



16TH PHILIPPINE FOOD EXPO 2024



APR 12-14 2024
WORLD TRADE CENTER
METRO MANILA

CULINARY CHALLENGE

16TH PHILIPPINE
FOOD 2024
EXPO

#PhilippineFoodExpo2024



REQUIREMENTS, REGISTRATON, & GENERAL INFORMATION

- Competition is open to all faculty members and students currently enrolled in Hospitality Management and Culinary schools, Colleges & Universities.
- **NO REGISTRATION FEE** and **NO ENTRANCE FEE** for the participants who will be joining the competition.
- Each school is allowed to register up to a maximum of three (3) categories.
- All Student and Faculty Tandems must submit the following on or before **FEBRUARY 15, 2024**:
 - a) Registration Form with Signature of Endorsement from the Dean or Department Chair
 - b) Signed Conforme
 - c) Clear photos of the official school IDs

EMAIL ALL REQUIREMENTS TO JOY BUELLA AT:

pfeculinarychallenge@gmail.com

MOBILE: 0966 234 8101

TEL: (02) 8363 5192

- The Organizing Committee reserves the right to have exclusive rights to all submitted entry recipes and photographs.
- The Organizer will not be held responsible for any damage and loss of exhibits, equipment, utensils or personal effects of competitors.

WITHDRAWAL/CANCELLATION

- Participating schools will be required to submit a signed conforme together with their Registration Form.
- Should a participant or school fail to submit a written notice or letter specifying valid reason for withdrawal from the competition, the corresponding penalty fee should be incurred by the school:

CANCELLATION PERIOD

Less than one (1) month before the event

Less than two (2) weeks before the event

PENALTY FEE

Php 10,000

Php 20,000



16TH PHILIPPINE
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COMPETITION CATEGORIES



FOOD STYLING AND PHOTOGRAPHY

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : STUDENT TANDEM

An on-the-spot food styling competition which aims to showcase the combination of art and culinary skills of each student. Food must be fit for consumption. All dishes must be photograph-ready after preparation.



PHILIPPINE REGIONAL TABLE SETTING

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT TANDEM

A competition where participants shall set-up a 2-seater table with floral centerpiece following the theme assigned to them. Service interaction is required between participants and judges as part of the criteria for judging. A menu card with food and wine pairing must be included in the set-up.



KITCHEN MASTERS (30-MINUTE COOKING CHALLENGE)

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT TANDEM

A time-pressured, on-the-spot cooking competition where participants must prepare one (1) appetizer, one (1) main course and one (1) dessert good for two (2) within 30 minutes only.

MYSTERY INGREDIENT

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT TANDEM

On-the-spot cooking competition using the Mystery Ingredient. Participants must execute one (1) APPETIZER, one (1) MAIN DISH and one (1) DESSERT. One serving per plate for each course.





COMPETITION CATEGORIES



HEALTHY PASTA

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT
TANDEM

On-the-spot cooking of a nutritionally balanced, Filipino-inspired pasta dish, applying healthy cooking principles and modern preparation techniques.



MODERN FILIPINO DESSERT

THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT
TANDEM

On-the-spot preparation of three (3) Filipino desserts presented in a modern, innovative, and creative manner.

PINASarap BREAKFAST




THEME : "KANAMIT WESTERN VISAYAS"
DIVISION : FACULTY AND STUDENT
TANDEM

An on-the spot cooking competition where participants must create a "Balanced Pinoy Breakfast Meal" – 1) Starch, 2) Protein with vegetable side dish, 3) Hot or cold beverage, and 4) 'Himagas' (a sweet dish eaten after the meal, i.e. fruits, dessert, etc.). The four-part meal must be artfully placed on a breakfast tray. Each breakfast platter should be good for one (1) serving.



PFE KNOWLEDGE CHALLENGE

THEME : "PHILIPPINE REGIONS
AND DELICACIES"
DIVISION : STUDENT TANDEM



Academic quiz bee to test the knowledge of student tandems on local food and beverage, geography and tourism.

**This category is not included in the computation for the Overall Champion award.*

SCHEDULE

COMPETITION BRIEFING

DATE: March 2

VENUE: University of Santo Tomas
9:00AM - 12:00NN

FOOD STYLING & PHOTOGRAPHY

DATE: March 23

VENUE: University of Santo Tomas
9:00AM - 12:00NN

DAY 1 | APRIL 12, 2024

Philippine Regional Table Setting

8:00AM - 9:00AM

QA & Judging

(for Philippine Regional Table Setting)
12:30 PM - 1:00 PM

Kitchen Masters

1:00PM - 3:00PM

UST Dream Team

(exclusive to UST CTHM Students)
3:30PM - 7:00PM

DAY 2 | APRIL 13, 2024

PINASarap Breakfast

10:30AM - 1:00PM

QA & Judging

(for Food Styling and Photography)
1:30PM - 2:00PM

Modern Filipino Dessert

1:30PM - 4:00PM

Healthy Pasta

4:30PM - 7:00PM

DAY 3 | APRIL 14, 2024

PFE Knowledge Challenge

11:00AM - 1:00PM

Mystery Ingredient

1:30PM - 4:00PM

AWARDING CEREMONY

5:00PM





CULINARY CHALLENGE

SCALE OF AWARDS



OVERALL CHAMPION*

Plaque for School
Certificate of Recognition

1

1ST PLACE

Cash prize of Php 10,000
Certificate of Recognition
Plaque for School | Medals for Students
Gift Packs

2

2ND PLACE

Certificate of Recognition
Gift Packs

3

3RD PLACE

Certificate of Recognition
Gift Packs

CONSOLATION PRIZES

Certificate of Participation

*Computation for Overall Champion does not include the PFE Knowledge Challenge category.