



COMPETITION SCHEDULE

DAY ONE: June 3, 2011

Display (Open to public from 11am onwards)

Class 03: ONE DECORATED DUMMY WEDDING CAKE

Class 04: PASTRY SHOWPIECE I – CHOCOLATE WORKS

Class 07: BREAD SHOWPIECE

Class 11: 3 – COURSE WESTERN SET – Apprentice

Class 15: BUTTER SCULPTURE

Class 16: FRUIT & VEGETABLE CARVING – Theme: FAIRY TALES

Practical

11.00am – 1.00pm	Class 01: ROSELLE SUPREME DRESS THE CAKE (2 TIER CAKE)
2.30pm – 9.30pm	Class 02: DESSERT CHALLENGE
2.00pm – 4.00pm	Class 19: INDIVIDUAL FRUIT & VEGETABLE CARVING
1.00pm – 5.00pm	Class 20: GROUP FRUIT & VEGETABLE CARVING (Team Event – 2 Person to a team)
7.00am – 2.15pm	Class 21: APPRENTICE – MAIN COURSE I – (Meat/Poultry/Game)
2.30pm – 9.45pm	Class 22: APPRENTICE – MAIN COURSE II – (Fish/Seafood)
7.00am – 2.15pm	Class 23: MAIN COURSE I – (Meat/Poultry/Game)
2.30pm – 9.45pm	Class 24: MAIN COURSE II – (Fish/Seafood)
9.00am – 1.00pm	Class 28: MODERN ASIAN CUISINE RESTAURANT (3 Chefs w/ 1 Waiter & 1 Bartender)
4.00pm – 6.00pm	Class 30: NESCAFE TARIK COMPETITION
5.00pm – 8.00pm	Class 33: BROWN RICE COOKING COMPETITION
2.30pm – 6.30pm	Class 34: IDAHO POTATOES COOKING COMPETITION
5.00pm – 6.00pm	Class 39: NESTLE GOURMET ICE CREAM CREATION



COMPETITION SCHEDULE

DAY TWO: June 4, 2011

Display (Open to public from 11am onwards)

Class 05: PASTRY SHOWPIECE II – SUGAR WORKS

Class 06: PETITS FOURS OR PRALINES

Class 10: DESSERT (Asian/Continental) – Apprentice

Class 12: PLATE DISHES

Class 14: AMUSE BOUCHE

Practical

2.00pm – 3.30pm	Class 17: INDIVIDUAL ICE CARVING
12.00pm – 2.00pm	Class 19: INDIVIDUAL FRUIT & VEGETABLE CARVING
12.00pm – 7.15pm	Class 21: APPRENTICE – MAIN COURSE I– (Meat/Poultry/Game)
7.00am – 1.00pm	Class 22: APPRENTICE – MAIN COURSE II – (Fish/Seafood)
2.30pm – 7.15pm	Class 23: MAIN COURSE I – (Meat/Poultry/Game)
7.00am – 2.15pm	Class 24: MAIN COURSE II – (Fish/Seafood)
2.30pm – 6.00pm	Class 26: MODERN NYONYA CUISINE - 3 CHEFS
9.00am – 1.00pm	Class 28: MODERN ASIAN CUISINE RESTAURANT(3 Chefs w/ 1 Waiter & 1 Bartender)
12.00pm – 12.30pm	Class 31: ROTI CANAI COMPETITION
1.00pm – 4.00pm	Class 32: PENANG CHAR KOAY TEOW
4.30pm – 5.30pm	Class 37: MAGGI IMPERIAL AWARDS CHALLENGE (MALAYSIAN ONLY)
2.30pm – 7.00pm	Class 38: MALAY TRADITIONAL ETHNIC KETUPAT & RENDANG CHALLENGE



COMPETITION SCHEDULE

DAY THREE: June 5, 2011

Display (Open to public from 11am onwards)

Class 08: CONFECTIONARY

Class 09: DESSERT (Asian/Continental)

Class 13: BUFFET PLATTER – Western or Asian

Practical

1.00pm – 2.30pm

Class 18: GROUP ICE CARVING (Team Event - 2 persons to a team)

12.00pm – 2.00pm

Class 19: INDIVIDUAL FRUIT & VEGETABLE CARVING

7.00am – 9.15pm

Class 23: MAIN COURSE I – (Meat/Poultry/Game)

7.00am – 4.30pm

Class 25: APPRENTICE TEAM MODERN WESTERN HOT COOKING (3 Chefs)

7.00am – 4.00pm

Class 29: MODERN WESTERN CUISINE RESTAURANT (3 Chefs, 1 Waiter & 1 Bartender)

1.00pm – 3.30pm

Class 35: PACIFIC WEST SEAFOOD COOKING COMPETITION

10.00am – 4.00pm

Class 36: HOT PASTA DISH COMPETITION

11.00am – 4.00pm

Class 40: FLAIR KING BARTENDER'S COMPETITION