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RULE BOOK

THE 3rd HANOI SALON CULINAIRE

I.C.E, HANOI, VIETNAM | 18th - 20th March 2025

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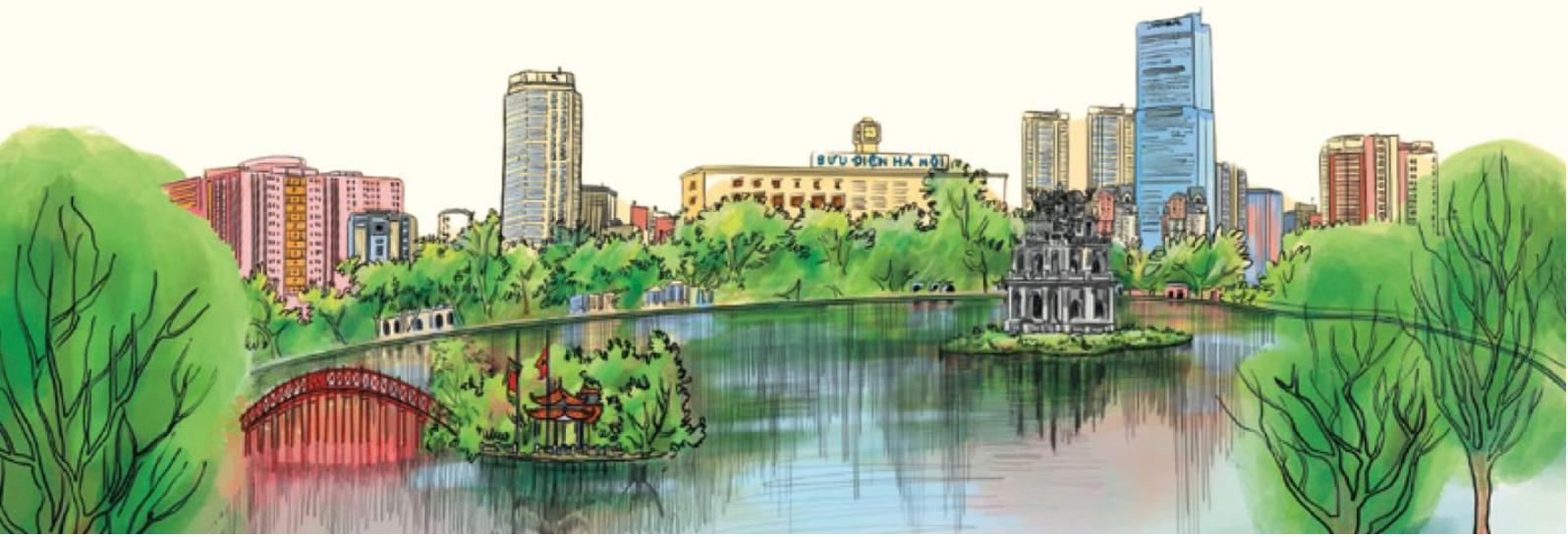
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Organizing Committee



Ms. Nguyen Hoa Chanh *Mr. Norbert Ehrbar* *Ms. Nguyen Hoa Chon*

The *Hanoi Salon Culinare 2023* was a great success, and the *Vietnam Culinary Challenge 2024* broke all records. We are now looking forward to the 3rd edition of the *Hanoi Salon Culinare* in 2025, which will be held in conjunction with *Food and Hospitality Hanoi 2025*.

We are inviting chefs from all nations and skill levels to participate in this prestigious culinary event and share their experiences. Our objective is to provide channels for promoting the ever-growing culinary standards in Vietnam, while offering chefs the opportunity to gain experience, share expertise, and connect within the regional, national, and international culinary community—supported by the generous help of our suppliers.

The *Hanoi Salon Culinare* has proven to be an excellent platform for local and international culinary talents to exchange ideas and knowledge. It also offers industry professionals a chance to showcase their culinary skills and foster creativity among up-and-coming chefs. Vocational colleges and universities across Asia have already expressed interest in sending competitors.

This year's event promises to be exciting, featuring the *3rd Real California Milk Pizza Challenge*, and introducing new categories: *The Asian Rice and Noodle Dish Class*.

All competitions will be held in a highly competitive environment, and we hope that you and your colleagues will support and/or participate in the *Hanoi Salon Culinare 2025*. Once again, we will invite entries from other countries to enhance the spirit of competition.

The Organizing Committee would like to extend our gratitude to Informa and SES Vietnam for providing the infrastructure, as well as to all the sponsors whose support makes this event possible.

The Organizing Committee
The 3rd Hanoi Salon Culinare 2025

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CLASSES – ENTRY FEE – SESSION TIME

INDIVIDUAL CHALLENGE		ENTRY FEES (VND)	SESSION TIME
Class 1	Live Hot Cooking – Vietnamese Cuisine Challenge with U.S. Beef 	480.000	60 mins.
Class 1A	Vietnamese Cuisine Display	480.000	60 mins.
Class 2	Live Hot Cooking – U.S. Chicken Dish Challenge 	480.000	60 mins.
Class 3	Live Hot Cooking – Passion of Flame with U.S. Chicken 	480.000	90 mins.
Class 4	Live Hot Cooking – Fish and/or Seafood Dish Challenge	480.000	60 mins.
Class 5	Live Hot Cooking – Pasta Dish Challenge	480.000	60 mins.
Class 6	Live Hot Cooking – Asian Rice Dish Challenge	480.000	30 mins.
Class 7	Live Hot Cooking – Asian Noodle Dish Challenge	480.000	30 mins.
Class 8	Live Hot Cooking – U.S. Potato Dish Challenge 	480.000	30 mins.
Class 9	Live Dessert Making Challenge	480.000	30 mins.
Class 10	Nhat Huong Cake Decorating Challenge 	480.000	120 mins.
Class 11	Nhat Huong Mini Dessert Tarts Challenge 	480.000	30 mins.
4 th REAL CALIFORNIA MILK PIZZA CHALLENGE 		ENTRY FEES (VND)	SESSION TIME
Class P1	Professional Division - Traditional Italian Pizza + Signature Pizza with Vietnam Ingredients	480.000	30 mins.
Class P2	Professional Division - Traditional Italian Pizza + Plant Forward Pizza	480.000	30 mins.
Class P3	Professional Division - Traditional Italian Pizza + Dessert Pizza	480.000	30 mins.
Class S1	Student Division - Traditional Italian Pizza + Signature Pizza with Vietnam Ingredients	480.000	30 mins.
Class S2	Student Division - Traditional Italian Pizza + Plant Forward Pizza	480.000	30 mins.
Class S3	Student Division - Traditional Italian Pizza + Dessert Pizza	480.000	30 mins.

**Note: Acceptance registration is based on a first-come-first-served basis.
Registration fees will not be refunded for cancellations made.
Please consider carefully before registering.**

GENERAL INFORMATION

The 3rd Hanoi Salon Culinare 2025 is held in conjunction with Food & Hospitality Hanoi 2025.

Time: 18 - 20.03.2025

Venue: Hanoi International Exhibition Center - I.C.E Hanoi
91 Tran Hung Dao Street, Hanoi, Vietnam

Organizer

Mr. Norbert Ehrbar Organizing Committee

Ms. Crystal Nguyen Organizing Committee

Ms. Chloe Nguyen Organizing Committee

Email: hanoisalonculinaire2025@gmail.com

Hotline HNSC2025: Ms. Chloe Nguyen 0909071093 (Zalo - WhatsApp)

Exhibition Time: 09:00 – 17:00 (open to public)

Competition Time: 06:00 – 17:00 (for participants of HNSC2025)



Entry badges are non-transferable and will be issued to competitors one day before the start of the show before and after the Pre-Competition Briefing on Monday, 17th March 2025, 13:00 at **Hanoi International Exhibition Center - I.C.E Hanoi - 91 Tran Hung Dao Street, Hanoi, Vietnam.**

Registration Deadline: 28th February, 2025

Registration accepted on a first-come-first-served basis, and only once full payment has been received.

The Organizer will not refund if the candidate cancels for any reason, unless the class registered for is full and the participant does not want to change to another class. Please consider carefully before registering.

Participant must be **18 years or older**. Participants can register for as many classes as they like, but are limited to 1 entry per class. Participant must submit recipes including ingredients for each registered class.

Entry Fee: VND480,000/entry/class. Participant who register for multiple classes automatically multiply.
Entry fee includes VAT.

Bank transfer information:

Account Name: **Song Hoa Trade Service Company Limited**

Account Number: **1032075266**

JOINT STOCK COMMERCIAL BANK FOR FOREIGN TRADE OF VIET NAM

Vietcombank – Ky Dong Branch

Remark: YOUR FULL NAME – MOBILE NUMBER HNSC2025

All participant completing their registered class(es) will receive a certificate of participation.

Unclaimed certificates will be disposed of after 3 weeks.

All participants have the opportunity to win medals and special prizes based on their achievements.

The judges' decision is final.

SUPPORTING ORGANIZATIONS

AS PART OF 

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Nhật Hương Group 

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Restaurant Association of Vietnam - RAV 

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Vietnam Chefs Federation - VCF 

ENDORSED BY
Danang Hotel Association - DHA 

ENDORSED BY
Da Nang Culinary Culture Association - DCCA 

ENDORSED BY
Binh Duong Culinary Association - BDCA 

ENDORSED BY
Binh Thuan Professional Chef's Guild 

ENDORSED BY
Ben Tre Coconut Cuisine Association - BCCA 

ENDORSED BY
Nam Dinh Culinary Culture Association - NDCCA 

ENDORSED BY
Escoffier Vietnam 

ENDORSED BY
FH NACA North America Chef Association 

ENDORSED BY
Taiwan Chefs Association 

ENDORSED BY
World Association of Master Chefs - Vietnam Chapter - WAMCVN 

RULES & REGULATIONS

These rules must be read before submitting the competition Registration Form. *

- * Submission of a completed entry form shall constitute of, and agreement to, abide by the Rules & Regulations of the 3rd Hanoi Salon Culinare 2025.
- Every exhibit must be the bona fide work of the *individual* competitor and must not have been entered in other competitions.
- An individual competitor can participate in as many classes as he/she wishes but is restricted to one entry in any one class.
- No change of classes will be allowed after the deadline. Please notify the organiser should you wish to cancel. Early notification may allow an unsuccessful applicant to apply for the competition.
- At the event, absentees without written pre-notification to the organiser will forfeit the registration fee and have their future applications re-considered.
- Registrations are received on a "first come, first serve" basis. Classes are usually filled up before the deadline. Therefore, even if your registration and payment is received before the closing date, places may have been filled by then. All entries are subjected to the Organizing Committee's approval. Refunds for unsuccessful registration payments will be made AFTER the show. Registration fees will not be refunded if the competition is cancelled for reasons beyond the organiser's control, or if entries are withdrawn by competitors.
- Participants must report to the registration counter no later than **30 minutes** before their scheduled time.
- Participants which do not register before their scheduled time will be considered as no-shows and will be disqualified.
- Participants registering for more than one class, need to register with the Secretariat at site only once (on the day of their first class).
- Plates can be used from our sponsor V-Horeca. If you bring your own plates, no name and/or logo are allowed.
- The Organiser reserves the right to revise the competition schedule at any time.
- Name cards or logos of the working place of the competitor may be placed in proper manner after judging has been completed.
- Once medal awards are placed beside the displays (approximately one (1) hour after judging ended), no comments will be given by Judges.
- Participants must print English Recipe Cards (3 copies), 1 copy to send to the Organizer. For the the remaining copies: 1 must be on the working table and 1 placed on the display table next to the exhibit/plate.
- Participants must prepare name place cards on display table.
- Table space allotted for display classes: 90cm x 90cm. Points will be deducted if the complete display is not kept within the space limit specified for the classes. The allotted space is from table to the top.
- Participant must clear all display after 4:00 pm on competition day. Displays not collected will be disposed off.
- Participants, assistants and supporters are not allowed to leave any belongings in the exhibition and competition area, or use tables and chairs to store personal items. Participants must keep their own belongings in the "Holding Area" prepared by the Organizer at their own risk.
- The Organizer reserves the right to remove exhibits in the display area should those products are damaged or spoilt.
- For overseas teams: Vietnam has strict regulations on the import of food products. Please contact the Vietnamese Embassy for information.
- **Chef's attire is a must for all events.**
- For all classes, no company name/logo should be visible to the judges during the competition and judging. It may be included or placed on uniforms and/or displays once judging is completed. We recommend **that name cards with the dishes name(s) are produced.**
- If an award is won, the competitor has to ensure his/her presence (or that of a representative) at the ceremony to collect it. Please check the scoreboard outside the competition office. **All awards are to be accepted in chefs' uniforms, including chef's hat.** Any trophy/ medal / certificate that are not accepted at the ceremony will be forfeited three weeks after the event. Any shipping cost will be borne by the competitor.
- The organiser will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
- **Note for ALL Classes:** Competitors wishing to seek Judges' comments should wait in the display area to meet with the judge as soon as overall judging is over. Once the paper rosettes are placed by the displays (approximately 1 hour); no more comments will be given by judges.

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U.S. BEEF – TOP BLADE

CLASS 1 – LIVE HOT COOKING
VIETNAMESE CUISINE CHALLENGE WITH U.S. BEEF
PLATINUM SPONSOR – U.S. MEAT EXPORT FEDERATION - USMEF



- Participant need to register 2 classes: Class 1 – Live Hot Cooking – Vietnamese Cuisine Challenge with U.S. Beef and Class 1A – Vietnamese Cuisine Display.
- To prepare and **present 2 sets of 1 Vietnamese Menu for 4 persons consisting of 1 Soup, 1 Salad, 2 Main Courses served with suitable starch(es), and vegetable(s) and 1 Dessert.** One set will be for the judges, the other for display and photo shoot at the allocated display area.
- Sponsored **U.S. Beef Top Blade** must be used. It can be in multiple dishes, but at least in 2 dishes.
- Desserts can be brought in readymade, but must be plated during the time frame set.
- Carved garnished can be pre-made, others must be made on the spot.
- **Modern presentation required.**
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- Competitor can bring 1 Commis as a helper. Helper is not allowed to do any cooking and finishing.
- **Competition time: 60 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plaware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinare 2025's Facebook page.

JUDGING CRITERIA CLASS 1 – LIVE HOT COOKING – VIETNAMESE CUISINE CHALLENGE WITH U.S. BEEF

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points	Bronze	70 - 79 Points
Silver	80 - 89 Points	Diploma	60 – 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000
Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – VIETNAMESE CUISINE CHAMPION – TROPHY & VND4,000,000
*Presented to the individual chef who accumulates the total highest points in 2 classes:
 Class 1 – [Live] – Hot Cooking - Vietnamese Cuisine and Class 1A – [Display] – Vietnamese Cuisine.*

CLASS 1A – VIETNAMESE CUISINE DISPLAY

- Participant need to register 2 classes Class 1 – Live Hot Cooking - Vietnamese Cuisine Challenge with U.S. Chicken and Class 1A – Vietnamese Cuisine Display.
- The task is to decorate the allocated presentation area to complement the dishes prepared and displayed.
- Display table space allotted: 90 cm x 90 cm from base to top. There are no height restrictions.
- Electric requirement (1 socket) must be requested when registering. Not last minute requests can be accommodated!
- Participants prepare their own electrical extension cord for the display.
- Choice of materials is free.
- No company logos are allowed until judging is completed.
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- **Setup time: 60 minutes.**

JUDGING CRITERIA CLASS 1A – VIETNAMESE CUISINE DISPLAY

Theme The theme chosen must be in perfect harmony with the food displayed.	30 Points
Artistic Expression Novelty in expression and aesthetic, visual impact on the viewer; the perfect composition.	30 Points
Creativity The originality of concept and design with creative spirit.	40 Points
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>
<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Diploma</i>	<i>60 - 69 Points</i>

SPECIAL AWARD – VIETNAMESE CUISINE CHAMPION – TROPHY & VND4,000,000

*Presented to the individual chef who accumulates the total highest points in 2 classes:
Class 1 – [Live] – Hot Cooking - Vietnamese Cuisine and Class 1A – [Display] – Vietnamese Cuisine.*

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**2 U.S. CHICKEN LEGS QUARTER
~600GR EACH**

CLASS 2 – LIVE HOT COOKING
U.S. CHICKEN DISH CHALLENGE
DIAMOND SPONSOR – USA POULTRY & EGG EXPORT COUNCIL - USAPEEC



- To prepare **one (1) free style main course dish with sponsored U.S. Chicken Leg Quarters** for 2 persons on individual plates served with suitable starch(es), and vegetable(s). One for the judges, the other for display and photo shoot in the allocated display area. Judges will be looking for classical cooking methods and ingredients, while showing modern presentation.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 60 minutes.**
- **Defrosted, Sponsored U.S. Chicken Leg Quarters will be supplied 15 to 30 minutes before the start of your session.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 2 – LIVE HOT COOKING – U.S. CHICKEN DISH CHALLENGE - USAPEEC

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>	<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>	<i>Diploma</i>	<i>60 - 69 Points</i>

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000
Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000
Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 3 – LIVE HOT COOKING
PASSION OF FLAME WITH U.S. CHICKEN
DIAMOND SPONSOR – USA POULTRY & EGG EXPORT COUNCIL - USAPEEC



- To prepare and present **one (1) free style main course BBQ dish with sponsored U.S. Chicken Leg Quarters** for 2 persons on individual plates served with suitable starch(es), and vegetable(s). One for the judges, the other for display and photo shoot in the allocated display area.
- All side dishes and sauces etc. must be prepared on the supplied BBQ grill.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor. BBQ Grill and charcoal will be supplied
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 90 minutes.**
- **Defrosted, Sponsored U.S. Chicken Leg Quarters will be supplied 15 to 30 minutes before the start of your session.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 3 – PASSION OF FLAME WITH U.S. CHICKEN

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points	Bronze	70 - 79 Points
Silver	80 - 89 Points	Diploma	60 – 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 4 – LIVE HOT COOKING – FISH AND/OR SEAFOOD DISH CHALLENGE

- To prepare and **present one (1) free style main course dish – fish and/or seafood (with free protein choice)** for 2 persons on individual plates with suitable starch(es), and vegetable(s). One for the judges, the other for display and photo shoot in the allocated display area. Judges will be looking for classical cooking methods and ingredients, while showing modern presentation.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 60 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinare 2025's Facebook page.

JUDGING CRITERIA CLASS 4 – FISH AND/OR SEAFOOD DISH CHALLENGE

Material brought and Mise-en-place

5 Points

This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.

Hygiene and Food Waste

10 Points

Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.

Correct Professional Preparation

20 Points

Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.

Service

5 Points

Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.

Presentation / Innovation

10 Points

Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.

Taste and Texture

50 Points

The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.

Total

100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered.

The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>
<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Diploma</i>	<i>60 - 69 Points</i>

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 5 – LIVE HOT COOKING – PASTA DISH CHALLENGE

- To prepare **one (1) free style pasta main course dish (with free protein choice)** for 2 persons on individual plates. One for the judges, the other for display and photo shoot in the allocated display area.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 45 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 5 – PASTA DISH CHALLENGE

Material brought and Mise-en-place

5 Points

This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.

Hygiene and Food Waste

10 Points

Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.

Correct Professional Preparation

20 Points

Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.

Service

5 Points

Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.

Presentation / Innovation

10 Points

Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.

Taste and Texture

50 Points

The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.

Total

100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 6 – LIVE HOT COOKING – ASIAN RICE DISH CHALLENGE

- To prepare **one (1) free style Asian rice dish for 2 persons on individual serving dishes**. One for the judges, the other for display and photo shoot in the allocated display area.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- Pre-cooked rice can be brought in
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 30 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 6 –ASIAN RICE DISH CHALLENGE

Material brought and Mise-en-place

5 Points

This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.

Hygiene and Food Waste

10 Points

Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.

Correct Professional Preparation

20 Points

Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.

Service

5 Points

Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.

Presentation / Innovation

10 Points

Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.

Taste and Texture

50 Points

The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.

Total

100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 7 – LIVE HOT COOKING – ASIAN NOODLE DISH CHALLENGE

- To prepare **one (1) free style Asian Noodle Dish for 2 persons on individual serving dishes**. One for the judges, the other for display and photo shoot in the allocated display area.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 30 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 7 – ASIAN NOODLE DISH CHALLENGE

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

PLATINUM SPONSOR SPONSORED PRODUCT



FRESH U.S. POTATOES

PLATINUM SPONSOR SPONSORED PRODUCT



FROZEN U.S. POTATOES

CLASS 8 – U.S. POTATO DISH CHALLENGE

PLATINUM SPONSOR – POTATOES USA



- To prepare **one (1) free style main course dish with sponsored U.S. Potato for 2 persons on individual plates**. One for the judges, the other for display and photo shoot in the allocated display area.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 30 minutes.**
- **Sponsored U.S. Potato: Fresh & Frozen**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 8 – U.S POTATO DISH CHALLENGE

Material brought and Mise-en-place

5 Points

This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.

Hygiene and Food Waste

10 Points

Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.

Correct Professional Preparation

20 Points

Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.

Service

5 Points

Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.

Presentation / Innovation

10 Points

Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.

Taste and Texture

50 Points

The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.

Total

100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered.

The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

CLASS 9 – LIVE DESSERT MAKING CHALLENGE

- To prepare and present **two (2) desserts with free of choices for 2 persons on individual plates/serving dishes**. One for the judges, the other for display and photo shoot in the allocated display area.
- All decorating ingredients must be edible, pre-mixed cream and remixed on spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not shaped. Sugar paste, marzipan and pastillage can be colored, but not shaped and modelled.
- All needed ingredients, pots and pans, small equipment, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 90 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 9 – LIVE DESSERT MAKING CHALLENGE

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered.

The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>	<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>	<i>Diploma</i>	<i>60 - 69 Points</i>

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – BEST DESSERT – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in Class 9 and Class 11.

DIAMOND SPONSOR



TASTE THE EXCELLENCE
FEEL THE PASSION

Nhat Huong Group is a leading Vietnamese enterprise in the manufacturing and distribution of bakery and beverage ingredients.

As the first topping cream factory in Vietnam, established by a visionary local entrepreneur, we set high standards for quality and innovation.

Our products are highly regarded in both domestic and international markets, including Japan, Korea, Taiwan, and Singapore.

With over twenty years of growth, Nhat Huong Group continues to diversify its offerings, creating a robust ecosystem that includes:

- Advanced manufacturing facilities
- Nhat Huong Baker's Mart
- Nhat Huong Bartenders' Mart
- Nhat Huong Baking Center

Our key products include:

- Cream products for cakes and beverages
- Fancy's premix powder
- Mama's Choice powder
- Frozen dough and cakes
- Chocolate



*Scan to Connect
with Nhat Huong*

DIAMOND SPONSOR SPONSORED PRODUCTS NHAT HUONG'S TART SHELLS



YA01++

*(whole
grain/normal)*

Top diameter: 6.5cm
Bottom diameter: 4.5cm
Height: 2.5cm



YA02++

(normal)

Top diameter: 7cm
Bottom diameter: 6cm
Height: 2cm



YA03++

(normal)

Top: 6cm
Bottom: 5cm
Height: 2cm



YA04++

(normal)

Wide: 3.5cm
Length: 5.5cm
Height: 2cm



YA05++

(normal)

Diameter: 3.5cm
Height: 1.5cm

DIAMOND SPONSOR SPONSORED PRODUCTS NON-DAIRY TOPPING CREAMS



DIAMOND SPONSOR SPONSORED PRODUCTS CACAO TALK



CLASS 10 – NHAT HUONG CAKE DECORATING CHALLENGE

DIAMOND SPONSOR – NHAT HUONG



- To decorate and present **one (1) finished cake free style**. The cake must be able to be moved to the display area.
- **Sponsored Nhat Huong Non-Dairy Topping Cream must be used. Other sponsored Nhat Huong items optional.**
- There are no height restrictions to the finished piece.
- The cake can have any shape, but should be within 40 x 40cm and maximum 15kg.
- The cake will NOT be cut and tried. The center can be real sponge/chiffon or artificial (styrofoam, wood etc).
- All decorating ingredients must be edible and mixed on spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not shaped. Sugar paste, marzipan and pastillage can be colored, but not shaped and modelled.
- All needed ingredients (except non-dairy cream), pots, pans, small equipment, utensils, plates, bowls etc. to be supplied by the competitor.
- Description must be professionally prepared and ready for the judges at the working area and for the display.
- **Competition time: 120 minutes.**
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell.
- Sponsored products will be updated on the 3rd Hanoi Salon Culinaire 2025's Facebook page.

JUDGING CRITERIA CLASS 10 – NHAT HUONG CAKE DECORATING CHALLENGE

Mise-en-place and Orderly Working Area

15 Points

Clear arrangement of materials. Clean and proper working technique. Correct utilization of working time

Technique, Degree of Difficulty, Skills, Creativity

40 Points

Judgement is based on the degree of difficulty, piping skills, creativity and effort expended. All decoration components must be "handmade" from raw ingredients. Deductions will result from the use of commercially made or pre-made decoration items.

Hygiene and Food Waste

15 Points

Clean hygienic working techniques. Clear benches, not cluttered. Correct storage of food items. Control of excess food waste. Limitation of plastic waste.

Presentation and General Impression

30 Points

Food items utilised must be in harmony with quantity and the number of persons indicated in the criteria. Presentation to be appetising, tasteful, in an elegant, modern style.

Total

100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

SPECIAL AWARD – BEST CAKE DECORATING – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the highest points in Classes 10.

CLASS 11 – NHAT HUONG MINI DESSERT TARTS CHALLENGE

DIAMOND SPONSOR – NHAT HUONG



- To **prepare two (2) freestyle sweet mini tarts with 2 different fillings for 2 persons on individual plates**. One for the judges, the other for display and photo shoot in the allocated display area.
- **Nhat Huong's sponsored ready-made tart bases must be used.**
- All decorating ingredients must be edible, pre-mixed cream and remixed on spot. Sugar can be cooked but not modelled. Sugar syrup is allowed. Chocolate and royal icing can be pre-prepared but not shaped. Sugar paste, marzipan and pastillage can be colored, but not shaped and modelled.
- All needed ingredients (except tartelettes) pots, pans, utensils, plates, bowls etc. to be supplied by the competitor.
- English recipe (3 copies) and name place cards on display table should be professionally prepared and made available for the judges.
- **Competition time: 30 minutes.**
- All participants in classes 1 to 11 are having the option to use the exclusive designer tableware from V Horeca. Participants must contact V Horeca in advance to book the plateware needed.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate.
- Sponsored products will be updated on the 3rd Hanoi Salon Culinare 2025's Facebook page.

JUDGING CRITERIA CLASS 11 – NHAT HUONG MINI DESSERT TARTS CHALLENGE

Material brought and Mise-en-place	5 Points
This must include a clear arrangement of materials, the correct amount of items brought in, proper working techniques, and the correct utilization of working time.	
Hygiene and Food Waste	10 Points
Hygiene and food waste management involves maintaining clean hygienic work techniques, adhering to the established workflow, ensuring clear and uncluttered benches, correctly storing food items, controlling the temperature of hot and cold foods, managing excess food and waste, and minimizing plastic waste.	
Correct Professional Preparation	20 Points
Correct professional preparation involves the proper basic preparation of food, in line with modern culinary art, using practical and acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied to all ingredients, including starches and vegetables, with proper working techniques and a strong focus on hygiene throughout the preparation process.	
Service	5 Points
Service requires the correct number of plates to be presented, with meals that are practical and transportable, and all meals must be served on time, or points will be deducted.	
Presentation / Innovation	10 Points
Presentation and innovation are assessed based on the harmony of ingredients and side dishes, with points awarded for excellent combinations, simplicity, and originality in composition. A clean arrangement is required, with no artificial garnishes or time-consuming arrangements and decorations, and exemplary plating to ensure an appetizing appearance.	
Taste and Texture	50 Points
The typical taste of the food should be preserved, with appropriate taste and seasoning, while the dish must conform to today's standards of nutritional values in terms of quality, flavor, and color.	
Total	100 Points

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered.

The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>	<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>	<i>Diploma</i>	<i>60 - 69 Points</i>

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.

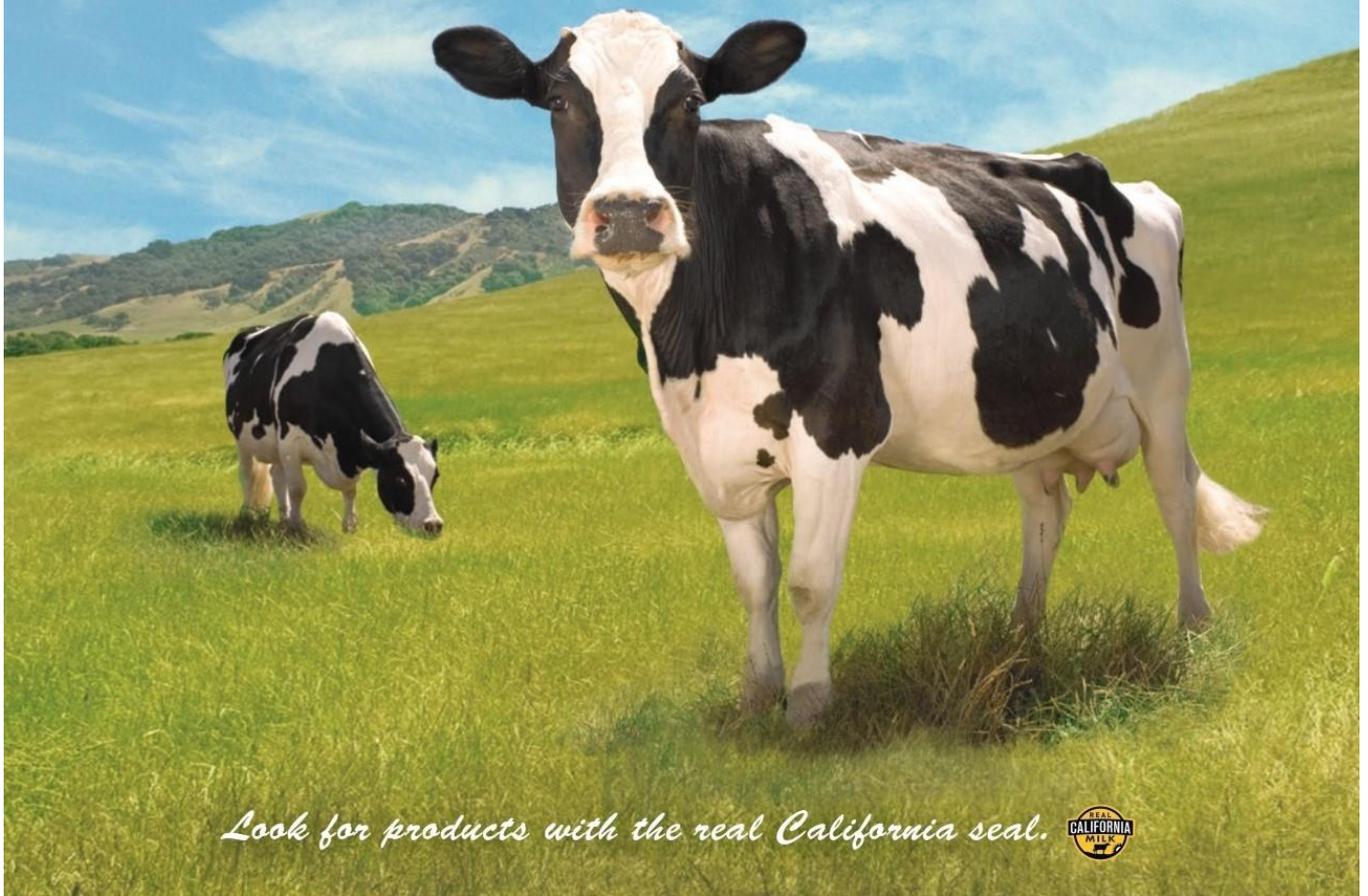
SPECIAL AWARD – BEST DESSERT – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in Class 9 and Class 11.

DIAMOND SPONSOR



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Happy cows come from California.*



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SPONSORED PRODUCTS

REAL CALIFORNIA MILK CHEESES



**REAL CALIFORNIA
MOZZARELLA CHEESE
600GR**



**REAL CALIFORNIA
CHEDDAR CHEESE
300GR**



**REAL CALIFORNIA
CREAM CHEESE
300GR**



**REAL CALIFORNIA
BLUE CHEESE
100GR**

REAL CALIFORNIA MILK PIZZA CHALLENGE

DIAMOND SPONSOR – CALIFORNIA MILK ADVISORY BOARD



PROFESSIONAL DIVISION

CLASS P1

Traditional Italian Pizza
& Signature Pizza with Vietnam Ingredients

CLASS P2

Traditional Italian Pizza
& Plant Forward Pizza

CLASS P3

Traditional Italian Pizza
& Dessert Pizza

STUDENT DIVISION

CLASS S1

Traditional Italian Pizza
& Signature Pizza with Vietnam Ingredients

CLASS S2

Traditional Italian Pizza
& Plant Forward Pizza

CLASS S3

Traditional Italian Pizza
& Dessert Pizza

- To prepare 4 pizzas: 2 traditional Italian pizzas + 2 Master pizzas from the above selection.
- 1 pizza of each type is for judging, the remaining will be served free to visitors for tasting.
- Pizzas must be between 25cm and 30cm.
- Deep Dish Pizza, Pan Pizza are excluded from this competition due to their long baking times and the limited time slots available).
- All needed ingredients (except cheeses) and pizza trays (if used for baking) are to be supplied by the competitor.
- Sponsored California Cheese must be used. Not other origin cheeses are allowed.
- **Per Entry:**
 - California Mozzarella Cheese (600gr)*
 - California Cheddar Cheese (300gr)*
 - California Cream Cheese (300gr)*
 - California Blue Cheese (100gr)*
- Competitors must bring their own sauces, toppings and premade dough (raw) or prebake dough.
- **There is no food preparation area!**
- Recipes should be professionally prepared and made available for the judges (**2 Copies**).
- **Competition time is 30 minutes for the last pizza to enter the oven**
- Any of the Colavita products displayed may be used: Whole Peeled Tomatoes and Extra Virgin Olive Oil.
- Any of the Nhat Huong products displayed may be used: Cake Decorating Cream, Baking Cream, Cacao Talk Chocolate, Pre-baked Tart Shell,

Traditional Italian Pizza

Competitors provide the dough, and spices. They must use a red sauce. No more than two (2) of the following toppings may be added: Pepperoni, Sausage, Bacon, Ham, Mushrooms, Peppers, Tomatoes, Onions and Olives. Please note that different varieties of these toppings will constitute only one (1) topping. A drizzle of extra-virgin olive oil after baking is acceptable; NO other finishers can be added, including fresh herbs. Other drizzles & cheeses are allowed once your pizza has entered the oven. Pizzas in this division must be traditional round pizzas of 25-30cm diameter (The size is limited by the size of the oven). A competitor's pizza will be disqualified if the judges decide it contains too many toppings or impermissible toppings.
(As per International Pizza Challenge Rules 2023 - Pizza Expo)

Real California Signature Pizza

There are no restrictions on dough, sauce, topping and style. The limit is your imagination, and innovative pizza with local flavors are welcome. Size of 25cm - 30cm.

Plant Forward Pizza

There are no restrictions on dough, sauce, topping and style. 25cm - 30cm plant-forward pizza with focus on the combination of plants products and Real California Cheese. Meats or other non-cheese proteins are considered an optional garnish or condiment.

Dessert Pizza

There are no restrictions on dough, sauce, topping and style. The limit is your imagination and innovative pizza with local flavors are welcome. Size of 25cm - 30cm.

JUDGING CRITERIA REAL CALIFORNIA MILK PIZZA CHALLENGE

Presentation	Visual Appearance / Bake	30 Points
Taste	Overall Taste, Crust, Sauce, Cheese, Toppings	50 Points
Use of California Cheese	Amount: Enough, Not Enough, Too much, Combination	10 Points
Hygiene and Food Waste	Workflow, Clear Benches, Storage, Food Waste, Plastic Waste	10 Points

Total **100 Points**

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered.

The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

<i>Gold</i>	<i>90 - 100 Points</i>
<i>Silver</i>	<i>80 - 89 Points</i>
<i>Bronze</i>	<i>70 - 79 Points</i>
<i>Diploma</i>	<i>60 - 69 Points</i>

FOOD SAFETY & HYGIENE AWARD - TROPHY & VND3,000,000

Presented daily, to the individual chef who shows exemplary food safety and hygiene practice.



REAL CALIFORNIA MILK PIZZA CHALLENGE PRIZES



PROFESSIONAL CHAMPION - TROPHY & VND5,000,000

Presented to the individual professional chef who accumulates the total highest points in at least 2 Pizza Classes (P1-P2-P3).

PROFESSIONAL 1ST RUNNER UP - TROPHY & VND3,000,000

Presented to the individual professional chef who accumulates the total second highest points in at least 2 Pizza Classes (P1-P2-P3).

PROFESSIONAL 2ND RUNNER UP - TROPHY & VND2,000,000

Presented to the individual professional chef who accumulates the total third highest points in at least 2 Pizza Classes (P1-P2-P3).

STUDENT CHAMPION - TROPHY & VND5,000,000

Presented to the individual student who accumulates the total highest points in at least 1 Pizza Class (S1-S2-S3).

STUDENT 1ST RUNNER UP - TROPHY & VND3,000,000

Presented to the individual student who accumulates the total second highest points in at least 1 Pizza Class (S1-S2-S3).

STUDENT 2ND RUNNER UP - TROPHY & VND2,000,000

Presented to the individual student who accumulates the total third highest points in at least 1 Pizza Class (S1-S2-S3).

THE VIETNAMESE PROFESSIONAL & STUDENT PIZZAIOLO WITH THE HIGHEST SCORES WILL REPRESENT VIETNAM AT "INTERNATIONAL PIZZA CHALLENGE" IN LAS VEGAS IN 2026.

CMAB will sponsor travel and accommodation costs. The winners must be over 18 years old, hold a passport and meet the requirements for a U.S. Visa.

KITCHEN SETUP CLASS 1-2-4-5-6-7-8-9-10-11

Per Individual Participant:

- 2 ea Infrared Heating Plates (use for all kinds of pots and pans)
- 1 Plug (220V) for additional equipment (max 2'000W)
- 3 Working Tables
- 3 Combi Ovento share for 13 Participants
- 3 Sinks to share for 13 Participants
- Not allowed extension to avoid overload

Note: Open Flames, Portable Gas Cartridge Stoves, are not allowed in the Exhibition Hall.

Handheld devises like smoke gun, flambé torches for flaming and caramelizing are OK.

SETUP BBQ – CLASS 3

Per Individual Participant:

- 1 BBQ Charcoal Grill & Charcoal
- 1 Plug (220V) for additional equipment (max 2'000W)
- 2 Working Tables

PIZZA CHALLENGE SETUP – CLASS P1-P2-P3-S1-S2-S3

Per Individual Participant:

- 1 Working Table
- 1 Three Tiers Trolley
- 1 Pizza Oven
- 4 Bamboo Serving Boards
- 1 Pizza Peel

Any additional electric equipment to be brought in by competitors has to be approved by the organiser prior to the competition.

Participants are required to send to the organisers a list of equipment they wish to bring in. The list must include brand, model name/number and especially electrical specification by March 1st, 2024.

It is the competitor's responsibility to ensure that the electrical load is not exceeded, causing a power failure or interruption that may affect other participants and resulting in loss of points and fines according to the organizer regulations.

Participants must prepare and bring all cooking utensils (pots, pans, etc.), necessary tools and ingredients for their dishes and classes.

Participants must return all setup equipment of Organizer.

HNSC2025 BRIEFING & INTRODUCING SPONSORED PRODUCTS

Facebook: <https://www.facebook.com/HNSC2025/>

PRE-SHOW BRIEFING & BADGES

Time: **13:00 Monday, 17th March 2025**

Venue: **Hanoi International Exhibition Center - I.C.E Hanoi**

91 Tran Hung Dao Street, Hanoi, Vietnam

COMPETITION PROCEDURE

60 minutes before the competition time: Participant must be presents at the Standby Area.

30 minutes before the competition time: Upon receiving the OK from the kitchen manager, participant enters the station to enters the station to set-up (Participant not present will be disqualified).

End of competition time: Participant must clean up its station and vacate as quickly as possible.

After clean up the participant will be invited to the judges table to receive comments from the Jury.

The Organizing Committee is not responsible for the loss or damage of participants' property.

The Prize Giving Ceremony is every day from 17:00 - 18:00.

(Special awards will be awarded on the last day of the competition).

Participants must wear chef jacket, chef pan and chef shoes to attend the prize giving award.

CERTIFICATES – MEDALS – TROPHIES & SPECIAL PRIZES

A Certificate of Participation will be presented to all competitors if they completed the classes for which they registered. The respective Medals will be presented to any competitor, which attain the following points (no half points will be given):

Gold	90 - 100 Points
Silver	80 - 89 Points
Bronze	70 - 79 Points
Diploma	60 - 69 Points

Trophies and prize money will be presented for the following if more than 5 competitors have completed that particular class:

GRAND CHAMPION – TROPHY & VND4,000,000

Presented to the individual chef who accumulates at least 1 Gold Medal and total highest average points in total classes. One must be from "Class 1 – Vietnamese Cuisine Challenge with U.S. Chicken" and the other one must be from any of the "Class 2 to 8 – Hot Cooking". If the individual chef participates in more than 2 classes, the 2 classes with the highest score will be selected.

VIETNAMESE CUISINE CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in 2 classes: Class 1 – Vietnamese Cuisine Challenge with U.S. Chicken and Class 1A – Vietnamese Cuisine Display.

HOT COOKING CHAMPION – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in at least 2 Hot Cooking Classes from Class 2 to Class 8.

BEST DESSERT – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in 2 Classes - Class 9 and Class 11.

BEST CAKE DECORATING – TROPHY & VND3,000,000

Presented to the individual chef who accumulates the total highest points in Class 10.

BEST CULINARY ESTABLISHMENT – TROPHY & VND10,000,000

To qualify for this award, a culinary establishment or organization has to send a minimum of 4 competitors to participate in HNSC2023. They must be from the same establishment or organisation. In total, they must take part in 5 (or more) different classes of which one has to be Class 1. The winning team is the team who scores the highest points in their best 4 different classes plus the score from Class 1. (Each competitor's top score is counted only once).

DAILY FOOD SAFETY & HYGIENE AWARD – TROPHY & VND1,000,000

Presented to the individual chef who accumulates the highest points Food Safety and Hygiene daily.



REAL CALIFORNIA MILK PIZZA CHALLENGE PRIZES



PROFESSIONAL CHAMPION - TROPHY & VND5,000,000

Presented to the individual professional chef who accumulates the total highest points in at least 2 Pizza Classes (P1-P2-P3).

PROFESSIONAL 1ST RUNNER UP - TROPHY & VND3,000,000

Presented to the individual professional chef who accumulates the total second highest points in at least 2 Pizza Classes (P1-P2-P3).

PROFESSIONAL 2ND RUNNER UP - TROPHY & VND2,000,000

Presented to the individual professional chef who accumulates the total third highest points in at least 2 Pizza Classes (P1-P2-P3).

STUDENT CHAMPION - TROPHY & VND5,000,000

Presented to the individual student who accumulates the total highest points in at least 1 Pizza Class (S1-S2-S3).

STUDENT 1ST RUNNER UP - TROPHY & VND3,000,000

Presented to the individual student who accumulates the total second highest points in at least 1 Pizza Class (S1-S2-S3).

STUDENT 2ND RUNNER UP - TROPHY & VND2,000,000

Presented to the individual student who accumulates the total third highest points in at least 1 Pizza Class (S1-S2-S3).

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IMPORTANT NOTES

- During setup: Participants are allowed to prepare all ingredients first but are not allowed to cut or cook.
- Pre-cooked sous-vide items are **not** allowed.
- Basic unseasoned mother sauces are permitted, but must have further processing.
- Dressings are to be made during the competition.
- Dry ingredients are allowed to pre-soak and bring, but must be processed at the competition.
- Mousses of any kind need to be made during the competition.
- Fruit and vegetable purees are allowed but not be seasoned/sweetened and must be finished during the competition.
- No glazes or concentrated juices are allowed.
- Dried fruits or vegetable powders are permitted.
- Dehydrated fruits or fruit sheets are permitted.
- Salad can be cleaned and washed but not portioned.
- Vegetables and fruits can be cleaned, peeled, cut/trimmed any shape but cannot be cooked (must be raw).
- Pasta dough can be brought in, but must be shaped and/or filled and cooked during the competition.
- Fish can be cleaned, scaled, filleted and/or portioned, but cannot be cooked and must be raw.
- Shellfish / crustaceans can be cleaned and /or be removed from the shell, but must be raw, not cooked.
- Protein for other than sponsored classes can be brought in deboned, portioned and marinated, but must be raw, (Sponsored items will only be available 15 to 30 minutes before start of the session).
- Minced meats or mousse NOT allowed.
- NO pre-packed and/or pre-cooked sous vide items allowed.
- Liver, Kidney and Sweetbread can be brought in trimmed, but not portioned, soaked in milk, but not seasoned or flavored.
- Smoked fish, prosciutto, chorizo, bacon, are allowed as long as they are further processed in the kitchen.
- Basic mise-en-place like chopped onions, garlic etc. can be brought in. (make sure it stays fresh!)
- Eggs can be separated and pasteurized.
- Dry ingredients may be measured.
- Flavored oils and butter are allowed.
- Everything on the plate must be edible.
- One of the criteria for judging is the recipe card – these should be professionally presented with a brief description of the dish, the list with amounts of ingredients and a short description of the cooking methods.
- The correct naming of the entry is compulsory.
All exhibits must be clearly marked on the display table, as well as on the registration form and recipe.
Please ensure personally that each exhibit carries the correct label.
- Exhibits or parts thereof that have been judged elsewhere are not be entered in the competition.
- Dishes should have a natural and appetizing appearance.
- Correct basic preparation, precise and tidy plate arrangement in accordance with today's modern culinary art/ practices suitable for practical restaurant service.
Garnishes and trimmings must harmonize with the main piece in quality and taste.
- To make practical service possible, clean and exact arrangements with exemplary plating should be achieved.
Although table decorations will not be judged specifically (except Class 1a: Vietnamese Cuisine Display), a tastefully arranged and attractive table will contribute to a good impression.
- Judging will take into account your hygiene practices during and after the competition.

