp; Hygiene</b> Correct basic preparation of food in accordance with modern culinary standards; practical methods without unnecessary ingredients; punctual delivery at the appointed time; correct cooking techniques for all ingredients, including starches and vegetables; proper kitchen organisation; and strict hygiene.	10 Points
<b>Skill</b> Demonstration of proper cooking skills and technique in the competition.	10 Points
<b>Presentation &amp; Innovation</b>	20

Criteria	Maximum Score
Ingredients and side dishes must be in harmony. Points are awarded for excellent combination, simplicity, originality, clean arrangement, absence of artificial garnishes, and appetising plating.	Points
<b>Taste</b> The typical taste of the food should be preserved, properly seasoned, and presented in a way that reflects current standards of quality, flavour, colour, and nutrition.	50 Points

### Materials Strictly Prohibited

- No alcohol.
- No pork.
- No lard.
- No non-halal gelatine.
- Ready-cooked sauces prepared at home or in participants' home countries are not allowed.

### Respect and Professionalism

Participants must maintain a high standard of professionalism and show respect to fellow competitors, judges, officials, and staff.

### Language and Behaviour

Inappropriate language or behaviour will not be tolerated and may result in immediate disqualification.

### Health and Safety / Insurance

Participants are responsible for arranging their own health and accident insurance throughout the event.

### Certificates and Trophies

- All participants will receive a certificate of participation.
- Winners will be awarded medals.
- Gold, Silver, and Bronze medals will be awarded to the top three participants in each category.
- A diploma will be awarded to participants whose scores fall below bronze level but meet the required diploma range.

### Judges' Decision

**The judges' decision is final. Any participant who harasses the judges will be disqualified and asked to leave the arena immediately.**

### Award Points

No.	Award	Points
1	Excellent Gold	96 points and above
2	Gold	90–95 points

No.	Award	Points
3	Silver	80–89 points
4	Bronze	70–79 points
5	Diploma	60–69 points

## 8. Detailed Sections

### Pre-Preparation Information for Hot Cooking Categories

- Basic stock is allowed, but it must not be seasoned.
- Salads may be cleaned and washed, but not mixed or cut.
- Vegetables and fruits may be cleaned, cut, and trimmed in any shape, but they must remain raw.
- Fruit and vegetable purées are permitted, but must not be seasoned or presented as finished items.
- Concentrated juices are not allowed.
- Dried fruit or vegetable powder is permitted.
- Dehydrated fruit or sheets are permitted.
- Homemade spice mixtures are permitted. Recipe required.
- Fish may be gutted, scaled, and filleted if required, but must remain raw.
- Shellfish and crustaceans may be cleaned and removed from their shells, but must remain raw.
- Meat and poultry may be deboned, but not portioned or trimmed.
- Proteins may not be minced in advance. Mincing must be done in the arena.
- Pasta dough may be brought in, flavoured, and rolled into sheets, but it must not be portioned or cooked.
- Decor elements must be 100% made on site. Titanium dioxide, metallic powder, and artificial food colour are not permitted.
- Dry ingredients may be pre-measured.
- Flavoured oils and butter are allowed.
- Rice may be cooked and brought into the arena, but it must not be seasoned.
- Pre-stewed meat, poultry, and seafood are allowed, provided they are not seasoned.
- Soup stock, for example for laksa, may be prepared in advance and brought to the arena, but must not be seasoned.
- Cooking pastes may be prepared in advance, but must not be seasoned.
- Noodle dough may be prepared in advance, but must not be cooked, sliced, or portioned.
- Participants must remove all food display equipment and decorations within 30 minutes after judging. Items not collected within 30 minutes will be moved to the designated collection point.
- The organiser shall not be responsible for any damage to or loss of such items.
- Participants are advised to bring their own kitchen lighter or blow torch if required.
- At the end of the competition, no rubbish or waste may be left in the cooking arena. Points may be deducted where this is breached. Participants must practise CAYG (Clean As You Go) at all times.

### BCWC 01: Freestyle Wedding Cake – Display

- Cake must have a minimum of 3 tiers and must not exceed 150 cm in height. All tiers must incorporate a wedding design.

- The cake must be entirely decorated by hand, and all decorations must be edible except for the pillars.
- Royal icing or pastillage may be used. Other edible materials are also permitted.
- One layer of the wedding cake must be edible and will be inspected and tasted by the judges.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Wedding cakes must remain on display until the end of the show day. The organiser will dispose of uncollected exhibits at the end of the day, or earlier if the exhibits begin to deteriorate.

#### BCWC 02: Flora and Fauna Cake – Display

- Cake must have a minimum of 3 tiers and must not exceed 150 cm in height. All tiers must incorporate a flora and fauna design theme.
- The cake must be entirely decorated by hand, and all decorations must be edible except for the pillars.
- Royal icing or pastillage may be used. Other edible materials are also permitted.
- One layer of the cake must be edible and will be inspected and tasted by the judges.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Flora and fauna cakes must remain on display until the end of the show day. The organiser will dispose of uncollected exhibits at the end of the day, or earlier if the exhibits begin to deteriorate.

#### BCWC 03: Figurine Cake

- All decorative elements must be created using edible materials. The use of non-toxic paints, dusts, and glitters is not permitted.
- All participants must provide a short write-up stating the name of the piece, the techniques used, the inspiration behind the piece, and—if wires are inserted into sugar flowers—the method used to insert them in a food-safe manner.
- If metallics, glitters, or paints are used, participants must state the brand names so the judges can verify that the products are 100% edible.
- All work must be the original creation of the participant. Entries previously displayed in other competitions are not allowed.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Participants are given 2 hours to fully set up their product.
- The product must remain on display until the end of the day or until otherwise instructed.

#### BCWC 04: 3D Jelly Cake – Live & Display

- Participants have 2 hours to decorate one finished 3D jelly cake, which must be supplied by the participant.
- All decorating ingredients must be edible and mixed on site. The cake may be prepared in advance, but it must not be finished or decorated before the competition.
- There is no height restriction on the finished piece.
- The cake must be either round (30 cm diameter) or square (30 cm x 30 cm). Only 1 cake is allowed. Points will be deducted for non-compliance.

#### BCWC 05: Kek Lapis

- Participants must display 6 types of Kek Lapis of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the Kek Lapis.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 06: 6 Types of Malaysian / Borneo Kuih

- Participants must display 6 types of kuih of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the kuih.
- Participants must provide a tasting portion for the judges. Recipe required.

- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 07: 6 Types of Freestyle Festival Cookies – Display

- Participants must display 6 types of cookies of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the cookies.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 08: 6 Types of Freestyle Cupcakes – Display

- Participants must display 6 types of cupcakes of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the cupcakes.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 09: Pastry Challenge (Sweet Pastries) – Display

- Participants must display 6 types of sweet pastries of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the sweet pastries.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 10: Artistry Bread Creation – 6 Types – Display

- Participants must display 6 types of artistry bread creations of their own choice. The display must consist of six (6) different types.
- Judges will slice, inspect, and taste the artistry bread creations.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- The product must remain on display until the end of the day or until otherwise instructed.

#### BCWC 11: Moon Cake – 6 Types – Display

- Participants must display 6 types of moon cake of their own choice. The display must be fully edible.
- Judges will slice, inspect, and taste the moon cake.
- Participants must provide a tasting portion for the judges. Recipe required.
- Table space allotted: 90 cm x 90 cm. Maximum height: 150 cm.
- Maximum display time: approximately 3 hours.

#### BCWC 12: Fruits & Vegetable Carving – Practical

- Participants must execute a Tropical Garden fruit and vegetable carving display within 120 minutes (2 hours) and present the completed exhibit according to the stated theme.
- No pre-slicing, peeling, carving, or pre-preparation of vegetables is allowed before the competition begins, except for yam and pumpkin.
- Exhibits must be displayed immediately upon completion of the practical work.
- Durians are not allowed. Supports may be used but must not be visible. Adhesive glue is not permitted.
- Display area: 90 cm x 90 cm. Working table: 180 cm x 90 cm.

#### BCWC 13: Ice Carving (Individual) – Practical

- Time allowed: 60 minutes.
- Each participant will be given 1 ice block measuring 91.44 cm x 60.96 cm x 30.48 cm.
- No spare ice block will be provided in the event of breakage.

- Participants must prepare and bring their own carving equipment.
- Participants are allowed to use an electric chainsaw.
- The ice carving showpieces will be prepared and displayed in the outdoor Ice Carving Area.
- Judging begins from the start of the competition and continues until the showpiece is displayed. Sketch required.

#### BCWC 14: Modern Western – Fish / Seafood

- Participants must prepare and present a modern Western-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 15: Modern Western – Beef / Lamb

- Participants must prepare and present a modern Western-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 16: Modern Western – Poultry (Chicken, Duck, Rabbit, Game)

- Participants must prepare and present a modern Western-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 17: Modern Pasta Challenge

- Participants must prepare and present a modern Western-style pasta dish within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.
- Participants must prepare fresh pasta and sauce.
- Pasta dough may be brought in and sheeted, but must not be portioned or cooked.
- A dough sheeter is not provided.

#### BCWC 18: Pizza Challenge

- Participants must prepare and present 1 type of pizza within 60 minutes.
- The pizza must be presented creatively with appropriate garnishes: 1 pizza for display and 1 pizza for judging.
- Each participant is encouraged to bring their own pizza oven, smoker, or grill.
- Depending on the event setup, the organiser may provide electric ovens for participants' use.
- Participants may use commercially prepared dough, self-made dough, or pre-made crust. Power supply will be provided at 13 amp or 15 amp.
- The dough or crust must be ready and available during check-in. Dough must not be made on site.
- Pizza must be 12 inches, round or square, served uncut, and placed on a 14-inch round cardboard circle.

#### BCWC 19: Burger Challenge

- Participants must prepare and present a burger (meat patty in a bun) with assorted condiments within 45 minutes.
- The entry must be presented as 1 plate for display and 1 plate for judging.
- Burgers may include any combination of condiments, spreads, sauces, and toppings. Every burger component must be placed between the bun or bread.
- Plain wooden skewers may be used to hold the burger in place for presentation.
- Garnishes and side items may be served with the burger.
- The patty and all ingredients must not be pre-cooked in any way before inspection at the start of the competition. Recipe required.

#### BCWC 20: Chinese – Fish / Seafood

- Participants must prepare and present a Chinese-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 21: Chinese – Beef / Lamb

- Participants must prepare and present a Chinese-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 22: Chinese – Poultry (Chicken, Duck, Rabbit, Game)

- Participants must prepare and present a Chinese-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 23: Indian Cuisine – Fish / Seafood

- Participants must prepare and present an Indian-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 24: Indian Cuisine – Beef / Lamb

- Participants must prepare and present an Indian-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 25: Indian Cuisine – Poultry (Chicken, Duck, Rabbit, Game)

- Participants must prepare and present an Indian-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 26: Indian Cuisine – Bread

- Participants must prepare and present an Indian-style bread item within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 27: Malay Heritage Cuisine – Fish Head Curry

- Participants must prepare and present a Malay heritage-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 28: Malay Heritage Cuisine – Rendang

- Participants must prepare and present a Malay heritage-style main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 29: Freestyle Dayak Cuisine

- Participants must prepare and present a freestyle Dayak-style main course within 45 minutes.

- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 30: Kerabu / Umai

- Participants must prepare and present 1 kerabu of their choice within 45 minutes for a one-person portion.
- Each kerabu must include 1 protein item, either meat or seafood.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 31: Freestyle Vegetarian

- Participants must prepare and present a freestyle vegetarian main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.
- Recipe required.

#### BCWC 32: Vietnamese Cuisine

- Participants must prepare and present a Vietnamese dish or soup within 45 minutes.
- The entry must be presented as 1 bowl for tasting and 1 bowl for display.
- No pre-prepared ingredients, sauces, or ready-made pastes are allowed. Recipe required.

#### BCWC 33: Middle East Cuisine

- Participants must prepare and present a Middle Eastern main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate garnishes: 1 plate for display and 1 plate for judging.

#### BCWC 34: Malaysia or Borneo Noodles

- Participants must prepare and present a Malaysia or Borneo noodle main course within 45 minutes.
- The dish must be presented on 2 individual plates with appropriate starch, vegetables, sauce, and garnishes: 1 plate for display and 1 plate for judging.

#### BCWC 35: Borneo Black Box Challenge (Team of 4)

- This challenge is open to expert and apprentice teams from hotels, culinary schools, universities, and colleges.
- The organiser reserves the right to limit the number of entries in the class according to entries received.
- Each team must consist of 4 members, all of whom must be at least 18 years old.
- Each team must prepare a four-course menu of their choice for 5 persons within 150 minutes, individually plated as 4 portions for judges and 1 portion for display.
- The four-course menu must consist of: (1) one hot or cold appetiser / salad; (2) one hot soup; (3) one main course complete with starch and vegetables; and (4) one dessert.
- A handwritten menu must be presented to the judges within the first 10 minutes of the contest.
- The first course must be served after 90 minutes, the second after 110 minutes, the third after 130 minutes, and dessert no later than 150 minutes.
- All teams are required to bring their own tools, utensils, kitchen equipment, plates, bowls, and related presentation items unless otherwise informed by the organiser.
- Teams may wear uniforms of their own choice, provided they are practical and suitable for kitchen work.
- Teams are responsible for collecting and disposing of all waste during the competition. Points will be awarded for hygiene and cleanliness.
- Major kitchen equipment will be provided. Teams must bring their own small utensils. A full equipment list will be issued before the competition date.
- Black Box Competition Pre-Preparation:
- Only ingredients contained within the black box may be used for the challenge itself.

- Basic sauces, stock, and dough may be brought in.
- All items presented on the plate must be edible.
- Entry fees will not be refunded if the competition is cancelled for reasons beyond the organisers' control, or if participants withdraw, as this covers administrative costs.
- Points will be awarded according to the stipulated judging criteria.
- Participants must refrain from speaking to the judges during and immediately prior to the event, except during official question-and-answer sessions.
- Question-and-answer sessions will be allocated. Participants should check with the secretariat for the official time. The panel judges' decision is final and binding.
- The organiser and its committees shall not be liable for any claim arising from mishap, accident, or missing equipment. Participants are reminded to observe safety at all times.
- The organiser has the right, with the consent of the Chief Judge, to stop and disqualify any team that behaves in an unruly or improper manner before, during, or after the competition.
- The organiser has the right to alter, amend, or change the rules where required, with the consent of the panel of judges.

**END OF DOCUMENT**