



# GAME OF CHEFS

## COMPETITION

# RULE BOOK



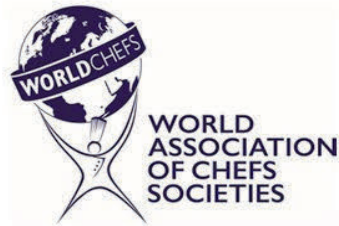
## ORGANISED BY



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## Foreword Worldchefs President: Chef Andy Cuthbert

Dear Chefs of South Africa

Firstly congratulations on the 50th anniversary of your association a mile stone you can all be very proud of, and also congratulations to your new President, Chef Coo Pillay. It is fantastic to see the return of the Game of Chefs Competition in 2025 and this platform of a team event gives so much opportunity to your young chefs.



Competitions are really an important part of our chefs development as it gives them a platform to showcase themselves and also see what their peers are doing. Encouraging and supporting competitions are a very important part also of Worldchefs and with this competition being endorsed by Worldchefs we know that the standard will be very high and also the judging will be done in line with our associations guidelines.

Recently at the Worldchefs Congress in Singapore during the Global Chefs Challenge it was encouraging to see the South African flag be raised high in the competition and well done to SACA for pushing through your competitor. 2025 gives our region another chance to compete to go through to the finals in 2026 at Congress in Wales for Global Chefs.

Best of luck to all chefs and don't forget the salt and pepper!!

Andy Cuthbert  
President  
World Association of Chefs Societies

## Foreword SA Chefs President: Chef Coovashan Pillay

Dear Chefs of South Africa

On behalf of the South African Chefs Association, it is both an honor and a privilege to be associated with the Game of Chefs competition.



As a network of chefs that is deeply committed to advancing culinary excellence, innovation, and skill, we are proud to support a competition that brings together some of the most talented chefs in the country.

The Game of Chefs is more than just a competition; it's a celebration of the passion, and dedication that drives our culinary professionals.

In this competition, the kitchen becomes a battleground—one where teams of chefs will face the ultimate mystery box challenge designed to push the limits of their craft, innovate under pressure, and demonstrate the artistry and precision that define their profession.

Behind every dish is a story—whether it's a nod to tradition, a bold twist on the familiar, or an entirely new culinary exploration. Each team brings their unique perspective, flavor, and technique which is a testament to their training and hard work, and every moment will be filled with the anticipation of what's to come, and it is this diversity that makes the Game of Chefs so captivating.

To all the participating team, I wish you the best of luck and encourage you to embrace every challenge with creativity and resilience. Your commitment to the culinary world elevates the industry and inspires future generations of chefs.

Let the culinary games begin!

COO Pillay  
President  
SA Chefs Association

## Foreword: Chef Rudi Müller

### Game of Chefs

I am very honoured and excited to write the foreword for the second Game of chefs competition in South Africa. Last year in June, I was lucky enough to be invited and witnessed the first Game of Chefs competition which was held in Johannesburg. I was very pleased to see the high-level of competitors and the fantastic set up of the Organizer and the teamwork with the South African Chefs Association.



The sheer enthusiasm of the competitors and the organizational skills and passion from everyone I met, was amazing and I was convinced that this is a culinary competition which has future and great potential for growth not only in South Africa, but within the region and beyond.

Sure, enough one year later we have our second Game of Chefs showdown and this time it is in Cape Town bigger, better and ever so exciting. I am very thrilled to see that this friendly culinary competition has a future and is now on a bigger and brighter platform, and I am looking forward to witness again top performance from the South African, chefs, senior and juniors are like. Alongside the main team competition there is also individual hot and the ever so popular National Burger, and Global pizza competition. This wonderful event will run alongside with the African Food Show at the CTICC from the 10th to 12 June 2025.

Culinary competition are such motivating and satisfying part of our culinary trade, where young chefs can meet, exchange knowledge and trends, and compete on the friendly base and to connect with each other.

As this is the Worldchefs endorsed event, competitors and organizers will follow the rules and regulations and the kitchen set ups as stipulated by Worldchefs body, making this a competition of international standard, taking it to level of all the other mayor competitions around the world. I congratulate the organizer and South African Chef Association for their vision and hard work to promote the upcoming chefs of South Africa and give them a stage to shine. I wish to all and everyone all the best and have fun cooking.

## Foreword: Econo Foods CEO Henk

### Game of Chefs

Welcome to the Game of Chefs – a unique competition that blends culinary expertise with creative innovation to showcase what’s possible in the kitchen. At Econofoods, our mission is to enhance the lives of the customers we serve, and we’re proud to partner with this extraordinary event and engage with industry leaders. These partners form the foundation of countless dining experiences, from neighbourhood cafés to bustling restaurant chains, and they deserve ingredients and products that deliver quality, consistency, and inspiration.



Through Game of Chefs, we demonstrate our commitment to these valued partners by challenging them to elevate classic recipes, experiment with new techniques, and bring fresh ideas to life. This competition serves as a live testament to the value Econofoods offers to kitchens across South Africa and beyond, showcasing the quality, consistency, and versatility of our products.

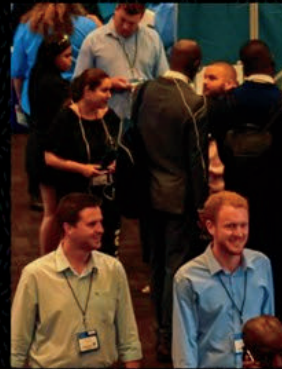
Moreover, this event embodies our mission to promote growth and partnership within the food service industry. Each dish crafted in the Game of Chefs is more than just a meal; it’s a reflection of our shared vision to create unforgettable culinary experiences for communities far and wide. We celebrate the talent and dedication of the chefs and teams who turn raw ingredients into remarkable dishes.

To every participant: we invite you to embrace this challenge, unleash your creativity, and join us in redefining what’s possible in the kitchen. Welcome to the Game of Chefs! Let’s create culinary magic.

Good luck, and may the best dish win.

# General Information & Competition Rules of Game of Chefs Event & Venue

1. Game of Chefs (GOC) is an invitation-based competition and is open to Chef teams and professional chefs either from restaurants, hotels, lodges, catering companies and chefs' associations in South Africa.
2. GOC will be held at the African Food Show - International Convention Center Cape Town, from 10-12th June 2025.



**10-12  
JUNE  
2025**

CTICC, CAPE TOWN,  
SOUTH AFRICA





- GOC – Hot Cooking Competition (45 Minutes Live Cooking)
- GOC – Team Of 4 Cooking Competition (2 ½ Hours, Live Cooking)
- NBC – National Burger Challenge
- GPC – Global Pizza Challenge



3.

- Hot Cooking Classes (Live)
- Hot Cooking – Fish Hot
- Cooking – Beef Hot
- Cooking – Seafood Hot
- Cooking – Poultry Hot
- Cooking – Lamb

### **Duration: 45 minutes**

- To prepare and present 2 portions of a main course FREE style.
- Each competitor will receive 2 portions of Sponsored Protein from ECONO FOODS according to class entered on the day of the competition. (Fish, Beef, Seafood, Poultry or Lamb).
- Dish must be presented on 2 individual plates with appropriate garnish and sauce.
- All other ingredients to be supplied by the competitor.
- Typed Recipe and Cooking Method required in kitchen for Judges.

**"Please note that the Game of Chefs organisers do not provide accommodation or fund travel expenses for competition teams or individual participants."**



## Team of 4 – Hot Cooking Competition

### Team Composition

4. Each competing team must comprise four (4) members. A chef team leader, two assistant chefs and a pastry chef. The chef team leader must be qualified as a sous chef or above. They need to be South African citizens or have permanent residence in South Africa. There is no limit on age and position for the assistants and pastry chef. The chef team leader should have solid craftsmanship, creative, strong cooking skills, be well versed in multi cuisine and must be able to control, guide and lead the team. He / She is the key player and leader of his/her team.

5. Eight (16) invited professional culinary establishments from South Africa will be competing to clinch the title - GAME OF CHEFS - Champions.

### The Kitchen Arena

6. The competition viewing will be open to visitors and media of the African Food Show Exhibition. Seated areas will be made available for viewing kitchen activities throughout the competition. All competing teams are encouraged to bring along their media and supporters with banners and flags representing their teams. The GOC is a unique, prestigious and glorious platform for professional chefs to showcase their skills and craftsmanship in the culinary arts.

### The Format

7. All team names will go into a ballot box and based on a random selection will be allotted time slots for the COOK OFF. The teams will be informed of their day and time slots of their cook off, the last 10 days before the competition.

8. The scoring criteria is included in the rule book and complies with World Chefs rules & regulations.

9. All competing teams will receive medals, and a certificate based on points scored in their group stage challenge.

10. Submission of a completed registration form shall constitute of, and agreement to, abide by the rules and regulations of the competition.

11. The GOC Competition begins on 10th of June at 07.00am and ends at 17.00pm daily, except for the last day on 12th of June when it will end earlier to cater for award and closing ceremony.

The closing ceremony and award presentation will be held on the 12th of June 2025.

Competing teams must ensure their presence to collect the award. All competitors are dressed in full Chef's attire with appropriate footwear. Any trophy/medal/certificate not accepted at the ceremony will be forfeited one month after the event.



## Team of 4 – Hot Cooking Competition

### Participant Dress Code

12. The chef's attire including proper footwear is required during the competition. Competing teams must wear only white chef jackets, white aprons, black pants, black shoes and chef hats. Fancy and colored chef jackets are not permitted; however, sponsors and organization logos are permitted on chef jackets.

### Registration Rules

13. All competing teams report to the registration counter at least 60 minutes before the stipulated competition time. Competitors will only be allowed into the kitchen when the competition commences.

### Competition Challenge

14. Competing teams will be given 150 minutes (2.5hrs) for – collecting ingredients from the ECONO FOODS pantry, menu writing, cooking and serving 15 sets of a 3-course menu, served individually. 1 set for display and photo shoot, 4 sets for podium professional World chefs – SA Chefs jury and 10 sets for invited guests. Set Menu must include:

- Warm or Cold Starter
- Main Course
- Dessert
- Starter to be served first, followed by the rest of the meal at 15-minute intervals:  
Starter – 2 hours from the start of competition.
- Main Course – 2 hours 15 minutes from the start of the competition. Dessert – 2 hours 30 minutes from the start of competition.
- For the service, a Waiters and Sommelier competition will be held at the same time.

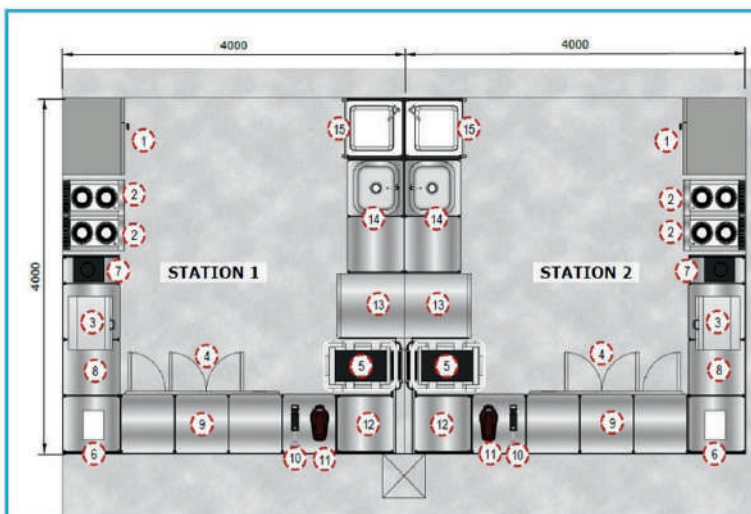
15. All food must be edible.

Every dish must be bona fide (true) work of the team competitor. The Organizers reserve all rights to the menu submitted, photographs and videos taken at the event. Any publication, reproduction or copying of the materials can only be made with the organizer's approval.

### Kitchen Equipment

17. The organizer will provide two Competition (2) Kitchen, one per team -. The Kitchen will be equipped with:

- 4 X Electrical Induction Stove
- 1 X Electric Deep Fat Fryer
- 1 X Combi Oven
- 1 X Electric Blender
- 1 X Sous Vide Circulator
- 1 X Vacuum Sealer with Bags
- 1 X 2 Door Counter fridge or similar
- 1 X Freezer
- 1 X Pot Sink 1500mm Bench
- 1 X Preparation Sink
- 1 X Pastry mixer ( Kitchen Aid or Similar )
- 1 X Robot Coupe Food processor or similar



TOTAL QTY FOR 8 STATIONS					
SN	DESCRIPTION	QTY	POWER	INLET/OUTLET	SUPPLIER
1	6 TRAY COMBI OVEN W/ BASE 867X773X808MM	8	3PHZ/20A	YES	EPR
2	INDUCTION COOKING TOP W/ BASE 400X730X850MM	16	3PHZ/20A	NA	EPR
3	SALAMANDER 600X549X510MM	8	1PHZ/30A	NA	EPR
4	3 DOOR UNDERCOUNTER CHILLER 1800X760X850MM	8	1PHZ/13A	NA	SSPL
5	SCAN BOX 540X810X1440	8	1PHZ/13A	NA	WCHEFS
6	CUTTER MIXER 247X328X456	8	1PHZ/13A	NA	EPR
7	INDUCTION SINGLE ZONE 280X258X652	8	1PHZ/13A	NA	EPR
8	3 1/2 SECTION MODULAR COUNTER 2220X660X900	8	N/A	NA	SSPL
9	3 SECTION MODULAR COUNTER 1920X660X900	8	N/A	NA	SSPL
10	PORT MIXER 110X75X470	8	1PHZ/13A	NA	EPR
11	PLANETARY MIXER 266X416X487	8	1PHZ/13A	NA	EPR
12	3 SECTION MODULAR COUNTER 1290X660X900	8	N/A	NA	SSPL
13	2 X 1/2 DOOR FRIDGE 720X788X2008	8	1PHZ/13A	NA	SSPL
14	3 SECTION MODULAR COUNTER W/ 1 SINK 1290X660X900MM	8	N/A	YES	SSPL
15	MODULAR SINK WITH GREASE TRAP AND PUMP 660X660X908MM	8	1PHZ/13A	YES	SSPL

NOTE:  
\*POWER FOR CHILLERS ARE 24 HRS.  
\*\*ADDITIONAL 4 POWERPOINTS FOR COMPETITORS EACH KITCHEN

### Kitchen Utensils

Organizers will provide small cooking utensils as below for each workstation:

- Saucepan
- Sauce Pot
- Sauté pan
- Frying pan
- Stainless steel 1/1 full size GN trays
- Stainless Steel square roasting Pans
- Stainless steel conical strainer
- Stainless steel Round Bowls
- Meshed Chinois Strainer
- Colored Cutting Boards

### Cooking Ingredients, Chinaware And Rules

18. Organizers will provide all raw cooking ingredients–proteins, vegetables, fruits, dry items, cooking oil, herbs & spices etc. All these ingredients will be stationed at the ECONO FOODS open pantry marketplace.

19. Competing teams will have access to the ECONO FOODS open pantry marketplace where they can select a wide range of common ingredients to utilize in preparing their dishes. Competitors are not allowed to bring any food ingredients into the competition arena.

20. Organizers will provide all teams with all necessary selections of crockeries for 15 portions for the 3 courses.

21. Organizers will not be responsible for the loss or breakage of team’s belongings.

22. Hygiene and food safety are important. Competitors may be disqualified if food safety and hygiene are compromised. A “TORK” Best Hygiene Practice awarded with a team trophy.



## Team of 4 – Hot Cooking Competition

23. Teams must ensure the workstation is cleaned and tidy after competition. All small tools and utensils must be washed and kept in the designated station. Judging will take into account the condition of the workstation after your session.

24. 2 x Kitchen judges will be responsible for evaluating cleanliness, sanitation, professional Preparation, work habits, wastages, timing and use of ingredients. They will remain in the kitchen the entire time of the competition. The other 4 judges will be podium-tasting judges, under the direction of the chief judge who will cast the deciding vote in case of a tie.

25. The judge's decision is final.

26. The organizer reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final.

## Worldchefs Rules and Guidelines Links

### **Worldchefs Food Safety Regulations**

[https://worldchefs.org/wp-content/uploads/Hygiene\\_Rules-1.pdf](https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1.pdf)

### **HACCP Guidelines**

[https://worldchefs.org/wp-content/uploads/WORLDCHEFS\\_HACCP\\_Documents-1.pdf](https://worldchefs.org/wp-content/uploads/WORLDCHEFS_HACCP_Documents-1.pdf)

### **The Scoring Sheets Team and Hot individual cooking**

<https://wacs.egnyte.com/fl/IF2hknOGju#folder-link/>

### **Worldchefs Food waste and Hygiene**

<https://wacs.egnyte.com/dl/WFZim6m8qI>

# Judging Criteria For All Courses

## **Mise-en-Place (0 – 5 points)**

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during the competition will also be judged, as well as conditions after leaving the kitchen.

## **Correct Professional Preparation (0 – 20 points)**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skills and kitchen organization.

## **Hygiene and Food Waste (0 – 10 points)**

Please review the document of Food Hygiene and Food Waste here.

<https://wacs.egnyte.com/dl/WFZim6m8ql>

## **Service (0 – 5 points)**

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

## **Presentation (0 – 10 points)**

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes, and colour as well as cooking techniques between the different dishes.

## **Taste (0 – 50 points)**

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

**\*Note:** The maximum score for each course is 100 points. The final score is the average score of all courses.

# Registration

**Please complete your GOC registration form & send together with your proof of payment of registration fee to [Martin@Chefmk.com](mailto:Martin@Chefmk.com)**

27. Official Registration Form needs to be completed and submitted before 1st of June 2025.

28. Confirmed teams will be announced by latest the 8th June 2025

29. Confirmed Teams registration fees payment should be made to

**Account Name: ABSA SAVINGS  
ACCOUNT # 9364 7923 20  
BRANCH CODE: 334 642**

**ZAR 3000.00 per team**

**Registration fee to be paid no later than the 1st of June 2025.**

**Registration fee will be refunded**

27. Official Registration Form needs to be completed and submitted before 1st of June 2025.

28. Confirmed teams will be announced by latest the 8th June 2025.

29. Confirmed Teams registration fees payment should be made to.

30. Confirmed competing teams are required to send two (2) types of photographs and a team introduction:

- Photo of Chef Team Leader high resolution full body in white chef jacket (not less than 1MB size).
- Group Photo of Chef team leader with his assistants and pastry chef in white chef jacket. These two (2) photos must be sent by email to the organizer before 1st June 2025.
- Chef team leader is required to submit his short profile (not more than 100 words).

31. The submission of a completed registration form shall constitute of, and agreement to, abide by the rules and regulations of the competition. Fees are not refundable if the competition is cancelled due to reasons beyond the organizer's control or from withdrawn applications.

**"Please note that the Game of Chefs organisers do not provide accommodation or fund travel expenses for competition teams or individual participants."**



## Game of Chefs – 2025

### Registration Form

Closing Date 1st June 2025

#### Worldchefs – Game of Chefs 2025

Confirmed Teams Entry fees must be paid by no later than the 1st of June 2025.

Payments must be accompanied by a copy of your payment receipt/ Proof of Payment / EFT & Team reference.

Competing team registration Fee of ZAR 3000.00 payment should be made to: A part of the fees will be donated to “Dream To Be A Chef Foundation” less expenses. Organizer will provide small cooking utensils (except knives, whisk, spatula, molds, cutters, pastry bag, nozzles ladle, etc.) to every workstation Organizer will provide all raw cooking ingredients–proteins, vegs, fruits, dry items, herbs & spices, cooking oil etc. Please refer to the rules and regulations in the GAME OF CHEFS Rulebook.

Please type for legibility or write clearly in capital letters and complete all relevant sections.

Name of Team \_\_\_\_\_

Organization Name \_\_\_\_\_

Organization Address \_\_\_\_\_

Organization Tel No. \_\_\_\_\_

Team Leader’s Mobile No. \_\_\_\_\_

Fax No. \_\_\_\_\_

Email \_\_\_\_\_

	Name	Position
Team Member		
Chef Team Leader		
Assistant Chef		
Assistant Chef		
Pastry Chef		





## Game of Chefs – 2025

### Mode of Payment

I enclosed the registration fee of ZAR 3000.00 made payable to:

**Account Name: ABSA**

**SAVINGS ACCOUNT # 9364 7923 20**

**BRANCH CODE : 334 642**

**Please photocopy if extra forms are needed. Submission of a complete Registration Form shall constitute an agreement to abide by the Rules and Regulations of the GAME OF CHEFS 2025.**

\_\_\_\_\_  
*Authorised Signature / Competitor Signature*

*Please send the completed Registration Form with entry fee(s) to: Game of Chefs Secretariat, Email: martin@chefmlk.com*

FOR OFFICE USE

Application Received on:

Payment Received On : \_\_\_\_\_

Amount: \_\_\_\_\_

Contestant No: \_\_\_\_\_



## Awards & Prices

Certificates of participation and achievement will be given to all competitors who have completed all their Game of Chefs competition challenge. Respective medals and certificates will be awarded to the competing teams based on their scores achieved through all competition stages.

Game of Chefs Champion, 1st Runner-up, 2nd Runner-up and 3rd Runner-up will be awarded with cash prize, trophies, medals and certificate.

Gold with Distinction	100
Gold	90-99 points
Silver	80-89 points
Bronze	70-79 points
Diploma	60-69 points

### **Game Of Chefs Champion 2025**

Chef Team will receive Champion Trophy, a Gold Medal & Certificate  
Competing teams will receive a cash reward of ZAR 40,000.00

### **First Runner-Up**

Chef Team will receive Silver Medal & Certificate  
Competing teams will receive a cash reward of ZAR 20,000.00

### **Second Runner-Up**

Chef Team will receive Bronze Medal & Certificate  
Competing teams will receive a cash rewards of ZAR 15,000.00

### **Best Appetizer, Main Course And Dessert**

Comes with Certificate

### **Best Hygiene Practice**

Comes with Team Trophy and Certificate



## Ad Hoc

### **What Are The Judges Looking For?**

The panel of judges are highly experienced and respected professionals endorsed by World Chefs. Their sole responsibility is to identify and reward excellent cooking skills. They are looking for modern sensible food that is presented in the most modern, practical way, whilst taking cognisance of accepted culinary practice in terms of health principles, regional influences, ethnic grouping and stipulated criteria or rules.

The judges expect to see food that is prepared to look appetising, healthy, hygienic and modern. This can only be achieved by applying basic cookery procedures to the finest quality ingredients whilst respecting the integrity of the foundation recipes. If you label a dish “steamed” then you are compelled to serve a “steamed” dish.

### **Do's and Don'ts**

Don't utilize methods in which you are not skilled. Rather stick to what you know. Because of the scoring system you are obliged to present simple, uncomplicated work to ensure a maximum score. Attempting ambitious, technically difficult work is risky and does not show off your particular capabilities. Trying to present concepts at competition levels is not.

### **Modern Principles**

Today the trend is towards staple items with new flavors in simple, robust dishes. Expensive is not necessarily better.

Try to introduce so-called “cheap” or “peasant” ingredients together with more expensive items to present a modern combination that makes culinary sense.

Presentation must exploit the various colors, shapes and textures rather than camouflaging the base items in the stacking method. Shorter cooking times and lighter sauces with an emphasis on vitamins, increased carbohydrates and reduced fats and proteins are good indications of modern principles.

Standard World Chefs rules will apply. Guidelines can be viewed at [www.worldchefs.org](http://www.worldchefs.org).  
<https://worldchefs.org/culinaryrules/>

### **Official Jury Language In The Competition**

The official jury language during the competition will be English.



BROUGHT TO YOU BY



# CHALLENGE

# RULE BOOK



## Call For Entries: Time To Get Saucy With Global Pizza Challenge 2025

"Love and pizza are alike. You can never have enough of either." ~ Trixie Koontz adaptation

Attention all gastronomes! Flex your culinary muscles at the much-anticipated. Pizza Challenge 2025 to be hosted at "African Food Show 2025 in Cape Town – Global/International. Convention Centre, and live streamed on Facebook and YouTube on the 10th – 12th of June 2025.

With the competition now firmly entrenched on SA's shores, organisers are keen to see passionate, independent pizza makers demonstrate their gastronomic masterpieces first-hand during the competition's national cook-off.

### Who Can Enter?

Endorsed by the South African Chefs' Association (SA CHEFS), the local competition is inviting all individual pizza makers – whether representative of a stand-alone pizzeria, restaurant, take-away outlet, hotel, suburban hot spot or plain home enthusiast – to join in and toss up a cooking sensation!

### Competition Criteria:

Whether it be an exotic twist on an old favorite, or your very own creation; entrants are encouraged to submit their commercially viable recipes within the following four categories:

- Chicken or meat
- Seafood
- Vegan or Vegetarian
- Speciality or dessert

### Judging:

Under the auspices of the SA CHEFS, all recipes will be assessed by a panel of internationally recognized chefs and judged on their originality, balance, creativity, as well as excitement factor. The organisers will select approximately 10 finalists and invite these pizza makers to recreate their recipes at "African Food Show 2025 in Cape Town, finalists will be required to compete in cook-off heats, in order to battle it out for the South African Global Pizza Challenge title.

### Submission Of Entry / Entries & Rules For Competition:

Familiarise yourself of the Rules and regulations of the competition and download an entry form with step-by-step instructions on how to complete your submission, please visit: [www.globalpizzachallenge.com](http://www.globalpizzachallenge.com) or contact Jeff Schueremans at 082 807 0550 or [duveljeff@gmail.com](mailto:duveljeff@gmail.com)

**Entries close on: 1st June 2025**

"Please note that the Game of Chefs organisers do not provide accommodation or fund travel expenses for competition teams or individual participants."

There are also numerous sponsorship packages available, for those who are keen to partner with and support innovation within the independent pizza sector.

The logo features a stylized burger bun shape composed of overlapping curved segments in shades of blue, green, and yellow. The text "National Burger Challenge" is written in a bold, dark blue sans-serif font across the top. Below it, "SOUTH AFRICA" is written in a bold, dark blue sans-serif font inside a yellow rectangular box.

# National Burger Challenge

## SOUTH AFRICA

BROUGHT TO YOU BY

The EconoFoods logo consists of the word "ECONO" in a bold, blue, rounded sans-serif font, followed by a small, colorful cartoon chicken icon, and then the word "FOODS" in the same bold, blue, rounded sans-serif font.

**ECONO**  **FOODS**

# CHALLENGE

# RULE BOOK



## Entry

Submit your recipe using the online form or post the entry before the deadline. The choice of Burger ingredients is strictly up to the discretion of the competitors. There is no requirement that this Burger is on any existing menu, but part of the judging criteria is that it must be commercially viable. – Submit your best Burger.

There are four Categories in which to enter:

- Pork
- Poultry
- Meat
- Lamb / Mutton
- Vegetarian / Vegan
- Seafood
- Venison

Burger recipes must be original and unpublished and must be submitted prior to the deadline. These must be submitted via the entry email address, on the recipe format sheet provided: <https://nationalburgerchallenge.com>

Finalist are chosen to compete by South African Chefs Association Judges, based on their recipe submission and competitor will be notified by 1st of June 2025 if they have achieved the final cook off at the African Food Show at the International Convention Centre, Cape Town, South Africa 2025.

All travel, accommodation, health insurance, meals etc, for the final in Cape Town are for the competitors account, the organisers of the National Burger Challenge only provide the platform on which to compete.

A detailed kitchen layout will be sent to all finalists closer to the event.



## The Competition

National Burger Challenge wants to provide you the competitor, every chance to excel and produce the best possible product on the day. They want the best Burger to win. It is our obligation to have an area ready for you to compete in; it is your responsibility to show your best effort.

This document has been produced to give you an indication of what the judges will be looking for on the day as well as some help full hints. You will score the maximum number of points by showing the best possible use of the sponsor's products. Above all be inventive and original.

Sponsors are an integral part of the event and the products they represent need to be used where possible. If you use a non-sponsored product, that is available from the sponsor, you stand a chance of being disqualified.

We have listed some points below that if followed, will help you achieve your desired outcome.

## What is a Burger?

A dish consisting of a round patty of ground beef, or sometimes another savoury ingredient, that is fried or grilled and typically served in a split bun or roll with various condiments and toppings.

The short answer is that it came from Hamburg, Germany. When the Tatars introduced the food to Germany, the beef was mixed with local spices and fried or broiled and became known as Hamburg steak. ... German emigrants to the United States brought Hamburg steak with them.

A burger without a bun is still a burger, a burger with cheese but no bun is still a cheeseburger... The name burger comes from the hamburger, no ham but from Hamburg, which is just a round meat patty.

A veggie burger is a burger patty that does not contain meat. These burgers may be made from ingredients like beans, especially soybeans and tofu, nuts, grains, seeds or fungi such as mushrooms or mycoprotein.

## Truth of product

A good burger is a well-balanced, or more likely an overbalanced mix of fats, carbohydrates, and proteins, with a variety of flavours - umami (meat), sour etc. If you name a style, technique, flavour, product or garnish, make sure that it appears on your final product.

If you name a dish as a braised mushroom, they must be the dominant products on the dish. Correct preparation and presentation is required.

## Cheese

Use the right cheese and the correct amount to complement your dish, too much is not good nor is too little. Incorrect use of cheese will harm your final score. A point of difference with effective technique is good.

## Dough/ Bread/ Bun

Home-made or commercially bought buns are acceptable, if you say home-made, we require a recipe.

## Sauce base

Has the sauce been prepared classically?  
Have you adjusted the seasoning?

## Garnish

Is the garnish appropriate for the dish, or is it an unnecessary after thought, and is the garnish edible?

## Portioning

Has your product been portioned correctly? Minimum 100gr max 350 gr meat mixture  
Has your topping been distributed evenly to ensure every piece has the right effect on the consumer? Is it the correct ingredient for the dish?

## Topping

Has the topping been sliced evenly and correctly, does it require marinating?

## Scoring a Burger

1. Overall Appearance: 5 Points. While I agree it's not the best practice to judge how a burger tastes by how its appearance, looks do matter...
2. Bun: 10 Points
3. Meat: 30 Points
4. Cheese: 15 Points
5. Vegetables: 15 Points
6. Sauces: 10 Points
7. Messiness: 5 Points
8. "Burgerness": 10 Points

Each entry will be judged on three key evaluation criteria: Execution, Appearance and Taste. The judges will give a score out of ten for each criterion, 1 being inedible, 10 being excellent. EXECUTION: Did the dish come together?

1. All burgers must be made with ground Meat, Poultry or Vegetables.
2. Burgers must be served on a bun or other bread product. Burgers may include any combination of condiments, sauces, cheeses and toppings.
3. Every component of the burger must be placed between the bun or bread pieces or served open-faced on a bread product.
4. All competing burgers must be created and assembled on the day of competition No Per-assembled burgers may be brought into the competition.
5. Sauces may be per-mixed, vegetables can be per-cut, but all assembly and any cooking of patties must be done on competition day, 4 (Four) identical burgers of the submitted recipe to be assembled on the day of competition.  
Have you used and identified sponsors product?

## Hygiene

Keep your work area clean and hygienic- if something hits the floor it then hits the bin. If the product is to be chilled keep it under 40°C degrees, if it is hot then over 74°C degrees.

Personal hygiene is equally important: your uniform should be clean and free from stains, hair nets if required and remove excess jewellery. Nails and hands are of the utmost importance as they constantly in contact with food. If you use the rest room wash your hands if you touch any part of your body wash your hands!

## Competition Day

Please note, that all our judges are all qualified South African Chefs Association Judges. The National Burger Challenge organizers do not select the finalist they are independently select by suitably qualified industry personal. You will probably never produce a dish that has not been replicated somewhere in the world. Therefore secrecy, to the point of ridiculous, is not necessary. In the spirit of good sportsman ship, if needed, assist your fellow competitor if they are in need of help. It may be you one day!

- Arrive one hour before your heat, this allows you to register and familiarise yourself with your surroundings. We understand that a competition before the public can be daunting. This time also allows you to attend the pre-competition briefing.
- "Please note that the Game of Chefs organisers do not provide accommodation or fund travel expenses for competition teams or individual participants."
- Competitor must bring own buns or use or similar, sauce, and toppings for 4 Burgers.
- Transport products in plastic containers. Glass containers will not be allowed in the competition area.
- Bring all products in an insulated cooler to maintain cold chain. Products not suitable chilled will result in disqualification. –On site refrigeration will be provided.
- You must prepare and cook Burger in competition area.
- All contestants will be assigned numbers, and a drawing will determine order.
- Contestants will remove finished Burger from oven/stove and place on a wooden peel/plate etc. with nothing else. The pizza will then be escorted to the judging area by a runner who then will describe their creation. The runner will then cut the Burger and allow each judge to choose a slice (piece).
- The judges will grade, score sheets picked up and table cleared, and the judge's decision is final.
- The competitor is the only one allowed in the preparation area and on the stage. Judge's decision is final in all matters during the competition.
- In all other matters relating to National Burger Challenge, on the day of the competition, the Competition Coordinator's decision is final.
- All recipes and event photography of contestants, and Burgers become the property of National Burger Challenge and may be used in future promotions and advertising.
- The winner of the National Burger Challenge South Africa will be announced on the last day of African Food Show on the 12th June 2025 around 15h00.

### **Recipe Card – Enter The Competition Online**

Please use the Official Recipe Card for your submission. Specify all recipes in the metric system in other words: grams and millilitres and not cups and spoons.  
This template can be downloaded from the website: [www.nationalburgerchallenge.com](http://www.nationalburgerchallenge.com)