



Fiji Hotel and Tourism Association

## **CULINARY FEDERATION OF FIJI**

### **HOTEC KANA BULA CHALLENGE CLASS DETAILS**

#### **TRADITIONAL FIJIAN CUISINE**

##### **A Dish with a story**

All recipes should be submitted within the advertised date. Recipes should be submitted with a story as to why you like making the dish or eating it.

Shortlisted candidates will be called for the final cook off.

##### **CHALLENGE 01:-Traditional Fish Kokoda**

To cook and present a traditional Kokoda as per the initial submitted recipe.

Two portions to be individually plated within 45 minutes.

All ingredients will be provided on the venue as per the initial submitted recipe.

Participants will have 45 minutes time for curing of the fish and 45 minutes to complete and present the dish.

##### **CHALLENGE 02: -Traditional Fijian Style Chicken Curry**

To cook and present a traditional chicken curry as per the initial submitted recipe.

Two portions to be individually plated within 60 minutes.

All ingredients will be provided on the venue as per the initial submitted recipe.

##### **CHALLENGE 03: - Traditional Vudi Vakasoso**

To cook and present a traditional vudi vakasoso as per the initial submitted recipe.

Two portions to be individually plated within 60 minutes.

All ingredients will be provided on the venue as per the initial submitted recipe.



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## **HOTEC KANA BULA COOK OFF ENTRY FORM**

<b>PERSONAL DETAILS</b>
<b>FIRST NAME:</b>
<b>LAST NAME:</b>
<b>DATE OF BIRTH:</b>
<b>MAILING ADDRESS:</b>
<b>CONTACT PHONE NO 1:</b>
<b>CONTACT PHONE NO 2:</b>
<b>EMAIL ADDRESS:</b>

<b>PLEASE SELECT THE COMPETITION YOU WANT TO ENTER (PLEASE TICK )</b>	
<b>CHALLENGE 01- TRADITIONAL FISH KOKODA</b>	
<b>CHALLENGE 02 – TRADITIONAL FIJIAN STYLE CHICKEN CURRY</b>	
<b>CHALLENGE 03 – TRADITIONAL VUDI VAKASOSO</b>	

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

### **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 TRADITIONAL DISH TROPHY.**

FOR OFFICAL USE ONLY

RECEIVED BY  
DATE: