

SECONDARY SCHOOLS CULINARY CHALLENGE 2021



PROUDLY PRESENTED BY



COMPETITION DAY
Wednesday 30th June ♦ Regency International Centre

Secondary Schools Competition 30th June 2021

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 2021.

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

Registration closes on the **27th May 2021**, please send team details to chris.codell7@gmail.com

All entries are to be sent by **18th June 2021** to chris.codell7@gmail.com

Note: Arrival times and further details will be sent out via email in June 2021 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.*

Banksia Park International High School Gold Medal 2019



Navigator College Gold Medal 2019



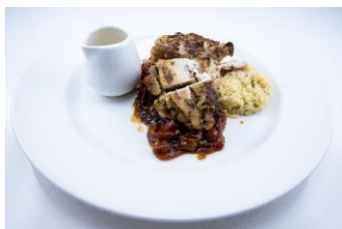
Disclaimer:

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

Competition Rules Conditions of Entry

1. A submitted entry form shall constitute acceptance by the competitor to agree to abide by the competition rules. (registration by 27th May 2021)
2. Each team must consist of two students comprising of a Team Captain and an Assistant
3. Entrants must be enrolled in Secondary School (in years 10, 11 or 12 only) with a finishing date no earlier than 31st October 2021.
4. Entrants must be studying a Hospitality or Cookery course.
5. A work flow plan, recipe, and a photo of the dish must accompany each entry, using the recipe and workflow template: see separate attachment. (due 18th June 2021)
6. 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.
7. All entries must be on an official entry form and signed/verified by your local competition convenor & become the property of The Australian Culinary Federation and will be used in but not limited to promotions, media, sponsorship.
8. All competition work, food and dishes, must comply with current health regulations.
9. The judges have the right to inspect, cut, open, test and taste all entries.
10. All judges' decisions will be final and no correspondence will be entered into.
11. 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.
12. All correspondence for the competition must be directed to the responsible Convenor.
13. No additional electrical equipment other than stick blenders will be allowed in to the kitchen. MUST BE TAGGED BY A CERTIFIED ELECTRICIAN. Non complying equipment will not be permitted.
14. Each team is responsible for providing all ingredients, with the exception of the protein, needed to create their dish.
15. All ingredients are to be prepared on the day of competition by the competitors. Exceptions as per below points
 - 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
16. All submitted recipes will become the property of Australian Culinary Federation and may be used for promotional purposes.
17. 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

Navigator College Gold Medal 2019



Paralowie School Silver Medal 2019



Competition Guidelines

- 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.
 - A minimum of 1 "turned vegetable" item is to be used in each portion.
 - A minimum of 1 other precision cut veg to be displayed, e.g. brunoise, macedoine, etc
 - A minimum of four (4) accepted cookery methods to be used in preparation and cookery.
- 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 students will receive individual trophies. ACF SA Chapter will pay the registration fee for the winning team to compete in the National Secondary Culinary Schools competition in August Venue & Date TBC. They will also provide a suitable ACF member as chaperone to accompany the team. The winning school will be responsible for airfares for the 2 team members & airfare & rego should a teacher be required to accompany the team, ACF SA Chapter will assist the schools with fundraising endeavours.

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 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

Judging Criteria

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

MISE EN PLACE	10 points
Personal Presentation	3
Set up work station	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 and dish	2
Nutritional balance	2
TASTE	50 Points
Does the major component taste good	8
Does the sauce/garnish 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 ingredient	6
Seasoning	8
Is there harmony of flavour combinations in menu	6
Taste of food preserved	6

South Australia Secondary School's Cooking Competition

ABN 85 768 394 244
P.O. Box 791 Adelaide SA 5001

Registration Form/Tax invoice

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

Entry Fees: \$25.00 per team (ACF SA Chapter is not registered for GST)

Fee payable to:

Australian Culinary Federation SA

ABN 85 768 394 244

P.O. Box 791 Adelaide SA 5001

Ref: SSCC *school name*

Westpac Community solutions one, BSB# 035002, AC# 434208

Or cheque/money order to Australian Culinary Federation SA

Please circle: cheque money order EFT

Return completed entry forms to chris.codell7@gmail.com

Number of teams: _____ Total amount: \$ _____ Date: _____

School

Name _____

Address _____

Phone _____

Email _____

Teacher

Name _____

Email _____

Mobile _____

Address _____

Emergency Contact _____

Name _____

Phone Number _____

Relationship _____

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

Dietary Requirements (Please list)

I permit my name and any photographs of myself to be released to the media for promotional purposes for SA SSCC & National SSCC should the team be successful

Signed _____

Date _____

Team Leader
Name
Email
Mobile
Address
Date of birth
Emergency Contact
Name
Phone Number
Relationship
Medical Conditions, Allergies, Medications (Please include medi alerts)
Dietary Requirements (Please list)

I permit my name and any photographs of myself to be released to the media for promotional purposes for SA SSCC & National SSCC should my team be successful, 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.

Signed	Date
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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 South Australia Secondary Schools Culinary Challenge & if the successful winning team, compete in National Secondary Schools Culinary Challenge & permit any photographs of them to be released to the media for promotional purposes

Parent or Guardian Signature:	Date:
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Team Assistant

Name

Email

Mobile

Address

Date of birth

Emergency Contact

Name

Phone Number

Relationship

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

Dietary Requirements (Please list)

I permit my name and any photographs of myself to be released to the media for promotional purposes for SA SSCC & National SSCC should my team be successful, 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.

Signed

Date

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

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To enter and compete in the South Australia Secondary Schools Culinary Challenge & if the successful winning team, compete in National Secondary Schools Culinary Challenge & permit any photographs of them to be released to the media for promotional purposes

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