

Lotus's
MASAK-MASAK
CERIA
LOTUS'S CHEF CHALLENGE 2025



Endorsed by

Lotus's Chef Challenge 2025

5senses.contest@gmail.com

TAEM ACADEMY - by KK Yau



Masak-Masak Ceria

Lotus's Chef Challenge 2025

The Masak-Masak Ceria Lotus's Chef Challenge 2025 is Malaysia's premier culinary competition, endorsed by the Professional Culinaire Association Malaysia and supported by TAEM Academy.

Their culinary artistry will be evaluated by an impressive panel of top industry judges.

Event Details:

Application Period: 1st-15th October 2025

Dates: 1st & 2nd November 2025 (9 a.m. onwards)

Venue: Lotus's Ampang, Kuala Lumpur

Registration: First-come, first-served basis

Contact: 5senses.contest@gmail.com

A Message From The CEO of Lotus's Malaysia

Saksit Panurach

Dear Friends,

It gives me great pleasure to welcome you to the Lotus's Chef Challenge (LCC), a celebration of creativity, passion, and the boundless possibilities of food. At Lotus's Malaysia, we believe that food is more than just nourishment—it is culture, tradition, innovation, and above all, a way to connect people and communities.

Through this challenge, we hope to create a platform where aspiring chefs, home cooks, and professionals from the HoReCa industry can showcase their talent, exchange ideas, and inspire one another. Each dish prepared here is not only a test of skill, but also a story of heritage, creativity, and the unique flavours that unite us.

Our commitment goes beyond this competition. At Lotus's, we are dedicated to supporting communities, fostering healthier and happier lifestyles, and strengthening partnerships with our valued HoReCa business customers. Together, we aim to shape a future where food continues to bring joy, opportunity, and growth.

On behalf of Lotus's Malaysia, I extend my heartfelt thanks to all participants, partners, and guests for being part of this journey. May this event spark new ideas, lasting connections, and memories that will inspire us long after the competition ends.

I wish every participant the very best. Let your passion shine on every plate you create.

Warm regards,

Saksit Panurach

Chief Executive Officer

Lotus's Malaysia

A Message From The Asia Vice Continental Director/Chief Judge Chef KK Yau

Hey Culinary Stars!

Get ready to rock the kitchen at the Lotus's Chef Challenge 2025! As your Chief Judge, I'm super excited to see all the amazing creations you're going to whip up. Just a few friendly reminders before we dive into the deliciousness:

First, give that rulebook a good read – it's like our culinary constitution! We want to make sure everyone's on the same page and playing fair.

Remember, this challenge is all about celebrating your passion, creativity, and respect for the art of cooking. So, bring your A-game, but also bring your smiles and good vibes!

Here's the lowdown:

- **Anyone Can Play:** Whether you're a seasoned pro or a rising star, this is your chance to shine!
- **Cleanliness is Next to Chef-liness:** Let's keep those stations sparkling and follow those food safety rules like culinary commandments!
- **Presentation is Key:** Make your dishes look as good as they taste – we eat with our eyes, after all!
- **Flavor Fiesta:** Let those taste buds explode with authentic, mouth-watering flavors!
- **Be on time:** Reporting 30 minutes before your appointed time.

Let's make this challenge a super fun, collaborative, and delicious experience for everyone. I'm here to support you, encourage you, and maybe even sneak a little taste.

So let's get cooking and create some culinary magic!

Warm regards,

Chef KK Yau

Asia Vice Continental Director/Chief Judge

Lotus's Malaysia

A Message From The President of The Professional Culinaire Association (PCA) **Chef Bob Kamaruddin**

It fills me with immense pride and excitement to extend my warmest endorsement, as President of the PCA, to the Lotus's Chef Challenge 2025! This event, a true gem in Malaysia's culinary landscape, promises to be a dazzling showcase of talent, innovation, and the very spirit of our vibrant culinary community.

The Professional Culinaire Association has always championed the pursuit of excellence, the elevation of culinary standards, and the fostering of a collaborative environment where chefs can learn, grow, and inspire. The Lotus's Chef Challenge 2025 embodies these very principles. It's more than just a competition; it's a celebration of the artistry, dedication, and passion that drive us as culinary professionals.

This prestigious challenge offers a unique platform for chefs from every corner of Malaysia, from bustling urban kitchens to hidden culinary havens, to come together and display their extraordinary skills. It's an opportunity to push creative boundaries, experiment with new techniques, and share the rich tapestry of Malaysian flavors with a discerning audience.

Whether you're a seasoned master chef with years of experience or a rising star on the cusp of greatness, I wholeheartedly encourage you to seize this opportunity and participate in the Lotus's Chef Challenge 2025. Let your culinary imagination soar, let your skills shine, and let your passion ignite the senses.

The panel of judges, composed of industry leaders and culinary experts, will be looking for dishes that not only tantalize the taste buds but also tell a story – dishes that reflect the heart and soul of Malaysian cuisine, while embracing innovation and creativity.

Let us, as members of the Professional Culinaire Association, come together to support and celebrate the Lotus's Chef Challenge 2025. Let us create an atmosphere of camaraderie, encouragement, and mutual respect. Let us inspire each other to reach new heights of culinary excellence.

I extend my best wishes to all participants and express my sincere gratitude to Lotus's and TAEM Academy for their unwavering support of our culinary community. Let's make this year's challenge the most memorable and successful yet!

With culinary enthusiasm,

Chef Bob Kamaruddin

President

Professional Culinaire Association

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INTRODUCTION

Lotus's Chef Challenge 2025 is endorsed by Professional Culinaire Association Malaysia supported by TAEM Academy to promote and recognize the skills and professionalism of both young and professional chefs within Malaysia.

Date: 1st & 2nd November 2025 (9 a.m. onwards)

Venue: Lotus's Ampang, KL, Malaysia

Website: <https://corp.lotuss.com.my/for-you/campaigns/lotusschefchalleng2025>

COMPETITION CATEGORIES & CLASSES

Category P – Professional Chef

- Class P1: Main Course Chicken
- Class P2: Classic Malaysian Cuisine (Using Malaysian Ingredient Only)
- Class P3: Main Course Beef Challenge
- Class P4: Main Course Salmon Challenge
- Class P5: Asian Curry Challenge
- Class P6: Malaysian Dessert (Local Sweet Delicacies)

Category Y – Young Chef

- Class Y1: Main Course Chicken
- Class Y2: Classic Malaysian Cuisine (Using Malaysian Ingredient Only)
- Class Y3: Main Course Beef Challenge
- Class Y4: Main Course Salmon Challenge
- Class Y5: Asian Curry Challenge
- Class Y6: Asian Modern Freshwater Fish and Prawn Culinary Challenge

REGISTRATION

Participants are advised to consider carefully the categories they intend to participate in, before submitting their entry forms. No changes of categories or refund of registration fees (Professional Chef) will be allowed for any reason, once the application has been accepted. Acceptance of entries is, on a first-come first-served basis. Submission of a completed entry form shall constitute acceptance of an agreement to abide by the Rules and Regulations of this gathering.

FEES

Professional Chef Category:

Participation is strictly by invitation or selection based on set criteria. An **entry fee of RM100** applies and must be paid upon registration.

Young Chef Category:

No entry fee is required. However, each participant must **make a purchase at Lotus's (no minimum spend)** and **submit the receipt during registration.**

APPLICATION CRITERIA (PROFESSIONAL CHEF)

To participate, each Professional Chef applicant must:

1. **Complete the registration form** on the official website.
2. **Provide your profile information and professional resume**, including relevant culinary experience and accreditations.
3. **Select up to two (2) categories** to participate in.
4. **Submit your entry** – our team will review and reach out with the next steps.
5. **Selected applicants** will be notified and required to remit an **entry fee of RM100 per category.**

Application Period: 1st to 15th October 2025

APPLICATION CRITERIA (YOUNG CHEF)

To participate, each Young Chef applicant must:

1. **Record a short video** (maximum 2 minutes) introducing yourself and showcasing your passion for cooking.
2. **Complete the entry form** on the official website.
3. **Select up to two (2) categories** to participate in.
4. **Upload your Lotus's proof of purchase receipt** (no minimum spend).
5. **Submit your entry** – our team will review and reach out with the next steps.

Application Period: 1st to 15th October 2025

Your video must include the following parts:

Part 1: Chef Introduction Video

Introduction

- If food was the language of who you are, how would you introduce yourself through a dish?

Your Culinary Journey

- What was the moment you first realised cooking was more than just food, but a passion or calling for you?

Signature Dish / Cooking Style

- What dish tells your story the best, and how does it reflect your roots, values, or inspiration as a chef?

Bonus Question (Required)

- *"If your dish could be remembered 100 years from now, what do you hope people would say about it?"*

Part 2: Masak-Masak Ceria Lotus's Chef Challenge 2025 (Video Submission)

Participants create and present **any dish of their choice**, showcasing their cooking skills, creativity, and personal flair.

Theme & Dish

- The spotlight is on *your* chosen dish.
- Add your own flair, but make sure the dish truly reflects your creativity and skill.

Recording Your Video

- Capture the **full journey**: from prepping your ingredients to the final, plated masterpiece.
- Show your **cooking techniques and steps** clearly.

- Keep the video concise and clear: maximum **2 minutes total** (both Part 1 & Part 2).
- Begin by introducing yourself, the **dish name**, and the **ingredients** in a few words.

Ingredients & Tools

- Work with **everyday ingredients** you'd find at home.
- No shortcuts. **Pre-cooked or store-bought ready-made items are not allowed.**
- Stick to **basic kitchen tools and utensils**. Let your skills do the magic.

Presentation & Plating

- End strong: plate your dish in a way that looks **inviting and appetising**.
- Remember, we eat with our eyes first. Creative plating can win hearts before the first bite.

Kitchen Rules

- Cook clean: maintain **hygiene and safety** at all times.
- Use clean utensils, surfaces, and safe practices throughout.

Submission

- Upload your masterpiece in a 9:16 vertical format (Reels/TikTok style), with clear quality, good lighting, and clear audio.
- or
- Send your video directly by the deadline: **15 October 2025**.

Judging Criteria

Presentation & Plating (30%)

How appealing does your dish look? Judges will look for neatness, colour balance, and plating creativity. The final presentation should make people want to eat it the moment they see it. A sprinkle of garnish, a clever layout, or even a traditional touch can make your dish look irresistible. If it makes us *drool through the screen*, you're on the right track.

Creativity & Technique (50%)

This is where you get to flex your chef muscles. Judges will assess your cooking methods, ingredient use, and originality. Don't just follow a recipe, add a spark of you in

it! Whether it's a twist on flavours, a unique cooking style, or a bold presentation, we want to see your signature touch that says: *"This dish could only be mine."*

Adherence to Rules (20%)

Stick to the theme, don't bend or sway, two minutes max, don't go astray. Use only raw, fresh goods at hand. No shortcuts allowed, let your skills stand. Stay clean and safe, hygiene in view. Follow the rules and the judges will too.

Winners

A panel of judges will review all entries carefully.

Winners will be announced and celebrated on our **online platforms** and via **email notification**.

Video anda perlu merangkumi bahagian-bahagian berikut:

Bahagian 1: Video Pengenalan Young Chef

Pengenalan

- “Jika makanan adalah bahasa diri anda, bagaimana anda akan memperkenalkan diri melalui sebuah hidangan?”

Perjalanan Kuliner Anda

- “Apakah saat di mana anda sedar bahawa memasak bukan sekadar makanan, tetapi satu panggilan atau minat sebenar anda?”

Hidangan / Gaya Masakan Tanda Tangan

- “Hidangan apakah yang paling menceritakan kisah anda, dan bagaimana ia mencerminkan asal-usul, nilai, atau inspirasi anda sebagai seorang chef?”

Soalan Bonus (Wajib)

- “Jika hidangan anda dapat dikenang 100 tahun dari sekarang, apakah yang anda harapkan orang akan katakan tentangnya?”

Bahagian 2: Masak-Masak Ceria Lotus's Chef Challenge 2025 (Penyertaan Video)

Peserta perlu menyediakan dan mempersembahkan **mana-mana hidangan pilihan sendiri**, dengan menonjolkan kemahiran memasak, kreativiti dan sentuhan peribadi.

Tema & Hidangan

- Tumpuan diberikan kepada *hidangan pilihan anda*.
- Tambahkan kreativiti, tetapi pastikan hidangan benar-benar mencerminkan gaya dan kemahiran anda.

Rakaman Video

- Rakaman perlu menunjukkan **keseluruhan proses**: daripada penyediaan bahan hingga ke persembahan terakhir.
- Pastikan teknik memasak dan langkah-langkah jelas kelihatan.
- Durasi video tidak melebihi **2 minit keseluruhan** (Bahagian 1 & Bahagian 2).

- Mulakan dengan memperkenalkan diri, nama hidangan, dan bahan-bahan ringkas.

Bahan & Peralatan

- Gunakan **bahan-bahan asas yang mudah didapati di rumah**.
- Tidak dibenarkan menggunakan bahan siap masak atau pra-masak.
- Hanya guna **peralatan dapur asas**. Biarkan kemahiran anda yang menyerlah.

Persembahan & Plating

- Akhiri dengan hidangan yang dipersembahkan secara **kemas dan menyelerakan**.
- Ingat, mata makan dahulu sebelum mulut—persembahan kreatif boleh memikat hati juri.

Peraturan Dapur

- Sentiasa **menjaga kebersihan dan keselamatan** ketika memasak.
- Gunakan peralatan, permukaan dan amalan dapur yang bersih.

Penyerahan Video

- Video mesti dalam format menegak 9:16 (gaya Reels/TikTok), dengan kualiti yang jelas, pencahayaan yang baik, dan audio yang jelas.
atau
- Hantar video secara terus sebelum tarikh tutup: **15 Oktober 2025**.

Kriteria Penjurian:

Persembahan & Plating (30%)

Juri akan menilai tahap kekemasan, keseimbangan warna, serta kreativiti persembahan. Hidangan perlu kelihatan menarik sehingga membuat orang ingin menikmatinya serta-merta. Sedikit hiasan, susunan yang kreatif atau sentuhan tradisi boleh memberi kelebihan.

Kreativiti & Teknik (50%)

Ini adalah ruang untuk anda menunjukkan kemahiran sebenar. Juri akan melihat cara anda menggunakan bahan, teknik memasak, serta keaslian hidangan. Jangan hanya ikut resipi—tambahkan sentuhan peribadi anda! Sama ada gabungan rasa unik, gaya

penyediaan istimewa, atau persembahan berani—kami mahu lihat gaya yang menjerit:
"Hidangan ini milik saya!"

Pematuhan Peraturan (20%)

Ikut tema, jangan menyimpang. Maksimum dua minit, jangan melayang. Bahan segar, tiada yang segera. Biar kemahiran anda jadi juara. Kebersihan dijaga, keselamatan dilihat. Ikut peraturan, markah anda meningkat.

Pemenang

Panel juri akan menilai semua penyertaan dengan teliti.

Pemenang akan diumumkan dan diraikan melalui **platform dalam talian** dan **notifikasi emel**.

Technical Requirements:

- Duration: **Maximum 2 minutes, capped at 10MB.**
- Format: Video must be in 9:16 vertical format (Reels/TikTok style), with clear quality, good lighting, and clear audio.
- Language: English or Bahasa Malaysia
- File naming: **YourName_LCC2025**

REQUIREMENTS FOR LOTUS'S CHEF CHALLENGE 2025 REGISTRATION

1. Age of Applicants

- Applicants must register in the category that corresponds to their age. If any discrepancies or false information are found, the application will be invalidated, and the applicant will be disqualified from participating.
- Please provide a copy of your ID card or passport to verify your age on the competition day.

2. General Eligibility:

Category	Age	Description
Professional Chef/Cooks	25-40 years old	<ul style="list-style-type: none"> • Open to individuals currently working as professional chefs or cooks in the HORECA culinary industry. • Establishment Representation: Must represent Food Service Hotel, Restaurant, Culinary Institutions, Airlines or Catering Organizations.
Young Chef	18-25 years old	<ul style="list-style-type: none"> • For aspiring chefs who are cooking at home or have ambitions to pursue cooking in the future. This category is intended for individuals with a passion or interest in developing their culinary skills.

3. Changes to Registration Information (After Registration is Complete)

- Only the competitor's name can be changed; other details such as the date, time, or competition class cannot be modified. A processing fee of RM30.00 per change applies.

4. Verification of Information

- Applicants must carefully review and confirm the accuracy and completeness of all registration details before submitting the application form.

5. POINTS TABLE FOR ALL MEDALS

- 100-90 points Gold medal with certificate
- 89-80 points Silver medal with certificate
- 79-70 points Bronze medal with certificate
- 69-60 points Diplomas with certificate

FOOD PREPARATION GUIDELINES

The following items are permitted to be brought in and in what stage of production:

- Basic stocks & Mother sauces – Are permitted but must have further fabrication.
- Salad – Can be cleaned and washed.
- Vegetables/ Fruits – Can be washed, clean, peeled, cut / trimmed (any shape) but must be raw.
- Fruits & Vegetables Purees – must be done during competition time.
- Pastas & other Doughs – Allowed can be flavored and rolled into sheets, but not portion and not cooked.
- Fish – All Protein will be provided by the Organizing Committee.
- Lamb/Beef/Chicken – All Protein will be provided by the Organizing Committee.
- Mousses – Need to be made in the competition.
- Dry ingredients – Can be weighed and measured.
- Dressings – To be made in competition.
- Decorations – To be done during competition.
- Coulis – Puree can be brought in but needs to be finished in competition.
- Fruit pulps – Can be brought in but with no additives.
- Pastry sponge and dough – Can be brought in but cannot be cut in any format.
- Meat – Transglutaminase (meat glue) is not permitted to be used.

INFORMATION GUIDELINES

FOOD SAFETY REGULATIONS

The following information is to be read in conjunction with the Lotus's Malaysia Competition Guidelines.

The core messages of the Five Keys to Safer Food are: (1) keep clean; (2) separate raw and cooked (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. **KEEP CLEAN**

- (It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick)
- a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- b. Fruits and vegetables need to be washed and packed in appropriate containers.
- c. The kitchen area needs to be spotless as it is a showcase of our profession.
- d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc...) you may be using, must be clean.
- e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

2. **SEPARATE RAW AND COOKED**

- (Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items)
- a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at <5°C (41°F).
- c. Various packed and labelled dry items can be stored on the same tray.

- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items

3. **COOK CORRECTLY**

- (Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

4. **KEEP FOOD AT SAFE TEMPERATURES**

- a. Temperature of item prior to cooking
- b. Length of time during which the items were subjected to heat
- c. The actual temperature upon cooking
- d. Time at which the cooking process was completed

Blanched Items, should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.

- e. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

5. **SELECTION OF SAFE RAW MATERIALS**

- Always begin with fresh, high-quality, and safe raw ingredients.
- Ensure:
 - Meats are stored separately and at correct temperatures.
 - Produce is washed and sanitized as required.
 - All items are within expiration date and sourced from reputable suppliers.

DRESS STANDARDS

Ideally, all chefs of a team should be dressed nearly identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewellery is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touches the collar, or falls below the collar, must be restrained and covered with a hair net.
5. Aftershave and perfumes must not be overpowering.
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

PRACTICAL COOKING

1. A schedule of competition will be confirmed one week prior to the event after all the categories are confirmed.
2. Culinary Kitchen Station is equipped with the following:

Kitchen Set up:

- 2x Induction Stoves
- Refrigerator
- Standard Convection Oven
- Stainless Steel Work Table
- Sink with Running Water

3. The organizers will not be responsible for loss or breakage of silverware, crockery or other utensils. No charcoal or BBQ allowed.

4. Participants are required to use equipment provided by the organizer or sponsor, unless otherwise stated. Please note that the items provided may be subject to change.

GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat Food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be kept clean at all times.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise en place, that may be used later, should be kept separately, not mixed together, labelled, and stored at <5°C (41°F).
15. Hand paper towels to be used for work surface bench and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.

20. Cardboard or any porous containers and boxes are not allowed to enter the kitchen.

21. Nothing is allowed to be stored on the floor.

Equipment:

- Standard kitchen equipment is provided by the organizer as per the list published one month in advance.
- Competitors must bring their own small kitchen equipment and plate ware.
- Brought-in equipment/machines need jury approval for technical reasons.
- Small utensils 2 pots, 2 pans and ladder and spatula will be provided, additional small equipment can be brought in by competitor, must be approved by the organiser one (1) week before the competition date.

Timing:

- Entries must not be completed more than 10 minutes before the stipulated completion time.
- Competitors violating this rule will be penalized up to a 10%-point deduction from their final score.
- One point will be deducted for every 1 minute of being late, and disqualification occurs if the participant is 10 minutes late.

Ingredient Guidelines (for mise en place):

- Basic mother sauces are permitted but must have further fabrication.
- Salads must be cleaned and washed.
- Vegetables and fruits must be cleaned, cut/trimmed (any shape) BUT must be raw.
- Fruit and vegetable purees are permitted but must not be seasoned or finished.
- Specific guidelines for fish, shellfish, meat/poultry/game, liver, smoked fish, pasta, etc. are provided.

RULES & REGULATIONS

These rules must be read before submitting competition Registration Forms.

1. This competition is open to everybody, including Professional Chefs & Young Chefs.
2. With a minimum age of 18 years old to be part as registered Contestant.
3. Every exhibit must be the bona fide work of the individual competitor.
4. The final submission date of the 2 minute video is 15th October 2025.
5. An individual competitor may participate in up to two (2) classes, but is restricted to one entry in any one class.
6. Competitors registering for more than one class need to register with the Secretariat at site only once (on the day of their last class) to collect their Certification of Participation. Uncollected certificates will be disposed of within three (3) weeks.
7. Each competitor must wear his or her Proper Chef's Jacket, no sports-shoes and jeans; a Chef's Hat must be worn at all times when he or she is within the competition area or during competition.
8. Submission of a completed Registration Form shall constitute an agreement to abide by the Rules & Regulations of the Lotus's Chef Challenge 2025.
9. No change of classes will be allowed. Please notify the Organiser should you wish to cancel. Early notification may allow an unsuccessful competitor to prepare for competition. At the event, absentees without written pre-notification to the Organiser will have their future applications re-considered.
10. Entries for the classes are accepted on a first-come-first-served basis. Applicants for these classes should select another class on the Registration Form in the event they are unsuccessful for their first choice. They can also choose to have their entry fee refunded in this case and if they do not wish to select an alternative class. Please take note that with limited kitchen stations, these classes are usually filled before the official closing date.

11. To avoid having their applications withdrawn from the competition without notice, it is competitors' responsibility to advise the Organizer should they change employers or contact details. It is difficult to keep a competitor on the list if we are unable to contact them. Companies registering and paying for competitors have the right to replace staff that leaves their employ. Staff leaving the company is considered removed from the competition registration list. A company can replace a competitor for the same class registered, should the competitor leave the company before the event.
12. Competitors must be present at least 45 minutes at the respective registration counter before their appointed time and inform the Kitchen Manager of their arrival. Should there be a station available, it may be allotted to early arrivals. Competitors who are not present at their scheduled time will be considered no-shows and will be disqualified.
13. Chef's attire is required during competition and all official events. No company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed.
14. If an award is won, the competitor has to ensure their presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in *Chefs Jacket uniforms & Chef Hat*. Any trophy/medal/certificate that is not accepted at the ceremony will be forfeited three weeks after the event.
15. Official ingredients/recipe forms will be sent to individual competitors. These must be placed by the side of exhibits/dishes if the rules require it. The Organiser does not require copies, but reserves the right to request them. Ingredients must be packed and transported according to international HACCP rules.
16. The Organiser reserves all rights to the recipes used and photographs taken at the event. Any publication, re-production or copying of the recipes can only be made with their approval.
17. Medals will be given out daily before 1700hrs. Competitors should be present in complete professional attire. Any trophy/medal/certificate that is not accepted at the ceremony will be forfeited three (3) weeks after the event.
18. The Organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
19. The Organiser reserves the right to rescind, modify or add on any of the above Rules and Regulations and their interpretation of these are final. They also reserve the right to limit the number of entries per class or amend a competition section,

modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.

20. The Organiser will not be held responsible for any damage to or loss of exhibits, equipment, utensils or personal effects of competitors.
21. All establishments should have a food shop licence with permission to cater, issued by The Ministry of Health of Malaysia.
22. The competition schedule will be informed later (one week before competition day).
23. The organizing committee will provide a Market Table, with various types of ingredients that can be used for competition such as herbs, seasoning & some sauces. Those products should at least be used by the team in a free manner.
24. Competitors should bring their small kitchen utensils, knife, pots and pans and can use induction stoves.
25. 1 portion for display and 1 portion for judging.
26. 3 sets of recipes are needed in the kitchen; 1 set of menu cards needs to be displayed.
27. All Chinaware such as plates, soup plates will be provided by participants.
28. All plate ware used for the competition should be without a logo.
29. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
30. No pork and alcohol items are allowed.
31. All participants will also have medals & certificates based on merit.
32. Competitors who are in doubt of the interpretation of the criteria are advised to contact the Organiser at:

Lotus's Chef Challenge 2025
Ampang, Selangor
Malaysia

Email : 5senses.contest@gmail.com

CHEF'S CHALLENGE JUDGING CRITERIA

Here are the judging criterion from the Lotus's Chef Challenge 2025 Rule Book:

Criterion	Points Awarded
Taste & Authenticity	40 points
Creativity & Presentation	30 points
Use of Lotus's Products	15 points
Overall Impact & Storytelling	15 points
TOTAL	100 points

Taste & Authenticity: 40 points

- The typical taste of the food should be preserved, It must have appropriate taste and seasoning. In terms of quality, flavor and color, the dish should conform to today's standards of nutritional values.
- Attention must also be given to the quality of the ingredients used and how their natural characteristics such as texture, aroma, and color are maintained during preparation. The dish should reflect modern dietary and nutritional considerations, avoiding excessive fats, sodium, or artificial additives. In essence, the dish should taste like it was made with intention, skill, and respect for both tradition and today's evolving standards of health and flavor.

Creativity & Presentation: 30 points

- Ingredients and side dishes must be in harmony, Points are granted for excellent combination, simplicity and originality in composition, clean arrangement, with no artificial garnishes and no time-consuming arrangements, Exemplary plating to ensure an appetizing appearance is required.
- Correct number of plates must be presented, The meals should be practical, transportable, Meals must be presented on time OR points will be deducted.
- Correct basic preparation of food, corresponding to today's modern culinary art, Preparation should be by practical, acceptable methods that exclude unnecessary ingredients, Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables, Proper working technique and attention paid to hygiene during preparation of food.
- Clear arrangement of materials, correct number of items brought in, proper working technique, correct utilization of working time.
- Clean hygienic work techniques, workflow has been adhered to and followed, clear benches not cluttered, correct storage of food items, temperature control on food items, hot and cold, control on excess and food waste, limitation on plastic waste.

Use of Lotus's Products: 15 points

- Participants are required to incorporate ingredients sourced from Lotus's, a recognized brand offering a broad selection of cooking products. The use of Lotus's products must be deliberate and contribute meaningfully to the dish's flavor, texture, or overall concept.
- Judges will assess the skill and creativity demonstrated in utilizing Lotus's ingredients, with higher scores awarded for thoughtful and seamless integration that enhances the dish's identity.
- Inclusion of Lotus's products should reflect an understanding of the brand's versatility and a purposeful approach to ingredient selection.

Overall Impact & Storytelling: 15 points

- The dish should deliver a compelling overall impression, both visually and in taste. Competitors are encouraged to present a clear narrative or thematic concept that informs and unifies the dish.
- Judges will consider how effectively the dish communicates its story or inspiration through ingredient choice, preparation, and presentation, including the integration of Lotus's products.
- A strong dish will leave a lasting emotional or sensory impact, demonstrating cohesion, creativity, and professionalism.

Total 100 points

COMPETITION CATEGORIES & CHALLENGE DESCRIPTIONS

Category	Class	Dish
Professional	P1	Main Course Chicken
	P2	Classic Malaysian Cuisine (Using Malaysian Ingredient Only)
	P3	Main Course Beef Challenge
	P4	Main Course Salmon Challenge
	P5	Asian Curry Challenge
	P6	Malaysian Dessert (Local Sweet Delicacies)
Young Chef	Y1	Main Course Chicken
	Y2	Classic Malaysian Cuisine (Using Malaysian Ingredient Only)
	Y3	Main Course Beef Challenge
	Y4	Main Course Salmon Challenge
	Y5	Asian Curry Challenge
	Y6	Asian Modern Freshwater Fish and Prawn Culinary Challenge

** Professional Chefs may register for a maximum of two (2) categories only with an entry fee of RM 100 for each category.*

** Young Chefs may also register for a maximum of two (2) categories.*

CATEGORY P- Professional Chef

- **Professional Chef:** Must be 25-40 years old

Professional Chef Culinary Challenge

- **Class P1: Main Course Chicken – Professional Chef**
 - To prepare one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes.
 - The dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce.
 - Only chicken bones are allowed to be brought in by competitors.
 - Chicken breast and chicken leg will be provided by the organiser.
 - Note: Each competitor will be provided with 2 boneless chicken breasts, and 1 chicken drum with thigh bone-in.
- **Class P2: Classic Malaysian Cuisine (Using Malaysian Ingredient Only) – Professional Chef**
 - To prepare one 100% AUTHENTIC Malaysian meal (presentation must be Malaysian style) for 2 portions within 50 minutes.
 - The dish must be presented on traditional Malaysian serving ware with 2 individual sets according to Thai Style.
 - Must be authentic in taste / No fusion allowed / Pre-cooked steamed rice and Thai Paste are allowed.
- **Class P3: Main Course Beef Challenge – Professional Chef**
 - To prepare one 100% WESTERN style main course dish for 2 portions within 50 minutes.
 - The dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce.

- **Class P4: Main Course Salmon Challenge – Professional Chef**

- To prepare one 100% WESTERN style main course dish for 2 portions within 50 minutes.
- The dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.

- **Class P5: Asian Curry Challenge – Professional Chef**

- To prepare two types of 100% AUTHENTIC ASIAN curry dishes. 2 portions each within 50 minutes (2 Asian Country Cuisine).
- Curry paste needs to be prepared on site and instant or premix curry paste is not allowed.
- Western stove will be provided but the contestant needs to bring in their own Asian wok.
- Asian style serving ware only.

- **Class P6: Malaysian Traditional Kuih-Muih (Local Sweet Delicacies)**

- Prepare 2 types of Malaysian sweets – steamed, baked, fried, or any style, but must be authentic.
- Prepare 2 sets of each (6 pieces of each serving) with appropriate garnish, in 50 minutes.
- Prepare 2 sets of each (6 pieces of each serving) with appropriate garnish, in 50 minutes.
- One set for the Judge and one set for display in traditional serving ware.
- A list of ingredients will be provided by Lotus's Malaysia and forwarded to you for menu and recipe planning.
- 3 sets of recipes must be present in the kitchen.
- All utensils must be brought by the competitor, except for the equipment provided by the organiser mentioned in the rulebook.
- Small equipment must be able to use an induction stove.
- Traditional Kuih-Muih must stay on display until the end of the show. The organizer will dispose of the exhibits uncollected after 5:00 pm on the day of the competition.

CATEGORY Y- Young Chef

- **Young Chef:** Must be 18-25 years old

Young Chef Culinary Challenge

- **Class Y1: Main Course Chicken – Young Chef**
 - To prepare one FREE STYLE main course dish (Western Plating Presentation) for 2 portions within 50 minutes.
 - The dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce.
 - Only chicken bones are allowed to be brought in by competitors.
 - Chicken breast and chicken leg will be provided by the organiser.
 - Note: Each competitor will be provided with 2 boneless chicken breasts, and 1 chicken drum with thigh bone-in.
- **Class Y2: Classic Malaysian Cuisine (Using Malaysian Ingredient Only) – Young Chef**
 - To prepare one 100% AUTHENTIC Malaysian meal (presentation must be Malaysian style) for 2 portions within 50 minutes.
 - The dish must be presented on traditional Malaysian serving ware with 2 individual sets according to Thai Style.
 - Must be authentic in taste / No fusion allowed / Pre-cooked steamed rice and Thai Paste are allowed.
- **Class Y3: Main Course Beef Challenge – Young Chef**
 - To prepare one 100% WESTERN style main course dish for 2 portions within 50 minutes.
 - The dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce.

- **Class Y4: Main Course Salmon Challenge – Young Chef**

- To prepare one 100% WESTERN style main course dish for 2 portions within 50 minutes.
- The dish must be presented on 2 individual plates with appropriate garnish, starch and sauce.

- **Class Y5: Asian Curry Challenge – Young Chef**

- To prepare two types of 100% AUTHENTIC ASIAN curry dishes. 2 portions each within 50 minutes (2 Asian Country Cuisine).
- Curry paste needs to be prepared on site and instant or premix curry paste is not allowed.
- Western stove will be provided but the contestant needs to bring in their own Asian wok.
- Asian style serving ware only.

- **Class Y6: Asian Modern Freshwater Fish and Prawn Culinary Challenge**

- To prepare one 100% AUTHENTIC ASIAN Taste main course dish but serve in western style for 2 portions within 50 minutes.
- The dish must be presented on 2 individual plates with appropriate garnish, starch, and sauce.
- Note: Only Malaysian freshwater fish and freshwater prawn is allowed.

AWARDS & CERTIFICATES

- **CERTIFICATE of PARTICIPATION:** A Certificate of Participation will be presented to all competitors.
- **MEDALS and CERTIFICATES of AWARDS:** The respective Medals and Certificates of Awards will be presented to any competitor who attains the following points:
 - GOLD with Distinction: 100 points
 - GOLD: 90 – 99 points
 - SILVER: 80 – 89 points
 - BRONZE: 70 – 79 points

• **LCC 2025 CHAMPION FOR PROFESSIONAL:**

Presented to Professional Chefs who accumulate the highest number of points, best in two (2) classes.

- o Only the Highest Medal will be credited to each participant per category.
- o Gold with Distinction – 10 points; Gold – 5 points; Silver – 3 points; Bronze – 1 point.

Placement	Prizes
Grand Prize	<ul style="list-style-type: none"> • RM 3,000 • Lotus's Cash Voucher • Advancement to Thailand Ultimate Chef Challenge (TUCC) 2026.
1st Runner Up	<ul style="list-style-type: none"> • RM 2,000 • Lotus's Cash Voucher • Advancement to Thailand Ultimate Chef Challenge (TUCC) 2026.
2nd Runner Up	<ul style="list-style-type: none"> • RM 1,000 • Lotus's Cash Voucher • Advancement to Thailand Ultimate Chef Challenge (TUCC) 2026.
Consolation (8x)	<ul style="list-style-type: none"> • RM 300 • Lotus's Cash Voucher

- **LCC 2025 CHAMPION FOR YOUNG CHEF:**

Presented to Young Chefs who accumulate the highest number of points, best in two (2) classes.

- Only the Highest Medal will be credited to a participant per category.
- Gold with Distinction – 10 points; Gold – 5 points; Silver – 3 points; Bronze – 1 point.

Placement	Prizes
Grand Prize	<ul style="list-style-type: none"> • RM 3,000 • Lotus's Cash Voucher
1st Runner Up	<ul style="list-style-type: none"> • RM 2,000 • Lotus's Cash Voucher
2nd Runner Up	<ul style="list-style-type: none"> • RM 1,000 • Lotus's Cash Voucher
Consolation (8x)	<ul style="list-style-type: none"> • RM 300 • Lotus's Cash Voucher