



19th CITY CHARTER CELEBRATION KULINARYA CHALLENGE

A. Categories

i. Secondary Category

- Open to currently enrolled high school students.
- Each participating team should be composed of three (3) members.
- Schools should confirm their participation on or before June 15, 2026 at the City Tourism Office.

ii. Open Category

- Open to culinary students, home bakers, food entrepreneurs/enthusiasts, and amateur cooks.
- Must be a resident of Batac.
- Professional chefs, executive chefs, sous chefs, pastry chefs and individuals employed in professional culinary positions are not eligible to join.
- Participants may compete individually or as a team of two (2) members.
- Interested individuals may register thru online or at the City Tourism Office.

B. Guidelines

- a. Competition proper will be on June 23, 2026 at the Imelda Cultural Center.
- b. Participants must be at the venue by 8:00 am. Late Participants shall still be allowed to compete; however, no additional time shall be granted. They must join the competition upon arrival and complete their entries within the remaining official competition time. Requests for time extensions due to late arrival will not be entertained.
- c. The competition will start from 9:00 am to 11:00 am.
- d. There will be one display area for each category. There will also be a different cooking area.
- e. The organizers will provide the table for the display area where the finished entries will be presented and judged. Meanwhile, participants are responsible for providing their own table for food preparation and other necessary work during the competition.
- f. All participants must wear proper cooking attire.
- g. Preparation of raw ingredients which includes cutting and other components must be entirely made and crafted on the spot. A team who brings in any cooked item will received a deduction of twenty (20) points from the final judging score.
- h. Before the competition starts, each working area will be checked by the committee to ensure that no pre-cooked item has been brought in.
- i. Participants shall create one (1) innovative local dessert inspired by the following:



1. Traditional kakanin / Native delicacies;
 2. Local cuisines
- j. The dessert must incorporate atleast two (2) locally sourced ingredients.
 - k. Traditional recipes may be reinvented through modern techniques, unique flavor pairings or contemporary presentation.
 - l. Participants shall provide four (4) plated servings for judging and display.
 - m. A recipe card and short conception description explaining the inspiration behind the dessert must be provided at the display table.
 - n. All entries must be original and must not have been previously awarded in another competition.
 - o. Judges decisions are final and irrevocable.
 - p. Awarding will be after the competition.

C. Criteria

Creativity and Innovation	25%
Taste and Falvor Harmony	30%
Inspiration from Local Cuisine/Kakanin	25%
Presentation and Visual Appeal	15%
<u>Cleanliness and Orderliness</u>	<u>5%</u>
TOTAL	100%

D. Cash Prize

1 st Place	10,000.00
2 nd Place	8,000.00
3 rd Place	6,000.00
Consolation Prizes	4,000.00