



SECONDARY SCHOOLS
**CULINARY
CHALLENGE**

JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE 2016

Proudly Presented by the Australian Culinary Federation Queensland Inc.

**State Final 27th August 2016 at the Gold Coast Show in conjunction
with SSCC**



JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE 2016

This competition is designed to establish and develop links between school and industry in an effort to encourage more students to enter the commercial cookery industry. The JSSCC 2016 will incorporate Cairns, Gold Coast, Toowoomba, Townsville, Brisbane North and Brisbane South regions. This competition is the property of the Australian Culinary Federation Queensland and the medals and trophies that are attained within this competition are fully industry recognized.

The JSSCC is a competition for year 10 students studying Home Economics or Hospitality at high school. Its objective is to give culinary students an indication of the pleasures, challenges, excitement and gravity that can accompany a career as a cook or chef. Pairs of students will represent their school and battle it out against some of the most talented young cooks in Queensland.

COMPETITION ELEMENTS

In-Class Team Selection:

Each school can nominate up to a maximum of two teams of two (four students in total) Year 10 students to represent their school in the Culinary Challenge. How each school makes this selection is entirely up to each individual school, you may want to nominate a team based purely on ability or on interest in the competition. Alternatively, you may wish to run your own in-school competition to decide who is best suited to represent your school. Please be mindful that all teams must be selected and registered by close off date. All students selected must be studying Hospitality or Home Economics in Year 10. Completed Entry Form, recipes, work-plan and costing for hot cookery section must be submitted to ACFQ Committee by the 14th July 2016.

Industry Professional Mentoring:

Each school will be linked with Industry Chef Mentor to help develop their competition dish and to ensure that it complies with the competition guidelines. This industry professional may also be able to present an in-class, in school, Master Class for all your Hospitality/Home economics students or the chef may provide opportunity for a tour of their own workplace. Many schools will already have access to a chef or cook who may be willing to act as their mentor. If you cannot easily identify an industry mentor yourself, the steering committee will recommend a source of mentoring. Please indicate this on your registration form and submit your entry early to allow time for a mentor to be secured.

Master Class:

Master Class 1:

The first Master Class will involve the Teachers and will be devoted to hands on cooking and preparation relevant to the competition. This class will be considered the official launch of the competition.

Master Class 2:

The second Master Class will be devoted to the students and will involve hands on cooking of their dishes. (informal competition style) Direction will be offered to students by competition experienced ACFQ Inc judges.

Who can participate?

All Secondary School Students Year 10 consisting of 2 students, nominated by their school. (Each school may nominate a maximum of two teams)

All students will be given membership to the Australian Culinary Federation Queensland Inc the value of \$25.00 each

It is requirement that all schools in southeast Queensland be members of Chefs of the Future and all other schools be members of Australian Culinary Federation Queensland Inc to be kept up to date with information on the competition.

Competition Date:

State Final 28th August 2016 at the Gold Coast Show, Race Course Drive Bundall @ The Gold Coast Turf Club and Showground

GRAND FINAL PRIZES

FIRST PRIZE:

\$500.00 to the school in a sponsored gift voucher

SECOND PRIZE:

\$400.00 to the school in a sponsored gift voucher

THIRD PRIZE:

\$300.00 to the school in a sponsored gift voucher

There will be an awards ceremony at on the night of the competition day at the Gold Coast Show

Important Dates and Time Table for Enrolment

TEAM SELECTION

Completed Entry Form, recipes, work-plan and costing for hot cookery section must be submitted to ACFQ Committee by the 1th of July 2016.

Teams missing recipes, food costing's and work plans will NOT be considered in the allocation of competition places for this event, if the maximum team places indicated is exceeded.

We will only be selecting 24 teams to compete on the day.

COMPETITION TIMETABLE

Master Class 1 at the end of April 2016, date and venue will be announced at the end of March 2016

Master Class 2 at mid-July 2016

In the need of regional heats will be held at TAFE Queensland in each of the region in late July.

Successful Teams will be notified of their respective competition start time by the 20th of August 2016.

THE CRITERIA

Hot Cookery

(Teams of two)

1 Main Course (2 covers)

OBJECTIVE:

A team of 2 students are to prepare, cook and display 2 servings of one main dish using the Chicken Maryland as the main protein component, within 90 minutes from start to finish. The dish may be modern, classical or original. The competition dishes must be presented as close to the 90 minute mark, as possible. Please make full use of the time allocated.

On the day of the competition all competitors must supply to the Australian Culinary Federation Queensland Head Judge, the following documentation:

- Two copies of the submitted menus, photographs, pantry list, menu tent cards, recipes, costings and work flow plan.
- A total "Food Cost" of \$15.00 per portion (\$30.00 Total) must not be exceeded.

All teams will supply all their own ingredients, utensils, knives, cutting boards, pans, presentation ware, cleaning aids and any other kitchen products as required. Ingredients on the day of the competition may be delivered washed, but not peeled or prepared. Basic stock, sauce and dough will be allowed.

Time limit to prepare and present is 90 minutes. Time keeping by the Chairman of Judges will prevail

Competitors will be directed to an area with workbench, waste bin, cooking facilities, and access to water. Refrigerated storage space is provided. The use and or supply of a freezer cannot be guaranteed.

Finished products must be displayed on plates, one plate will go to the judge's table and the other plate will be for the display table. Teams presenting food **after the 90 minutes** may not be judged

Teams must wear clean traditional chef's uniform, including long sleeve chef jacket, chef hat, neck tie, enclosed black leather shoes, and apron. Long hair must be covered with a hair net.

All competitors must leave work area, including stove, workbench and the wash up area, in the clean state. Note: 5-point penalty will be imposed after an inspection from the Head Judge, if the section is not left clean.

Clean down time allowed will be 15 minutes

THE DISH

The presentation dish must include the protein, a starch, three vegetables, Indigenous product, sauce and a garnish.

The Protein: Chicken Maryland



The term 'Chicken Maryland' simply refers to a butcher's chicken cut consisting of the entire leg of thigh and drumstick with skin on.

Weight of each chicken Maryland is not to exceed 220g (raw weight)

Starch: Any starch eg. Potato, cous cous, pasta, rice, polenta, semolina, pulse, etc. (70g-90g total)

Vegetables: 3 varieties; one variety must be a turned vegetable, keep in mind variety of colour and texture (70g-90g total)

Indigenous Product: A selection of 1 Indigenous product that are complimentary with the dish (size and flavor) must be used. Selection of product is at the team's discretion.

Sauce: A sauce must accompany and be complimentary to the dish (50ml-70ml per portion in total). The sauce may be served on the plate or on the side in an appropriate sauce serving dish.

Plate Garnish: complimentary and edible.

Note:

The meat protein may be prepared, cooked and served in any industry acceptable manner

Any and all cookery methods may be used except deep fryer

Only 1 piece of currently tagged electrical equipment is allowed per team.

All teams will be briefed 30 minutes prior to commencement of their heat.

PLEASE NOTE DISHES PRESENTED AFTER 90 MINUTES MAY NOT BE JUDGED.

Important Notes

- **On the day of the competition ACF Queensland will provide 2 x Maryland's chicken.**
- Teams need to provide all ingredients, utensils, knives, cutting boards, pans, presentation ware, cleaning aids, etc
- Ingredients may be washed, but not peeled
- Time limit to prepare and produce main course in 90 minutes
- Teams must provide judges with recipes, meal costing's and work plan by no later than 12th of July 2016
NOTE: Late entries may NOT be considered, if the number of entries exceeds 24 teams.
- 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 it is currently & correctly tagged, one electrical item will be permitted.
- Finished products must be displayed on plates to the judges table as directed
- Teams must wear clean traditional 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. Please note that a point penalty will be incurred for non-compliance.
- Teams will be briefed 30 minutes prior to commencement of their heat.
- 2 points per minute will be deducted for late presentation to a maximum of 6 points, after 6 minutes the team will not be judged.
- Outside coaching is not permitted and may lead to disqualification at the chief of judge's discretion

PRESENT HOT FOOD ON:

- Copper dishes, lined
- Stainless steel platters
- Earthenware dishes (oven proof)
- Dinner plates
- Imitation pewter
- Silver platters

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 standard hygiene and safety standards
- Wear disposable gloves (away from heat)
- 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, your nutritional balance and wastage factors
- Work clean, tidy and precise
- Work as a team, not as 2 individuals
- Exhibit skills

Secondary Schools Culinary Challenge Hot Cooking Rules

- All dishes are to be prepared on the day of competition by the competitors.
- They will be scrutinized on arrival and during the competition. For example:
- Basic stock will be allowed but no glaze reduction. The reduction would have to be made during the time allowed for the competition;
- Vegetables can be washed but not peeled & turned (prepared) at the commencement of the competition;
- All pastries, except filo, must be produced during competition hours;
- Competitors can use plates that are supplied by competition venue to present their items, however participants can use their own plates provided there are no identifying logos or markings;
- As a guide, it is recommended that proteins weigh between 110 - 130gms and starch represents no more than 80gms of the main course. The free protein is to be a maximum of 15 gms per serve;
- All submitted recipes 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 competitors and their respective coaches / teachers during the start till finish time, as dictated by the Chief Judge will result in dishes not being judged and disqualified.
- Tent Cards must be supplied at the competition with a brief description of the dish.

JUDGES SCORE SHEET / CRITERIA MARKING

WRITTEN SUBMISSION / MAX 4 POINTS	Total
Are recipes and work plans complete	2
Is description complete with photos	2
PRESENTATION & CLEANLINESS OF COMPETITOR & EQUIPMENT / MAX 10 POINTS	Total
Is each competitor in a traditionally correct chefs uniform	5
Has the work station /wash up area, equipment and utensils been left clean & tidy	5
HYGIENE & SAFE WORK METHODS AND WASTAGE / MAX 10 POINTS	Total
Are food safe methods applies	5
Are work safe methods applied	5
PREPARATION, WORKFLOW & CORRECT METHODS / MAX 16 POINTS	Total
Is logical working sequence evident	4
Is the team working and adhering to the workflow plan	4
Are Skills evident in preparation (1 vegetable turning etc.)	4
Are appropriate methods applied in preparation	4
NUTRITIONAL BALANCE / MAX 10 POINTS	Total
Does the meal contain correct portion of starch /vegetables/protein	5
Indigenous product used and is complimentary with suitable volume	5
PRESENTATION OF DISH AND GENERAL APPEAL / MAX POINTS 12 POINTS	Total
Appropriate portion control applied	4
Sauce volume correct and compatible	4
Dish is served at optimum safe temperature	4
TASTE, FLAVOUR AND COMPOSITION/ MAX 38 POINTS	Total
Flavours and taste harmonize	14
Dish composition	14
Garnish complementary & edible	4
Has the meal been presented on time?	6
PRESENTATION OF DISH AND GENERAL APPEAL, TASTE, FLAVOUR AND COMPOSITION/ MAX 50 POINTS	50
Maximum Total	100



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Links to Indigenous Food Suppliers.

<http://www.blackolive.net.au>

<http://www.outbackpride.com.au/retail-productS>

<http://seasonwithsaltbush.blog.com.au>

<http://outbackchef.com.au>

<http://www.bushfoodshop.com>

<http://www.bushtuckershop.com>

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

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

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

<http://www.anfil.org.au>

ROLE OF THE AUSTRALIAN CULINARY FEDERATION QUEENSLAND CO-ORDINATOR :

- Co-ordinate the schools to be invited to participate
- Assist in aligning schools and Chef mentor where possible.
- Work in cooperation with the Australian Culinary Federation to facilitate the whole competition
- Organise a steering committee in their region to over see the competition
- Each region will need to source a minimum of \$1000.00 sponsorship partner which will be paid to the Australian Culinary Federation Queensland.

ROLE OF THE AUSTRALIAN CULINARY FEDERATION QUEENSLAND:

- Provide the criteria and over see the full operation of the competition
- Co-ordinate and provide chefs and industry presenters for the two Master Classes
- Provide medals, trophies, certificates and prize money for the competition
- Provide judges for all the regional heats and the Grand Final
- Provide members to be involved in the regional steering committees
- Be available to the schools for assistance on competition matters



2016 QUEENSLAND JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE

ROLES OF THE SCHOOLS:

- Provide the training and facilities for their competitors
- Work with the Australian Culinary Federation Queensland to facilitate the competition
- Provide assistance and resources for their competitors to attend the Master Classes and if applicable for the Grand Final Heats

Information

Any enquiries can be directed to:

Andrew Mckenzie ACF President

Ph. 0419 721 193

andrewmckenzie214@gmail.com

Scott Grant Competition Director

Ph: 0408 075 025

scott@trainingevolution.com.au



2016 QUEENSLAND JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE

Team Entry Form Junior School Culinary Challenge 2016

Name of School: _____

Address: _____

_____ State: _____ Post Code: _____

Phone: _____ Mobile: _____

E-mail: _____

Teacher's Name: _____

TeamEntry

Team consists of:

Competitor's Name (1): _____

Competitor's Name (2): _____

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

Entry Fees:

Culinary student team of the year \$60.00 per team

Total amount: \$

Disclaimer: The committee of the Australian Culinary Federation Queensland Inc. and the Management of the Institute of Tafe 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.

Direct deposits:

Bank of Queensland

BSB: 124-078

Acc Number: 22396866

Acc name: Australian Culinary Federation Qld Inc

Please use your school name as a reference



2016 QUEENSLAND JUNIOR SECONDARY SCHOOLS CULINARY CHALLENGE

PERMISSION FOR MEDIA RELEASE

I agree to the Australian Culinary Federation, Queensland Inc. 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

Name of Student: _____

SCHOOL _____

I AGREE: Please Sign _____ Date: _____

I DECLINE: Please Sign _____ Date: _____

PARENT / GUARDIAN (IF UNDER 18):

Print Name: _____

Please Sign: _____ DATE: _____

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.

Student Name: _____ Teachers Name: _____

Student Signature: _____ Teacher Signature: _____

Date: _____

Date: _____



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Student Signature: _____ Teacher Signature: _____

Date: _____

Date: _____