



14TH PHILIPPINE FOOD EXPO 2018

APRIL 20-22, 2018

SMX Convention Center, Pasay City

This month of April, the Philippine Food Expo will celebrate its 14th year of sharing the industry of Hospitality and its partners. Their continuous innovation and development in the Food and Beverage trends brought together a culmination of creative minds and unprecedented skills of professional and students, the collaboration in exhibitions and culinary competitions to bring pride in their respective schools as they compete. In this year's theme "Emerging Trends in Food Trade", the Philippine Food Expo is a must-visit event for everyone, from the everyday Filipino consumer to international traders and importers of food products. The 3-day event will be composed of other activities such as the food summit, a series of technical seminars, business matching and the much awaited culinary competitions.

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OBJECTIVES

- A. To enhance relationship between different Universities/Colleges in the Philippines in order to develop the students and industry practitioners in gaining and applying knowledge on the latest trends and innovations in Hotel and Restaurant operations.
- B. To foster friendly and healthy competition between students and faculty from Colleges/Universities.
- C. To focus on the culinary skills and artistry of future chefs and to showcase the various elements of the food and beverage services in the hotel and restaurant and tourism industry, as well as to enhance education of nutrition and healthy cooking
- d. To showcase students and the general public with an experience of a student competition and exhibition of food preparation and services in the hospitality industry.



REQUIREMENTS, REGISTRATION, & GENERAL INFORMATION

The 14th Philippine Food Expo will take place on **April 20-22, 2018** at the SMX Convention Center, Pasay City organized by the Philippine Food Processors & Exporters Organization Inc. (PHILFOODEX) and CUT Unlimited Inc.

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REQUIREMENTS AND PARTICIPATION

- Open to all students and faculty members currently enrolled in **Hospitality Management and Culinary schools, Colleges/Universities.**
- **NO REGISTRATION FEE** and **NO ENTRANCE FEE** for the participants that will be joining the competition.
- Each school is only allowed to register (2) Two entries/ tandem per category and is only limited to participate to a maximum of (2) Two Categories.
- The organizer will only accept a maximum of (10) Ten Tandems per category (Except for Food Styling and Photography) on a First-come-first-serve basis starting January 29, 2018.
- All Student and Faculty Tandems must submit the following on or before **February 15, 2018:**
 - Registration Form
 - Endorsement Letter from the Department/University
 - A copy of Official School ID

EMAIL ALL REQUIREMENTS TO MARJ ESQUIERDO AT
mbesquierdo@eventsbycut.com
TEL (02) 372-7027

- Participating schools are free of entrance fee upon showing their school IDs in the entrance.
- The Organizing Committee reserves the right to have exclusive property of all submitted entry recipes and photograph.
- The Organizer will not be held responsible for any damage and loss of exhibits, equipment, utensils or personal effects of competitors.

COMPETITION VENUE

SECURITY

- The Philippine Food Expo shall maintain general security for building perimeter areas and internal patrols. During the ingress up to egress, participants are required to secure their own materials and exhibits.
- The Organizing Committee and SMX Convention Center shall not be held responsible for any claims, demands, and expenses resulting from damage, loss or theft of exhibits at the exhibition area on build-up, actual exhibition and egress duration.

EQUIPMENT & UTENSILS LIST

- All heavy equipment and fixtures that are to be brought and used in to the competition area for the exhibits and contests must be properly marked.
- Kitchen utensils and tools, including small electric equipment, should be packed together in properly marked toolboxes or crates.
- Extension cords and electrical outlet adaptors that may be needed in the exhibits/competitions shall be supplied by the school participant.
- A form of IN-PASS/OUT-PASS shall be given to each school team and the school shall authorize one person to be in charged with the pass. Only the same signatory shall be authorized to request the moving out of the said property, thru the same PASS-IN/PASS-OUT FORM.

ENTRANCES

- There will be a designated ingress/egress area for all participants and exhibitors.
- Event tickets are for sale at the entrance of the events hall for general public viewing.

GENERAL RULES ON TABLE SIGNAGES

- Only name cards provided by the organizing committee are allowed. After the judging, participants may put its own logo on the side.
- As a safety precaution, participants must check the steadiness of chairs and tables before setting up their displays.
- All set-ups should be completed within the time frame allocated by the Head of the Competition Committee.

PARTICIPANTS BADGES

- Official badges will be given to participants upon registration on the day of the event. These badges will contain specific registration numbers as well as the competition codes.
- Registration numbers are sequential (on a per establishment/school basis) and has no bearing on the competition code numbers. Registration is based on accomplished/submitted entry forms.
- Two (2) color coded crew passes will be given for each badge, these passes may be used by assistants who will aid with set-up, and is valid for 1 day only.
- Badges are personal and non-transferable. Unauthorized transfer or use of badges by non-participants is strictly prohibited. Transferred badges will be confiscated and participants technically disqualified. • Immediately report loss badges at the Registration Counter/Participant's Desk.

INDUSTRY DAY PASSES

- Participants are allowed to purchase two (2) industry Day Passes for their special guests/accompanying persons thru their Dean, Executive Chef or F&B Manager.
- Schools may secure their respective badges from the Organizing Committee
- These Industry Passes are not sold to the general public. They are made available only as a special privilege to the participants.



SCALE OF AWARDS

CHAMPION

*Cash Prize of P 10,000
Certificate of Recognition
Plaque
Gift Packs*

2ND RUNNER UP

*Cash Prize of P 7,000
Certificate of Recognition
Gift Packs*

3RD RUNNER UP

*Cash Prize of P 5,000
Certificate of Recognition
Gift Packs*

COSOLATION PRIZES

*Certificate of Participation
Gift Packs*

Note: All competitors are required to be in professional chef attire or school uniform during the acceptance of awards/certificates.



SCHEDULE

| DATE | CATEGORY | TIME | VENUE |
|-----------------|----------------------------|----------|----------------------|
| TBA | FOOD STYLING & PHOTOGRAPHY | 10:00 AM | TBA |
| APRIL 21 SAT | HEALTHY PASTA | 1:00 PM | SMX CULINARY AREA |
| APRIL 21 SAT | MODERN FILIPINO DESSERTS | 3:00 PM | SMX CULINARY AREA |
| APRIL 22 SUN | MYSTERY INGREDIENT | 12:00 NN | SMX CULINARY AREA |
| APRIL 22 SUN | KITCHEN MASTERS | 3:00 PM | SMX CULINARY AREA |

AWARDING IS SCHEDULED ON APRIL 22, 5PM AT THE STAGE AREA