

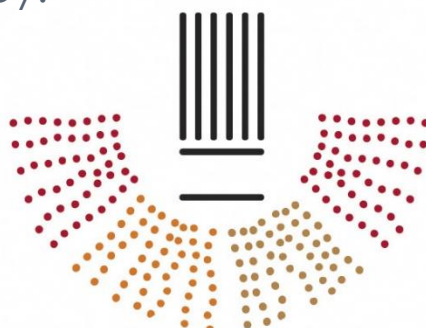
# The Paul Krantzcke International Schools Culinary Challenge



23<sup>th</sup> September to 30<sup>rd</sup> September 2018

Competition Day – 28<sup>th</sup> September 2018

Proudly Presented by:



*Australian Culinary*

FEDERATION

QUEENSLAND

## IMPORTANT DATES

- 16<sup>th</sup> May 2018** Registration of Expressions of Interest to participate must be submitted
- 13<sup>th</sup> June 2018** Registration documents and payment must be submitted.  
**Bank Details:**  
AUSTRALIAN CULINARY FEDERATION QLD Inc.  
BANK OF QUEENSLAND  
BSB 124078 ACCOUNT NUMBER 22396866  
**International banking number**
- 25<sup>th</sup> July 2018** The following must to submitted to ACFQ Inc.  
➤ student competitor's photograph and biographies,  
➤ food order, recipe card, plate costing, and work plan for 4 portions only and photograph of dish
- 26<sup>th</sup> September 2018** Pre competition practice and information session including product familiarisation, outline of rules, orientation of competition area and safety induction of premises and equipment  
*(teams will be advised of practice heat starting times on this day)*
- 28th September 2018** The Paul Krantzcke International Schools Culinary Challenge  
*(teams will be advised of competition heat starting times on this day)*

## CONDITIONS OF ENTRY

- It is a mandatory condition of entry that an accompanying teacher or adult team member stays at the same accommodation venue as the student competitors for the whole duration of the PKISCC program and participates in competition activities and other scheduled events. The responsibility and duty of care of the student competitors does not rest with the competition organisers, Australian Culinary Federation Queensland (ACF QLD Inc) or the host venue and accommodation providers. The duty of care of the student competitors is the responsibility of the accompanying teacher or adult team member.
- Student competitors must be currently enrolled in a Hospitality school or undertaking a Hospitality course at the time of the competition.
- Student competitors must be 19 years of age or less on the day of the competition.
- Student competitors are only permitted to enter the PKISCC on two consecutive years.
- If team members do not speak English, a translator may accompany the team. Alternatively, a translator can be made available for non-English speaking teams, however, there will be a fee for this service.
- The judge's decision is final, and no correspondence shall be entered into regarding results

# HOT COOKERY COMPETITION

## ONE Main Course for FOUR persons served on individual plates

### Objective

A team of two student competitors are to prepare, cook and display *four* servings of *one* main dish within *one* hour, from start to finish. The dish may be modern, classical or original. Main course dish ingredients *must* be selected from the supplied Product List (see attached).

### Judges will check recipes and submitted menus for compliance

- Teams will be provided with all food ingredients, equipment, crockery, cleaning aids, as listed in this document.
- Time limit to prepare and produce all items is one hour. Time keeping of the judges will prevail.
- **Teams must provide judges with a food order, recipe card, plate costing, work plan for 4 portions and a photograph of the dish, no later than 25<sup>th</sup> July 2018. Failure to do so may result in a 4-point penalty.**
- **Student competitor's photograph and biographies must be included with entry, no later than 25<sup>th</sup> July 2018.**
- On competition day, student competitors will be allocated an area with a work bench, waste bin, commercial gas stove and access to clean water. Refrigerated storage space will also be provided.
- Finished plated dishes must be presented to the judge's table as directed, within the one hour time limit as outlined above. White plates of 32 cm, 29 cm and white pasta bowls of 25 cm will be provided (see note page 9). However, competitors may supply plates of their own choice.
- Teams must wear a clean kitchen uniform including a chef's jacket, long trousers, enclosed leather shoes, head covering and apron. Long hair must be covered with a hair net.
- Student competitors must leave the work area, including stove, workbench, etc. in the clean state they have found it. Cleaning tasks are to be carried out after the 1 hour competition time limit. **Note: if the section is not left clean, a 2 point penalty** will be imposed after an inspection from the judges)
- Teams will lose 1 point per minute for late presentation of dishes, to a maximum of 6 points. After ten minutes the team will be disqualified.
- ***Coaching will not be permitted at any time during the competition. Any occurrence will lead to the disqualification of the team. (Translators can be provided if required, however, they must not provide any coaching)***
- Teams will be required to attend a **compulsory** information session prior to the start of this competition. This session will cover a safety induction of equipment use, an outline of competition rules and an orientation tour of the competition area.
- A hard copy of each team's submission must be available for the judges' inspection prior to the commencement of each competition heat. This submission must include:
  - description and photograph of dish
  - food order
  - plate costing
  - work plan
  - recipe c

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

- Trim and portion Protein (to be confirmed)  
(Judges will assess this skill prior to further preparation and cookery)
- trimmings to be used in sauce preparation
- minimum of one *turned vegetable item* in each portion
- Minimum of one other *precision cut vegetable* to be displayed (e.g. brunoise, macedoine, etc.)
- Minimum of four *accepted cookery methods* to be used in preparation and cookery



## Paul Krantzcke International Schools Culinary Challenge rules

All ingredients are to be prepared on the day of competition by the student competitors. The following rules will be scrutinised on arrival and during the competition:

- Basic stock will be allowed.
- Glaze reduction will not be allowed. (reductions must be made during the time allowed for the competition)
- At the commencement of the competition, vegetables can be washed but not peeled, turned or prepared in any way.
- All pastries must be produced during the time allowed for the competition.
- Student competitors can use plates that are supplied by Australian Culinary Federation, Queensland Inc to present their items, however, they can use their own plates provided there are no identifying logos or markings.
- As a guide, it is recommended that proteins weigh no more than 170gms and starch represents no more than 80gms of the main course. The free protein is to be a maximum of 25gms per serve.
- On service of meal, internal temperature will need to be a minimum of 70 °C.
- All recipes submitted for this competition will become the property of Australian Culinary Federation, Queensland Inc. and may be used for promotional purposes.
- Timing is a crucial component for competition fairness. Therefore, points will be deducted for every minute over the time allowed and all deviations from the guidelines will be restricted.
- Any communication between student competitors and their respective coaches / teachers from start to finish times of the competition, (as dictated by the Chief of Judges) will result in disqualification of the student competitors.
- Student competitors must produce four (4) portions of their team's dish as per supporting documents.
- Tent Cards with a brief description of the dish, must be supplied for the Judge's table and the Media table.
- Teams will be allowed two (2) electrical items ONLY, provided they are pre-nominated and are correctly tagged.

## Judging Criteria – Hot Cook Off

Mise En Place	
⊕ Personal presentation	/ 3
⊕ Set up of work station	/ 4
⊕ Correct Mise en place (including meat)	/ 3
<b>Total Points</b>	<b>10</b>

Professional Preparation	
⊕ Hygiene practices (including cleaning)	/ 5
⊕ Technical skills displayed	/ 5
⊕ Correct methods of preparation	/ 5
⊕ Wastage	/ 5
⊕ Efficient utilisation of time/organisation	/ 5
⊕ Service (including adhering to time limits)	/ 5
<b>Total Points</b>	<b>30</b>

Presentation	
⊕ Suitable temperature (70°C or above)	/ 1
⊕ Originality/ flair	/ 2
⊕ True to menu description	/ 2
⊕ Portion size	/ 1
⊕ Clean arrangement and dish presentation	/ 2
⊕ Nutritional value	/ 2
<b>Total Points</b>	<b>10</b>

Taste	
⊕ Does the main item taste in harmony	/ 6
⊕ Balance of textures	/ 6
⊕ Does the sauce complement the dish / garnish	/ 6
⊕ Balance of flavors	/ 6
⊕ Do the vegetables harmonise with the dish	/ 6
⊕ Is the dish well-seasoned	/ 8
⊕ Harmony of flavor combinations	/ 6
⊕ Taste of the food is preserved	/ 6
<b>Total Points</b>	<b>50</b>

### **GRAND TOTAL 100 POINTS**

# Food Product List

## Please note:

- Competing teams may select any combination of food items from the following list, up to the maximum plated food cost specified.
- Maximum plated food cost for one serve cannot exceed AU\$16.00 - any entries submitted over this amount will be excluded.
- A food order must be submitted with entry.

### Proteins

Pork Tenderloin 250gm x 4 @ \$7.89 / each  
4 X 25gm free protein @ \$30.00/kg

### Dairy

500gm cream cheese @ \$9.80/kg  
500gm goat's cheese @ \$79.50/kg  
500gm parmesan cheese @ \$24.00/kg  
butter @ \$12.00/kg  
cream @ \$7.00/ltr  
eggs @ \$2.80/dozen  
milk @ \$2.60/ltr

### Dry Goods

Sugar @ \$1.33/kg  
Corn starch @ \$1.80/kg  
Breadcrumbs (dried or fresh) @ \$2.30/kg  
Flour (any type) @ \$1.00/kg  
Olive oil @ \$6.50/litre  
Vegetable oil @ \$10.50/litre  
Peanut oil @ \$3.20/litre  
Sesame oil @ \$3.00/litre  
Ground pepper @ \$7.30/kg  
Peppercorns @ \$26/kg  
Table salt @ \$0.61/kg  
Dried apricots @ \$13.16/kg  
Nori sheets @ \$5.50 pack (10 sheets)  
Soy sauce @ \$3.00/litre  
Fish sauce @ \$3.20/litre  
Any grain (e.g. couscous, polenta) @ \$12.20/kg  
Coconut cream 400ml @ \$1.90  
1 type of mustard @ \$6.20/kg  
100ml Vinegar (red wine, white wine, rice or balsamic) @ \$3.50/litre  
50gm any nuts @ \$20.00/kg  
50gm sesame seeds @ \$5.00/kg  
25gm curry paste / powder @ \$9.70/kg  
2 types of spices @ \$29.30/kg  
Leaf gelatine @ \$44.00/kg  
300gm white rice @ \$1.80/kg  
300gm noodles (soba, ramen, udon) @ \$5.20 / kg

### Stocks

500ml veal stock @ \$8.28/litre  
500ml chicken stock @ \$3.34/litre  
500ml fish stock @ \$8.42/litre  
200ml dashi stock @ \$0.58/litre

### Wine

200ml red wine @ \$0.20/litre  
200ml white wine @ \$0.20/litre

### Fruit & Vegetables

600gm potatoes @ \$1.50/kg  
600gm sweet potatoes @ \$1.60/kg  
600gm pumpkin @ \$1.10/kg  
300gm green beans @ \$3.80/kg  
300gm carrots @ \$1.30/kg  
300gm celery @ \$2.40/kg  
1 bunch Asian vegetables (e.g. choy sum, bok choy) @ \$4.00/bch  
150gm of any available types mushrooms @ \$6.80/kg  
150gm eggplant @ \$2.20/kg  
4 X golf ball sized tomatoes @ \$0.30/ea.  
4 X medium/small zucchini @ \$5.50/kg  
1 X red capsicum @ \$3.80/kg  
1 X green capsicum @ \$1.50/kg  
400gm onions white/brown @ \$1.30/kg  
1 bulb garlic @ \$6.90/kg  
50gm fresh ginger @ \$4.40/kg  
2 X red or green sweet apples @ \$0.50/ea.  
2 X limes @ \$0.90/ea.  
passionfruit @ \$8.80/kg  
grapes @ \$5.90/kg  
3 bunches of fresh herbs (e.g. parsley, coriander, perilla) @ \$5.20 per bch  
2 large red chillies @ \$29.30/kg  
2 X avocados @ \$2.80 each  
shelled green peas \$76.80/kg

Ingredients for molecular gastronomy can be used as long as they are properly costed and also explained to the Chief of Judges. Hydrocolloids will be limited to Lecite, Xanthan, Agar, Carrageenan Iota and Proespuma only. These must be provided by individual teams as the products may not be readily available.

**ea.=each, bch=bunch, kg=kilogram, | All prices quoted in Australian Dollars \$AUD**

## Kitchen Equipment List

The following equipment is available to student competitors:

- 4 burner stove and oven
- Refrigerated cool room storage
- Salamander (Griller)
- Deep fryer
- Measuring scales
- Stainless steel sauce pans
- Rectangular oven trays
- Chinois large
- Mixing bowls
- Sieve / colander
- Ladle
- Grater
- Frypans stainless steel
- Griddle plate
- Freezer storage
- Chopping boards large size
- Measuring jug 1 litre
- Meat mallet
- Plastic containers with lids x 5
- Sauce boats
- Plastic scraper
- Balloon whisk
- Egg / fish lifter
- Tongs
- Ice machine
- Blast chiller



**Note carefully that chef's knives are NOT provided**

Teams may only display identifying logos on their uniforms



## Cleaning Equipment

All cleaning and hand washing equipment will be provided.

## Crockery Provisions

Each team will have the use of 32 cm round white plates; 29 cm round white plates and 25 cm round white pasta bowls. Alternatively, teams may use their own plates provided the plates have no identifying logos.

## Equipment - Workplace Health and Safety Operating Procedures

- Deep Fryers
  - Never drop items into the deep fryer
  - Gently place all items / baskets etc. into the fryer
- Salamander
  - Equipment is hot when in operation
  - Always use a dry cloth to remove hot objects from the salamander
- Ovens
  - Equipment is hot when in operation
  - Always use a dry cloth to remove hot objects from the oven
- 4 Burner Stove
  - Equipment is hot when in operation
  - Always use a dry cloth to remove hot objects from the stove
- Griddle Plate
  - Equipment is hot when in operation
  - Always use tongs to remove hot objects from the griddle pan
- Robot Coupe Food Processor
  - **Do not use without safety induction by judge**
  - Do not insert any object (fingers, knife, spatula, etc.) into bowl whilst the equipment is in operation
- Liquidiser / Blender
  - **Do not use without safety induction by judge**
  - Do not insert any object (fingers, knife, spatula etc.) into bowl whilst the equipment is in operation
  - Always ensure that the jug is securely fastened to the base and blade before use
  - Always operate with the lid on
- Rice Cooker
  - Equipment is hot when in operation
  - Always use a dry cloth to hold the cooker when removing hot objects from the cooker
- Mandolin
  - **Do not use without safety induction by judge**
  - Always use safety guard provided
  - Make sure mandolin is securely set up



## Medals and Certificates of Awards

Medals will be awarded to competitors who attain points as follows:

<b>Gold with distinction</b>	<b>100</b>
<b>Gold</b>	<b>90-99</b>
<b>Silver</b>	<b>80-89</b>
<b>Bronze</b>	<b>70-79</b>
<b>Certificate of Merit</b>	<b>60-69</b> (may be awarded at the judge's discretion)

- The Awards Ceremony will be held the day after the completion of the competition.
- The venue for the Awards Ceremony is to be confirmed.
- Student competitors are required to wear Chef's whites or School uniform to Awards Ceremony.
- The winning team members will each receive a trophy, medal and certificate.
- The *Chef Paul Award* will be given to the team that displays the best teamwork and/or best and fairest effort during the competition.
- All student competitors will be given their respective medals or certificate of merit.
- A Certificate of Participation will be presented with each medal.



## Hints for Hot Cookery teams

- Practice your entry no less than 3 times
- Time your entry with some time to spare (allow for nerves, unfamiliar surroundings and equipment)
- Strictly adhere to hygiene and safety standards
- Wear disposable gloves for preparation & service but NOT whilst cooking
- Don't touch food any more than necessary
- Clean down boards, knives, etc. after each work stage
- Don't prepare raw and prepared foods at the same time (cross contamination)
- Watch your portion control
- Watch your nutritional balance
- Watch your wastage factors
- Work clean and precise
- Work as a team, not as 2 individuals
- Demonstrate as many skills as possible



## For any further information please contact

**PKISCC Competition Director**

Ms. Tracey Maher

Email: [issccomp@gmail.com](mailto:issccomp@gmail.com)



**PAUL KRANTZCKE INTERNATIONAL SCHOOLS  
CULINARY CHALLENGE 2018  
OFFICIAL ENTRY FORM**

Name of School: \_\_\_\_\_

Contact Name at School: \_\_\_\_\_

School Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_

Country: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ E-mail: \_\_\_\_\_

**Team Challenge Entry**

Team consists of: Student's Name (1): \_\_\_\_\_ DOB \_\_\_\_\_

M / F

Student's Name (2): \_\_\_\_\_ DOB \_\_\_\_\_

M / F

Teacher's Name: \_\_\_\_\_ Teacher's Signature: \_\_\_\_\_

**Disclaimer:**

The committee of the Australian Culinary Federation of Queensland Inc (ACFQ Inc) shall not under any circumstances be responsible for any loss or damage to any exhibit, display, goods, equipment, personal effects or injuries sustained to any competitor or chaperone during their time in Australia. ACFQ Inc shall not be responsible for any duty of care for competitors and/or chaperones except when directly participating in the 2018 Paul Krantzcke International Schools Culinary Challenge. Outside of the competition times, ACFQ Inc is not responsible for any action or outcome due to illness, accident or inappropriate conduct. The Competitor shall be responsible for all damages caused to the ACFQ Inc chosen Culinary Venue 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.

**Return this completed entry form to:**

Australian Culinary Federation Queensland Inc  
P.O. Box 379  
Currumbin, 4223  
Queensland  
Australia

OR

Email: Ms. Tracey Maher [issccomp@gmail.com](mailto:issccomp@gmail.com)



**PAUL KRANTZCKE INTERNATIONAL SCHOOLS  
CULINARY CHALLENGE 2018**

**ADDITIONAL COMPETITION DETAILS**

<b>NAME OF SCHOOL:</b>
<b>COUNTRY:</b>
<b>TEAM MEMBERS NAMES:</b>

**HOT COOKERY DISH DESCRIPTION:**

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**PERMISSION FOR MEDIA RELEASE**

I agree to the Australian Culinary Federation of Queensland Inc.  
using any photos and details of recipes that have been involved in my entry / entries in this competition  
and 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 students being under 18 years old, a parent or guardian must give signed permission below)

STUDENT ONE: ..... SCHOOL.....

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

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

STUDENT TWO: ..... SCHOOL.....

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

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

Description of dish and photo, food order, recipe card, plate costing and work plan must be forwarded with the official Australian Culinary Federation Queensland Inc. Entry Form, no later than **25<sup>TH</sup> July 2018.**



**PAUL KRANTZCKE INTERNATIONAL  
SCHOOLS CULINARY CHALLENGE 2018**

**STANDARD RECIPE CARD FOR 4 PORTIONS ONLY**

**NAME OF SCHOOL:**

**NAME OF TEAM MEMBERS:**

INGREDIENTS	QTY	UNIT	<u>TYPE OF COOKERY METHOD USED:</u>
			1.
			2.
			3.
			4.
			<b><u>RECIPE METHOD:</u></b>

**COMMENTS:**



**PAUL KRANTZCKE INTERNATIONAL  
SCHOOLS CULINARY CHALLENGE 2018**

**RECIPE COSTING SHEET**

**NAME OF SCHOOL:**

**TEAM MEMBERS NAMES:**

INGREDIENTS	QTY	UNIT	UNIT COST	TOTAL COST
<b>TOTAL COST</b>				

