

NSW JUDGING & COMPETING INFORMATION DAY

Masterclass Sunday 20th August

Level 2 The Grace Hotel, 77 York St, Sydney.

For those who want to compete at the Culinary Challenge at this year's Fine Foods in Sydney and any other competitions.

"Everything you wanted to know about competing but were afraid to ask"

10:00 - 12:30 Regional Judges Workshop [BOOK HERE](#)

Conducted by NSW ACT & Regions Chairman of Judges Kurt von Buren
A 2 hour training session to prepare you to judge ACF competitions at a Junior and Regional level. This workshop is the first step in our new judging program & is for all new judges & recognised regional & national judges that wish to be accredited by ACF. You must be a financial member to attend. Successful completion of the workshop will provide you with the certification to apply to be a registered ACF Judge. \$80.00

12:45 - 13:30 Live Competitions [BOOK HERE](#)

Conducted by Kurt von Buren Chairman of Judges NSW ACT & Regions
Session will include as a Judge: what we look for, scoring scales, live competitions and how to "Turn your Silver into Gold"



Born and trained in Switzerland, Kurt worked in five star Hotels and Leading Hotels of the World in Luzern and various Ski resorts in Switzerland. He also worked in various restaurants including, Old Swiss House, and opened the Linde Restaurant in Zug.
In Australia he worked as Executive Chef for Park Royal Hotels, South Molle Island Resort and opened the Norwest International Hotel. Kurt was also twice awarded Bronze Medal in the Salon Culinaire, Sydney 1990, 1992 and 2014 the Australian National team. Team manager for the Nestle Golden Chef Hat competition for NSW 2006
Kurt is actively involved in culinary Judging for Australian organisations

13:30 - 14:30 Preparation for a Live Competition [BOOK HERE](#)

Presented by Karen Doyle President NSW ACT & Regions.
"How to gain the gimme points"



Heading up the culinary program at the prestigious Le Cordon Bleu, Sydney Culinary Arts Institute for the past 6 years, Karen heads up a team of international chefs that have worked across the globe.
Both in her role with Le Cordon Bleu and her position as President of the Australian Culinary Federation, NSW, ACT & Regions, Karen believes in fostering education and training in young apprentices, culinary students and chefs through both formal education regional, national and international competitions which she is frequently a judge.

14:30 - 15:30 Statics [BOOK HERE](#)

Presented by Darren Ho NSW ACT & Regions Committee Member & Chef Manager F&B at The Grace Hotel.

“hints and tips of how to create the perfect static dish....”



Highly accomplished, results driven, Executive Chef and F&B Manager with over 30 years' experience in the Restaurant, Hotel, Resort, Retail & FMCG sectors. A proven record in pro-actively managing and delivering complex, large scale projects on time and within budget. Accomplished in strategic, commercial & operational management. A sound understanding of priority customers, current trends and service requirements. Strong interpersonal skills with highly adept negotiation and persuasion skills. A motivational leader, who mentors, trains and coaches via Talent Management and other training initiatives. Extensive knowledge in wines, compiling award winning wine lists and the wine industry.

15:30 - 16:30 Buffet Centrepieces & Cakes & Entremets [BOOK HERE](#)

Presented by Andre Sandison Head Chef Patisserie Le Cordon Bleu Sydney & Mario Roche Patisserie, Chocolate & Sugar Specialist Le Cordon Bleu Sydney



Andre began his culinary path working in an organic bakery in Vermont, USA at the age of 18. Twenty years later, with experience working around the world in hotel and restaurant kitchens and a Diploma in Food Science, Andre represented Australia and won the Asian Pastry Cup in 2012 and finished an incredible 7th place in the Coupe de Monde de la Patisserie (Pastry World Cup) in 2013. He further represented Australia at the "Coppa del Mondo della Gelateria (Gelato World Cup) in 2016, accomplishing an outstanding 3rd place. With decades of knowledge and experience under his belt, Andre is passionate about the craft and his role as an educator, encouraging the next generation that 'overnight success' is based on years of building a solid foundation of knowledge, skills, attitude and respect



Born in Sri Lanka and raised in India, Angelo grew up with fond childhood memories of family gatherings, good food and a rich cultural heritage which spurred him into the patisserie industry. Committed to sharpening up his patisserie skills, Angelo travelled as far as France and America to complete professional development pastry courses at Ecole Lenôtre France, Ecole Gastronomique Bellouet Conseil Paris and the Callebaut Academy Chicago.

This extensive experience proved dividends for Angelo, when he was selected to represent Australia in the Coupe de Monde du la Patisserie (World Pastry Cup) in 2007 and even further, when he was crowned the 2010 winner of the inaugural Callebaut Chocolate Showpiece competition

16:30 - 17:00 Question time

17.30 Drinks & catch up in the Irish Pub Downstairs