



32nd ANNUAL CULINARY AWARDS OF EXCELLENCE

The Ritz Carlton Resort, Grand Cayman

October 27th, 28th & 29th 2026

THE CULINARY AWARDS OF EXCELLENCE WILL BE PRESENTED IN
EACH OF 7 CATEGORIES.

TROPHIES WILL BE PRESENTED FOR THE HIGHEST SCORING
PRESENTATIONS IN EACH CATEGORY.

MEDALS WILL BE AWARDED ON A POINTS SYSTEM

THE JUDGES WILL CONSIDER THE FOLLOWING POINTS WHEN SCORING

PRESENTATION

CARIBBEAN

INFLUENCE

PRACTICALITY

COOKING SKILLS

BALANCE

TASTE

MEDALS WILL BE AWARDED AS FOLLOWS



GOLD = 100-91 Points

SILVER = 90-83 Points

BRONZE = 82-72 Points

THE FOLLOWING SPECIAL AWARDS WILL ALSO BE PRESENTED

THE MOST INNOVATIVE CARIBBEAN
RECIPE THE BEST OF SHOW

SPIRIT OF THE COMPETITION

THE CHEF OF THE YEAR

LIFETIME ACHIEVEMENT AWARD

Other awards may be announced

Please Note: The Competition Format has changed

COMPETITORS SHOULD BE AWARE THAT THE COMPETITION IS BASED ON CARIBBEAN FOODS AND CHEFS ARE ENCOURAGED TO UTILISE CARIBBEAN INGREDIENTS AND METHODS. AT THE JUDGES DISCRETION POINTS MAY BE DEDUCTED FOR USE OF NON-CARIBBEAN INGREDIENTS.

DAY ONE OF COMPETITION (27th October 2026) WILL COMPRISE OF HOT SALON PRESENTED COLD.

EACH COMPETITOR WILL PRESENT ONE HOT APPETIZER, ONE COLD APPETIZER AND ONE MAIN COURSE. THE FORMAT WILL BE A THREE COURSE SIGNATURE MENU FOR ONE PERSON (HOT APPETISER, COLD APPETISER, ENTREE) FEATURING CARIBBEAN FLAVOURS AND INFLUENCES.

SEPARATE AWARDS WILL BE PRESENTED FOR EACH OF THE THREE DISHES COMPRISING THE PARTICIPANTS ENTRY. HOWEVER, ALL THREE COURSES OF THE SIGNATURE MENU MUST BE PRESENTED TO QUALIFY FOR JUDGING



PASTRY WILL BE A JUDGED AS A SEPERATE CATEGORY

COMPETITORS ARE RESPONSIBLE FOR ALL EXPENSES INCURRED IN THE PURCHASE OF INGREDIENTS AND ITEMS FOR PRESENTATION.

SET UP MUST BE COMPLETED BY 10.00 SHARP!! NO EXCEPTIONS.

COMPETITORS MUST REMOVE THEIR DISPLAYS BETWEEN THE HOURS OF 7.00 pm to 9.00 pm. ALL EXHIBITS NOT REMOVED BY 9.00 pm WILL BE DISPOSED OF.

THE CAYMAN CULINARY SOCIETY AND THE RITZ CARLTON RESORT WILL NOT BE RESPONSIBLE FOR ANY DISPLAYS, PLATES, PLATTERS OR ANY OTHER MATERIALS BELONGING TO COMPETITORS REMAINING IN THE BALLROOM AFTER 9.00 pm

WINNERS FROM THE COLD SALON COMPETITION WILL BE SELECTED TO ADVANCE INTO A LIVE “MYSTERY BASKET” CHALLENGE FOR CHEF OF THE YEAR WHICH WILL TAKE PLACE ON DAY TWO **(October 28th 2026).**

THE SHOWPIECE CATEGORY, COMPETITION WILL BE HELD ON DAY TWO **(October 28th 2026)**

AFTER JUDGING, THE COMMITTEE WILL NOTIFY THOSE CHEFS WHO QUALIFY FOR CHEF OF THE YEAR COOK OFF. THERE WILL BE A MEETING FOR ALL QUALIFYING CHEFS AT 8.00 am ON October 28th, CHEFS WHO DO NOT ATTEND THE MEETING WILL BE DISQUALIFIED.

THERE WILL BE A MEDAL PRESENTATION CEREMONY ON THE EVENING OF DAY TWO **(October 28th 2026)** AT 6.00pm. **THE MAIN AWARDS WILL BE PRESENTED DURING THE GALA DINNER ON October 29th 2026** ALL COMPETITORS ARE REQUIRED TO DRESS IN UNIFORM TO RECEIVE THEIR AWARDS. CHEFS (or their representative) MUST BE IN ATTENDANCE TO RECEIVE THEIR AWARDS. **AWARDS WILL NOT BE GIVEN OUT AFTER THE EVENT.**



Food Categories

CATEGORY A HOT APPETIZER

APPETIZER PREPARED HOT BUT PRESENTED COLD, ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY B COLD APPETIZER

COLD APPETIZER PRESENTED COLD,

CATEGORY C MAIN COURSE

MAIN COURSE DISH PREPARED HOT BUT PRESENTED COLD ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY D DESSERT

HOT OR COLD DESSERT PRESENTED COLD ONE PLATE PREPARED AND DISPLAYED AS AN INDIVIDUAL PORTION

CATEGORY E SHOWPIECE

SHOWPIECE MADE OF EDIBLE MATERIAL BUT NOT NECESSARILY INTENDED FOR CONSUMPTION, e.g. FAT, ICE, CHOCOLATE, SALT, FRUIT, VEGETABLE, SUGAR, PASTILLAGE, OR DECORATED CAKE.

BARTENDER OF THE YEAR

SEE ATTACHED GUIDELINES

NOTE: STUDENTS MAY ENTER ANY OF THE ABOVE CATEGORIES; THEIR ENTRIES WILL BE MARKED WITH AN “S” FOR STUDENT AND MARKED ACCORDINGLY



General Guidelines for Competitors

(Based on American Culinary Federation Guidelines)

- Dishes prepared hot and displayed cold should be lightly glazed with aspic used should refer to the dish e.g. chicken with chicken
- Proper attention must be paid towards aspic glazing to ensure even coating
- Portion weight should be in keeping with the norms of accepted practice and nutritional balance Meat slices should be presented with the carved surface upward
- Accuracy of recipes with a description of ingredients and method are of the utmost importance.
- Ingredients and garnishes should harmonize with the main part of the dish, and conform with contemporary nutritional values.
- Dressing the rims of plates is not acceptable and will result in the loss of points.
- Meats should be carved properly and cleanly. Red meats should be cooked pink so that no blood is drawn during glazing.
- Vegetables should be cut or turned uniformly
- THE COMPETITION IS BASED ON CARIBBEAN FOODS AND POINTS MAY BE LOST FOR USE OF NON-CARIBBEAN INGREDIENTS

COMPETITORS SHOULD AVOID

- ** USE OF INEDIBLE MATERIALS.**
- ** EXCESSIVELY THICK GLAZING.**
- ** CLOUDY ASPIC.**
- ** MOULDED SCULPTURES.**
- ** IDENTIFYING YOUR DISPLAY PRIOR TO JUDGING.**
- ** UNSUITABLE SERVING DISHES.**
- ** SERVING FOOD ON THE RIM OF THE PLATE.**
- ** REPETITION IN PREPARATORY METHODS.**
- ** HEAVY SUPERSTRUCTURE FOR SCULPTURE**



Conditions of Participation

- Competitors will be allowed two (2) hours for setup prior to the commencement of judging.

DATES & TIMES FOR SETTING UP YOUR ENTRIES

COLD SALON, **October 27th** from 8 a.m. to 10.00 a.m.

SHOWPIECE CATEGORY **October 28th** from 9a.m. to 11.00 a.m.

JUDGING WILL COMMENCE SHARPLY AT 10.00 a.m.

All entries not ready for judging at 10.00 a.m. will be subject to loss of points or disqualification.

•Draped tables will be provided with clearly marked areas for each category. Please place your entry in the designated area for its category. **DO NOT** PLACE YOUR ENTRY IN ANY AREA OTHER THAN THE ONE INDICATED. IF YOU PLACE IT IN ANY OTHER LOCATION, IT WILL NOT BE JUDGED.

•Numbered identification stickers will be given to you upon arrival at the exhibition room for identifying your exhibits. **YOU ARE RESPONSIBLE FOR MAKING SURE THAT YOUR ENTRIES ARE NUMBERED.**

•**ANY UN-NUMBERED ENTRIES WILL NOT BE JUDGED.**

•**All entries must conform to the judging criteria. Please read the enclosed sheets very carefully.**

•**EXHIBITS THAT DO NOT ADHERE TO THE RULES WILL BE DISQUALIFIED.**

•Elevations, color draping's, decorations etc. are not permitted other than for the showpiece category.

•Ice carving will be a live event, all competition ice will be provided by the organizing committee at a cost of \$150.00 per block per competitor and must be paid for at the time of registration.

•Ice carvers are required to be present at least 30 minutes prior to the start of competition for instructions from the judges. Competitors will have one hour to create a centrepiece from a single block of ice. This will then be judged in conjunction with the other centrepieces.

•No names, signs, trademarks or identification of any kind may appear in, or near any entry other than supplied by the salon committee until after the judging has been completed



- The judges will be available for the competitors for approx. two hours after the completion of judging.
- The judge's decisions are final and cannot be contested.
- The basic rules of classical cookery must be observed.
- All exhibits must be made of edible materials. **DO NOT** use shells or any other non-edible materials as garnish.
- The recipe with a description of ingredients and method are required for each dish. Accuracy of recipes is of utmost importance. **All recipes should be in standard recipe format and of quantity sufficient for 4 persons.**
- Cayman Culinary Society reserves the right to reproduce, publish or broadcast any recipe, or photograph thereof, entered in the competition. Recipe sheets will not be returned and will become the property of CCS
- Please place your recipe card under the correct dish.

DISHES PRESENTED WITHOUT RECIPES WILL NOT BE JUDGED

CHEF OF THE YEAR MYSTERY BASKET RULES & GUIDELINES

CHEFS WILL BE CHOSEN FROM THE WINNERS OF THE COLD SALON PLUS THE HIGHEST SCORING RUNNERS UP.

THERE WILL BE A JUDGES MEETING WITH CONTESTANTS IMMEDIATELY FOLLOWING SELECTION OF COMPETITORS FOR CHEF OF THE YEAR.

LIVE COOK OFF WILL COMMENCE AT 9.00 am. October 28th Wednesday 2025

- COMPETING CHEFS WILL MEET AT 8.00 a.m. FOR FINAL INSTRUCTIONS FROM THE JUDGES. DURING THIS MEETING START TIMES WILL BE ALLOCATED TO THE CHEFS. AT THIS TIME CHEFS MAY PRESENT ANY SPECIALISED PERSONAL KITCHEN UTENSILS THAT THEY WISH TO USE FOR JUDGES APPROVAL, ONCE



APPROVED BY THE JUDGES THESE ITEMS WILL BE PLACED ON THE COMMUNITY EQUIPMENT TABLE FOR USE BY ALL COMPETITORS.

- THERE WILL BE A DRAW TO ALLOCATE START TIMES
- At 9.00am CHEFS WILL HAVE ACCESS TO THEIR MYSTERY BASKETS AND WILL BE GIVEN ONE HOUR TO COMPOSE THEIR MENU COMPRISING ONE APPETIZER AND ONE MAIN COURSE AND PASS IT TO THE KITCHEN JUDGE.
- THE MENU, ONCE HANDED IN IS SEEN AS A CONTRACT WITH THE JUDGES AND MUST BE FAITHFULLY REPRODUCED.
- CHEFS WILL BE GIVEN ONE HOUR TO COOK AND PRESENT 2 PLATES OF EACH COURSE (APPETIZER AND MAIN COURSE)
- **THE TIME SCHEDULE WILL BE AS FOLLOWS**
- COMPETITOR NUMBER 1 (one) WILL COMMENCE COOKING AT 10.00 am, THE REMAINING COMPETITORS WILL BEGIN COOKING BY NUMBERED ORDER AT 20 MINUTE INTERVALS.
- CHEFS MUST COLLECT ALL INGREDIENTS FOR THEIR DISHES FROM THE COMMUNITY LARDER DURING THE HOUR ALLOCATED FOR MENU WRITING (9:00 - 10:00) AM, AFTER THAT THEY MAY STILL HAVE ACCESS TO THE PRODUCTS BUT MAY SUFFER A DEDUCTION IN POINTS.
- COOKING TIME IS ONE HOUR AFTER WHICH THE CHEFS WILL PRESENT 2 PLATES OF EACH COURSE
- (one for display and one for the tasting judge).
- SERVING PLATES WILL BE PROVIDED BY THE ORGANISING COMMITTEE.
- THERE WILL BE BY A 15 MINUTE CLEAN UP PERIOD FOR THE CHEFS TO REMOVE THEIR EQUIPMENT AND TIDY THEIR STATIONS.

- **NOTE: CLEAN UP IS INCLUDED IN THE JUDGES SCORING PROCESS**



Registration Form

ALL ENTRY FORMS MUST BE COMPLETED AND RETURNED WITH FEE BY October 22nd 2026

REGISTRATION FEE: To enter the competition all entrants must be registered members of the Cayman Culinary Society (\$45.00 CI)

NAME _____

HOTEL / RESTAURANT _____

PHONE HOME: _____

WORK; _____

NATIONALITY: _____

DATE OF BIRTH: _____

E-MAIL: _____

CATEGORIES ENTERED

State number of entries in each category

- **CATEGORY A#.** Hot Appetizer _____
- **CATEGORY B#** Cold Appetizer _____
- **CATEGORY C#** Main Course _____
- **CATEGORY D#** Dessert _____
- **CATEGORY E#** Show Piece. _____

- Ice carving is part of the showpiece category and will be a live event, for which there will be a fee of **\$150.00** for the provision of ice,
- Competitors should take note of entry requirements and time of competition in the guidelines.
- EACH COMPETITOR MAY ENTER AS MANY CATEGORIES AS THEY WISH, BUT MAY NOT REGISTER MORE THAN 2 ENTRIES IN ANY ONE CATEGORY.
- **I HAVE READ, FULLY UNDERSTAND AND WILL ABIDE BY ALL CONDITIONS OF PARTICIPATION AND GENERAL GUIDELINES.**

SIGNATURE OF COMPETITOR.....

DATE.....

ALL ENTRY FORMS MUST BE COMPLETED AND RETURNED WITH MEMBERSHIP FEE BY 22nd October 2026

RETURN COMPLETED FORMS TO: **CULINARY COMPETITION, P.O.BOX 31414** SMB OR HAND DELIVER TO;

CHEF VIDYADHARA SHETTY Call:9268822, |CHEF KEITH GRIFFIN 916-6999.

[Make Cheque Payable to Cayman Culinary Society](#)