

TASMANIAN JUNIOR SCHOOLS CULINARY CHALLENGE 2018

Proudly Presented by the Australian Culinary Federation, Tasmania Inc.

Guilford Young College 3rd July, 9 to 12



JUNIOR SCHOOL CULINARY CHALLENGE 2018

This competition is designed to establish and develop links between school and industry in an effort to encourage more students to enter the commercial cookery industry. The JSSCC 2018 will incorporate all of STCCTTC schools.

The 2018 JSSCC is a competition for year 9 and 10 students studying VET Hospitality in the STCCTTC

Who can participate?

Open to all Junior School Students Year 9 and 10 consisting of 2 students, nominated by their school within the STCCTTC

Competition Date:

Guilford Young College 3rd July 2018

PRIZES

Medals will be awarded.

There will be an awards ceremony on the afternoon of the competition day at Guilford Young College, Hobart

OBJECTIVE:

Each team must prepare, cook and display a main course for ten people on ten separate plates within a time limit of 2 hours. They will have 30 minutes to set up (in which time a briefing will be held) prior to the competition starting, and 30 minutes to clean up after the competition. Points will be deducted for late service to a maximum of 10 minutes. Dishes presented after this time will not be judged. Further points may be deducted for failure to clean up to an acceptable level and within the allocated time frames

Time limit to prepare and present is 120 minutes.

All competitors must leave work area, including stove, workbench and the wash up area, in the clean state. Note: 5-point penalty will be imposed after an inspection from the Head Judge, if the section is not left clean.

Clean down time allowed will be 30 minutes

GYC Front of House students will then collect the meals and distribute them to their themed tables as part of a Front of House competition.

THE DISH

Photo and recipe to go here

Important Notes

- **On the day of the competition ACF Tasmania will provide chicken breasts.**
- Ingredients may be washed, but not peeled
- Time limit to prepare and produce main course in 2 hours
- **Practice photo and garnish variations**
- Competitors will be directed to an area with work bench, waste bin, commercial gas stove and access to water. Refrigerated storage space is provided.
- Finished products must be displayed on plates to the judges table as directed
- Teams must wear clean traditional uniforms, including head covering, apron, etc. Long hair must be covered with a hair net.
- Competitors must leave work area, including stove, workbench, etc in the clean state they have found it. Please note that a point penalty will be incurred for non-compliance.
- Teams will be briefed 30 minutes prior to commencement.
- 2 points per minute will be deducted for late presentation to a maximum of 6 points, after 6 minutes the team will not be judged.
- Outside coaching is not permitted and may lead to disqualification at the chief of judge's discretion

JUDGES SCORE SHEET / CRITERIA MARKING

Point System

100 points - Gold Medal with distinction (3 Judges to agree)

90 to 99 points - Gold Medal

80 to 89 points - Silver Medal

70 to 79 points - Bronze Medal

60 to 69 points - Certificate of Merit

Information

Any enquiries can be directed to:

Stephen Lunn ACF President

Ph. 0407175720

tasmania@austculinary.com.au or

slunn@gyc.tas.edu.au

Penny Driessen Competition Director

Ph.: 0407080484

pdriessen@gyc.tas.edu.au

Team Entry Form Junior School Culinary Challenge 2018

Name of School: _____

Teacher's Name: _____

Team Entry

Team consists of: Competitor's Name (1): _____

Competitor's Name (2): _____

Teacher's Name: _____

Teacher's Signature: _____

PERMISSION FOR MEDIA RELEASE

I agree to the Australian Culinary Federation, Tasmania Inc. using any photos and details of recipes that have been involved in my entry or entries in this competition.

I also agree to allow my name and any photographs of myself to be released to the media for promotional purposes.

I have been informed that I have the right to decline this permission and this will not have any outcome on my entry in any section of this competition.

In the case of being under 18 years old, a parent or guardian must give permission

Name of Student: _____

I AGREE: Please Sign _____ Date: _____

I DECLINE: Please Sign _____ Date: _____

PARENT / GUARDIAN (IF UNDER 18):

Please Sign: _____ DATE: _____

Name of Student: _____

I AGREE: Please Sign _____ Date: _____

I DECLINE: Please Sign _____ Date: _____

PARENT / GUARDIAN (IF UNDER 18):

Please Sign: _____ DATE: _____

I confirm that I have been shown and understand the workplace, health and safety procedures in regards to the use and safety requirements of gas ovens and any other kitchen equipment that may be used in my entry and I have been instructed in the use and safety of these items.

I confirm that I have been given instructions as to the current information regarding workplace health and safety procedures in a commercial kitchen setup.

Student Name: _____ Teachers Name: _____

Student Signature: _____ Teacher Signature: _____

Date: _____

Date: _____