

Queensland

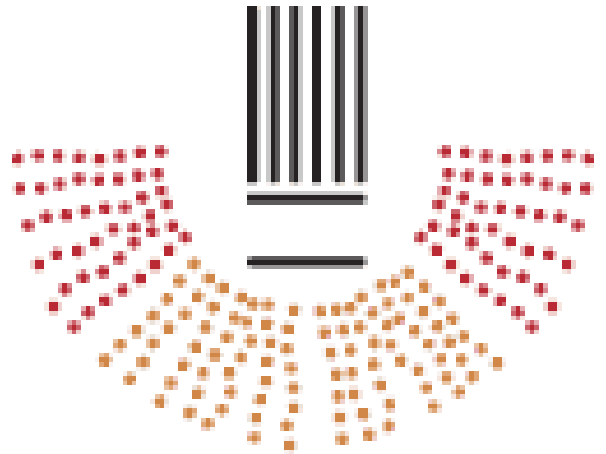
SECONDARY SCHOOLS

CULINARY CHALLENGE

2017



PROUDLY PRESENTED BY



Australian Culinary

FEDERATION

QUEENSLAND

27TH MAY
TAFE QUEENSLAND
SOUTHBANK CAMPUS

SECONDARY SCHOOLS CULINARY CHALLENGE 2017

The winning team of this live Cookery Competition will be eligible to compete in the International Secondary Schools Culinary Challenge 2017 to be held 25th September to the 30th September 2017. To be hosted by Kai Ping Culinary School, Taipei, Taiwan.

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

Important Dates and Time Table for Enrolment ...

28th April 2017 Completed entry form and team payment to be submitted.

8th May 2017 Completed recipes, work-plan and costing for hot cookery section must be submitted to ACF Committee.

27th May 2017 An information session and safety induction will be held prior to the competition. Teams will be advised of their starting time.

CONDITIONS OF ENTRY:

- Competitors must be currently enrolled in a hospitality school or undertaking a hospitality course at the time of registration.
- Competitors must be aged 18 years or less on the day of the competition.
- Maximum plated food cost for one serve cannot exceed \$10.00
- Any entries submitted over that will be excluded.

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 four (4) accepted cookery methods to be used in preparation and cookery.

Judges will check produce and submitted menus 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, meal costings and work plan by no later than 8th of May. NOTE: Late entries will NOT be considered, if the number of entries exceeds 8**
- **Teams will be selected by a judging panel on the merit of their submission.**
- Competitors will be directed to an area with work bench, waste bin, commercial gas stove and access to water. Refrigerated storage space is provided.
- **Provided they are correctly tagged, two electric items will be permitted. Deep frying is permitted in the TAFE fryers provided.**
- Finished products must be displayed on plates 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 of their heat.
- 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



Judging Criteria – Hot Cook Off

Correct Professional Preparation

+	Hygiene during preparation	/ 4
+	Correct knife skills during protein preparation	/ 6
+	Skills demonstrated in vegetable preparation	/ 6
+	Cookery of commodities & correct cookery methods applied	/4
+	Correct sauce preparation and service	/6
+	Safe use of equipment and facilities	/4

Total Points 30

Arrangement and Presentation

+	Correct presentation of competitors	/ 6
+	Presentation of recipes, work plans and supporting documents	/ 4
+	Presentation of tools and equipment	/ 2
+	Hygiene displayed during presentation service and cleanup	/8
+	Meal presentation and correct portioning	/4
+	Colour, texture & overall harmony of the dish	/4
+	Effective presentation	/2

Total Points 30

Dish taste and flavours

+	Evidence of nutritional balance	/12
+	Flavours of the dish harmonise	/12
+	Dish is served at optimum safe temperature (75°C or above)	/10
+	Has the dish been presented on time	/6

Total Points 40

GRAND TOTAL 100 POINTS



CROCKERY PROVISIONS

Each team will have the use of round 30cm white plates; 26cm white plates and 24cm white pasta bowls. Alternately, teams may use their own plates provided the plates have no identifying logos.

EQUIPMENT Work Place Health and Safety Operating Procedures

- Deep Fryers
 - Never drop items into the deep fryer
 - Gently place all items / baskets etc into 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 Gas Stove
 - Equipment is hot when in operation
 - Always use a dry cloth to remove hot objects from the stove
- Char Grill
 - 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.
- Mandolin
 - **Do not use without safety induction by judge**
 - Always use safety guard provided
 - Make sure mandolin is securely set up
- Blast Chiller
 - **Do not use without safety induction by judge**
 - Equipment will be very cold on the inside
 - Always use a dry cloth to remove objects

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
- 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
- As a guide for your dish;
 - Protein 160 – 180 gm
 - Starch 80 gm
 - Vegetable 80 gm
 - Sauce 50-70 ml

Note that all teams will be provided the loan of round white plates of 26cm and 30cm or round pasta bowls of 24cm otherwise teams can use their own plates, provided the plates have no identifying logos.

Please note that teams must provide their own knives.

Teams may only display identifying logos on their uniforms

For any further information please contact:

Mr. Paul Krantzcke
Ph. 0417 709 972
Email. pkrantz@chefexec.com.au

Mrs Tracey Maher
Ph. 0419 298 245
Email. tjame60@eq.edu.au

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

Individual Awards will be awarded to Competitors as follows:

Overall first place winner – Opportunity to compete in the International Secondary School Culinary Challenge, to be held by Kai Ping Culinary School, Taiwan. From the 25th September to the 30th September 2017.

VENUE

TAFE Queensland, Southbank Campus

66 Ernest Street

South Brisbane Qld 4101

D Block Level 3

Kitchens 3012, 3013

Friends and Relatives are welcome to view the competition for the Hot Cookery Challenge. A gold coin donation towards fundraising would be greatly appreciated.

The Awards Presentation will be held after the competition is finalised in the Level 1 Auditorium.





**ENTRY FORM
SECONDARY SCHOOLS
CULINARY CHALLENGE 2017**

ABN Number: 137 033 796 32

Please complete Entry Form and including: cheques or monies to be made payable to ACF QUEENSLAND and forwarded to SSCC Competition Director; PO Box 379, Currumbin, QLD, 4223

Upon payment, this becomes your tax invoice – (please retain a copy for your records)

Name of School : _____

Address : _____

_____ Post Code: _____

Phone : _____ Fax: _____ E-mail : _____

Teacher's Name : _____

Hot Team Challenge

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

Competitor's Name (2) : _____

Teacher's Name : _____ Teacher's Signature: _____

Entry Fees:

Hot Cookery Challenge \$50.00 per team

Return completed entry form and fee (cheque or money order) to:

SSCC Competition Director
PO Box 379,
Currumbin,
QLD, 4223

or by Bank Transfer Bank of Queensland
 BSB124078
 Acc. # 22396866

Please identify your school by using the school name if using this form of payment

Entry forms and other details can be emailed to Tracey Maher; tjame60@eq.edu.au

Disclaimer:

The committee of this chapter of the Australian Culinary Federation and the Management of TAFE Queensland, Southbank Campus 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.

ACF QUEENSLAND SECONDARY SCHOOLS CULINARY COMPETITION

HOT COOKERY CHALLENGE

Description of the menu, costing, work plan, recipes, etc to be forwarded with entry form and team payment.

No later than **8th May 2017.**

PERMISSION FOR MEDIA RELEASE

I agree to the Australian Culinary Federation, Queensland 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:

SCHOOL.....

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:



SECONDARY SCHOOLS CULINARY CHALLENGE 2017

STANDARD RECIPE CARD, 4 portions only

NAME OF SCHOOL:

TEAM MEMBERS NAMES:

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

COMMENTS:



**SECONDARY SCHOOLS
CULINARY CHALLENGE 2017**

RECIPE COSTING SHEET, 4 portions only

NAME OF SCHOOL:

TEAM MEMBERS NAMES:

INGREDIENTS	QTY	UNIT	UNIT COST	TOTAL COST
TOTAL COST				