

SOUTH AUSTRALIA

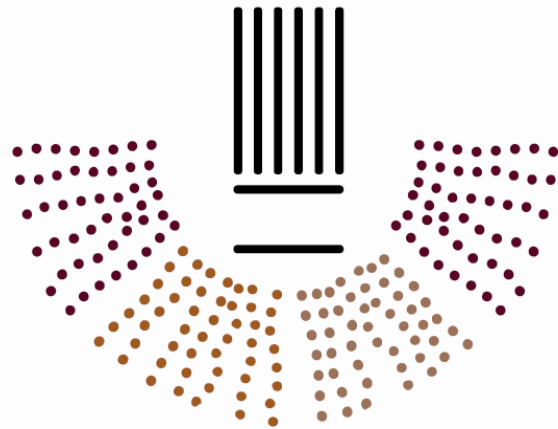
SECONDARY SCHOOLS

CULINARY CHALLENGE

2018



PROUDLY PRESENTED BY



Australian Culinary

FEDERATION

SOUTH AUSTRALIA

COMPETITION
DAY

Monday 25th June

Regency
International Centre





Secondary Schools Competition 25th June 2018

Each year the Australian Culinary Federation (ACF) conducts a cooking competition for secondary school students in each Australian state. The aim of this competition is to give students an insight into the hospitality industry and to identify and encourage students who demonstrate a talent and a passion for cooking. This competition also opens the doors for competitors for future training and employment.

The competition is open to unlimited entries from each school. If you are in years 10, 11 or 12, enrolled in a secondary school and are studying either a Hospitality or Commercial Cookery course, then you are eligible to enter. Competitors must be aged 19 years or less at 31st October 2018.

There will be only one overall winning team. The participating schools of South Australia have performed well in all facets of this competition in recent years and we hope to see this continue.

Please read the following entry criteria carefully and if you have any further questions please do not hesitate to contact **Chris Codell 0408 857 293** or email chris.codell7@gmail.com

You can find more information on the Australian Culinary Federation at

<http://www.austculinary.com.au/>





Terms & Conditions of Entry;

- Each team must consist of two students.
- Entrants must be enrolled in Secondary School (in years 10, 11 or 12 only) with a finishing date no earlier than 31st October 2018.
- Entrants must be studying a Hospitality or Cookery course.
- A work flow plan, recipe, costings and a photo of the dish should accompany each entry.
- Registration closes on the **13th April 2018**, please send team details to SA@austculinary.com.au
- All entries are to be sent by **8th June 2018** to SA@austculinary.com.au

Note: Arrival times and further details will be sent out via email in June 2018 after all entries have been processed.

In the event that the number of entries exceeds the maximum capacity the committee reserves the right to limit the number of teams based on the merit of each entry submitted.

- Each team must prepare, cook and display a main course for two people on two separate plates within a time limit of 1 hour. 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 and for failure to clean up to an acceptable level and within the allocated time frames. **Hygiene and safety standards must be observed at all times.**
- Students must use a whole chicken as the main component of their dish. One whole chicken will be provided, to be prepared into two main course portions, within the allotted competition time. The dish must contain an appropriate starch, vegetable and garnish, of your choice. The chicken should be broken down using correct butchery procedures, and unused portions must be packed down and stored appropriately using HACCP procedures.
- Each team is responsible for providing all ingredients, with the exception of the protein, needed to create their dish. No prior preparation of these ingredients is to be done and nothing is to be pre-prepared.
- Round, white plates must be used; no boards or slate. Regency International Centre has all basic equipment needed, including plates. Any electrical equipment brought in must be tagged and tested prior to the competition or it will not be allowed in. Anything larger than what would reasonably be expected to fit in a knife kit will not be permitted.
- All competitors must wear full Chef's uniform (hat, neck tie, jacket, check pants, apron), if possible. If this is not possible, school uniform with long pants will be permitted. Footwear, only hard shoes or clogs which offer complete protection to the foot. (No joggers) Shoes must be clean and in good condition. Hair must be covered. Special note: Jewellery should not be worn during the competition. Visible piercing will need to be covered or removed. Nail polish is not permitted to be worn.
- Your knives must be clean, sharp and ready for use.
- Standard recipe cards, a preparation list and work flows must be displayed on the day of competition.



Awards and Prizes;

All Australian Culinary Federation Competitions follow WACS guidelines, this means all competitors start with 100 points and a gold medal. Points will be deducted for incorrect skills and preparation, personal hygiene, taste and flavour of dish, unsafe storage and food handling procedures, and excess wastage.

The Team with the highest points will be announced the winner. This year's winning school will receive the Australian Culinary Federation Secondary Schools Shield and a place in the National Secondary Schools Culinary Challenge to be held later in the year.

All Competitors will receive a certificate for their participation in the competition. Gold, Silver and Bronze Medal will be handed out to teams who finish in the follows points brackets;

- Gold with Distinction 100 points
- Gold, 90-99 points
- Silver, 80-89 points
- Bronze, 70-79 points

Presentations will be at the completion of the competition. Teams will receive a general de-brief before presentations. If a team requires a more detailed de-brief then judges will be made available after the presentations have been held.

Judges Tips:

- Ensure all parts of your uniform are clean and tidy and your appearance is impeccable (these are easy points)
- Work must be clean and well organised
- Complete all required paper work - recipes, work flows and prep lists are judged
- Ensure all cooking techniques are correct and well rehearsed
- Protein is correct weight (no more then 170gm per plate)
- Starch is correct weight (no more then 110gm per plate)
- Vegetables are correct weight (no more then 100gm per plate)
- Sauce and garnishes that complement the dish and are not over complicated
- Work as a team, not two individuals
- If you're not sure, ask; use all resources at your disposal

JUDGING CRITERIA:

Each team starts with 100 points and points are deducted in accordance with the following measurable elements:

Mise en place 0 - 10 points

Planned arrangement of materials for trouble-free working and service.

Correct utilisation of working time to ensure punctual completion.

Hygienic working conditions are mandatory during the competition. Judges will also be inspecting the work stations and of each team upon leaving the Commercial kitchen.

Correct Professional Preparation 0 - 25 points

Correct basic preparation of food, corresponding to today's modern culinary art.

Preparation should be practical, acceptable methods that exclude unnecessary ingredients.

Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

Working skill and kitchen organisation.

Service 0 - 5 points

The punctual delivery of each entry at the appointed time is a matter of urgent necessity.

The kitchen jury will determine if the fault of service, if any, is the kitchen or service team and recommend any point reductions.

The full points will be awarded if service flows smoothly and dishes come out on time from the kitchen.

Presentation 0 - 10 points

Clean arrangement, with no artificial garnish and no time-consuming arrangements.

Exemplary plating to ensure an appetising appearance.

Taste 50 points

The typical taste of the food should be preserved.

The dish must have appropriate taste, seasoning, quality and flavour.

The dish should conform to today's standard of nutritional values.



Secondary School's Cooking Competition Student Entry Form

(each team member to complete)

Name of Team Member:

Address:

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Email:.....

Date of birth:

Telephone Contact Numbers:

Emergency Contact:

School:

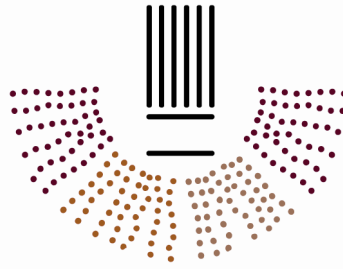
Signature:Date:

A Parent or Guardian must give permission and sign below if the student is under 18 years of age.

I, give permission for

to enter and compete in the Australian Culinary Federation Secondary Schools Culinary Competition.

Parent or Guardian Signature:Date:



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PERMISSION FOR MEDIA RELEASE

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

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

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

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

I understand I have the right to decline this permission and this will not have any impact 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:

SCHOOL.....

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

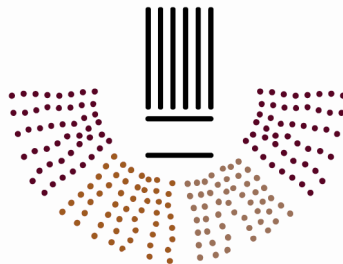
DATE:

I confirm that I have been shown and understand the workplace, health and safety procedures in regard 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 Signature: Teacher Signature:

Date:



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Secondary Schools Cooking Competition School Entry Form

**(To be completed by the school the students attend
and returned with student entry forms. One form per team).**

Name of School:

Address:

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Phone: Email:

Students nominated:

- Competitor 1: Name
- Competitor 2: Name

Teacher's Name: Teacher's Signature:

Teacher's Email: Date:

Disclaimer

The committee of this chapter of the Australian Culinary Federation and the Management of the competition venue 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 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 damage



**ENTRY PAYMENT FORM
SECONDARY SCHOOLS CULINARY
CHALLENGE 2018**

ACF SA ABN: 85 768 394 244

Upon payment, this form becomes your TAX INVOICE, please print a copy for this purpose.

Name of School: _____

Address: _____

_____ Post Code: _____

Phone: _____ Fax: _____ E-mail: _____

Number of teams: _____ Total amount: \$ _____

Entry Fees: \$25.00 per team

Fee payable to: Australian Culinary Federation SA

Ref: SSC *school name*

EFT Peoples Choice Credit Union, BSB# 805050, AC# 2351955

Or cheque/money order to Australian Culinary Federation SA

P.O. Box 791 Adelaide SA 5001

Please circle: **cheque** **money order** EFT Receipt # _____

Return completed entry forms to SA@austculinary.com.au

Disclaimer:

The committee of this chapter of the Australian Culinary Federation and the Management of Regency International Centre TAFE SA shall not under any circumstances be responsible for any loss or damage to any exhibit, display, goods, equipment, tools, 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.