



6th ISTANBUL CULINARY CUP 2026

COMPETITION RULEBOOK

10-11-12-13-14 NOVEMBER 2026

**PROFESSIONAL AND AMATEUR CHEFS, FOOD STYLISTS, BARISTAS AND
BARTENDERS, HIGH SCHOOLS, UNIVERSITIES, NATIONAL TEAMS**

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This competition is accredited by the Turkish Gastronomy Confederation
(TUGAK)

Messages from the Presidents

INTERNATIONAL ISTANBUL CULINARY CUP 2026 BEGINS!

The Chefs Association, one of Türkiye's long-established professional associations, will hold its tenth Chefs and Suppliers Meeting alongside the 6th International Istanbul Culinary Cup in 2026, once again bringing together thousands of executive chefs and numerous national and international suppliers. Held at the TÜYAP Fair and Congress Center in Istanbul on 10–14 November 2026, the event will celebrate the 29th anniversary of the Chefs Association and host the sixth edition of the Istanbul Culinary Cup competition for aspiring and professional chefs.

The excitement of competition is at its peak!

Istanbul Culinary Cup 2020 welcomed gastronomy students from Istanbul and many other parts of Türkiye. From Zonguldak to Didim, Ankara to Kırklareli, Alanya to Istanbul and Cyprus, dozens of aspiring and professional chefs won gold, silver and bronze medals across various categories. Having become one of Türkiye's prominent culinary competitions, Istanbul Culinary Cup will welcome more than 25,000 participants in 2026, including professional and aspiring chefs from other countries and all seven regions of Türkiye, association board members, vocational high schools, university gastronomy students and instructors, gourmets, academics, food writers, vocational educators, bloggers, social media writers and members of the press. A pioneering initiative of the Chefs Association, the International Istanbul Culinary Cup brings professional chefs together with leading suppliers. It continues to raise its standards and introduce new features each year, contributing to culinary culture and Türkiye's gastronomic tourism.

We would be delighted to welcome you to this important event.

Respectfully,



Istanbul Culinary Cup
Chair of the Organizing Committee

Gürsel KELEŞ



Chefs Association Board of Directors
President
Ahmet KARAMAN

Message from the Chair of the Jury

Distinguished Chefs, Dear Competitors and Esteemed Representatives of the Gastronomy Community,

It is a great honor and pleasure to welcome our valued colleagues and the chefs of tomorrow to Istanbul, a city where continents, cultures and culinary traditions have met for centuries, under the umbrella of the Istanbul Culinary Cup. The Istanbul Culinary Cup is not merely a culinary competition in which talents compete; it is an international meeting point for sharing professional knowledge and experience, bringing diverse cuisines together and developing ideas that contribute to the future of gastronomy.

We attach great value to bringing together participants from across gastronomy, from professional chefs and emerging talents to high school and university students and international competitors. For us, the competition is not only about the appearance and flavor of a dish, but also about professional discipline, technical competence, product knowledge, hygiene, sustainability, creativity, time management and professional kitchen culture.

Every dish is an original expression of a competitor's knowledge, technique and culinary perspective. Chefs from different countries and cultures coming together through the common language of cuisine demonstrate once again that gastronomy transcends borders and fosters cultural exchange. We expect all competitors to follow competition rules and hygiene standards meticulously while demonstrating their abilities with professionalism, ethics, innovation and a commitment to excellence.

Our national and international jury members will conduct their evaluations according to impartiality, transparency, professional ethics and international judging principles. Treating every competitor's effort and professional journey with equal respect is among the jury's most important responsibilities.

I extend my thanks to all institutions and organizations, our confederation, associations, academics, jury members, instructors, students, sponsors and every dedicated team member working behind the scenes to make the Istanbul Culinary Cup possible.

I wish every competitor success. May the most important rewards you take away be not only medals and trophies, but also the experience you gain, the international friendships you build, the professional knowledge you share and the mark you leave on gastronomy.

I look forward to meeting in Istanbul, united by our shared passion and profession.

Respectfully,



Assist. Prof. Dr. Emrah Köksal SEZGİN
Jury Chair / TUGAK President

6th Istanbul Culinary Cup 2026 – Competition Rulebook: General Information

1. Full competition details are available at www.ascilardenegi.org
2. Competitors must apply through www.ascilardenegi.org.tr. After preliminary approval, they must transfer the registration fee to the account below and email the receipt to info@ascilardenegi.org. A confirmation email will be sent after payment. www.ascilardenegi.org

Registration fee: Display categories 50 € ; individual categories 70 € ; team competitions 100 €

Chefs Association Account – Garanti Bank, Topçular Branch

Branch: Topçular

Account No.: 311 / 065497

IBAN: TR09 0006 2000 3110 0009 0654 97

3. Competitors will receive a participation certificate or achievement certificate and a medal according to their scores in each category. Schools whose teams finish in the top three of the Best High School Team and Best University Team competitions will receive certificates, trophies, medals and special gifts. The top three teams in Chef Team of the Year and the International Istanbul Culinary Cup team competitions will also receive certificates, trophies, medals and special gifts according to their rankings.

4. Participants must cover the cost of their own competition ingredients and bring their own equipment.

5. The Organising Committee will provide one night of accommodation (two rooms per team) for high school and university teams participating from within Türkiye.

6. Accommodation support for chefs participating from abroad will be provided by the Competition Committee.

7. Medal Scoring System

50–69 points: Participation Certificate

70–79 points: Bronze Medal

80–89 points: Silver Medal

90–100 points: Gold Medal

Medals will be presented at the awards ceremony held at the end of each competition day.

8. **Members of teams entering the competition must each participate in at least one individual competition and register together for the team competition.**

9.

Judging Criteria:

TASTE & TEXTURE The dish must retain its authentic taste and texture with appropriate seasoning and meet modern nutritional standards for quality, flavour and colour.	50 Points
CORRECT PROFESSIONAL PREPARATION Use correct cooking techniques, hygiene, efficient teamwork and time management, while minimising food waste during preparation and service. sırasında verimli ekip çalışması ve zaman yönetiminin sağlanması.	15 Points
HYGIENE AND FOOD WASTE Maintain hygienic work methods, clean and orderly stations, correct storage and temperature control, and effective management of food and plastic waste. sınırlandırılması.	10 Points
PRESENTATION Ingredients and accompaniments must be harmonious. Plating should be clean, simple and appetising, without artificial decoration or excessive complexity. düzenlemeler içermemelidir.	10 Points
SERVICE Dishes must be practical to transport and served on time in the correct number of plates.	5 Points
PREPARATION / MISE EN PLACE Organise ingredients clearly, bring the correct quantities, apply appropriate techniques and use working time efficiently. verimli kullanılması.	5 Points
INNOVATION Introduce new or improved techniques and elevate presentation to exceed expectations and create a memorable impression. bırakmasının sağlanması.	5 Points
Total Score: 100 points	

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*** For further information, registration and payment details, please contact +90 532 015 71 14.

RULES

1. The registration deadline is 1 NOVEMBER 2026. However, places are limited and registration for a category will close once capacity is reached.
2. Competitors must bring all ingredients they intend to use, strictly observing hygiene and cold-chain requirements.
3. Individual competitions last 30–45 minutes depending on the category; all team competitions last 60 minutes.
4. Each competition station is equipped with a hob, convection oven, +5°C refrigerator, freezer and sink. Competitors must provide all other required equipment. A 220 V power supply is available. A dishwashing area will also be provided.
5. The organisers will take all reasonable precautions to safeguard plates and equipment. Nevertheless, competitors remain responsible for all their belongings. The Organising Committee accepts no liability for loss of or damage to personal equipment and materials.
6. As judges will score menu composition and written presentation, recipes and especially dish names should be written accurately in at least two languages.
7. Allergens must be declared on the recipe for any dish containing allergenic ingredients.
8. Competitors must wear the aprons and hats provided during the competition.
9. Timing
 - a. Your dish (presentation) must not be completed more than 10 minutes before the stated finishing time.
 - b. Competitors who breach this rule may have up to 10% deducted from their final score.
 - c. One point will be deducted for each minute beyond the time limit; dishes presented 10 minutes late will be disqualified.
10. Competition Ingredient Guidelines (Mise en Place / Advance Preparation)
 - a. Pork and pork products are prohibited in the competition.
 - b. Basic mother sauces are permitted, but must be further processed in the competition kitchen to create derivative sauces.
 - c. Leafy greens may be cleaned and washed.
 - d. Vegetables and fruit may be cleaned, cut or trimmed in any way, but must remain raw.
 - e. Fruit purées are permitted but must not be finished products.
 - f. Glazes and concentrated fruit juices are prohibited.
 - g. Dried fruit and/or vegetable powders are permitted.
 - h. Dehydrated fruit and fruit sheets are permitted.
 - i. Vegetable ash and homemade spice blends are permitted.
 - j. Transglutaminase (meat glue) is prohibited.
 - k. Fish may be gutted, scaled and, where necessary, filleted or portioned, but must be raw. Carrying out these processes in the competition area is recommended for scoring purposes.
 - l. Shellfish may be cleaned, raw and removed from their shells.
 - m. Meat, poultry and game may be boned, portioned and trimmed, but must remain raw.
 - n. Under TUGAK hygiene rules, proteins must not be brought to the competition already minced.

- Mincing must be carried out in the competition area.
- o. Offal may be brought soaked in milk but must not be seasoned or flavoured.
 - p. Smoked ingredients are permitted provided they undergo further preparation in the kitchen during the competition.
 - q. Pasta and other doughs may be seasoned and rolled into sheets but must not be portioned or cooked.
 - r. Pastry products (sponge cakes, biscuits) must not be pre-cut or shaped with templates.
 - s. Macaroons or macarons must be baked in the competition area; raw mixtures may be prepared in advance.
 - t. All decorative elements must be made entirely in the competition area.
 - Titanium dioxide, metallic powders and artificial food colourings are not permitted.
 - Do not use gold or silver leaf.
 - u. Eggs may be separated into yolks and whites and may be pasteurised.
 - v. Dry ingredients may be measured or weighed in advance.
 - w. Flavoured oils and butters are permitted.
 - x. Please note: Only two moulds and one stencil may be used during the competition.

Competitors who breach the above rules may have up to 10% deducted from their final score.

TUGAK Food Safety Regulations

The Five Keys to Food Safety in TUGAK Competitions

The five key messages for safer food are: (1) keep clean; (2) separate raw and cooked food; (3) cook thoroughly; (4) keep food at safe temperatures; and (5) use safe raw materials.

1. Keep Clean (although more than 2.5 billion bacteria are needed to cloud 250 ml of water, in some cases just 15–20 pathogenic bacteria can cause illness).

- Wash and sanitise all preparation surfaces and cooking equipment.
- Wash fruit and vegetables and pack them in suitable containers.
- The kitchen is a showcase for our profession and must be spotless.
- All equipment, utensils and serveware, including knives and knife rolls or cases, must be clean.
- Keep floors, walls, cupboards, refrigerators and all carts or transport equipment clean.

2. Separate Raw and Cooked Foods. Keeping raw and prepared foods apart prevents the transfer of microorganisms. Cross-contamination is the transfer of microorganisms from raw to cooked foods or to equipment used near food.

- Pack ingredients separately and clearly label each with its name, packing date and, where applicable, use-by date.
- Keep raw poultry, fish, seafood and meat in separate sealed containers. Transport and store these products below 5°C (41°F).
- Different dry foods may share a tray if separately packaged and labelled.
- Store cooked foods above raw products to prevent dripping and cross-contamination. The two groups must not touch.

3. Cook Thoroughly. Correct cooking and handling can eliminate almost all harmful microorganisms, helping ensure food served to judges and guests is safe.

- Use a standard HACCP record when preparing and cooking proteins. Ideally it should include:
 - Name of the product being cooked
 - Temperature before cooking
 - Time exposed to heat
 - Actual temperature during cooking
 - Time cooking was completed
- Immediately shock blanched products in clean ice water to stop cooking, then drain and store in a clearly labelled, sealed container.
- If your national cuisine requires partial cooking, drying and subsequent re cooking (for example, Peking duck), clearly explain this to the judges. Keep such products in a clean area to prevent bacterial growth.

4. Keep Food at Safe Temperatures. Microorganisms multiply rapidly if food is stored incorrectly. Keeping food below 5°C (40°F) or above 60°C (140°F) slows or stops growth, although some harmful microorganisms can grow below 5°C (40°F).

- Use HACCP records for all food preparation as described under “Cook Thoroughly”.
- Raw proteins may be kept on the workbench only on ice or ice packs, covered by additional ice packs or another cooling system. Keep the protein below 10°C (50°F).
- Keep cooked food above 60°C (140°F) to prevent microbial growth and ensure hot service to judges and guests.
- Alternatively, serve cooked dishes à la minute (immediately upon order).
- Post a HACCP temperature chart on each refrigerator and freezer door. Record temperatures hourly and take corrective action if doors remain open too long.
- Cool hot food to below 5°C before placing it in the refrigerator.
- Cover and label all food stored in refrigerators or freezers.

5. Choose Safe Raw Materials. Raw materials, including ice, may contain harmful microorganisms or chemicals. Mouldy fruit and vegetables may develop toxic substances.

- Record product temperatures at the market, on arrival at the preparation facility and in the competition kitchen, in accordance with HACCP.
- Check fruit and vegetables for worms, larvae and mould.
- Fish, seafood and meat proteins must be below 5°C and free of bruising or damage.
- Check fish carefully for all signs of freshness.
- Check expiry dates on all dry, fresh, frozen, cured and smoked foods.

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UNIFORM STANDARDS

Ideally, all team members should be dressed almost identically.

1. Chef Jacket – Chefs must enter the competition area wearing a clean, white, ironed chef jacket.
2. Chef Hat – Standard chef hats or competition-sponsored hats must be worn. Skull caps or bandanas may be worn in individual events.
3. Apron – A white apron is standard. Light-coloured or butcher-striped aprons, or competition-sponsored bib aprons, are accepted.
4. Wear safety-type, non-slip footwear. Trainers are prohibited in the kitchen.
5. Neckerchiefs or ties are optional.
6. Visible jewellery is prohibited except wedding rings, stud earrings no larger than 7 mm in diameter, or small sleeper earrings.
7. Watches must not be worn in the competition kitchen.

PERSONAL HYGIENE

1. Chefs must be clean, showered and demonstrate good personal hygiene.
2. Hair touching or hanging below the collar must be tied back and covered with a hairnet, cap or similar covering.
3. Aftershave and perfume must not have an overpowering scent.
4. Chef jacket sleeves must extend at least to the elbows.
5. Appropriate footwear must be clean.
6. Appropriate footwear must be clean.

Double-dipping a spoon into sauces or food is strictly prohibited.

- Cover transported and stored foods with cling film or lids.
- Do not touch ready-to-eat (RTE) foods with bare hands.
- Acceptable utensils for handling cooked food include tongs, chopsticks and tweezers.
- Keep work areas free of unnecessary items at all times; clean up spills immediately.
- Keep knives clean at all times.
- Use paper towels to wipe worktops and hands. Cloth towels may be used only for handling hot items.
- Use colour-coded HDPE cutting boards: green for fruit/vegetables, red for raw meat, blue for raw seafood, brown for cooked meat, yellow for raw poultry, white for dairy and bakery products, and purple for vegan products. White may be used as a neutral colour for all tasks. Boards must always be clean; wooden boards are prohibited.
- Cardboard and any plastic containers or boxes not approved for food contact are prohibited in the kitchen.
- Nothing may be stored directly on the floor.
- Cardboard and any non-food-grade plastic containers or boxes are prohibited in the kitchen.
- Face Masks / Face Shields:

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1. Replace them when preparing for service, whenever contaminated or damaged, and after returning to the kitchen from a break.

- a. When required by local health authorities or organisers
 - Handwashing:
- b. Handwashing must take 30 seconds and be performed in the following situations:
 - On arrival in the kitchen
 - At the start of the competition
 - Whenever hands are dirty

2. After touching raw proteins

After completing each task

- a. After setting up mise en place
- b. Before service
- c. After using the toilet
- d. After handling waste
- e. Whenever returning to the kitchen.
- f. After completing each task
- g. Sanitising:
- h. The recommended chemical sanitiser must remain on the surface for at least 10 seconds before being wiped off with a paper towel.
- i. Sanitise all work surfaces upon entering the kitchen.
- j. Sanitise all worktops at the start of the competition.
- k. Sanitise all worktops whenever soiled.

3. Sanitise all worktops before service.

Sanitise all worktops at the end of the competition.

- a. Sanitise all work surfaces on entering the kitchen.
- b. Sanitise all worktops at the start of the competition.
- c. Sanitise all worktops whenever soiled.
- d. Sanitise all worktops after each task.
- e. Sanitise all worktops before service.
- f. Sanitise all worktops at the end of the competition.
 - Competitors are advised to bring food-safe sanitiser for all these procedures.

4. Aprons:

- a. To represent our profession properly and prevent cross-contamination, chefs must not work in dirty aprons.
- b. Bib aprons may be worn when trimming proteins.
- c. Aprons must be changed in the following situations:
 - After working with proteins
 - Whenever excessively soiled.

5. Gloves:

- a. Wearing gloves does not remove the obligation to follow correct food-handling procedures.
- b. Gloves must be worn when handling hot or cold ready-to-eat (RTE) foods to be consumed by judges or the public.
- c. Gloves may be worn when handling dirty or staining products such as beetroot.
- d. Hand injuries must be covered with a plaster or dressing and a glove.
- e. Changing gloves is essential to prevent cross-contamination. Gloves are not required for mise en place or ingredient preparation unless the food will be served raw without further heat treatment.
- f. Change gloves in the following situations:
 - After handling proteins, before using other equipment
 - Before service
 - Regularly during service

- Before and after cleaning dirty or staining vegetables or marinades.

6. Rubbish / Waste:

- Small waste bins are permitted on worktops.
- Neither small worktop bins nor the main kitchen bin may be allowed to overflow.
- Bag and seal waste and remove it from the competition area every hour.
- Waste bins must be empty when service begins.
- Bins must be cleaned and washed after service.
- Sinks must be used for washing dishes, not for storing dirty pans or waste.
- Separate waste (for example paper, plastic, organic matter and non-reusable plastic boxes and containers) and place it in designated bins.

7. Team Positioning / Distancing:

Ideally, teams should use the full kitchen workspace to avoid close contact wherever possible.

8. Glass Policy:

- No glassware or glass containers of any kind may enter the competition kitchen. This applies to wine, vinegar, soy sauce, tomato paste, oils, drinks and all other products.
- Transfer products into suitable non-breakable containers before entering the competition kitchen.
- Sponsored products supplied in glass containers must remain at central ingredient tables outside the competition kitchen. Competitors must collect them in non-breakable containers. This also applies to the Community Catering category, where commercial products are permitted.

9. Food Efficiency (Surplus / Leftovers):

- Some food surplus may be unavoidable, but it must be controlled. Judges will assess how you manage it.
- If portions remain unsold or unserved, records must reconcile receipts, sales and remaining food.
- A surplus of 5% is acceptable for kitchen factors such as spills, changes or wrong tables.
- When planning menus, avoid wasteful techniques such as pommes parisiennes or small carved fruit and vegetables.
- Usable trimmings and preparation surplus must be properly packaged and labelled with at least the product name and date.
- Kitchen judges will inspect such leftovers before they leave the competition area.
- Points will be deducted for products thrown away or poured down sinks.

Note: These rules have been developed by TUGAK and the Competition Committee for the benefit of all. They reflect fundamental rules applied in various competitions worldwide and will be considered in accordance with competition requirements.

CATEGORIES

DISPLAY COMPETITION CATEGORIES

DICC 101 – Chocolate Sculpture

Competitors may prepare any artistic sculpture or object entirely from chocolate in advance and bring it solely for display. Internal supports of any kind are permitted provided they are not visible from the outside.

There is no compulsory theme. Supports such as polystyrene, iron or wire may be used. The work must be placed on the designated display table by 10:00 on 11 November 2026.

DICC 102 – Boutique Cake

Competitors may bring a pre-made cake of any height and number of tiers, including a polystyrene dummy cake. Internal supports such as polystyrene, wood, metal, floral wire or rods are permitted, but must not be visible. All visible surfaces must consist of edible materials such as fondant, marzipan, modelling chocolate, pastillage, royal icing, isomalt and food colouring.

The theme is unrestricted; the cake may be prepared in advance.

Place the cake on the designated display table by 10:00 on 11 November 2026.

DICC 103 – Floral Arrangement

Create a floral arrangement using fondant, flower paste, isomalt, wafer paper or similar materials. Floral wire and tape may be used but must be covered with edible material, as visible supports adversely affect scoring. The arrangement must contain at least 10 flowers. There is no minimum or maximum height, but the base display area must not exceed 60 × 60 cm. The base on which the arrangement is made must also be edible.

Place the arrangement on the designated display table by 10:00 on 11 November 2026.

DICC 104 – Artisan Bread

Sourdough starter is compulsory.

The display must contain seven product varieties, each weighing at least 600 g.

Visual presentation is a priority.

Place the products on the designated display table by 10:00 on 11 November 2026.

DICC 105 – Artistic Fruit and Vegetable Carving

Create a two- or three-dimensional composition using carved fruit and vegetables. The theme may include sculpture, vegetable gardens or other original culinary art, including abstract work. The maximum display dimensions are 150 × 100 cm with a height of 150 cm. Quality and artistic execution will be considered. Internal and external supports, adhesives, colourants, toothpicks and wooden skewers are permitted, but supports must not be visible. Place the work on the designated display table by 10:00 on 11 November 2026.

DICC 106 – Food Styling (Food Photography)

Photographs must be displayed on the provided easels and measure between A4 and 50 × 70 cm. Place photographs on the designated display table by 10:00 on 11 November 2026.

Note 1: Display-category entries will be exhibited from the start of the competitions until 18:00 on 14 November 2026, the final competition day.

Note 2: Competitors are responsible for checking and monitoring their entries each day.

Note 3: Awards will be presented at the ceremony on the same day. Competitors qualifying for overall rankings will be contacted and invited to the final-day awards ceremony.

INDIVIDUAL COMPETITION CATEGORIES – ETHNIC CUISINES

BEICC 201 – Restaurant Ottoman Palace Cuisine Dish

Competitors have 45 minutes to prepare, cook and present an original starter of their choice for two people. Only dishes from Ottoman cuisine and regional products associated with Turkish and Ottoman cuisine are permitted. Prepare two portions. Hot or cold presentation is allowed.

BEICC 202 – Restaurant Burger Dish

Competitors have 30 minutes to prepare, cook and present a burger dish of their choice. Vegetables and carbohydrates may accompany the dish; ingredients are at the competitor's discretion. Prepare two portions. Only fresh and local ingredients are permitted. Meat, fish, seafood, game and poultry may be used.

BEICC 203 – Restaurant Pasta Dish

Competitors have 45 minutes to prepare, cook and present one original fresh pasta dish of their choice for two people. Prepare two portions. Only fresh and local ingredients are permitted.

BEICC 204 – Restaurant Asian Cuisine Dish

Competitors have 45 minutes to prepare, cook and present an original Asian cuisine dish of their choice for two people. Prepare two portions.

BEICC 205 – Tapas Dish: Spanish Cuisine Starter

Competitors must prepare four types of tapas in 30 minutes, six pieces of each type, weighing 8–16 g per piece. Hummus supplied by Transmed must be used. Bread products may be brought in. Competitors may freely choose the other ingredients, including seafood, smoked meats, cheeses, fruit and vegetables.

BEICC 206 – Restaurant Pizza Dish

Competitors have 30 minutes to prepare and present a hot or cold pizza dish for two. Two portions are required. Fermented dough may be brought ready-made, but competitors must also make the same dough during the competition. They may then use the pre-fermented dough to prepare the final product. Hand-stretching and avoiding the use of a pan affect scoring.

BEICC 207 – Restaurant Cocktail (Bartender) Competition

Competitors have 30 minutes to prepare and present a hot or cold cocktail of their choice for two people.

BEICC 208 – Restaurant Coffee (Barista) Competition

Competitors have 30 minutes to prepare and present a hot or cold coffee beverage of their choice for two people.

INDIVIDUAL COMPETITION CATEGORIES – HIGH SCHOOLS

BLICC 301 – Restaurant Starter Dish (High Schools)

Competitors have 45 minutes to prepare, cook and present an original starter of their choice for two people. Hot or cold presentation is permitted.

BLICC 302 – Restaurant Poultry and Game Dish (High Schools)

Competitors have 45 minutes to prepare, cook and present a poultry or game dish of their choice for two people.

BLICC 303 – Restaurant Fish Dish (High Schools)

Competitors have 45 minutes to prepare, cook and present an original fish dish of their choice for two people.

BLICC 304 – Restaurant Meat Dish (High Schools)

Competitors have 45 minutes to prepare, cook and present an original meat dish of their choice for two people.

BLICC 305 – Restaurant Dessert Dish (High Schools)

Competitors have 45 minutes to prepare and present a hot or cold dessert dish of their choice for two people.

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INDIVIDUAL COMPETITION CATEGORIES – UNIVERSITIES

BUICC 301 – Restaurant Starter Dish (University)

Competitors have 45 minutes to prepare, cook and present an original starter of their choice for two people. Hot or cold presentation is permitted.

BUICC 302 – Restaurant Poultry and Game Dish (University)

Competitors have 45 minutes to prepare, cook and present a poultry or game dish of their choice for two people.

BUICC 303 – Restaurant Fish Dish (University)

Competitors have 45 minutes to prepare, cook and present an original fish dish of their choice for two people.

BUICC 304 – Restaurant Meat Dish (University)

Competitors have 45 minutes to prepare, cook and present an original meat dish of their choice for two people.

BUICC 305 – Restaurant Dessert Dish (University)

Competitors have 45 minutes to prepare and present a hot or cold dessert dish of their choice for two people.

TEAM COMPETITION CATEGORIES

EICC 201 – Best High School Team

Teams of two must prepare a menu consisting of one starter and one main course, serving two portions of each. The time limit is 60 minutes. A steward may assist if wearing chef uniform throughout. Presentation may begin after minute 45 if ready.

EICC 202 – Best University Team

Teams of two must prepare a menu consisting of one starter and one main course, serving two portions of each. The time limit is 60 minutes. A steward may assist if wearing chef uniform throughout. Presentation may begin after minute 45 if ready.

EICC 203 – Chef Team of the Year 2026

Teams of three must prepare a menu consisting of one starter and one main course, serving two portions of each. The time limit is 60 minutes. A steward may assist if wearing chef uniform throughout. Presentation may begin after minute 45 if ready.

EICC 204 – International “ISTANBUL CULINARY GASTRONOMY CUP”

Teams of three must prepare a menu consisting of one starter, one main course and one dessert, serving two portions of each. The time limit is 60 minutes. A steward may assist if wearing chef uniform throughout. Presentation may begin after minute 45 if ready.

NOTE:

Note 1: All members of teams entering team competitions must also enter at least one individual competition.

Note 2: Each high school or university may enter only one team and submit only one application. Multiple teams from the same school are not permitted.

SCORING SYSTEM AND AWARDS

Individual Competitor Scoring Table

90–100: Gold medal + achievement certificate
80–89: Silver medal + achievement certificate
70–79: Bronze medal + achievement certificate
50–69: Participation certificate

Individual Competition Overall Ranking Awards

The grand prize champion will be determined using an overall ranking score based on the percentage of individual competition results for each team member and the percentage of the team competition score.

In other words:

Two-person team: Individual score $25\% \times 2 = 50\%$ + team score $50\% = 100\%$

Three-person team: Individual score $15\% \times 3 = 45\%$ + team score $55\% = 100\%$

1st place: 150 EURO

2nd place: 120 EURO

3rd place: 80 EURO

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School and Team Competition Scoring Table

90–100: Gold medal + achievement certificate
80–89: Silver medal + achievement certificate
70–79: Bronze medal + achievement certificate
50–69: Participation certificate

Awards (for each team category)

1st place: one gold trophy and 150 EURO
2nd place: one silver trophy and 120 EURO
3rd place: one bronze trophy and 80 EURO

NOTE:

Note 1: Trophies and gifts will be awarded to the three highest-scoring entries.