



# Mushroom

## Culinary Challenge

December 7, 2015 | 8:30 AM

PhilRice Main Building, Maligaya, Science City of Muñoz, Nueva Ecija



Promoting mushroom production  
as an opportunity to increase productivity and profitability in rice-based farming communities

## GUIDELINES AND MECHANICS

### THE COMPETITION

The challenge is to prepare Gourmet Filipino a la Carte dishes good for two (2) persons which will highlight the use of **local mushrooms** as the main ingredient.

These dishes are:

- Appetizer
- Entrée/Main Course
- Dessert

**Two (2) plates** for each dish will be prepared, one (1) of which is displayed while the other one (1) is served to the judges for tasting. All the dishes shall be plated individually for competition purposes.

A limited time of **three (3) hours** broken down into segments is allocated for the entire competition.

### THE COMPETING TEAM

The contest is open to all culinary enthusiasts. The team should be composed of **two (2) members only**.

They are required to be at the venue one (1) hour before the contest proper. A deduction of five (5) points from the total score shall be made to groups who are late.

### REGISTRATION

Registration form can be downloaded from <http://www.philrice.gov.ph/mushroom-culinary-challenge/>. Send the filled out form to [mushroomchef2015@gmail.com](mailto:mushroomchef2015@gmail.com) or fax to **456-0258 loc. 260** not later than **December 2, 2015 (Wednesday)**.

### REQUIREMENTS

Participants will be provided with ingredients in a **Mystery Basket**. Varieties of mushroom to be used will be revealed on the spot. Cooking utensils will be provided but contestants should bring special equipment (e.g. blenders, mixers), if necessary. The participants will only be provided with two (2) gas burners per team and share one (1) common oven. Each will also be provided with water dispenser for cooking and washing ingredients.

For more information, please contact:

Rice Chemistry and Food Science Division  
Tel. No.: (+6344) 456-0258 loc. 260 or 261  
Cellphone No.: 0908-880-9265  
E-mail: [mushroomchef2015@gmail.com](mailto:mushroomchef2015@gmail.com)  
Please look for Ms. Josefina Ballesteros.



## MECHANICS

1. The main ingredients for the A la Carte dishes are **LOCAL MUSHROOM**. Any of these must strictly be made part of the three (3) courses. Participants are encouraged to strategize based on the required main ingredient.
2. Each team will be given thirty (30) minutes to formulate and write the recipe. A recipe sheet will be provided by the organizers on the competition day itself as an official entry form.
3. The participants must provide a Title Card which contains the title and the brief description of each of the dishes on display. The title card, written in English, must be placed on a white paper cut into ¼ index card size. This must be submitted together with the Recipe Form. A five (5) point deduction from the average score shall be incurred for non-submission of the title card.
4. The title cards must already be placed on the display area of the participant's dishes prior to the start of the competition.
5. All competitors are requested to wear proper cooking attire. Each team must provide at least three (3) plain white kitchen towels.
6. Before the competition starts, each working area will be checked by the committee to ensure that no item (e.g., food and beverage) not listed in the three (3) recipes have been brought in.
7. All preparation and cooking of dishes, including garnishes, must be entirely made and crafted on the spot. A team who brings in any cooked item will be disqualified.
5. Every team should have two plates for each dish. One for display and one for tasting. This will mean a total of six (6) plates for each team.
6. The participants will be given a total of three (3) hours broken down into the four (4) segments. Dish is to be served and displayed at the end of each segment.

**Segment 1 (30 min):** Mise en place

**Segment 2 (1 hr):** Appetizer

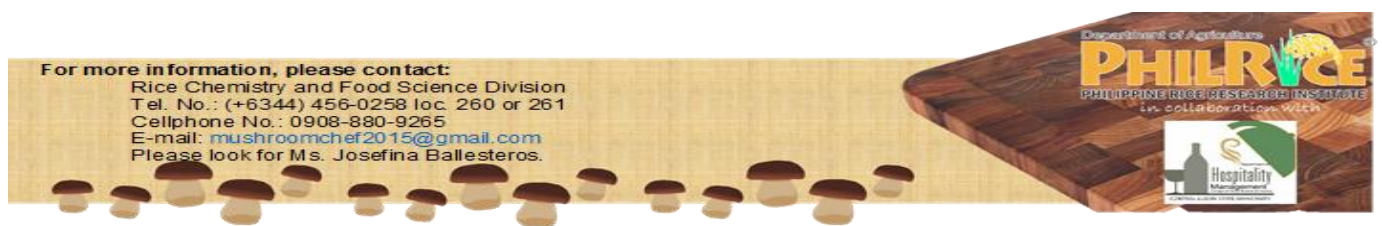
**Segment 3 (1 hr):** Preparation, cooking, plating and final touch for entrée or main course and dessert

**Segment 4 (30 min):** Clean up and organization of the competition area

7. One team will be declared as the **Mushroom Chefs**. Special prizes will also be given away to teams who will garner top scores in each category.

## CRITERIA FOR JUDGING

- **Taste (25%)** - Utilization of mushroom emphasizing Philippine taste
- **Visual appeal (25%)** - Contrast of plating and design
- **Originality and Creativity of the Recipe (15%)** - Recipes are not copied from magazines, cook books, or other contests
- **Appetizer (10%)** – Infusion of Philippine flavors/techniques to the appetizers
- **Main Dish (10%)** - Infusion of Philippine flavors/techniques to the main dish
- **Dessert (10%)** - Infusion of Philippine flavors/techniques to the dessert
- **Overall Presentation (5%)** - Appetizer, main course, and dessert shall complement the flavors, taste, and style of each other



## PRIZES

Overall Winner	Php 5,000.00
Best Appetizer	Php 3,000.00
Best Main Dish	Php 3,000.00
Best Dessert	Php 3,000.00
Consolation	Php 1,500.00/team

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