



ASEAN CUISINE COMPETITION GUIDELINES AND MECHANICS

1. This contest is exclusive to students of universities from the ASEAN Region.
2. There must be **ONE** entry per university/institution.
3. Each entry or team will be composed of 2 students who are officially endorsed by the university. One (1) faculty member of the university can be a coach. *Endorsement letter should be addressed to ASEAN Cuisine Competition Organizing Committee.*
4. Each team will showcase a **MAIN DISH** from any ASEAN country or a fusion of cuisines from different ASEAN countries. The team can tweak the recipe according to their own style or liking. Participating teams may utilize authentic ingredients or substitute the original ingredients.
5. Participants should wear appropriate cooking attire.
6. The cooking process should be well-documented using video recording and pictures. The video documentation should include the food preparation and the cooking processes itself. Pre-cooking, slicing, cutting, and marinating of the ingredients can be done prior to the recording of the cooking demonstration.
7. The recorded video should have a time duration of **5:00-7:00 minutes**. The team must put English subtitles/texts in the video especially if the video is narrated in other languages.
8. If participating teams will use a recipe which is published in a book, magazine or online, they should give credit to the original publisher of the recipe and show the items that they have “tweaked” to make it their own.
9. ***Each school must upload their entries in Google drive saved in one folder. The folder must have the following:***
 - 5:00 - 7:00-minute cooking demonstration video
 - PDF copy of the recipe
 - 3 pictures of the dish which is properly plated. Pictures should be in high resolution. Plating should be good for one person only.
 - At least 5 pictures while preparing the dish (participants should be seen in the pictures.)
 - Anecdotal story behind the dish (500 words maximum)

10. Google drive link must be submitted to internationalization@cdd.edu.ph until January 9, 2023, 11:59 GMT+8.
11. The decision of the board of judges is final and irrevocable. They will have the authority to disqualify entries that do not adhere to the specifications and entry requirements.
12. Awarding of the winners will be during the closing ceremonies.
13. All participants and their respective faculty coaches will receive certificates of participation.
14. All entries submitted shall be considered as property of the organizers and may be used but not limited to publications, advertisements, exhibits, and other printed and digital media.

Criteria for Judging:

Creative Use of Ingredients/Innovativeness	30%
Presentation (Videography, plating, editing techniques)	30%
Inspiration (ASEAN Inspired)	20%
Cooking Techniques and Skills	20%
Total	100%

Prizes

1 st Prize:	Php15,000
2 nd Prize:	Php10,000
3 rd Prize:	Php 5,000