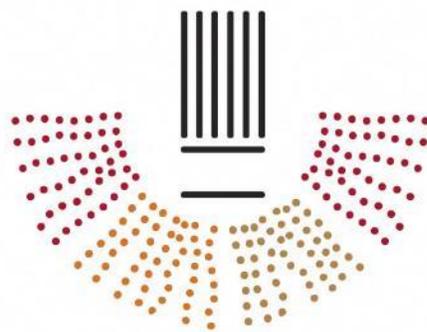


Victorian Secondary Schools Culinary Challenge 2018

Proudly presented By



Australian Culinary
FEDERATION
VICTORIA

COMPETITION DAY

Friday 22nd June

**St Johns Regional College
Dandenong**

Secondary Schools Culinary Challenge

11am Friday 22th June 2018

St Johns Regional College
5-11 Caroline Street
Dandenong, VIC 3175 Australia

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 who will represent Victoria in the National Secondary Schools Culinary Challenge to be held at Holmesglen TAFE 10th – 12th August 2018. The registration for the event will be paid for by ACF Victoria.

Please read the following entry criteria carefully and if you have any further questions please do not hesitate to contact

Gabriel Norris 03 97840277 or 0412 725 729 or email cultural@sis.org.au

You can find more information on the Australian Culinary Federation at <http://www.austculinary.com.au/>

Entry Fees:	\$25.00 per team
Fee payable to:	Australian Culinary Federation Victoria Chapter
Bank	Westpac
BSB	033 305
Account	251119
Ref:	School Name

Disclaimer:

The committee of this chapter of the Australian Culinary Federation and the Management of St Johns College 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.



- 10.00 – 10.15 Teams to arrive at Venue
St Johns Regional College 5-11 Caroline Street, Dandenong
- 10.15 – 10.45 Welcome
Competition Briefing
Fire & Evacuation Procedures
Change into Uniforms
- 10.45 – 11.15 Set up Kitchens
Safety induction for equipment.
- 11.15 – 12.15 Competition
Your 2 dishes can be presented to the judges at any time during the 60 minute period. Any meals presented after 13.00 will incur penalty of 1 point per 2 minutes
- 12.15 – 12.45 Clean down Kitchens
- 12.45 – 13.15 Lunch
- 13.15 – 13.45 Debrief
Presentation
- 14.00 Teams Depart

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 using recipe & workflow template – see separate attachment.
- Registration closes on the **11th June 2018**, please send team entry to cultural@sis.org.au

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 No. 12 chicken as the main component of their dish. One whole No. 12 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. St Johns College 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.
- You must supply your own knives & they 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.

Judging Marks

Mis En Place	10 Points
Personal Presentation	3
Set up work station	4
Correct Mise en place level	3

Professional Preparation & Practice	30 Points
Hygiene Practices	5
Technical skills displayed	5
Correct methods of preparation	5
Efficient utilisation of time/organisation skills	5
Wastage	5
Service	5

Mistakes

Maximum as per Stated

Dishes not on time

1 mark deducted for every 2 minutes late per course

Presentation	10 Points
Suitable temperature	1
Appropriate to class/true to menu description	2
Clean arrangement & dish	2
Originality/flair	2
Portion size	1
Nutritional balance	2

Taste Total	50 Points
Does the major component taste good	8
Does the sauce/garnish taste good	6
Do the complements add to the taste of the major ingredient	6
Balance of textures	6
Balance of flavours	6
Seasoning	6
Is there harmony of flavour combinations in menu	6
Taste of Food preserved	6



Awards and Prizes;

All Australian Culinary Federation Competitions follow WORLDCHEFS 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 years 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, August 10-12 Holmesglen TAFE

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
- Merit Certificates at Judges Discretion

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 than 170gm per plate)
- Starch is correct weight (no more than 110gm per plate)
- Vegetables are correct weight (no more than 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



Secondary School's Cooking Competition Entry Form

School

Name

Address

Phone

Fax

Email

Teacher

Name

Email

Mobile

Address

Emergency Contact

Name

Phone Number

Relationship

Medical Conditions, Allergies, Medications (Please include medi alerts)

Team Leader

Name

Email

Mobile

Address

Date of birth

Emergency Contact

Name

Phone Number

Relationship

Medical Conditions, Allergies, Medications (Please include medi alerts)

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

Signed

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 Victoria Secondary Schools Culinary Challenge & permit any photographs of them to be released to the media for promotional purposes.

Parent or Guardian Signature:

Date:

Team Assistant

Name

Email

Mobile

Address

Date of birth

Emergency

Contact

Name

Phone Number

Relationship

Medical Conditions, Allergies, Medications (Please include medi alerts)

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

Signed

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 Victoria Secondary Schools Culinary Challenge & permit any photographs of them to be released to the media for promotional purposes.

Parent or Guardian Signature:

Date:

Work Flow Example

Timeline	Person	Sequence of tasks	Check box (task completed)
Pre: Prep	Both	Prepare all mise en place - Collect and weigh ingredients. Double check the list of ingredients to the recipes. Set up Equipment boards / stab blender/scraps bowl Put perishable items in the fridge until you need them Turn oven on and pilot lights on the stoves. Get all your ingredients ready unwrap plates. Set up equipment.	
15min	Siegi	Set up yellow board with a cloth underneath. Using the boning knife – portion the chicken. Prepare & trim breasts place in a bowl with marinade, cut the wing tips place in bowl, cut the Maryland and skin place in a bowl. Clean benches with sanitiser, clear area and place dishes in the sink	
15min	James	Set up white board with a cloth underneath. Cut brunoise of carrot, onion, crushed garlic place in a bowl give to Siegi. Cut mirepoix for sauce- set aside for Siegi. Chop the fresh herbs place in a bowl give to Siegi. Set aside garnish for plates. Put the water on for the boudin sausage.	
15min	Siegi	Place the skin between two pieces of glad bake seasoning add thyme and bake for 20mins. Get the carrot, onion and garlic, sauté until clear. Set aside to cool. Prepare the farce for the boudin, in the blender. put in the skin and wrap and tie the ends. Put it in the water. Clean benches with sanitiser, clear area and place dishes in the sink	
15 mins	James	Peel and cut two equal round flat potatoes. Trim the edge. Pan fry facedown to colour add the stock and simmer until tender reducing all the liquid. Set aside to set and turn them with a palette knife. Keep warm and Present golden side up.	
15min	James	Turn the carrots (4). Slice the zucchini (8) slice the beans (6) & chop the leeks- give to Siegi. Simmer the carrots until tender, blanch the beans and zucchini in the same water. Strain from the water and season with a little olive oil, seasoning and butter. Keep warm.	
15min	Siegi	Whilst the sausage is simmering, heat three pans, one for sauce and one for the chicken breast, one for leeks. 1.Pan fry the wing tips until golden and mirepoix remaining herbs. Deglaze with white wine, reduce by half and add the chicken stock. Reduce to desired consistency. 2.sautee the leeks with butter and oil, add wine and reduce, add cream and season. 3.remove the boudin- cut and Pan fry with the breasts top down to colour. Not too hot. Finish in the oven for 5-6 mins.	
2min	James	Warm up the plates in the oven. Remove the skin. Cut into pieces.	
10 min Plate Up 5min	Both	Lay the zucchini down in a row. Spoon on the creamed leek. Put the fondant potato on. Add the chicken on the plate. Place the beans and carrots around and finish with the sauce in jugs and crispy skin and herb garnish.	
(1Hr mark)	Both	PLATE UP AND SERVE TWO PLATES OF YOUR MAIN COURSE	
30 min	Both	Clean up area put away leftover food- dishes all our equipment and plates into the tubs.	