

2017

MYBA

SUPERYACHT CHEFS' COMPETITION

SPONSORED BY **SuperYachtWorld**
The global magazine for superyacht owners

THE PROGRAMME

Monday 3rd April Registration opens at 15:00 CET.

Please note that you can register online using our easy entry form.

Successful entries will be emailed within 48hrs to confirm their participation so, please make sure that you use an email address that you access on a regular basis.

Once you have received confirmation of your entry, please email sarah@mybashow.com if you have any questions.

Sunday 23rd April	Chef and Steward/ess Briefing (14:00 - Hospitality Tent)
Monday 24th April	Judging Yachts 50m and over
Tuesday 25th April	Judging Yachts from 34m to 49m
Wednesday 26th April	Judging Yachts 33m and under
Thursday 27th April	Prize Giving ceremony/champagne reception (15:00)

The competition will take place over 3 days and only 10 yachts will be accepted in each of the 3 categories.

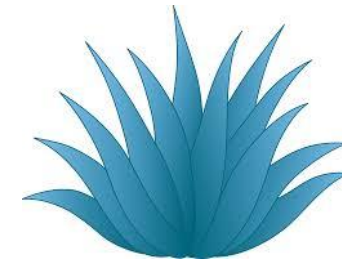
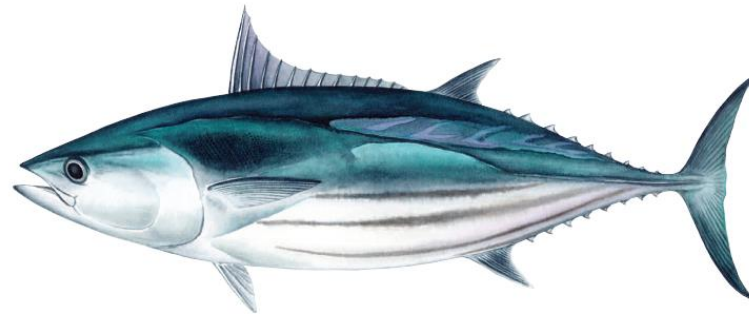
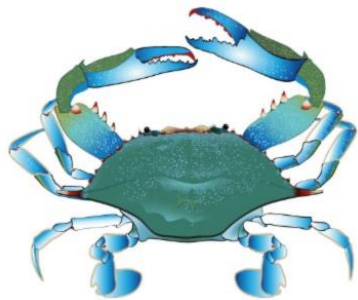
THE MENU & CRITERIA

Chefs will need to prepare a three-course Lunch or Dinner as described below:

Starter: Seafood incorporating Saffron

Main course: Fish and Rice

Dessert: A NO sugar dessert, only using natural sugar substitutes such as honey or agave.



Judging Criteria:

Originality/Creativity, Taste/Flavour, Presentation, Execution Craft/Technique, Overall impression.

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Sabor Barcelona
Bespoke Provisioning For Yachts And Villas

THE RULES



- All cooking and preparation must be executed onboard. Helpers may assist in plating and serving only.
- **5 taster plates of each course** must be prepared for the judges and **one full size dish to be photographed.**
- A minimum of **6 copies of the menu** must be available, one for each judge and one for the table.
- The competition meal can be served in the onboard location of choice. (dining saloon, aft deck, sun deck, saloon, buffet style or plated)
- All chefs accepted into the competition must attend the Chefs' Briefing, where they will be informed of the exact time the judges will come aboard.
- The three course meal must be served within the allotted time or the participating chef will be eliminated. **Judges will be onboard for 35 minutes.**

TABLE DISPLAY CONTEST “SPRING IN BARCELONA”



- In addition to the Chefs' Competition there will be a tablescaping competition, open to stewards and stewardesses.
- Tablescaping entries will only be accepted if the yacht's Chef has entered the competition.
- The lunch or dinner table with your vision of “Spring in Barcelona”, to celebrate our new venue and in keeping with the chef's food presentation.
- The decorative Gin bottle must be incorporated in the tablescape, and prominently displayed.
Feel free to decorate and use the bottle in any way you wish.
- Once accepted into the competition, attendance at the Steward/ess briefing is compulsory. It will take place at the same time and location as the Chef's briefing.

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THANK YOU
for
YOUR INTEREST