

Australian Culinary Federation Professional Chef and Apprentice of the Year 2018

9th April Hobart – April 17th Launceston



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Table of Contents

| | |
|---|-------------------------------------|
| Overview | 3 |
| Competition Criteria/Rules | 4 |
| Event Day Timeline..... | 4 |
| Conditions..... | 5 |
| Available Equipment - Each Kitchen:..... | 6 |
| To share if required | 5 |
| Judging and Scoring..... | 6 |
| Mise en place | 6 |
| Correct Professional Preparation and Service | 6 |
| Arrangement & Presentation..... | 6 |
| Taste | 6 |
| Judging Definitions | 6 |
| Hygiene..... | 6 |
| Mise en place | 7 |
| Originality..... | 7 |
| Practicality..... | 7 |
| Presentation..... | 7 |
| Serving Technique | 7 |
| Work Involved | 7 |
| Taste | Error! Bookmark not defined. |
| Products available to use..... | 7 |
| Dairy | 7 |
| Vegetables – Fruit – Herbs | Error! Bookmark not defined. |
| Dry Goods - Supplied in bulk on a common table with available scales: quantities are per team | Error! Bookmark not defined. |
| Spices – supplied on common table, these will be the only spices allowed to be used Error! Bookmark not defined. | |
| Oils and fats - Supplied in bulk on a common table with measuring jug:..... | 7 |
| Wines and spirits- Supplied in bulk on a common table with bottle opener | 7 |
| General Products available to contestants | 8 |

Overview

The Australian Culinary Federation Tasmanian Chapter and TasTAFE present the 2018 Professional Chef and Apprentice of the Year Competition now in its second year

Competing Chefs and apprentices will be judged in two (2) regional cooking competitions occurring at the Launceston and Hobart Drysdale venues. **To compete you must be able to produce your Trade certificate or similar or be enrolled in Certificate III Commercial Cookery with an RTO (Registered Training Organisation).**

This year's focus will be on local produce. When designing your menus, you are to use ingredients from our local area with seasonality in mind. 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 prepare/cook and present two (2) courses (Entrée and Main) for 12 covers using the following:

1. A main course **product to be confirmed**
2. Dessert (sponsored product?)

Apprentices to prepare, cook and serve one (1) course (Entrée) for 12 covers

1. An entrée using **TASSAL Salmon**

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

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

The competitions will be held on **April 9th 2017 in Hobart and April 17th 2017 in Launceston** with a regional winning chef and apprentice selected at each venue.

The winner of The Professional Chef and Apprentice of the Year 2018 will be selected from the two (2) regional winners and announced via social media and media release. An integral part of the overall prize (see below for more details) will be the winning chef/apprentice being selected as part of the Tasmanian Culinary Team to represent Tasmania at Foodservice Australia ACF Restaurant Challenge held from May 27th - 29th 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 26/5/18 – 30/5/18. If not 2nd place will be offered position.**

Email your expression of interest to one of the below emails and an application form will then be emailed.

For more details, please contact Australian Culinary Federation Members:

| ACF Member | Mobile | Business | Email |
|----------------|--------------|-----------|--|
| Stephen Lunn | 0407 175 720 | 6238 4313 | slunn@gyc.tas.edu.au |
| Michael Norton | 0448 807 302 | 6231 0677 | michael.norton@industrylink.edu.au |

Competition Criteria/Rules

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

Chef's and apprentices to cook off against the clock to prepare a three (3) course meal for 12 covers **\$25 entry fee on application** - fully refunded post participation in Chef of the Year.

Teams 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

Dessert course must be prepared in full by the qualified chef and entrée to be prepared in full by competing apprentice. Apprentice is allowed to help with main course mis en place. **No Protein preparation by apprentice.** Both team members are allowed to assist during plate up and service.

Apprentices and Chefs will be judged separately and feedback will be supplied to teams should they want after judges have finalised their scores.

BSB: 807-009

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

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

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).

2:00 pm - 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.

- All recipes supplied remain the property of the Australian Culinary Federation Tasmanian chapter and will be made available to sponsors to help with branding and promotion of product.

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. Vegetables and Fruits may be peeled and washed, all ingredients may be scaled, labelled and stored for hassle free Mis en place.

Your menu and standard recipe cards must be emailed to tasmania@austculinary.com.au no later than 1 week before the competition date. Costed recipes must be supplied on the day. All documents must be in Word or Excel format for judges' review and sponsor use.

Service must be treated as ala carte

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

Judging Points

| | |
|---|-------------------|
| Mis en Place | 10 points |
| Correct professional preparation | 25 points |
| Hygiene, Working Skills/techniques and kitchen organisation | |
| Service | 5 points |
| Presentation | 10 Points |
| Taste | 50 points |
| TOTAL | 100 points |

Mis en place

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

Correct Professional Preparation

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

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. Harmony of ingredients and flavour profiles, texture and mouth feel

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.

Judge's 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

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)**