

## Day 1 – Monday, 30th May

ClassNo	Class Description	Reg Time	Start	Judging Start	Clear Time	LOCATION @GATE 3.2
	STATIC DISPLAYS & SHOWPIECES					ADNEC HALL 3
02	Wedding Cake Three-Tier by Pristine	0900		1100	2nd June	
03	Four Plates of Dessert by Ravi Fruit	0900		1100	1800	
04	Pastry Showpiece	0900		1100	2nd June	
05	Bread Loaves & Showpiece by Masterbaker	0900		1100	2nd June	
06	Petites Fours, Pralines by Masterbaker	0900		1100	1800	
07	Chocolate Carving Showpiece	0900		1100	2nd June	
08	Fruit & Vegetable Carving Showpiece by Barakat	0900		1100	1800	
09	Open Showpiece	0900		1100	2nd June	
10	Five-Course Gourmet Dinner Menu by USMEF	0900		1100	1800	
11	Three Course Vegetarian Menu by Arla Pro	0900		1100	1800	
13	Four Plated USAPEEC Chicken Dishes	0900		1100	1800	
23	Savory Tartlette Creations HUG	1100		1300	1800	
24	Sweet Tartlette HUG	1100		1300	1800	
28	Four Plates Vegan Dishes by Violife	1100		1300	1800	
	PRACTICAL CLASS					
01	Practical Cake Decoration by Masterbaker	1200	1230	1430	1500	booked
17	Practical Fruit & Vegetable Carving by Barakat	1200	1230	1430	1500	booked
15	Individual Ice Carving	1430	1500	1700	1730	booked
16	Ice Carving Team Event	1430	1500	1700	1730	Team
01	Practical Cake Decoration by Masterbaker	1500	1530	1730	1800	booked
	PRACTICAL COOKING					
20	Fish & Seafood	0900	0915	1015	1030	booked
21	Beef	0900	0915	1015	1030	booked
30	Pasta	0900	0915	1015	1030	booked
20	Fish & Seafood	1030	1045	1145	1200	booked
21	Beef	1030	1045	1145	1200	booked
20	Fish & Seafood	1200	1215	1315	1330	booked
21	Beef	1200	1215	1315	1330	booked
20	Fish & Seafood	1330	1345	1445	1500	booked
27	Chicken by USAPEEC	1330	1345	1445	1500	booked
21	Beef	1500	1515	1615	1630	booked
27	Chicken by USAPEEC	1500	1515	1615	1630	booked
27	Chicken by USAPEEC	1630	1645	1745	1800	booked
22	Emirati Cuisine	1630	1645	1745	1800	booked
20	Fish & Seafood	1630	1645	1745	1800	booked

## Day 2 – Tuesday, 31st May

ClassNo	Class Description	Reg Time	Start	Judging Start	Clear Time	LOCATION @GATE 3.2
	STATIC DISPLAYS & SHOWPIECES					
03	Four Plates of Dessert by Ravi Fruit	0900		1100	1800	
06	Petites Fours, Pralines by Masterbaker	0900		1100	1800	
08	Fruit & Vegetable Carving Showpiece by Barakat	0900		1100	1800	
09	Open Showpiece	0900		1100	2nd June	
10	Five-Course Gourmet Dinner Menu by USMEF	0900		1100	1800	
11	Three Course Vegetarian Menu by Arla Pro	0900		1100	1800	
13	Four Plated USAPEEC Chicken Dishes	0900		1100	1800	
23	Savory Tartlette Creations HUG	1100		1300	1800	
24	Sweet Tartlette HUG	1100		1300	1800	
28	Four Plates Vegan Dishes by Violife	1100		1300	1800	
	PRACTICAL CLASS					
01	Practical Cake Decoration by Masterbaker	1200	1230	1430	1500	booked
15	Individual Ice Carving	1230	1300	1430	1500	booked
16	Ice Carving Team Event	1230	1300	1500	1530	Team
01	Practical Cake Decoration by Masterbaker	1500	1530	1730	1800	
17	Practical Fruit & Vegetable Carving by Barakat	1500	1530	1730	1800	
	PRACTICAL COOKING					
20	Fish & Seafood	0900	0915	1015	1030	booked
27	Chicken by USAPEEC	0900	0915	1015	1030	booked
20	Fish & Seafood	1030	1045	1145	1200	booked
27	Chicken by USAPEEC	1030	1045	1145	1200	booked
20	Fish & Seafood	1200	1215	1315	1330	booked
21	Beef	1200	1215	1315	1330	booked
21	Beef	1330	1345	1445	1500	booked
27	Chicken by USAPEEC	1330	1345	1445	1500	booked
21	Beef	1500	1515	1615	1630	booked
27	Chicken by USAPEEC	1500	1515	1615	1630	booked
21	Beef	1630	1645	1745	1800	booked
22	Emirati Cuisine	1630	1645	1745	1800	booked
20	Fish & Seafood	1630	1645	1745	1800	booked
	AWARD CEREMONY RESULTS FROM THE 1ST DAY & 2ND DAY				1700	

## Day 3 – Wednesday, 1st June

ClassNo	Class Description	Reg Time	Start	Judging Start	Clear Time	LOCATION @GATE 3.2
	STATIC DISPLAYS & SHOWPIECES					
03	Four Plates of Dessert by Ravi Fruit	0900		1100	1800	
06	Petites Fours, Pralines by Masterbaker	0900		1100	1800	
08	Fruit & Vegetable Carving Showpiece by Barakat	0900		1100	1800	
09	Open Showpiece	0900		1100	2nd June	
10	Five-Course Gourmet Dinner Menu by USMEF	0900		1100	1800	
11	Three Course Vegetarian Menu by Arla Pro	0900		1100	1800	
13	Four Plated USAPEEC Chicken Dishes	0900		1100	1800	
23	Savory Tartellete Creations HUG	1100		1300	1800	
24	Sweet Tartlette HUG	1100		1300	1800	
28	Four Plates Vegan Dishes by Violife	1100		1300	1800	
34	Sweet Potato Creations by Potatoes USA	1100		1300	1800	
	PRACTICAL CLASS					
01	Practical Cake Decoration by Masterbaker	1200	1230	1430	1500	booked
17	Practical Fruit & Vegetable by Barakat	1200	1230	1430	1500	booked
01	Practical Cake Decoration by Masterbaker	1500	1530	1730	1800	booked
	PRACTICAL COOKING					
19	Arabic MezzeH by Rahma	0900	0915	1015	1030	booked
33	Savory Potato Creations by Potatoes USA	0900	0915	1015	1030	booked
30	Pasta	0900	0915	1015	1030	booked
20	Fish & Seafood	1030	1045	1145	1200	booked
21	Beef	1030	1045	1145	1200	booked
27	Chicken by USAPEEC	1030	1045	1145	1200	booked
33	Savory Potato Creations by Potatoes USA	1030	1045	1145	1200	booked
20	Fish & Seafood	1200	1215	1315	1330	booked
27	Chicken by USAPEEC	1200	1215	1315	1330	booked
33	Savory Potato Creations by Potatoes USA	1200	1215	1315	1330	booked
20	Fish & Seafood	1330	1345	1445	1500	booked
27	Chicken	1330	1345	1445	1500	booked
21	Beef	1500	1515	1615	1630	booked
27	Chicken by USAPEEC	1500	1515	1615	1630	booked
21	Beef	1630	1645	1745	1800	booked
20	Fish & Seafood	1630	1645	1745	1800	booked

## Day 4 – Thursday, 2nd June

ClassNo	Class Description	Reg Time	Start	Judging Start	Clear Time	LOCATION @GATE 3.2
21	Beef	1030	1045	1145	1200	booked
30	<del>Pasta by USAPEEC</del> <b>PLATES &amp; SHOWPIECES</b>	1030	1045	1145	1200	booked
27	Chicken by USAPEEC	1030	1045	1145	1200	booked
03	Four Plates of Dessert by Ravi Fruit					
21	Beef	1200	1215	1315	1330	booked
30	<del>Pasta</del> Vegetable Carving Showpiece by	1200	1215	1315	1330	booked
33	Savory Potato Creations	1200	1215	1315	1330	booked
09	Open Showpiece	0900		1100	1800	
21	Beef	1330	1345	1445	1500	booked
20	Fish & Seafood	1330	1345	1445	1500	booked
27	Chicken by USAPEEC	1330	1345	1445	1500	booked
13						
27	Chicken by USAPEEC	1500	1515	1615	1630	booked
	<b>GRAND AWARDS CEREMONY RESULTS FROM THE 3RD - 4TH DAY &amp; BEST TROPHIES</b>	1100		1300	1800	
		1100		1300	1800	
		1100		1300	<b>1800</b>	
	<b>PRACTICAL CLASS</b>					
01	Practical Cake Decoration by Masterbaker	0900	0930	1130	1200	booked
17	Practical Fruit & Vegetable Carving by Barakat	0900	0930	1130	1200	booked
01	Practical Cake Decoration by Masterbaker	1200	1230	1430	1500	booked
17	Practical Fruit & Vegetable Carving by Barakat	1200	1230	1430	1500	7 more
25	Dressed Chicken & Fish Practical Butchery	1200	1230	1330	1400	
15	Individual Ice Carving	1230	1300	1430	1500	booked
	<b>African Cup Challenge:</b>					
	Egypt	0730	Arrival of teams to Hall			
	Ghana	0800	collecting community table ingredients and setting up			
	South Africa	0900	start cooking			
	Qatar	1400	start service			
	Namibia	1600	end service			
	UAE					
	<b>PRACTICAL COOKING</b>					
26	Egg	0900	0915	1015	1030	booked
19	Arabic Mezzeh by Rahma	0900	0915	1015	1030	booked
21	Beef	0900	0915	1015	1030	booked
30	Pasta	0900	0915	1015	1030	booked
33	Savory Potato Creations by Potatoes USA	0900	0915	1015	1030	booked

## Day 4 – Thursday, 2nd June

(continuation)

21	Beef	1030	1045	1145	1200	booked
30	Pasta by Barilla	1030	1045	1145	1200	booked
27	Chicken by USAPEEC	1030	1045	1145	1200	booked
21	Beef	1200	1215	1315	1330	booked
30	Pasta	1200	1215	1315	1330	booked
33	Savory Potato Creations	1200	1215	1315	1330	booked
21	Beef	1330	1345	1445	1500	booked
20	Fish & Seafood	1330	1345	1445	1500	booked
27	Chicken by USAPEEC	1330	1345	1445	1500	booked
27	Chicken by USAPEEC	1500	1515	1615	1630	booked
	<b>GRAND AWARDS CEREMONY RESULTS FROM THE 3RD - 4TH DAY &amp; BEST TROPHIES</b>				<b>1700</b>	

		LIVE COOKING PER DAY				
30th May	No of entries per day	31st May	No of entries per day	1st June	No of entries per day	No of entries per day
Fish	22	Fish	18	Fish	20	6
Beef	20	Beef	17	Beef	20	14
Pasta	1	Pasta	0	Pasta	2	6
Chicken	15	Chicken	22	Chicken	17	7
Emirati	3	Emirati	4	Arabic Mezzeh	1	2
				Savory Potato	10	3
						2