



**WORLD CHEFS
GLOBAL VEGAN
CHEFS CHALLENGE**



GLOBAL VEGAN CHEFS CHALLENGE 2026

COMPETITION INSTRUCTIONS



GLOBAL VEGAN CHEFS CHALLENGE 2026

Dear Competitors,

Congratulations on being selected to compete in the final of the Worldchefs Vegan Chefs Challenge. The 2026 final will take place at ICC Wales in Newport, Wales, from 16 to 19 May 2026.

This year's final will be a standout event, with 8 countries competing for the title of Worldchefs Vegan Chefs Champion. The cook-off will take place on 18 May 2026, with eight teams competing each day.

Each team will consist of you and a commis or trainee chef, who must be born after 1 January 2001. The commis will be allowed to assist throughout the entire menu. All related costs are the responsibility of the competitor or the representing country.

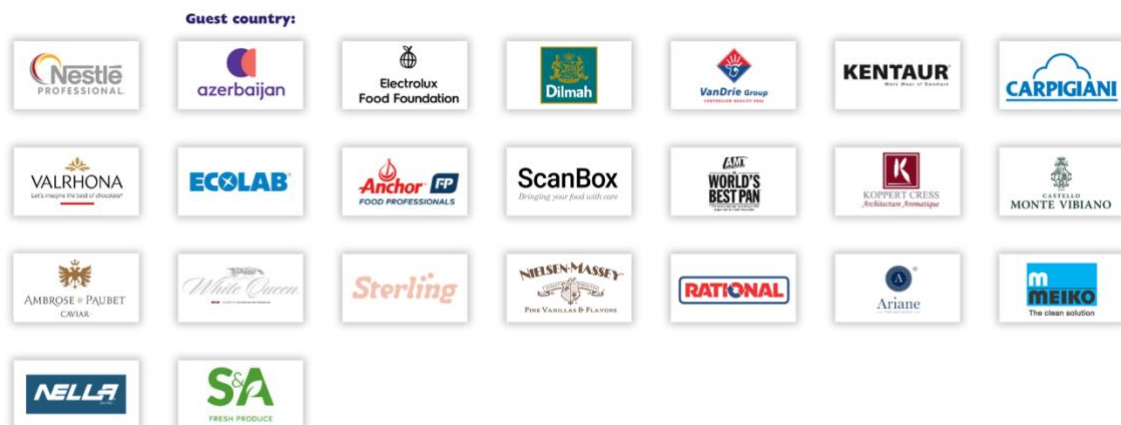
The Culinary Association of Wales will provide each kitchen with one English-speaking culinary student to assist with cleaning equipment, washing dishes, and removing rubbish. This student will not be permitted to handle food.

Additionally, Koppert Cress webinar on how to effectively use the provided cress in recipes, beyond garnishing is available [HERE](#).

Before asking questions, please review the Q&A webinar and FAQ here: <https://wacs.eqnyte.com/fl/XXTHCq9J38DK>

If your questions haven't been addressed, submit them here: https://docs.google.com/forms/d/e/1FAIpQLScGzoltAqJoY1N18ZpeeWo_P_eONMfVe8ayDZm4eyqlEtCw/viewform

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JURY FOR THE FINAL

A team of international-level judges from the **Worldchefs Culinary Committee** will evaluate and determine the winner of this prestigious event.

The judges will oversee all aspects of the competition, including kitchen operations, cleanliness, sanitation, work habits, professional preparation, timing, and the correct use of ingredients. They will remain in the kitchen throughout the competition before proceeding to the tasting phase.

Two rookie judges will observe working methods during the tasting and report directly to the Jury Chairperson.

The Competition Observer will be on site at all times to confirm the timing of the dishes.

KITCHEN

The host country will provide a suitable competition area, please review the equipment below.

EQUIPMENT FOR COMPETITION KITCHENS IN WALES

The competition area will contain 8 individual kitchens for the competitors; these kitchens will be in use every day of the congress. Each kitchen is 4.0 meters X 4.0 meters.

Each individual kitchen will be supplied with these following equipment:

Kitchen Layout is available here: <https://wacs.egnyte.com/dl/BTRdjbW3jWJy>

1pc GN trolley

1pc gastro under bench fridge (3 doors w 2 shelves)

[1pc 10-Grid Rational Combi Ovens including accessories](#)

2pc 2-HOB induction zone

1pc Gantry 3 Light for GHC/HCE (Electric 13 Amp)

1pc Kitchen Aid mixer with attachments

[1pc ScanBox Ergo Line 1/1 GN per level, 12 levels HOT](#)

[1pc ScanBox Ergo Line 1/1 GN per level, 12 levels COLD](#)

1pc microwave oven

1pc Scale (0 gram to 2kg)

4 work benches (2 small - 60cm, 2 big - 150cm)

Wash basin/sink, all with hot and cold water

6pc Outlets for own equipment

Please note – we must support our sponsors and therefore their equipment will not be replaced with your own.

Shared Kitchen:

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Total Equipment for sharing:

2 salamanders

2 walk-in fridges

2 ice machine

2 Bench fryer 5ltr

4 Marble sheet in different sizes

2 10-grid blast chillers

1 slicing machine

3 Carpigiani Ready 8/12 Gelato Machine (capacity 1.5kg)

1 vacuum machine

Power points

Additional details on the equipment provided are available here:

<https://wacs.egnYTE.com/dl/rxmXdbB3qYd8>

Worldchefs will provide small utensils listed below. Competitors are allowed to bring extra utensils with them to the competition.

2 S/S GN 1x 1 perforated trays 6.5cm height

2 S/s GN trays 1 x 1 non-perforated 6.5cm height

2 S/S GN 1x 1 flat trays

2 GN 1x 1 flat trays

4 Sauté pan 20cm

4 Sauté pan 30cm

2 S/S Sauce pot 2 litres suitable for induction

2 S/S Sauce pot 4 litres – suitable for induction

2 Sauce pot 2 litres suitable for induction

2 Sauce pot 4 litres – suitable for induction

1 Wok 28cm

1 Fine balloon whisk

1 Wooden spoon 35cm

1 S/S spoon non perforated 30cm

1 S/S spoon perforated 30cm

1 Colander 24cm

1 Chinoise /fine strainer

1 Fine tammy strainer

1 Ladle 33cl

1 Ladle 70cl

1 Ladle 100cl

2 Cutting board – white

1 Cutting Board – green

1 Cutting board – purple

1 Measuring jug plastic 1 litres

2 S/S bowls 1 litres

2 S/S bowl 2 litres

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2 S/S bowl 4 litres

To create a level playing field, additional equipment will be allowed into the area with prior and written permission from the competition organizer.

The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted.

Plastic containers used by the teams must be washable and not for single use. They need to be stacked and taken back to your prep-kitchen / hotel.

Liquid nitrogen is not permitted in the venue due to workplace health and safety regulations. If rapid freezing is required, please use the blast chiller or dry ice instead.

Each team is allowed to use a maximum of two moulds and one stencil in total. More details available here: <https://wacs.eqnyte.com/dl/4kWyBvxqy7v6>

GLOBAL VEGAN CHEFS CHALLENGE - THE GRAND FINALE

The organizers assume no liability whatsoever for loss/ damage or any accidents sustained to participants during, or following, the course of the competition. It is recommended that you obtain full medical and travel insurance. The complete costs for competitors are at the expense of the competing National Association they represent.

Worldchefs will provide **05 nights of accommodation** (check-in on 15 May and check-out on 20 May 2026) for the competitor and assistant at **Newport Student Village, Endeavour House, Usk Way, Newport NP20 2DZ, Wales, United Kingdom**. Each person will have a single room with a private toilet and shower in a shared flat of up to five rooms, with a shared kitchen and living area. As the hotel is already booked out, supporters of competitors should consider alternatives [HERE](#).

All chefs and commis are required to attend the Gala Dinner. Two tickets will be provided free of charge, and participants must attend in full chefs' uniform.

The competitor, at their own country's cost and planning, must bring all the ingredients they require and intend to use for the menu. If the team wishes to purchase additional fresh ingredients locally, review [this catalogue](#) and contact orders@chfoods.co.uk and shelley.dennis@chfoods.co.uk with the following details:

Chefs Name

Region / Country

Competition Date

Delivery Date

Delivery Location address

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Email Address

Contact name/number for payment of goods ordered

Goods required

Verify [HERE](#) that the products you plan to bring are permitted. However, teams must use the main sponsored ingredients supplied by Worldchefs as stipulated for the menu. All ingredients brought must be unprocessed and either in original packaging or vacuum-packed.

All recipes in soft copy must be uploaded to <https://wacs.egnyte.com/ui/114D7Uhm79> in the provided format by **1st April 2026**. The documents must be renamed as COUNTRY_CATEGORY. For example: WALES_GLOBAL CHEFS CHALLENGES or FINLAND_GLOBAL PASTRY CHEFS CHALLENGE. **We do not accept recipes submitted via emails.** They must also be submitted with the standard recipe forms on the competition day (6 sets).

During the Grand Final, chefs must wear the provided chef's jacket, apron, and toque.

Every 2 weeks, the organiser will provide updates and answer questions from competitors.

The briefing for competitors and judges in all categories will take place at the Expo Area at 5:00 PM on 15 May 2025.

MISE EN PLACE KITCHEN

The Mis-en-place (basic peeling of vegetables and weighing ingredients) is done at your provided accommodation (Newport Student Village) at the shared kitchen. Each competitor is responsible for restoring the kitchen to its original state after use.

WORLD FINAL GLOBAL VEGAN CHEF TIMETABLE

Monday 18th May 2026

Team	Start time	Amuse Bouche	1st plate	2nd plate	3rd plate	Clean up
Denmark	15:30	18.30	18.50	19:30	20.10	20:50
Fiji	15:35	18.30	18.55	19:35	20.15	20:55
Hong Kong	15:40	18.35	19.00	19:40	20:20	21.00
Italy	15:45	18.35	19.05	19:45	20:25	21.05
Romania	15:50	18.40	19.10	19:50	20:30	21.10
UAE	15:55	18.40	19.15	19:55	20:35	21.15
USA	16:00	18.45	19:20	20.00	20:40	21.20
Wales	16:05	18.45	19:25	20.05	20:45	21:25

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Please Note: If you are not ready on time, you will lose points and miss your sequence, but you may serve your dish at the end.

MENU REQUIREMENT

Each competitor must prepare and present a 4-course balanced menu for 12 servings within the 3-hour cooking time. Points will be deducted if the time limit is exceeded. The 12 portions must include: 8 for guest dining, 3 for jury evaluation, and 1 for photos/media.

The menu must incorporate the required items specified for the competition. Course are up to the chef where they utilize their own skills. It can be in any order following a balanced meal program with the dessert as a last course.

AMUSE BOUCHE

A small delicate introduction to the menu weighing 25 – 40g, the standout ingredients are carrot and apple, this dish must be served cold.

1ST COURSE

An appetizer must be prepared with at least 50% warm components and feature both **asparagus** and **Koppert Cress** (selected from the official list). The Koppert Cress should be treated as a key element of the dish, not merely as a garnish.

2ND COURSE

A main course featuring four key components: **Koppert Cress, Welsh leek, split yellow peas, and onion**. The dish should be well-balanced and complemented by a **vegetable-based sauce**.

3RD COURSE

A dessert featuring the provided **Valrhona chocolate, Dilmah Tea, Nielsen Massey Vanilla bean** and rhubarb.

INGREDIENTS GUIDELINES FOR VEGAN CHEFS CHALLENGE

A vegan meal is free from all animal products. This means not only meat, but also eggs, dairy, honey, and anything else that comes from animals. Instead, a vegan diet is built entirely on plant-based foods such as grains, vegetables, fruits, pulses, nuts, seeds, dried fruits, soy products like tofu and tempeh, and seasonings like soy sauce or yeast extract.

It's important to remember that vegans still need to get enough iron, zinc, protein, and omega-3 every day, so thoughtful ingredient choices really matter. We encourage all teams to spend time researching vegan ingredients to ensure their dishes are both delicious and nutritionally balanced.

Please note that processed proteins are not allowed, and prefabricated plant-based products can only be used if they are specifically included through sponsorship.

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You are required to bring a spice, grain, or nut from your home country and must be incorporated in the main course and may be used elsewhere on the menu.

Sponsored Compulsory Ingredients

Item	Amount / Notes
Dilmah Tea	4 types, as per list
Koppert Cress Herbs	As per list
Nielsen Massey Vanilla Bean	2 each
Valrhona Amatika	500g
Valrhona Amatika White	500g
Fresh Welsh Leek	2 kg

Please note: You are not required to use the full amount listed, but each ingredient must be incorporated into your menu and not just as a garnish.

Chilled items are emphasized due to limited storage at the accommodation and to comply with HACCP.

Chilled sponsored items will be distributed 30 minutes prior to the competition starting in the competition arena

Explanation of what foods are permitted to be brought into the kitchen:

Salads – cleaned, washed, not mixed, or cut.

Vegetables – cleaned, peeled (including tomatoes, broad beans, peas), washed, can be cut in half only, must be raw.

- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted.
- Dehydrated fruit permitted BUT not Jellied / leathers etc.
- Vegetable ash and home-made spice mixture are permitted.

2 flavoured oils are permitted.

Pastry sponge, biscuit, – can be brought in, but not cut.

Meringue can be in a piping bag pre-made but not cooked.

Basic pastry recipes can be brought in weighed out but no further processing.

Fruit pulps – fruit purees may be brought in but not as a finished sauce.

Transglutaminase (meat glue) is not permitted to be used.

No premade stencils of food/chocolate permitted.

Decor elements – 100% must be made in the kitchen.

Food colors, titanium dioxide, glitters, gold/silver dust are not allowed.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

Teams bringing in similar items to the sponsored items will be **disqualified**.

SPONSORED OR SUPPLIED ITEMS

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Dilmah Tea selection for the events are:

1. English Breakfast: The essence of Ceylon, a strong tea with a gentleness that is bordered by a firm character. Deep, reddish-brown liquor. Ideal accompaniment to strong tasting food.
2. Earl Grey: An aromatic floral note yields the citrus flavour of original Earl Grey. A strong Ceylon Tea is the base of this elegant and refined experience. The slightly earthy character of this tea is beautifully balanced by the sweet, floral bergamot flavour.
3. Green Tea with Jasmine Petals: A fragrant and gentle green tea. The natural fusion of tea and Jasmine flowers is a tradition practiced over centuries which beautifully combines the softly sweet aroma and flavour of Jasmine petals with a gentle green tea. An aromatic and delightfully refreshing green tea, with bouquet and elegance.
4. Pure Peppermint Leaves: Invigorating, rounded with a gentleness that leaves the palate refreshed and clean. Light, with a sharp minty character and an olive-green liquor.
5. Pure Green Tea: A light and gentle green tea with a soft herbal note. Elegant, pale yellow with hues of olive 'when brewed, and a refreshing, pleasantly subtle aroma and taste.
6. Pure Chamomile Flowers: Inspiringly light, delicate and golden, Chamomile flowers are gentle and aromatic. The clear infusion is tinged with a fruity note to offer a sophisticated infusion.

Koppert Cress selection for the events is:

1. Shiso Bicolor
2. Melissa Cress
3. Motti Cress
4. Salad pea
5. Yka leaves
6. Salty fingers

More details can be found [here](#).

Koppert Cress webinar on how to effectively use the provided cress in recipes, beyond garnishing is available [HERE](#).

Plates – all meals must be served on Ariane Porcelain Plate. The selection is available [here](#).

The Following Ingredients will be on a share table, this is optional for the competitor to use them or not:

A selection of **Nestlé Professional** products per following:

CHEF Veal fond

CHEF Chicken stock

CHEF chicken bouillon

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CHEF Lobster fumet paste

CHEF Fish Fumet

CHEF Vegan fumet

CHEF Black Garlic paste

CHEF Fermented Black pepper

MAGGI Liquid seasoning

MAGGI Truffle seasoning

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JUDGING CRITERIA FOR ALL COURSES

Mise En Place (0 – 5 points)

Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.

Correct Professional Preparation (0 – 15 points)

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization.

Hygiene and Food Waste (0 - 10 points)

Please review the document of Food Hygiene and Food Waste [here](#).

Innovation (0 – 5 points)

Introducing a new technique or significantly improving an existing dish, using a new cooking style or method, demonstrating strong teamwork, and presenting dishes that exceed customer or judge expectations. All with the goal of creating a clear WOW factor in the kitchen or on the plate. Scoring ranges from 0 to 5 marks.

Service (0 – 5 points)

The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.

Presentation (0 – 10 points)

Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes.

Taste (0 – 50 points)

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.

*Note:

The maximum score for each course is 100 points. The final score is the average score of all courses.

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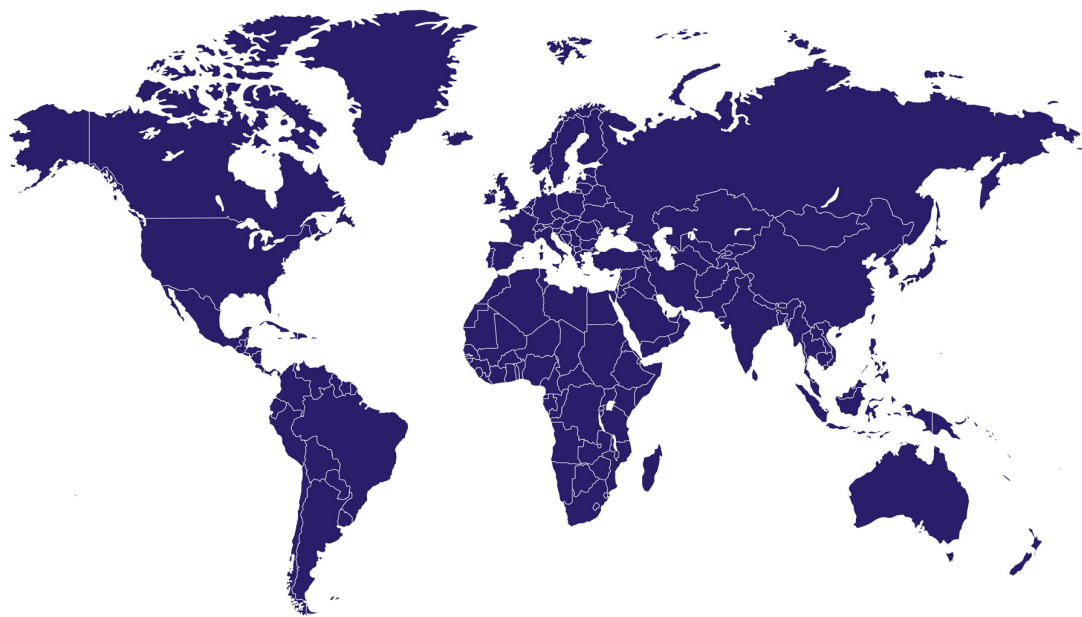
GLOBAL VEGAN CHEF CHALLENGE FINAL AWARDS

The 3rd place team will receive a Worldchefs Bronze Medal and Trophy.

The 2nd place team will receive a Worldchefs Silver Medal and Trophy.

The Winner of Nestlé Professional Green Spatula Award will receive a Trophy, a Medal and a cheque of 1500 EUR.

The Winner of Global Pastry Chefs Challenge will receive the Global Chefs Challenge Trophy, Gold Medal, and a cheque of 2500 EUR.



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