

# ACF Professional Chef of the Year 2017

May 29<sup>th</sup> Launceston – June 5<sup>th</sup> Hobart



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## Overview

The Australian Culinary Federation Tasmanian Chapter and TasTAFE present the 2017 Professional Chef of the Year Competition.

Competing Chefs will be judged in two (2) regional cooking competitions occurring at the Launceston and Hobart Drysdale venues. \* need a minimum of 5 teams to compete in the North of the State otherwise all teams will compete in Hobart on the 6th of June. To compete you must be able to produce your Trade certificate or similar.

The theme for this year's competition is 'local'. When designing your menus, you are to use ingredients from your local area and what is in season. All invoices must be supplied to provide proof of purchase. You are to supply all of your ingredients for the day unless stated as a generic ingredient. **All entrée and Main course proteins will be supplied**

Each chef will present a two (2) course A La Carte menu for 12 covers using the following:

1. An entrée using
2. A main course using sponsored protein

12 covers = ten 10 covers for guests, one (1) photography and referral, one (1) for judging.

The competitions will be held on **May 29<sup>th</sup> 2017 in Launceston and the 5th June 2017 in Hobart** with a regional winner selected at each venue. Overall winner announced

There will be a formal lunch with selected guests from the political, industry and education sectors.

The winner of The Professional Chef of the Year 2017 will be selected from the two (2) regional winners and announced at an ACF awards night with the winner becoming part of the Tasmanian team to compete at Sydney Fine Foods in the 'ACF Battle of the Pacific' with all flights and accommodation paid for\*

A \$25 entry fee will be required upon entry which will guarantee your spot and will be refundable after competition

**\*The winner must make themselves available to train with the team at least twice in Hobart, and be able to travel from 10/9/2017- 15/9/17. If not 2<sup>nd</sup> place will be offered position.**

For more details, please contact Australian Culinary Federation Members:

ACF Member	Mobile	Business	Email
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Kimbra Lockley	0409 402 017	6165 5933	<a href="mailto:kimbra.lockley@tastafe.tas.edu.au">kimbra.lockley@tastafe.tas.edu.au</a>

## Competition Criteria/Rules

Daily 8:00 am – 1.30 pm, 12:00 pm (lunch service)

Chef's to cook off against the clock to prepare a two (2) course meal for 12 covers

\$25 entry fee on application - fully refunded post participation in Chef of the Year.

Chefs will be notified of their acceptance within one (1) week of the Board of the Australian Culinary Federation Tasmanian Chapter receiving the entry form and fee. Cheques can be made out to Australian Culinary Federation Tasmanian Chapter or net bank transfer

BSB: 807-009

Account number: 60122079 **NB please use your full name as the reference**

Competing chefs are allowed one (1) extra team member to assist with Mis en place and service – no cooking allowed to assistant. If you are unable to provide an assistant one will be supplied to you by the organisers. You will be placed in contact with the before the competition

To prepare a two (2) course A La Carte menu for 12 covers using the following:

3. An entrée using salmon (supplied whole)
4. A main course using sponsored protein lamb rack and belly

12 covers = ten 10 covers for guests, one (1) photography and referral, one (1) for judging.

## Event Day Timeline

7.45am - access to the venue.

8:00 am – Briefing, inspection of ingredients and equipment. Further set up of kitchen space, WHS and safety information. Materials can be unloaded to the cool room and equipment placed in the kitchen.

Each team will have three (3) hours preparation time in the kitchen.

9.00am - Cooking commences

**11.50am 2 portion of each course to be plated for judging**

12.00-12.15 - Service commences. Entrée's will be served at 12:00 pm sharp unless otherwise stipulated by the chief of judges.

Tables will be called on order and away by the judges on instruction from Restaurant Senior Waiter (as to simulate a la carte service).

1.30pm - Kitchens must serve and clear by this time. Kitchens must be left in the same state they were found in and is a part of the judging process.

Printed copies of menus must be supplied. Menus will be subject to judging.

## Conditions

100% rule.

Entrants are allowed to bring their own stocks, not reduced and must be extended or reduced during competition times. Pasta dough is allowed with recipe attached.

Your menu, standard recipe cards and costing evidence must be emailed to [tasmania@austculinary.com.au](mailto:tasmania@austculinary.com.au) no later than 1 week before the competition date. All documents must be in word or Excel format for judges' review and sponsor use.

Service must be treated as banquet style service (pre plated).

No communication between kitchen and senior waiter allowed; all communication is through kitchen judges.

All service and front of house will be taken care of by the organisers; this includes canapés, beverages, dietary requirements, bread rolls, butter and cheese.

**\$25.00 Food cost per person total - recipe and menu costing to be supplied.**

**Note;** The restaurant Scrutineer (not the Team Chef) will call tables on and away. The competition is designed so that pre-cooked food is not advisable as there may be a delay in calling tables away.

As organisers we expect teams to COOK TO ORDER and serve true A la Carte. To be eligible to win, the team needs to meet all criteria and the judges' decision is final.

#### **Available Equipment - Each Kitchen:**

1 x 6 burner gas oven range with bottom oven

1 x deep fryer with oil supplied

1 x fridge

1 x sink

1 x hand basin

2 600 x 1800mm prep benches

1 600 x 900mm prep bench

3 x 10 amp power point

A selection of pots, pans, utensils etc.

#### **To share if required**

In chamber vacuum machine with assorted sized vacuum bags, Robot Coup, Combination steamer (set to steam only), emersion blender,

Blast freezer

ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETING TEAMS.

All contestants must supply and wear their own chef's uniform consisting of chef's jacket, pants, necktie, apron and chef's hat.

Teams may bring their own crockery, stone ware and/or china. No glass, wood or metal service ware allowed. You will also have access to standard service ware available at the venues.

Additional equipment to be supplied by competing team, but it must fit on your work bench.

It is the responsibility of each team to ensure all electrical equipment is tagged and tested for the event.

## **Judging and Scoring**

### **Mise en place**

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion. Uniform and hygiene

Total / 10 Points

### **Correct Professional Preparation and Service**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients. **(service=5points)/(Correct professional preparation=25)**

Total / 30 Points

### **Arrangement & Presentation**

Clean arrangement with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

Total / 10 Points

### **Taste**

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

Total / 50 Points

**Grand Total / 100 Points**

## **Judging Definitions**

### **Hygiene**

Personal presentation, uniform, hair, shoes etc.

Cleanliness of work area and finished clean down of work area.

Correct food handling.

### **Mise en place**

Timely & orderly preparation.

Clean working areas.

Punctual completion of work.

### **Originality**

Innovative and first time presented for judging at a salon.

### **Practicality**

Current preparation techniques.

Simply or easily produced.

Cost has been considered.

### **Presentation**

Elegant, neat and pleasing to the eye.  
Balanced.  
Uniform & graceful.  
Appropriately sized plate.

### **Serving Technique**

Clean, careful and exact.  
No fuss, simple & practical.  
No over-elaborate garnishes.

### **Work Involved**

The method & skill employed to produce the result.  
Consideration for safety.

### **Taste**

Correct seasoning, harmony of ingredients and flavour profiles, texture and mouth feel

**Judges decision is final and no correspondence will be entered into regarding outcomes. You will be given the opportunity to ask for feedback from the judging panel after the competition has ended.**

### **Products available to use**

#### **Dairy**

1 X 500g Grams Unsalted Butter  
1 X Litre Milk  
600 ML Cream  
6 Ea X 65g Eggs  
200ml Plain Yoghurt

#### **Oils and fats - Supplied in bulk on a common table with measuring jug:**

400ml Extra Virgin Olive oil  
400ml Vegetable oil  
3 cans cooking spray

#### **Wines and spirits- Supplied in bulk on a common table with bottle opener**

500ml Red wine  
500ml White wine  
75ml Tia Maria  
75ml Malmsey (Madeira)

### **General Products available to contestants**

Butchers string - Greaseproof paper – Foil – Cling wrap – Food safe gloves - Cryovac bags – All cleaning and sanitising products – Tea towels

**Risk:** All risk and liability will be removed from the management committee jointly or individually and

the committee will not take responsibility for loss or damage of any nature associated with.**(Professional chef of the year Tasmania)**