

**PASTA COMPETITION FOR CHEFS IN ASIA 2024**

**SUMMARY FOR SUBMISSION**

Dear Chef,

Thank you for your interest inthe Pasta Competition for Chefs in Asia for 2024. We would like here to summarize the main guidelines for the submission process.

**Eligible participants**: chefs de cuisine, sous chefs and chef de partie, working in restaurants, hotels, food service operators with a pasta meal offering

**Countries**: Singapore, Malaysia, Japan, China, India, Philippines, Vietnam, South Korea

**Deadline for submission**: April 15th 2024

**Email address for submission**:

To: [chefcompetition@barilla.com](mailto:chefcompetition@barilla.com) and in cc:

|  |  |
| --- | --- |
| **From** | **Add in cc** |
| Singapore | alvin.lee@barilla.com; nick.rowell@barilla.com; j.k.loh@dawood.com.sg |
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**Important notes:**

* The pasta needs to be the focal element of the dish. The dish should be done with dry pasta, either SPAGHETTI n.5 or PENNE RIGATE
* In line with the mediterranean nutritional model guidelines, each portion of pasta dish should utilize 85 grams of dry pasta
* The recipe will need to include the step by step process
* The recipe of the dish attached by the Participant must be an original creation and not copied or reproduced from the Participant’s employer or place of work.

**Evaluation criteria** will be**:**

* The aesthetics/visual appeal of the dish
* Harmonious mix of elements
* Mediterranean ingredients and culinary style
* Skills in terms of preparation techniques
* Respect for Pasta cooking (texture)

**Documents to submit:**

* Submission form filled (see next page)
* A chef picture at high resolution with chef jacket;
* updated CV or short biography;
* the recipe for the dish (4 portions), which uses dry pasta as “hero product” of the recipe;
* pictures of the dish (2 minimum)

Even is not mandatory, we recommend to provide also a short video (max 2’) where the chef will present himself, the restaurant where he works, and his culinary philosophy (optional)

Full **rules and regulations** at:

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**BARILLA CHEF COMPETITION SUBMISSION FORM**

**Name**:

**Country**:

**E-mail Address**:

**Phone Number**:

**Restaurant I am working at**:

**My current position**:

**Pasta recipe served in the restaurant**: