

2009 SushiMasters Regionals

Competition Categories

Competition Category 1 – MORIKOMI PLATE

I. Task

In honor of traditional sushi making, chefs should display artistic skills developed by this long-standing tradition. Chefs will be tasked to:

1. Make two identical plates of **six pieces** of nigiri and one maki roll (**eight cuts** in a roll). One plate will be for judge tasting and one for display. Chefs **must not exceed** number of pieces/cuts of sushi indicated above.
2. Keep within food cost of \$12 per plate, cannot exceed total food cost of \$24 (2 plates at \$12 each)
3. Must prepare all food at the competition
4. Must include wasabi and ginger. Use of produce or other condiments is optional

This year chefs will be allowed to design their entry around a plate of their choice, white colored plates are required.

II. Other Requirements

Chefs must:

- Complete all entry forms
 - Food cost budget cannot exceed \$12 per plate, 2 plates at \$12 each=\$24
- Submit entry forms to the SushiMasters management by designated regional deadline
- Prepare all competition categories within the competition time frame.
Chefs will have 30 – 45 minutes to complete both competition categories 1 & 2, or an average of 22 minutes per competition category

III. Judging Criteria

Morikomi Plate – Traditional Japanese style, Technical skills, Originality, and Presentation

IV. Ingredients – Guidelines on planning for your provisions

California Rice:

Please be ready to bring your own prepared sushi rice for your competition category entries. The California Rice Commission will provide you with the California rice variety of your choice.

Seafood/Garnishes/Vegetable/Condiments:

Please be ready to bring your own ingredients for your competition category entries.

Below are some guidelines for ingredients:

- Seasonality of seafood - plan for an easy substitution of seafood similar in taste and texture, if original seafood is not available
- Controlling food costs - please refrain from exceeding food cost budget allocations for your entry. However, we understand if chefs bring a little extra quantity of their key ingredients to cover unplanned loss of items or accidents. This does happen!

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Competition Categories & Recipe Contest Descriptions Competition Category 2 – Signature Roll

I. Task

Chefs will be tasked to:

1. Make two identical plates of one special maki roll (eight cuts in a roll), one plate will be for judge tasting and one for display. Chefs **must not exceed** number of pieces/cuts of sushi indicated above.
2. Keep within food cost of \$12 per plate, cannot exceed total food cost of \$24 (2 plates at \$12 each)
3. Must prepare all food at the competition, however, sauces can be pre-made and brought to the competition
4. Due to the creativity in this category wasabi and ginger are optional on rolls that feature fully cooked/cured seafood/protein items or dessert-style rolls. In addition, use of produce or other condiments is optional as well.

This year chefs will be allowed to design their entry around a plate of their choice, white colored plates are required.

II. Other Requirements

Chefs must:

- Complete all entry forms
 - Food cost budget cannot exceed \$12 per plate, 2 plates at \$12 each=\$24
- Submit entry forms to the SushiMasters management by designated regional deadline
- Prepare all competition categories within the competition timeframe. Chefs will have 30 – 45 minutes to complete both competition categories 1 & 2, or an average of 22 minutes per competition category

III. Judging Criteria

Signature Roll – Modern Style, Technical Skills Presentation, Originality, and Taste

IV. Ingredients– Guidelines on planning for your provisions

California Rice:

Please be ready to bring your own prepared sushi rice for your competition category entries. The California Rice Commission will provide you with the California rice variety of your choice.

Seafood/Garnishes/Vegetable/Condiments:

Please be ready to bring your own ingredients for your competition category entries.

Below are some guidelines for ingredients:

- Seasonality of seafood - plan for an easy substitution of seafood similar in taste and texture, if original seafood is not available
- Controlling food costs - please refrain from exceeding food cost budget allocations for your entry. However, we understand if chefs bring a little extra quantity of their key ingredients to cover unplanned loss of items or accidents. This does happen!

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Competition Category Descriptions

Best of Show Category – 2009 Regional SushiMasters

The chef who receives the highest combined number of votes for his/her 1) Morikomi Plate and 2) Signature Roll will be declared as the “Best of Show” winner for the region. A tie-breaking procedure will be in place to avoid ties.

Overall winning regional chefs will win a spot to continue to compete in the 2009 SushiMasters Finals in Fall of 2009.