



Fiji Hotel and Tourism Association

CULINARY FEDERATION OF FIJI

HOTEC KANA BULA CHALLENGE CLASS DETAILS

PROGRESSIVE MODERN /INNOVATIVE FIJIAN CUISINE

All dishes should be created keeping in mind traditional flavours but represent Modern Fiji.

CHALLENGE 04: - Modern Innovative Kokoda

Two entrée portions to be individually plated within 30 minutes.

Participants will have to bring their own ingredients to prepare the dish.

Emphasis should be given on delivering traditional flavours with a modern flair and be able to serve in the restaurant.

Participants need to provide 2 copies of the menu and recipe with the dish.

CHALLENGE 05: - Modern Innovative Fijian Chicken Curry

Two main course portions to be individually plated within 60 minutes.

Participants will have to bring their own ingredients to prepare the dish.

Emphasis should be given on delivering traditional flavours with a modern flair and be able to serve in the restaurant.

Participants need to provide 2 copies of the menu and recipe with the dish.

CHALLENGE 06:- Modern Innovative Vudi Vakasoso

Two portions to be individually plated within 60 minutes.

Participants will have to bring their own ingredients to prepare the dish.

Emphasis should be given on delivering traditional flavours with a modern flair and be able to serve in the restaurant.

Participants need to provide 2 copies of the menu and recipe with the dish.



Fiji Hotel and Tourism Association

HOTEC KANA BULA COOK OFF ENTRY FORM – (PROFESSIONAL CHEFS CHALLENGE)

PERSONAL DETAILS	
FIRST NAME:	
LAST NAME:	
DATE OF BIRTH:	
MAILING ADDRESS:	
CONTACT PHONE NO 1:	
CONTACT PHONE NO 2:	
EMAIL ADDRESS:	
NAME OF WORK PLACE:	

PLEASE SELECT THE COMPETITION YOU WANT TO ENTER (PLEASE TICK)	
CHALLENGE 04- MODERN INNOVATIVE KOKODA	
CHALLENGE 05 – MODERN INNOVATIVE FIJIAN STYLE CHICKEN CURRY	
CHALLENGE 06 – MODERN INNNOVATIVE VUDI VAKASOSO	

ENTRY FORMS CAN BE E-MAILED OR HAND DELIVERED TO THE FOLLOWING
EMAIL ADDRESS :-info@culinaryfederationoffiji.org OR chef_prabhat@hotmail.com
HAND DELIVERY:-MOHAMMED ARUN (EXECUTIVE CHEF –GPH)/PRABHAT PRAWIN (EXECUTIVE CHEF-SHERATON & WESTIN)/MOHAMMED FARUK (CAKE WORLD-NADI & LAUTOKA)/LANCE SEETO (EXECUTIVE CHEF-MALAMALA ISLAND)/PRITAM SHIRLAL (EXECUTIVE CHEF-HILTON RESORTS)

ENTRY CLOSES ON THE 25TH OCTOBER 2018(NO ENTRY FEES)

PLEASE SEND A COPY OF YOUR ID WITH THE ENTRY FORM (DRIVER LICENSE, PASSPORT, BIRTH CERTIFICATE)

FOR ANY FURTHER INFORMATION, PLEASE CONTACT :-FARUK-+679 9950 785 OR ASHWIN:-+679 769 5239

ONLY SHORTLISTED CANDIDATE WILL BE CONTACTED AND EACH CHALLENGE WINNER WILL RECEIVE \$500 CASH PRIZE AND THE BEST MODERN DISH TROPHY.

FOR OFFICAL USE ONLY

RECEIVED BY

DATE