

Senior Secondary School Culinary Challenge 2018

Proudly supported by The Tasmanian,
Australian Culinary Federation



And

DRYSDALE

Competition Day – 30th of July, 2018

SENIOR SECONDARY SCHOOLS
CULINARY CHALLENGE
2018

The winning team of this live Cookery Competition will be eligible to compete in the National Secondary Schools Culinary Challenge 2018 to be held August on the at a city to be announced

Some fundraising is required by the winning school for costs associated with national travel.

Number of teams selected to compete in the final will be dependent on space available at DRYSDALE- selection will be based on applications and submitted menus

important Dates and Timetable for Enrolment ...

6th of July completed entry form to be submitted

30th of July Competition Day – Teams will be advised of the start time

CONDITIONS OF ENTRY:

- Competitors must be currently enrolled in a VET Hospitality or Kitchen Operation or a TASC catering course.

Hot Cookery Challenge - 1 Main Course (4 covers)

Objective:

The team of 2 persons are to prepare, cook and display 4 servings of one main dish within 1 hour from start to finish.

Dish may be modern, classical or original.

Main Course Dishes must include chicken as a principal protein ingredient.

Skills which **MUST** be displayed to the judges consist of the following, but are not limited to:

- ✓ Protein portion, Supremes to be removed from the frame, skin on, wingtips "frenched"

(Judges will assess this skill prior to further preparation and cookery)

- ✓ Frame to be used in sauce preparation.
- ✓ Minimum of 1 "turned" item in each portion.
- ✓ Minimum of 1 other precision cut to be displayed, e.g. Brunoise, macedoine, etc.
- ✓ Minimum of three (3) accepted cookery methods to be used in preparation and cookery.

Judges will check recipe and produce for compliance

- ✓ Teams need to provide all ingredients, knives, pots & pans, presentation ware, cleaning aids, etc
- ✓ The following items can be available at the venue; small utensils (such as tongs etc), cutting boards.
- ✓ Ingredients may be washed, but not peeled
- ✓ Time limit to prepare and produce all items is 1 hour. Time keeping of the judges will prevail
- ✓ ***Team must provide judges with recipes and menu card on the day***
- ✓ 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 (your choice of plate) to the judges table as directed
- ✓ Teams must wear clean 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.
- ✓ Teams will be briefed 15 minutes prior to commencement.
- ✓ 1 point per minute will be deducted for late presentation to a maximum of 6 points, after ten minutes the team will be disqualified.
- ✓ Outside coaching is not permitted and may lead to disqualification at the chief of judges discretion

Point System

100 points - Gold Medal with distinction

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

Overall first place winner – Opportunity to compete in the National Secondary School Culinary Challenge, Venue to be advised

Competition Venue:

Drysdale

Hobart

For any further information please contact:

Mr. Stephen Lunn

Ph. 0407 175 720

E tasmania@austculinary.com

Ms Penny Driessen

Ph. 0407080484

Email pdriessen@gyc.tas.edu.au



ENTRY FORM

Name of school: _____

Address: _____

Phone: _____

Email: _____

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

Competitor's Name (2): _____

Teachers Name: _____ Teachers signature: _____

PERMISSION FOR MEDIA RELEASE

I agree to the Australian Culinary Federation, Tasmania Chapter 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

COMPETITOR 1:

I AGREE: Please Sign..... I DECLINE: Please Sign.....

PARENT / GUARDIAN (IF UNDER 18) : Please Sign..... DATE:

COMPETITOR 2:

I AGREE: Please Sign..... I DECLINE: Please Sign.....

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.

PLEASE SIGN:

COMPETITOR 1: COMPETITOR 2:

Teacher Signature:

Return completed entry form to:

SSCC Competition Director
94 Barrack Street
Hobart 7000

Entry forms and other details can be emailed to Stephen Lunn at tasmania@austculinary.com

Disclaimer:

The committee of this chapter of the Australian Culinary Federation and the Management of DRYSDALE Tasmania shall not under any circumstances be responsible for any loss or damage to any exhibit, display, goods, equipment, personal effects or injuries. The Competitor shall be responsible for all damages caused to the complex by any person in attendance at the competition (other than those under the control or direction of the Operator/Committee) and shall forward and pay to the organisers on demand the cost of rectification of any damage.