



Queensland Venue 2021

**TAFE Queensland Brisbane
D Block
66 Ernst St. South Brisbane**

Saturday 5th June 2021

Competition Liaison Andrew McKenzie

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[Website](#)

COMPETITION OVERVIEW 2021

2021 National Final competition will be held in Sydney, on September 8 – 11 the ACF will provide airfares, accommodation, food & beverage for up to 4 team members to attend the competition.

Apprentices 1st, 2nd, final year & culinary student.

Queensland Regional Competition

Queensland Competition day 9am Saturday 5th June

Competitors will be notified of start times 2 weeks prior to competition day

No later than COB 9th May 2021

Submit to Andrew McKenzie your registration form from [website](#)

COMPETITION RULES - CONDITIONS OF ENTRY

TO COMPETITORS & SUPERVISORS: READ THESE POINTS VERY CAREFULLY!

1. A submitted entry form shall constitute acceptance by the competitor to agree to abide by the competition rules.
2. The Australian Culinary Federation (ACF) and the Competition Management shall not under any circumstances be responsible for any injuries, nor any loss or damage to any goods, equipment or personal effects.
3. Competitors are advised to consider appropriate insurance protection.
4. All entries must be on an official entry form and signed/verified
5. All competition work, food and dishes, must comply with current health regulations.
6. The judges have the right to inspect, cut, open, test and taste all entries.
7. All judges' decisions will be final and no correspondence will be entered into.
8. ACF and the Chairman of the Organising Committee, reserve the right to rescind, modify or add to any of the rules and conditions, and their interpretation shall be final.
9. All correspondence for the competition must be directed to the responsible Liaison.
10. Electrical equipment MUST BE TAGGED BY A CERTIFIED ELECTRICIAN. Noncomplying equipment will not be permitted.
11. All competitors are required to use the product as stipulated in criteria.
12. The competitor agrees to participate in a photo, radio recording, video and/or film session, or to provide voice/written testimonials. The above hereby acknowledge that Australian Culinary Federation agrees has the right to use such photos, radio recordings, videos, films or voice/written testimonials in any medium and in any reasonable manner for any purpose as they may deem fit. The competitor also consents to the right of Australian Culinary Federation to use their names, voices or pictures, menu's & recipes
13. The Competitor agrees to allow the ACF to provide their name & email to participating sponsors upon request of such sponsor
14. All submitted recipes will become the property of Australian Culinary Federation and may be used for promotional purposes.
15. Any communication between competitors and their respective coaches / teachers during the competition, as dictated by the Chief Judge will result in disqualification of the competitors
16. Competitors must produce portions of their team's dish as per supporting documents
17. All entries must be on official entry form & become the property of The Australian Culinary Federation and will be used in but not limited to promotions, media, sponsorship.

100% RULE

All ingredients are to be prepared on the day of competition by the competitors. They will be scrutinised 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 and peeled but not turned or prepared any further.
- Salads cleaned, washed but not mixed or cut
- Vegetables, fruits, potatoes, onions cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed). For example, squash, but only allowed to be cut in halves, onions can be halved to check quality, vegetables like tomatoes may be blanched and peeled, broad beans may be shelled
- Vegetable/fruit purées can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting
- Meat/Poultry not portioned, meat not trimmed, minced or ground, sausages have to be made on site
- Pastry, sponge, biscuit, meringue can be brought in, but not cut, sliced or chopped
- Fruit/vegetable pulps and fruit/vegetable purees can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples for tasting.
- Bones for stock, bones (including extra) can be brought in cut into small pieces
- Eggs can be separated and but not processed in any other way
- Dry ingredients can be weighed and measured

Special Points for ALL Categories

- ALL ingredients are to be supplied by competitor.
- Each dish should not exceed stipulated food cost.
- 100% rule applies see page 4.
- No deep frying allowed.
- Equipment provided is listed at end of document
- Plates supplied must used, they will be White China Plates
- SMALL EQUIPMENT: Competitors must bring their own specialised equipment, i.e..
pasta machines, stick blenders, etc
- Electrical must be tested & tagged
- Limited freezer space available
- You are advised to bring your perishable ingredients in a cooler
- Don't forget small tools – knives, cutters, tasting cutlery, whisks, any special items
- BYO Tea towels

COMPETITION ENTRIES

1. APPRENTICE COOKS – SECTIONS 1, 2, 3:

Applicants must be -

- a) Employed as Apprentice Cook.
- b) Enrolled at a TAFE, Institute or Registered Training

Organisation.

2. CULINARY STUDENTS - SECTION 4

Applicants must be –

- a) Studying full time CERTIFICATE III or IV in cookery
- b) Students must be enrolled in a TAFE or PRIVATE R.T.O. course.

4. COMPETITION TIMES:

Competitors will be notified of start times

5. AWARDS, CRITERIA & JUDGES:

- a) Judging panel: All judges are approved by the Organising Committee.
ACF registered judges are preferred.
- b) Assessment: Will be conducted in accordance with guidelines for ACF Culinary Competitions.
- c) Medals Will be awarded to any entry which attains the following points:

Gold with honours (Super Gold) 100%	
Gold	90% – 99%
Silver	80% – 89%
Bronze	70% – 79%
- d) Certificates: All Competitors will receive a certificate of participation
- e) Prizes: will be awarded to the winner in each section & the overall best apprentice, prizes can include any of the following...trophies, cash, vouchers, gifts.

6. UNIFORM:

All competitors must comply with the following –

- Cooks uniform. Traditional whites must be worn, including long sleeved cook's jackets.
- Necktie
- Apron
- Hat
- Uniforms must be clean, pressed. **No logos**
- Footwear – clean and safe.
- Hair – covered, in hairnet, if necessary.
- No jewellery

Note: Non-conforming competitors will not be allowed to compete.

JUDGING CRITERIA

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

Mis En Place	10 points
Personal Presentation	3
Set up workstation	4
Correct Mise en place level	3
Professional Preparation	30 Points
Hygiene Practices	5
Technical skills displayed	5
Correct methods of preparation	5
Wastage	5
Efficient utilisation of time/organisation skills	5
Service	5
Presentation	10 Points
Suitable temperature	1
Originality/flair	2
Appropriate too class/true to menu description	2
Portion size	1
Clean arrangement & dish	2
Nutritional balance	2
Taste	50 Points
Does the major component taste good	6
Balance of textures	6
Does the sauce/garnish taste good	6
Balance of flavours	6
Do the complements add to the taste of the major component	6
Seasoning	8
Is there harmony of flavour combinations in the menu	6
Taste of food preserved	6

Medals will be awarded to the following levels for entrant

Bronze, 70-79 points

Silver, 80-89 points

Gold, 90-99 points

Gold with distinction, 100 points

SECTION 1

1st Year Apprentice

Each competitor to:

1. Prepare, cook and display two (2) servings of one hot main dish.
2. Provide 1 copy of recipes including food costs using templates provided. To be typed & presented in 1 x A4 clear plastic pocket.

DO NOT PRESENT ANY OTHER WAY.

The time allocation: 30 minutes setting up.

60 Minutes to prepare & cook main dish.

30 minutes cleaning up.....Total: 2 Hours

Each competitor to present two (2) individually plated meals using beef, lamb or pork with a jus or a sauce.

Each plate/serve must include:

- 1 portion appropriate starch/pulse
- A selection of vegetables
- A minimum of 1 precision cut vegetable to be displayed
- A minimum of four (4) accepted cookery methods to be used in preparation and cookery.

Note: ALL INGREDIENTS ARE TO BE SUPPLIED BY COMPETITOR

SECTION 2

2nd Year Apprentice

Each competitor to:

1. Prepare, cook and display two (2) servings of one entrée and two (2) servings of one hot main course
2. Provide 1 copy of recipes including food costs using templates provided. To be typed & presented in 1x A4 clear plastic pocket.

DO NOT PRESENT ANY OTHER WAY.

The time allocation: 30 minutes setting up.

120 Minutes to prepare & cook entrée & main dishes

30 minutes cleaning up..... Total: 3 Hours

Each competitor to present two (2) individually plated portions of entrée and two (2) individually plated portions of main course using 1 x no 18 Chicken with a jus or a sauce.

You **must** use the chicken for both entrée & main course.

Menu must include:

- appropriate starch/pulses
- A selection of suitable vegetables
- A minimum of four (4) accepted cookery methods to be used in preparation and cookery.
- Total food cost per person \$18.00...total food cost for 1 entrée & 1 main not to exceed \$18.00

Note: ALL INGREDIENTS ARE TO BE SUPPLIED BY COMPETITOR

SECTION 3

FINAL YEAR APPRENTICE

Each competitor to:

1. Prepare, cook & display two (2) individually plated portions of an Ovo - Lacto vegetarian entrée
2. Prepare, cook and display two (2) individually plated portions of a main course using beef, lamb or pork with jus or a sauce.
3. Prepare, cook & display two (2) individually plated desserts using Golden Syrup
4. Provide 1 copy of recipes including food costs using templates provided. To be typed & presented in 1 x A4 clear plastic pocket.

DO NOT PRESENT ANY OTHER WAY.

The time allocation: 30 minutes setting up.

180 Minutes to prepare & cook entrée, main & dessert dishes

30 minutes cleaning up..... Total: 4 Hours

Menu must include:

- Total food cost per person \$20.00...total food cost for 1 entrée & 1 main & 1 dessert not to exceed \$20.00
- Appropriate starches/pulses
- A selection of suitable vegetables

Note: ALL INGREDIENTS ARE TO BE SUPPLIED BY COMPETITOR

SECTION 4

CULINARY STUDENT.

Each competitor to:

1. Prepare, cook and display two (2) servings of one entree and two (2) servings of one hot main course
2. Provide 1 copy of dish description & recipes including food costs using templates provided. To be typed & each copy in A4 clear plastic pocket.

DO NOT PRESENT ANY OTHER WAY

The time allocation: 30 minutes setting up.

120 Minutes to prepare & cook entrée & main Dishes

30 minutes cleaning up.....Total: 3 Hours

Each competitor to present two (2) individually plated portions of an entrée using two (2) individually plated portions of Main Course using 1 x no 18 Chicken with a jus or a sauce.

You **must** use the chicken for entrée & main course.

Menu must include:

- appropriate starch/pulse
- A selection of suitable vegetables
- Total food cost per person \$18.00...total food cost for 1 entrée & 1 main not to exceed \$18.00

Note: ALL INGREDIENTS ARE TO BE SUPPLIED BY COMPETITOR

EQUIPMENT LIST

Competitors will have access to the following equipment

4 burner stove & oven

Fridge

Chopping Board

Small Mixing Bowls

Medium Mixing Bowls

Large Mixing Bowls

Assorted Small Saucepans

Assorted Medium Saucepans

Small Frypans

Medium Frypans

Oven Trays

Assorted Ladles

Large Metal Spoons

Large Metal Spoons with Holes

Rolling Pins

Sieves

Wooden Spoons

Graters

Roasting Trays

Measuring Jugs

Stainless Steel Work Bench

The Following to share

Mixers

Cryovac Machine & bags

Food Processors

Blast chiller

Sink

Other items available

Cling Wrap, Alfoil, Twine, Baking Paper,

Gloves, cleaning equipment

WACS CULINARY COMPETITIONS HYGIENE & FOOD SAFETY GUIDELINES

DRESS STANDARDS

- Chef's jacket – the chef should enter the competition arena wearing a clean white chef's jacket that has been pressed
- Clean pressed necktie
- Chef's hat – normal chef's hat or skull cap is required, baseball cap style will not be accepted
- Apron – apron length can be determined by the team, Butcher stripe aprons can be used
- Shoes – a safety style shoe that is non-slip is to be worn
- No visible jewellery is to be worn except for a wedding band, ear stud or sleeper

PERSONAL HYGIENE

- Male chefs should be clean shaven
- Chefs with beards must wear a beard net
- Sleeves of chef's jackets must not be rolled up past the elbow
- Chefs should be clean and showered with good personal hygiene
- After shave and perfumes must not be overpowering

FOOD & DRINK DURING COMPETITION

- Industrially bottled and packaged beverages can be consumed in the competition kitchen
- Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen

FOOD HANDLING REQUIREMENTS

- Food items to be stored correctly between -18°C to $+4^{\circ}\text{C}$
- Chefs must wash their hands prior to starting in a competition

- Chefs must wash their hands when they change tasks
- Chefs must wash their hands on return to kitchen if they are required to leave the competition kitchen for any reason
- Food items should be held at 65°C for no longer than 2 hours
- Tasting of food must be carried out with disposable single use utensils or utensils that are washed after each tasting
- Double dipping into sauces or food items with the same spoon is not acceptable
- Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc
- **Ready to Eat** food (RTE) that is not at 65°C should not be handled with bare hands. It should be handled on a plate with tongs, chop sticks, tweezers or with hands covered with gloves
- Gloves do not give an automatic exemption to proper food handling techniques. Once you change the food item, you must change your gloves
- Basic spills should be cleaned up immediately
- Ensure that knives are kept clean at all times

STORAGE OF FOOD ITEMS

- Food items should be on trays or in containers and covered
- When setting up your chiller/refrigeration, ensure items do not drip onto items stored below
- Food trimmings from your Mise en place should be kept separate and not mixed together if they are to be used later
- Food trimmings should be identified and labelled as well as covered to avoid cross-contamination
- Do not store raw food with cooked food items