



Australian Culinary
Federation



culinary
challenge

Culinary Challenge 2022

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2022 Criteria 09.06.2022

Introduction

The 2022 Culinary Challenge brought to you by The Australian Culinary Federation will be held at the Melbourne Convention & Exhibition Centre as part of Fine Food Australia 2022 from September 5th – 8th inclusive. Chefs, trainees and apprentices will have the opportunity to pit their skills against each other and against the clock, competing for a share of cash and prizes.

Chefs of the highest calibre and skill level are invited to showcase their talents in front of the Fine Food audience and will be judged by a panel of ACF registered judges.

This year the extensive competition program will include the ACF National Apprentice Competition, ACF Most Outstanding Chef and Lakanto Most Outstanding Pastry Chef 2022, Nestle Golden Chefs Hat Award Final Series, and many more exciting competitions.

The Australian Culinary Federation – Victoria is committed to showcasing and promoting culinary excellence through encouraging participation and providing world class competition.

Do not miss this opportunity to be part of the 2022 Culinary Challenge, whether you are a first year apprentice or competing at a national level showcasing the latest culinary skills. This competition demonstrates your passion and commitment to the industry and are as such viewed as ambassadors in this field.

We invite you to test your skill in the heat of competition and we look forward to you being a part of this culinary competition.

Culinary Regards,

Keith Jackson

Director Australian Culinary Federation – Victoria

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Competition Schedule

Monday 5 th September	10am - 6pm	Individual Live Challenges
	7.30am	Sugar Paste Cakes
	7.30am	Sweet Buffet Centrepieces
	7.30 – 12pm	NGCH
	11am	Static Medal Presentations
	2pm-6pm	Lakanto Most Outstanding Apprentice Pastry Chef
Tuesday 6 th	10am – 6pm	Individual Live Classes
	7.30am	4 different Desserts
	7.30am	Torte or Gateaux for 8
	7.30 – 12pm	NGCH
	11am	Static Medal Presentations
	2pm – 6pm	Lakanto Most Outstanding Pastry Chef
Wednesday 7 th	7.30am	Petit Fours & Pralines
	10am – 6pm	Tabasco Team Challenge
	9am	National Apprentice Competition
	9am – 11am	1 st Year Apprentice Cooks
	11am – 2pm	2 nd Year Apprentice Cooks
	2pm-5pm	Culinary Students
	11am	Static medal Presentations
	1pm	NAC 1 st Year Medal Presentation
	3pm	NAC 2 nd Year Medal Presentation
	5pm	Tabasco Team Challenge Medal Presentation
Thursday 8 th	5.30pm	NAC Culinary Student Medal Presentation
	8am – 1pm	Yum Cha Challenge
	8am – 1pm	National Apprentice Competition Final Year Apprentice Cooks
	2pm	Awards Presentation (Chefs Lounge TBC)

Lakanto Most Outstanding Pastry Chef & Apprentice / Trainee

B4 Apprentice / Trainee Monday 5th 2pm

B3 Chef Tuesday 6th 2pm

Competitors must replace sugar in all dishes with Lakanto Monkfruit Sweetener except for sugar artistry components. Competitors must supply to judges complete recipes for all dishes as well as description cards

1pm - 2pm Kitchen set up & Judges briefing

2pm - 6pm Competition

Competitors may present to the judge's section 3 & 4 at any time during the four (4) hours, section 1 & 2 must be presented together & can be at anytime

To be eligible to win you will have 4 hours to produce the following

1. S3 Petit Fours/Pralines five x six (5 x 6) Five (5) varieties of six (6) portions, Plus, one (2) extra of each variety prepared for tasting. Size guidelines 6g-14g

The Petit Fours/Pralines must be finished during the four (4) hours

- They can be bought in completed but not decorated
- Décor elements can be bought in

2. S2 30cm Showpiece to be used as a centre piece for the Petit Four/Praline platter
A showpiece made from chocolate, marzipan, pastillage, sugar, Isomalt, cocoa painting. Supports may be used but must not be visible; no toxic sprays are permitted.

The Centre piece must be completed during the four (4) hours

- Can be bought in 50% completed
- All components can be bought in

3. S4 Torte or Gateaux for eight (8)
Present torte/gateaux of your choice with maximum size 22cm x eight (8) portions. All components of the decoration and cake must be edible. One (1) slice must be taken from the gateaux to display the fillings of the gateaux. Suitable for service in a modern establishment.

The Torte/Gateaux must be assembled & decorated during the four (4) hours

- All components can be bought in
- Décor elements can be bought in

4. Plated Dessert, two (2) portions.
Dessert must be individually plated two (2) serves with appropriate garnishes/sauce and suitable for an A la Carte restaurant service.

The Dessert must be prepared & served during the four (4) hours

- Pastry sponge, biscuit, meringue, basic dough and puff pastry.
 - can be brought in, but not cut, sliced or chopped
 - Macarons must be made during the four(4) hours
- Fillings can be bought in

Outstanding Pastry Competition Equipment

Available Equipment - Each Kitchen:

6lt S/S Saucepan	1	Oven Trays	2
4lt S/S Saucepan	1	Baking Trays	2
2lt S/S Saucepan	1	Gastro Trays GN 1/1	1
26 Cm Sauté/Fry Pan	1	Gastro Trays GN 1/2	1
22 Cm Sauté/Fry Pan	1	Gastro Trays GN 1/8	1
Chinoise	1	Measuring Jug	1
Colander	1	Grater	1
S/S Mixing Bowls	1 set	Silpat Mat	1
Chopping Boards	2	Rolling Pin	1
Plastic Trays	2		
Cooling Racks	2	Gas Bulbs	

FIXED EQUIPMENT

Available Equipment - Each Kitchen:

- 1 x 6 burner gas oven range with bottom oven
- 1 x 6 tray electric combi oven Turbo Fan EC40D5
- 1 x fridge
- 1 x sink
- 1 x hand basin
- 1 x 600 x 1800mm prep benches
- 1 x 600 x 900mm prep bench
- 2 x 10amp power point
- 1 x Polyscience Sous Vide Professional Thermo Regulator on 18 litre baths
- 1 x Robot Coupe stick blender
- 1 x smoking gun

To share if required

- Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags
- Blast Chiller
- 3 Planetary Mixer
- 2 Robot Cook
- 2 Robot Coupe Food Processors



ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS

Competitors must supply all other utensils and equipment for their entry including any crockery required for presentation.

Competitors may bring in the following scales, steamers, woks, bamboo baskets, platters or other specialised equipment

All competitors must wear a chef's uniform consisting of, Chef's jacket, Chefs pants, Necktie, Apron, Chef's hat

Yum Cha Team Challenge

6 Teams of two (2) Chefs. Each team will serve 5 portions, one (1) piece each of (5) different dishes steamed, baked, or fried with accompanying sauce or dip.

F5 Yum Cha Live Kitchen Challenge

Kitchen

Two (2) Competitors per team have (60) minutes to prepare & cook and twenty (20) minutes to serve 25 pieces of Yum Cha cuisines with appropriate garnishes and sauces, using duck, pork, seafood, beef, and vegetables with accompanying sauces

- 1 x duck dish (5 pieces)
- 1 x pork dish (5 pieces)
- 1 x seafood dish (5 pieces)
- 1 x beef dish (5 pieces)
- 1 x vegetarian dish (5 pieces)

5 portions of 1 piece each of duck, pork, seafood, beef, vegetarian to be presented on 5 separate plates 4 for judges & 1 for photograph

Timing: will be a rolling start at 20 minute intervals

From 7.30am	Competitors to be on site with all food & equipment
8am- 8.15am	Competition Briefing & Judge introduction
8.15- 9am	Competitors set their allocated kitchen
9.00am	Kitchen 1 starts
9.20am	Kitchen 2 starts
9.40am	Kitchen 3 starts
10.00am	Kitchen 4 starts
10.20am	Kitchen 5 starts
10.40 pm	Kitchen 6 starts
10.00 am	Kitchen 1 serve to judges
10.20 am	Kitchen 2 serve to judges
10.40 am	Kitchen 3 serve to judges
11.00 am	Kitchen 4 serve to judges
11.20 am	Kitchen 5 serve to judges
11.40 pm	Kitchen 6 to serve to judges
13.00 pm	All kitchens to be clean
Judges Feedback will be given to teams individually during the Cleanup time	

Yum Cha Challenge Ingredients 100%Rule

Competitors will be allowed to bring the following items already prepared:

- Basic stock – can be brought in, but not reduced, seasoned or thickened Samples for tasting
- 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
- Fish - gutted, scaled not filleted
- Shells - cleaned, raw in their shells
 - Crustaceans - raw or boiled, not peeled
 - Meat/Poultry
 - may be bought in minced or ground
 - sausages have to be made on site
- Pastry sponge, biscuit, meringue
 - can be brought in, but not cut, sliced or chopped
 - Basic Dough and Puff Pastry.
- 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.
- Decor elements - 100 % done on site
- Bones for stock - bones (including extra) can be brought in cut into small pieces
- Eggs - can be separated and pasteurised but not processed in any other way
- Dry ingredients - can be weighed and measured
 - Dry ingredients can be presoaked

Tabasco Team Challenge

2 heats, maximum 6 teams per heat

Heat 1 9am – 12noon

Heat 2 2pm – 5pm

Maximum twelve (12) teams, two (2) chefs per team consisting of one (1) qualified chef & one (1) apprentice or trainee or student.

They will have 3 hours to prepare cook & serve a three (3) course menu for two (2) covers including

1. Vegan Entrée
2. Main course using size 16 whole Duck
3. Dessert

The menu will require the use of minimum 1 Tabasco product – supplied

Teams will be required to supply all their own ingredients as per the 100% rule on page 14

Heat 1

8.00 – 9am Competitor briefing & kitchen set up

9am Commence competition

10.50 – 11.00 Entrée presented

11.20 – 11.30 Main presented

11.50 – 12.00 Dessert presented

12.00 – 13.00 Clean down

Heat 2

13.00 – 14.00 Competitor briefing & kitchen set up

14.00 Competition commences

15.50 – 16.00 Entrée presented

16.20 – 16.30 Main presented

16.50 – 17.00 Dessert presented

17.00 – 18.00 Clean down

Plates are to be presented 1 for judges, 1 for photography

- The times have been strictly allocated for each course.
- Please adhere to these times as a penalty for going over the time is deducted from your marks
- The timing is assessed when the last of all two plates have been presented.
- Times indicate the earliest and latest for each presentation.

Yum Cha & Tabasco Team Challenge Equipment

Available Equipment - Each Kitchen:

6lt S/S Saucepan	1	Oven Trays	2
4lt S/S Saucepan	1	Baking Trays	2
2lt S/S Saucepan	1	Gastro Trays GN 1/1	1
26 Cm Sauté/Fry Pan	1	Gastro Trays GN 1/2	1
22 Cm Sauté/Fry Pan	1	Gastro Trays GN 1/8	1
Chinoise	1	Measuring Jug	1
Colander	1	Grater	1
S/S Mixing Bowls	1 set	Silpat Mat	1
Chopping Boards	2	Rolling Pin	1
Plastic Trays	2		
Cooling Racks	2	Gas Bulbs	

FIXED EQUIPMENT

Available Equipment - Each Kitchen:

- 1 x 6 burner gas oven range with bottom oven
- 1 x 6 tray electric combi oven Turbo Fan EC40D5
- 1 x fridge
- 1 x sink
- 1 x hand basin
- 1 x 600 x 1800mm prep benches
- 1 x 600 x 900mm prep bench
- 2 x 10amp power point
- 1 x Polyscience Sous Vide Professional Thermo Regulator on 18 litre baths
- 1 x Robot Coupe stick blender
- 1 x smoking gun

To share if required

- Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags
- Blast Chiller
- 3 Planetary Mixer
- 2 Robot Cook
- 2 Robot Coupe Food Processors



ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS

Competitors must supply all other utensils and equipment for their entry including any crockery required for presentation.

Competitors may bring in the following scales, steamers, woks, bamboo baskets, platters or other specialised equipment

All competitors must wear a chef's uniform consisting of, Chef's jacket, Chefs pants, Necktie, Apron, Chef's hat

Yum Cha, Tabasco Team Challenges & Most Outstanding Pastry Competition Kitchen Plan TBC



Most Outstanding Categories

B1. ACF Most Outstanding Chef 2022

The chef with the highest aggregate score will receive over \$1000 in cash and/or prizes and will be crowned 2021 ACF Most Outstanding Chef.

To be eligible to win you must compete in three (3) open live classes (F1 – F8) You must achieve at least one (1) Gold Medal. Competitors must supply to judges complete recipes for all dishes as well as description cards

B2. ACF Most Outstanding Apprentice/Trainee Chef 2022

The apprentice / trainee with the highest aggregate score will receive over \$500 in cash and/or prizes and will be crowned 2021 ACF Most Outstanding Apprentice / Trainee.

To be eligible to win you must compete in three (3) Apprentice/Trainee live classes (F1A - F8A) You must achieve at least one (1) Gold Medal. Competitors must supply to judges complete recipes for all dishes as well as description cards

B3. Lakanto Most Outstanding Pastry Chef 2022

The pastry chef with the highest aggregate score will receive over \$1000 in cash and/or prizes and will be crowned 2021 Lakanto Most Outstanding Pastry Chef. To be eligible to win you will have 4 hours to produce the following S3a. Petit Fours/pralines five x six (5 x 6) with a S2 30cm Showpiece as a centre piece plus S4A. Torte or Gateaux for eight (8) plus one (1) plated dessert x two (2) portions. Competitors must replace sugar in all dishes with Lakanto Monkfruit Sweetener except for sugar artistry components. Competitors must supply to judges complete recipes for all dishes as well as description cards

B4. Lakanto Most Outstanding Pastry Apprentice / Trainee 2022

The Apprentice / Trainee with the highest aggregate score will receive over \$500 in cash and/or prizes and will be crowned 2021 ACF Most Outstanding Pastry Apprentice / Trainee. To be eligible to win you will have 4 hours to produce the following S3. Petit Fours/pralines five x six (5 x 6) with a S2 30cm Showpiece as a centre piece plus S4A. Torte or Gateaux for eight (8) plus one (1) plated dessert x two (2) portions.

Competitors must replace sugar in all dishes with Lakanto Monkfruit Sweetener except for sugar artistry components. Competitors must supply to judges complete recipes for all dishes as well as description cards

B5. Best Sweet Centerpiece in show

The highest scoring sweet centerpiece will receive \$250 in cash and/or prizes
You must achieve a Gold Medal

B6. Most Outstanding Establishment

Trophy awarded to the establishment with the highest aggregate score over all categories and all competition

Criteria for Medals Awarded

Gold with distinction	100 points confirmed by 3 judges
Gold medal	90-99 points
Silver medal	80-89 points
Bronze medal	70-79 points
Certificate of merit	60-69 points

All competitors will receive a certificate of participation and will be awarded medals according to points awards.

Medals for static classes will be awarded in the ACF chefs lounge daily at 11:00am.

Live competition classes will be awarded immediately after the class

All major awards and overall winners will be announced at the awards night, 7pm Thursday 9th September, venue to be confirmed. All competitors MUST be in full uniform to receive any medals or awards

Open Live Cooking Competition Classes

F1 Lamb, Beef, Veal Main Course Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes, using a cut of Lamb, Beef or Veal 100% rule applies

F2 Seafood Main Course Live Challenge

Competitors have Sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes using fish and seafood. 100% rule applies

F3 Poultry Main Course Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes, using Poultry (any feathered Bird). 100% rule applies

F4 Live Filled Pasta Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnish & sauce, individually plated. 100% rule applies

F5 Plant Based or Vegetarian Main Course Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes, using eggplant. 100% rule applies

F6 Paella Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) modern version of a traditional Paella, cooking two (2) portions with appropriate garnishes, individually plated 100% rule applies

F7 Tapas Live Challenge

Competitors have sixty (60) minutes to prepare & serve three (3) varieties of tapas, 1 meat, 1 seafood & 1 vegetarian. (4) portions of each with appropriate garnish & sauce, combination hot and cold 10-20g

F8 Burger Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) burger, cooking two (2) portions. Must be composed and served on a bun or other bread product (such as bread, focaccia, or tortillas). Burgers may contain protein or be vegetarian & include any combination of condiments, sauces, cheeses and toppings. Every component of the burger must be placed between the bun or bread pieces or served open-faced on a bread product. No sides to be served. 100% rule applies

F9 Traditional Croquembouche Challenge

Competitors have ninety (90) minutes to present 1 x 30cm high traditional or contemporary Croquembouche. Must be composed of choux buns with filling, appropriate garnish & sauce. Two (2) portions to be individually plated for judging 100% rule applies**

F10 Dessert Live Challenge

Competitors have (90) ninety minutes to prepare two (2) portions of two (2) desserts with appropriate garnishes, individually plated and suitable for an A la Carte restaurant service. 100% rule applies

Apprentice Trainee Live Cooking Competition Classes

F1A Lamb, Beef, Veal Main Course Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes, using a cut of Lamb, Beef or Veal 100% rule applies

F2A Seafood Main Course Live Challenge

Competitors have sixty (60) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes using fish and seafood. 100% rule applies

F3A Poultry Main Course Live Challenge

Competitors have sixty (60) minutes to prepare one (1) main course, cooking two (2) portions with appropriate garnishes, using Poultry. 100% rule applies

F4A Live Filled Pasta Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnish & sauce, individually plated. 100% rule applies

F5A Plant Based or Vegetarian Main Course Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) main course, cooking two (2) portions with appropriate garnishes, using eggplant. 100% rule applies

F6A Paella Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) modern version of a traditional Paella, cooking two (2) portions with appropriate garnishes, individually plated 100% rule applies

F7A Tapas Live Challenge

Competitors have sixty (60) minutes to prepare & serve three (3) varieties of tapas, 1 meat, 1 seafood & 1 vegetarian. (4) portions of each with appropriate garnish & sauce, combination hot and cold 10-20g

F8A Burger Live Challenge

Competitors have sixty (60) minutes to prepare & serve one (1) burger, cooking two (2) portions. Must be composed and served on a bun or other bread product (such as bread, focaccia, or tortillas). Burgers may contain protein or be vegetarian & include any combination of condiments, sauces, cheeses and toppings. Every component of the burger must be placed between the bun or bread pieces or served open-faced on a bread product. No sides to be served. 100% rule applies

F9A Traditional Croquembouche Challenge

Competitors have ninety (90) minutes to present 1 x 30cm high traditional Croquembouche. Must be composed of choux buns with filling, appropriate garnish & sauce. Two (2) portions to be individually plated for judging 100% rule applies**

F10A Dessert Live Challenge

Competitors have (90) ninety minutes to prepare two (2) portions of two (2) desserts with appropriate garnishes, individually plated and suitable for an A la Carte restaurant service. 100% rule applies

Live Cooking Competition Criteria

Live cooking challenges will be held Monday 5th & Tuesday 6th

Competitors must be in position to commence ten (10) minutes prior their allocated time. Points will be deducted for kitchens left in an untidy manner.

Competitors must supply menu; workflow plans and recipe card for judging on the day of the competition. The recipes will become the property of Australian Culinary Federation and its sponsors to be used at their discretion.

Competition Times for F1, F2, F3, F4, F5, F6, F7, F8, F1A, F2A, F3A, F4A, F5A, F6A, F7A, F8A: Time limit is (60) minutes.

All competitors must register on the day for their session no later than 30 minutes before their start time. Access to the kitchens will be (15) minutes only prior to starting for set-up, time limit is (60) minutes to cook and plate then competitors will have (15) minutes to clean down. All efforts will be made to ensure the competition starts on time although delays may occur due to unforeseen circumstances.

Competition Times for F9, F10 and F9A, F10A: Time limit is (90) minutes.

All competitors must register their arrival on the day for their session no later than 30 minutes before start time (Competitors will be given their allotted time prior to competition via correspondence) Access to the kitchens will be (15) minutes only prior to starting for set-up and competitors will have (15) minutes to clean down.

Timing

Points will be deducted at a rate of one (1) point per minute up to and including five (5) minutes for late service. Over five (5) minutes will result in disqualification. Wastage will be considered

Medals will be awarded shortly after the conclusion of your heat unless notified otherwise

FEEDBACK

The Individual competitor will be given feedback on their competition day.

Live Cooking Competition Ingredient Rules

Live Challenges 100% rule

- Basic stock – can be brought in, but not reduced, seasoned or thickened Samples must be supplied for tasting
- 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 must be supplied for tasting
- Fish - gutted, scaled not filleted
- Shells - cleaned, raw in their shells
 - Crustaceans - raw or boiled, not peeled
 - Meat/Poultry
 - deboned, not portioned, meat not trimmed, minced or ground
 - sausages have to be made on site
 - raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen but not seasoned or marinated
- Pastry sponge, biscuit, meringue, dough
 - can be brought in, but not cut, sliced or chopped
 - macarons cannot be brought in
 - meringue as a décor has to be dried on site
 - plain dough can be premade but not rolled, shaped or flavoured
- Rice – can be brought in precooked but not rolled, shaped or flavoured
- 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.
- Decor elements - 100 % done on site
- Bones for stock - bones (including extra) can be brought in cut into small pieces
- Eggs - can be separated and pasteurized, but not processed in any other way
- Dry ingredients - can be weighed and measured

** exception to the above the Croquembouche Challenge the following is permitted to be bought in choux buns not filled & prepared filling to be applied during competition.

Live Cooking Competition Equipment

Available Equipment - Each Kitchen:

- 1 x 4 burner gas oven range with bottom oven
- 1 x shelf in upright fridge
- 1 x 600 x 1800mm prep bench
- 1x 10amp power point

To share if required

- Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags
- Blast Chiller
- Robot Coupe Mixers
- Robot Coupe food processors
- Robot Coupe stick blenders

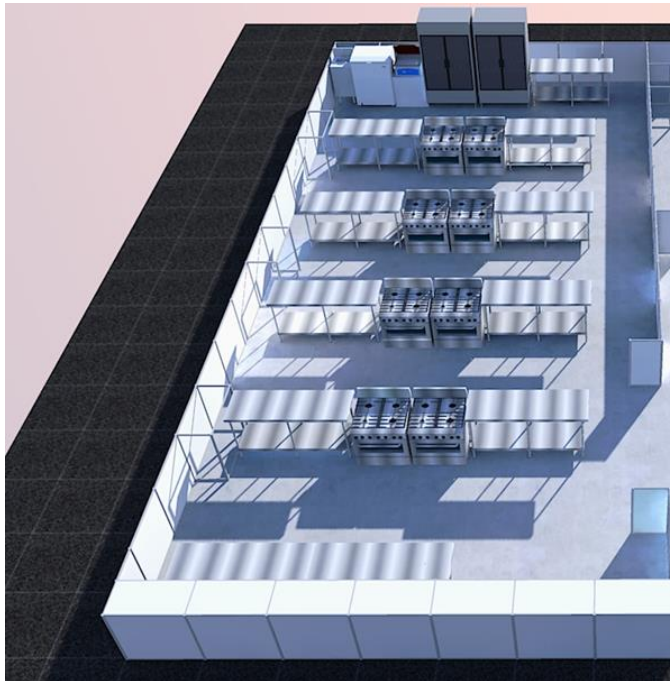
ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS

Competitors must supply all food, utensils and equipment for their entry including any crockery required for the presentation. Live challenge entrants to consist of one (1) competitor only per category.

Live cooking categories are to prepare one (1) x two (2) (covers)-one (1) for photography and one (1) for judging.

All competitors must wear a chef's uniform consisting of:

Chef's jacket, Chefs pants, Apron, Chef's hat or skull cap – no baseball caps



Live Cooking Competition Judging

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

Mis En Place	5 points
Personal Presentation	1
Set up workstation	1
Correct Mise en place level	3
Hygiene & Food Waste	10 points
Correct Sanitation Processes	5
Correct Food Waste separation	2
Utilising Trim & Offcuts	3
Professional Preparation	20 Points
Correct methods of preparation	8
Efficient utilisation of time/organisation skills	6
Technical skills displayed	6
Service	5 Points
Timeline adhered to, penalised one point for each minute delayed	
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	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
Is there harmony of flavour combinations in menu	6
Balance of textures	6
Balance of flavours	6
Seasoning	6
Taste of food preserved	6

Culinary Art Classes Open

E1. Sugar Paste Cake

A decorated wedding cake of one or more tiers suitable for a modern wedding coated with sugar paste. Anything Goes, no restrictions on decorative mediums and may include royal icing, sugar paste, pastillage, flower paste, handmade flowers and foliage, wired or unwired (wire must not pierce cake covering). The bottom layer of the cake must be edible, and the other layers can be of Styrofoam base. (dummies permitted). Cake stands and pillars allowed. No feathers or cake jewelry allowed. Fabric may be used to enhance the display but must remain in the stated display area. The allocated space for display is 90cm x 75cm & should not exceed a height of 90cm.

S2. Sweet Buffet Centrepiece

A showpiece made from chocolate, marzipan, pastillage, sugar, Isomalt, cocoa painting. Suitable for a sweet buffet table. Supports may be used but must not be visible; no toxic sprays are permitted.

S3. Petit Fours/pralines five x six (5 x 6)

Five (5) varieties of six (6) portions with an appropriate sweet centrepiece. Plus, one (1) extra of each variety prepared for tasting. Size guidelines 6g-14g

S4. Torte or Gateaux for eight (8)

Present torte/gateaux of your choice with maximum size 22cm x eight (8) portions. All components of the decoration and cake must be edible. One (1) slice must be taken from the gateaux to display the fillings of the gateaux. Suitable for service in a modern establishment. Size guidelines 1.2 – 1.4kg

S5. Four (4) Different Desserts.

Prepare & display four (4) different individual desserts suitable for restaurant service. One (1) dessert is to be prepared twice for tasting purposes

Culinary Art Classes Apprentice / Trainee

E1A. Sugar paste Cake

A decorated wedding cake of one or more tiers suitable for a modern wedding coated with sugar paste. Anything Goes, no restrictions on decorative mediums and may include royal icing, sugar paste, pastillage, flower paste, handmade flowers and foliage, wired or unwired (wire must not pierce cake covering). The bottom layer of the cake must be edible, and the other layers can be of Styrofoam base. (dummies permitted). Cake stands and pillars allowed. No feathers or cake jewelry allowed. Fabric may be used to enhance the display but must remain in the stated display area. The allocated space for display is 90cm x 76cm and should not exceed a height of 90cm.

S3A. Petit Fours/pralines five x six (5 x 6)

Five (5) varieties of six (6) portions with an appropriate sweet centrepiece. Plus, one (1) extra of each variety prepared for tasting.

S4A. Torte or Gateaux for eight (8)

Present torte/gateaux of your choice with maximum size 22cm x eight (8) portions. All components of the decoration and cake must be edible. One (1) slice must be taken from the gateaux to display the fillings of the gateaux. Suitable for service in a modern establishment.

S5A. Four (4) Different Desserts.

Prepare hot or cold (displayed cold) four (4) different individual desserts suitable for restaurant service. One (1) dessert is to be prepared twice for tasting purposes.

Culinary Art Competition Criteria & Schedule

Monday 5th September

E1 / E1A Sugar Paste Cakes

S2. Sweet Buffet Centrepiece

All artistic entries (Centrepiece's and decorated cakes) are required to be removed by 10.45am on the day. Any entry not removed by clearing time will be removed by Scrutineer and cleared. (All care but no responsibility will be taken).

Tuesday 6th September

S4 / S4A Torte or Gateaux for eight (8)

All entries are to be required to be removed by 10.45am on the day. Any entry not removed by clearing time will be removed by Scrutineer and cleared. (All care but no responsibility will be taken).

Wednesday 7th September

S3 / S3A Petit Fours/pralines five x six (5 x 6)

S5 / S5A Four (4) Different Desserts.

All entries are to be required to be removed by 10.45am on the day. Any entry not removed by clearing time will be removed by Scrutineer and cleared. (All care but no responsibility will be taken).

Event Day Timeline

7.00am Competition floor open for delivery of static entries.

8.30am Time by which all entries for static competitions are to be presented for judging.

8.30am All entrants will be asked to stop & leave the area.

Any entry not on the presentation table by 8.30am will be placed by our Scrutineer (all care but no responsibility will be taken).

Entries received at 9.00am or after will not be judged.

9.00am Judging commences.

Competitors must ensure that no name or company logo is visible to the judges during judging. The Australian Culinary Federation organising body and major sponsors reserve all rights as to the entries in "Culinary Challenge" for public relations and promotional activities, at the discretion of the Australian Culinary Federation.

Display Area

All Static Displays Space 90cm x 76cm & no higher than 100cm The display will be situated in the live challenge kitchens.

Gold, silver and bronze medals will be presented at 11am on the day of your entry in the Moffat Chefs Lounge.

Culinary Art Competition Judging

Judging criteria for all Decorated Cakes E1/E1A

Visual Appeal - Eye appeal, Impact Total	10
Presentation - Baseboard, size, shape, covering etc.	10
Cover - Clean, flawless & correct shape	15
Colour Harmony - Use of colour	10
Execution - Evaluation of techniques used	50
Bonus - May include points for degree of difficulty and creativity	5
Grand Total	100 Points

Judging Criteria for S2 Sweet Buffet Centerpieces

Pastry Artistry

This category includes any form of decorative and artistic display made from food materials. The use of moulds, toxic paints, sprays, artificial materials and decorations are not allowed with the exception of those items designed to lend support to the sculpture.

The most commonly used materials in this category may include the following: Vegetables, fruit, butter, shortening, margarine, tallow, sugar, (blown, pulled), pastillage, marzipan, chocolate, nougat, ice, salt, cocoa, spices, etc.

Judging Points

Design & composition, attention to details, finished appearance, proportion & symmetry.

Technical skills & degree of difficulty, structure techniques, utilization

Creativity & originality, first impression, artistic impression

Program Requirements

Height minimum 60cm and a maximum 100cm including the base. Base maximum 50cm x 50cm x 12cm (height), display may extend beyond width and length of the base but cannot exceed 50cm

Dimensions for individual participants

All entries must not exceed a maximum height of 100cm and a maximum width of 50cm.

Design and composition 30 points

Piece must be presented on time

Piece must be between 60cm and 150cm tall

Piece must be three dimensional and appealing from all angles.

Dimensions and theme (when required) must be respected

Theme must be cleverly interpreted, professionally researched and clearly understood.

Theme must be inoffensive and non-violent

Display should be light, proportionate, and well balanced. Display should be elegantly coloured.

More than three techniques must be used on each Centrepiece. There must be a clear focal point.

Design must be elegant, sophisticated, sober, peaceful and joyful.

Use of moulds is limited.

Centrepiece should be fragile and well balanced.

Technical Skill & Degree of difficulty 50 points

Anatomically correct (when applicable)

If a centrepiece is designed to be a realistic representation of an object, animal or person, etc. or a combination of such items, these features should be proportional to one another and anatomically correct

Culinary Art Competition Judging

Symmetrical pieces should be precisely reversed, identical.

Centrepiece's should be properly assembled: pieces fit perfectly, no visible seams, no finger marks.

Nougatine and/or caramel must be perfectly cooked (not burnt)

All colouring elements must be food safe.

Colours should be true to nature, refined and blended. Air brushing should be delicate and sophisticated.

Painting and/or silk screen must be clean and free of smudges. Brush strokes must be precise and smooth.

Expert assembling may not require any binder (i.e., Chocolate, sugar, fondant, royal icing).

Creativity & Originality **20 points**

Piece should be original and creative, innovative technique should be used. New or innovative tools should be used.

Degree of difficulty should be high.

Centrepiece should take many hours to plan and create.

Total **100 points**

Judging criteria for S3/S3A Petits Fours and Pralines

Presentation

Are the items presented tastefully & attractively	4
Are the items of correct size	4
Are the items presented with clean and clear concepts	4
Has the correct amount been displayed	4
Are the combination of colours sensible & pleasing	4
Total	20 Points

Composition

Has each variety a different filling & flavour	8
Are flavours and colours harmonising	6
Is there a balance between sponge & filling	6
Total	20 Points

Correct Professional Preparation

Is the quality of the work consistent throughout	4
Are the items of uniform size	4
Is the correct preparation evident	4
Does the preparation involve a variety of skills	8
Total	20 Points

Arrangement and Serving

Is the arrangement clean	6
Is the plating exemplary	6
Is practical serving possible	8
Total	20 Points

Taste

Is the composition of flavours textures and taste exemplary	20
Total	20 Points

Grand Total **100 Points**

Culinary Art Competition Judging

S4/S4A Torte or Gateaux & S5/S5A Four Plated Desserts

Presentation

Does the dessert look appetising	7
Is it presented tastefully, attractively & elegantly	7
Does it have a clean and clear concept	7
Are the colours sensible	4
Total	25 Points

Composition

Does it appear light & easily digestible	6
Is it appropriate for modern tastes & trends	5
Do flavours and colours harmonise	5
Is there a balance in textures apparent	5
Are sauce & accompaniments suitable	4
Total	25 Points

Correct Professional Preparation

Is the correct preparation evident	7
Does the preparation involve a variety of skills	5
Does it show any degree of difficulty	5
Is the quality of the work consistent	5
Does the description correspond with the dish	3
Total	25 Points

Arrangement/Serving

Is the arrangement clear & exact	7
Are the portions of appropriate size	7
Is practical serving possible	5
Are sauces of correct quantity	3
Is there a new concept	3
Total	25 Points

Grand Total 100 Points

FEEDBACK

The Individual competitor will be given feedback on their competition day.

Judging Definitions

Hygiene

Personal presentation, uniform, hair, shoes etc.

Cleanliness of work area and finished cleaning down of work area. Correct food handling.

Mise en place

Timely & orderly preparation. Clean working areas. Punctual completion of work.

Originality

Innovative and first time presented for judging at a salon.

Practicality

Current preparation techniques. Simply or easily produced. Cost has been considered.

Presentation

Elegant, neat and pleasing to the eye. Balanced, uniform & graceful. Appropriately sized plate.

Serving Technique

Clean, careful and exact. No fuss, simple & practical. No overelaborate garnishes.

Work Involved

The method & skill employed to produce the result. Consideration for safety.

Improving your chances for an award in Static

The research, preparation, time & effort placed into the display.

Avoid talking to the judges unless you wish to make a key point.

Be precise with carving or cutting of vegetable.

Be original and present new ideas. Ensure practical portion sizes.

Display delicate colours, contrasting textures and acceptable flavour combinations.

Excite the judges with the appearance of the display.

Harmonise the meat with the garnish. Keep items simple.

Keep competition areas clean & tidy making sure to meticulously clean when finished.

Present on time as scheduled. Spell menu items correctly.

Present a natural & appetising look. Roast meats properly (not too rare).

Slice meat in the correct manner (cut across grain & arrange in order & size).

Use tan aspic with meats & clear aspic with seafood.

Avoid the following

Bird feathers, dripping or cloudy aspic.

Decorating with parsley, watercress or fresh herbs. Entering a previously judged piece.

Entering displays not prepared by you. Excessive use of food colourings.

Identifying your display prior to judging. Overcrowding the platter/plate.

Placing food on tallow. Presenting hot food on mirror.

Repetition in methods or preparation. Superstructure for sculpture that can be seen.

Use of unsuitable serving dishes/mediums. Use of tarnished silver. Use of plastic ornaments, flowers etc.

Use of paper sleeves or doilies unless for crumbed or fried food.

Use of any inedible materials for garnishing or enhancement of the food.

Hygiene & Food Safety Guidelines

NOTES: Tasting judges do not share plates, 1 x plate will be as a sample and the other meals will be portioned by a Rookie Jury member or a dedicated waitperson

The Five Keys to WorldChefs Food Safety in Competitions

The core messages of the Five Keys to Safer Food are: (1) keep clean; (2) separate raw and cooked. (3) cook correctly; (4) keep food at safe temperatures, and (5) selection of safe raw materials to produce the items.

1. Keep Clean

It takes over 2.5 billion bacteria to make 250 ml of water look cloudy, but in some cases, it takes only 15-20 pathogenic bacteria to make one sick

- a. Wash and sanitize all surfaces and cooking equipment in the preparation area of the kitchen.
- b. Fruits and vegetables need to be washed and packed in appropriate containers.
- c. The kitchen area needs to be spotless as it is a showcase of our profession.
- d. All the equipment, tools, utensils, or service wear including knives and knife containers (wraps, etc....) you may be using, must be clean.
- e. Floor, walls, cabinets and refrigeration in the competition arena, and the cart or transport equipment must be kept clean.

2. Separate Raw and Cooked

Keeping raw and prepared food separate prevents the transfer of microorganisms. Cross-contamination is a term used to describe the transfer of microorganisms from raw to cooked food, and to the equipment used in the vicinity of the food items

- a. All food ingredients should be packed separately and labelled clearly by; name and date of packing, and if required, "use by" date.
- b. Raw poultry, fish, seafood, and meat proteins are to be housed in their own closed containers. These items must be transported and stored at $<5^{\circ}\text{C}$ (41°F).
- c. Various packed and labelled dry items can be stored on the same tray.
- d. Cooked food items must be stored above raw items to avoid drips and cross contamination. There should be no contact between the two items.

3. Cook Correctly

Correct cooking or care of food can kill almost all dangerous microorganisms, which ensure the jury, and guests in attendance, that the food is safe for consumption)

- a. A standard HACCP sheet should be used in the preparation and cooking of the proteins. Ideally this sheet should contain the following:
 - i. Name of item being cooked
 - ii. Temperature of item prior to cooking
 - iii. Length of time during which the items were subjected to heat
 - iv. The actual temperature upon cooking
 - v. Time at which the cooking process was completed
- b. Blanched Items, should be shocked immediately in clean iced water to stop the cooking process, then drained and stored in a clearly labelled and covered container.
- c. If your National Cuisine needs a partially cooked item to be blanched /dried, then cooked again, please clearly highlight this to the jury members – example Peking Duck. These items are to be held in a clean area to avoid bacteria.

4. Keep Food at a Safe Temperature

Microorganisms multiply quickly if food is not stored correctly. Holding food at a temperature below 5°C (40°F) or above 60°C (140°F), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below 5°C (40°F).

5.

- a. As mentioned under Cooking Correctly, HACCP sheet should be used in all food preparations.
- b. Raw proteins can only be left on worktable if it is stored on ice, or ice pad, and covered with more ice pad or other cold systems. The temperature of this protein must be kept below 10°C (50°F).
- c. Cooked food needs to be held above 60°C (140°F) to avoid microbial growth, and ensure the food is served hot to members of the jury and to the guests
- d. Cooked food can be served à la minute to avoid this.
- e. A HACCP sheet should be posted on each refrigerator and, or freezer door. Temperatures must be recorded every hour, and corrective actions must be taken if doors are left open too long.
- f. Hot food must be cooled to <5°C (4°F) before it can be refrigerated.
- g. All food items to be refrigerated or kept in the freezer must be covered and labelled.

6. Selection of Safe Raw materials

Raw materials including ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemical can form in moldy food like fruit and vegetables

- a. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and in your cooking competition kitchen – HACCP.
- b. Fruits and vegetables should be checked for worms, grubs and mold.
- c. Fish, seafood and meat proteins need to be <5°C and not bruised or damaged.
- d. Check that fish exhibit all signs of freshness and verify that they do not have worms or parasites. Verify for signs of freshness.
- e. All dry ingredients, and all fresh, frozen, cured, or smoked food should have the use by or expiring dates checked.

DRESS STANDARDS

Ideally, all members of a team should be dressed near identically.

1. Chef's jacket – The chefs or team of chefs, should enter the competition arena wearing a clean white, pressed chef's jacket.
2. Chef's hat – Standard chef hats, or competition sponsored hats must be worn. Individual event skull caps may be worn.
3. White apron is the standard apron for competitions. Pale coloured ones, and butcher striped aprons are accepted.
4. Safety style, non-slip, must be worn. Sport shoes are not allowed in the kitchen.
5. Neckties – are optional.
6. No visible jewelry is to be worn except for a wedding band, ear stud (no more than 7 mm diameter) or sleeper (small rings).
7. No watches to be worn in the competition kitchen.

PERSONAL HYGIENE

1. Male chefs should be clean shaven.
2. Chefs with beards must wear a beard net.
3. Chefs should be clean and showered and demonstrate good personal hygiene.
4. Hair which touch the collar, or fall below the collar, must be restrained and covered with a hair net.
5. After shave and perfumes must not be overpowering
6. Sleeves of chef's jackets must be a minimum of elbow length.
7. Correct footwear must be clean.

FOOD & DRINK DURING COMPETITION

1. Industrially bottled and packaged beverages may be consumed in the competition kitchen.
2. Industrially produced and packaged energy bars or gels, can be consumed in the competition kitchen.
3. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks, and outside the kitchen.

GENERAL RULES TO FOLLOW

1. Tasting of food must be carried out with disposable single use utensils, or utensils that are washed after each tasting.
2. Remove a sample of a product from the container with one spoon.
3. Transfer the product sample onto a second spoon, away from the original food container or preparation area.
4. Sample the product by tasting.
5. Never re-use used spoons. Use clean and sanitary spoons for each tasting. Always use two spoons to ensure sanitary practices are being followed and the product is not contaminated.
6. Double dipping into sauces or food items with the same spoon is strictly prohibited.
7. Food items in transport, and stored, must be covered with clear plastic or a lid.
8. Ready To Eat food (RTE) should not be handled with bare hands.
9. Equipment acceptable for the handling of cooked food are: tongs, chop sticks, or tweezers.
10. Work areas should always be cleared of unnecessary items.
11. Basic spills should be cleaned up immediately.
12. Knives must be always kept clean.
13. Food trimmings should be identified and labelled.
14. Food trimmings from your mise en place, that may be used later, should be kept separately, not mixed, labelled, and stored at <5°C (41°F).
15. Hand paper towels to be used for work surface bench and hands wiping.
16. Cloth towels should only be used to handle hot items.
17. Cutting boards in PEHD (polyethylene high-density) material are preferred and should be color coded: green for vegetable, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
18. White is acceptable as a neutral color for all tasks. Cutting boards should always be clean.
19. Use of wooden cutting boards is not authorized.
20. Cardboard or any porous containers and boxes are not allowed to enter kitchen.
21. Nothing is allowed to be stored on the floor.

FACE MASK / FACE SHIELD:

When requested by the local health authorities or the organisers

- a. These forms of PPE must be worn during the entire competition while in the competition arena.
- b. They must be changed:
 - i. In preparation for service
 - ii. If they are spoiled in any way
 - iii. Upon returning to the kitchen after any break

HAND WASHING:

It is a 30 second process which must take place.

- a. Upon arrival to the kitchen
- b. At the start of the actual competition
- c. When hands become soiled
- d. On the hour
- e. After handling raw proteins
- f. When each task is finished
- g. After mise en place has been set
- h. Before service
- i. After visiting the washroom
- j. After handling rubbish
- k. always upon returning to the kitchen.

SANITIZING:

Recommended chemical sanitizer must be applied for a minimum of 10 seconds before it can be wiped off with a paper towel or scrapper.

- a. All work surface must be sanitized upon arrival into kitchen.
- b. All benches must be sanitized at the start of the competition.
- c. All benches must need to be sanitized as they become soiled.
- d. All benches must be sanitized at the completion of each task.
- e. All benches must be sanitized prior to starting service.
- f. All benches must be sanitized at the end of the competition.

APRONS:

- a. To enhance and promote our profession, and to avoid cross contamination, chefs should not be working with soiled aprons.
- b. Bib aprons can be used when cleaning proteins.
- c. Aprons should be changed:
 - i. At the start of the competition
 - ii. After working on proteins
 - iii. If they become heavily soiled at any stage
 - iv. Prior to service

GLOVES:

- a. Gloves do not give an automatic exemption to proper food handling techniques.
- b. Must be worn when handling hot or cold "Ready To Eat" food (RTE), which will be consumed by the jury/public.
- c. Gloves can be worn if working with dirty items, or items that stain, i.e.: beetroot.
- d. Hand injuries should be protected with a band aid/plaster and covered with a glove.
- e. Changing the gloves is paramount to avoid cross contamination. It is not necessary to wear gloves during the mise en place or food items unless the food items will not receive any heat treatment.
- f. Gloves need to be changed.
 - i. If you start to use other equipment after touching proteins
 - ii. Before starting service
 - iii. Regularly during service
 - iv. Before and after cleaning of dirty, or staining vegetables or marinades.

RUBBISH:

- a. Small bins are permitted on the work bench.
- b. Neither the small table bins nor the main kitchen bin may overflow.
- c. Rubbish needs to be bagged, and removed each hour of the competition, upon closing of the bags.
- d. Bins should be empty at the start of service
- e. Cleaned and washed at the end of service
- f. Sinks must be used for washing and not to hold dirty pots and rubbish.
- g. Rubbish must be separated – i.e.: paper, plastic, organic, not reusable plastic boxes and containers, organic, and disposed of in designated containers.

TEAM SPACING:

Ideally the team should utilize all work areas of the kitchen to avoid close contact, which at time, may be unavoidable.

GLASS POLICY:

- a. Control - No glass items are permitted in any format into the competition kitchen. This may pertain to wine, vinegar, soy sauce, tomato paste, oils, drinking vessels, and any other products.
- b. Items must be decentered into appropriate non-breakable packaging prior to stepping into the competition kitchen.
- c. If sponsored items are in glass, these will remain on the central ingredient table(s), away from the competition kitchen. Competitors will retrieve products from this area in non-breakable containers. This rule will also apply to the Community Catering where Commercial products are permitted.

FOOD EFFICIENCY (LEFTOVERS):

- a. In some circumstances, some food excess is unavoidable, but this must be controlled. It is how you manage it that will be noted.
- b. If all your portions are not sold – there must be an accountability, tickets Vs Sales Vs food remaining.
- c. 5% excess is acceptable due to several kitchen factors, spillage, replacement, wrong table.
- d. Be mindful when planning menus to avoid waste factor, i.e.: "Pommes Parisiennes" or smaller scooped vegetables or fruits.
- e. Useable trimmings / excess of preparations, must be properly packaged and labelled with date and name of product as a minimum.
- f. Such left over food will be reviewed by the kitchen jury before it is taken away.
- g. Deduction for items thrown in the rubbish or tried to be washed down a sink.

Terms & Conditions for Live Cooking & Culinary Art

Entry fee

One (1) fee per competitor- Paid on Application, No Exceptions, Non-Refundable.

ACF Members	\$20+10% GST
Non-Members	\$50+10% GST
Apprentice or Trainee Non Member	\$20+10% GST
Yum Cha Challenge	\$50+10% GST
Tabasco Challenge	\$50+10% GST

Competitors will be informed via email to confirm their application has been received. The competition day/date times will be published no later than Friday 26th August & all competitors will be notified by email. If you have not been contacted by this time, please email competition@austculinary.com.au

All competitors are advised to read these conditions of entry very carefully as these will be strictly enforced.

Every exhibit must be a bona fide work of the entrant and not a prejudged piece. Judges may request clarification or information with respect to the work after judging.

The Australian Culinary Federation reserves the right to rescind, modify or add to any of the rules and regulations and its interpretation of these will be final. Further, the ACF reserves the right to limit the number of entries per class or to cancel any class should there be a need to do so. In such circumstances, all entry fees would be fully refunded.

Chair of Judges

Competitors seeking clarification on any part of the rules of this competition are advised to contact by email at competition@austculinary.com.au we will respond by email with any rule clarification. No verbal contact will be considered. Please keep a copy of all email correspondence.

Making your entry

Please complete the entry forms for the Chef's Table & Yum Cha Challenge & email to competition@austculinary.com.au

All individual entries to be completed online at www.austculinary.com.au/competitions. The entry forms must be fully completed.

The completed individual entry forms & Yum Cha must be submitted with full registration costs (please do not send cash). The completed form with registration fees must reach the ACF on or before COB Friday 23rd August 2022

Acceptance of entries will be on a "first come first served" basis for all live events, this is due to kitchen availability & the scheduling thereof.

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

The Competitor agrees to allow the ACF to provide their name & email to participating sponsors upon request of such sponsor

Submission of a completed entry form with fees included constitutes acceptance of the conditions and terms of "2022 Culinary Challenge" Bought to you by The Australian Culinary Federation

Risk: All risk and liability will be removed from the management committee jointly or individually and the committee will not take responsibility for loss or damage of any nature associated with the 2022 Culinary Challenge

The Australian Culinary Federation National Office 0412 670 923

Medals will be awarded in the Static & Live competition daily in the ACF Chef Lounge with overall winners presented on the awards night, venue and time TBA.

All competitors are to attend the awards evening in full uniform to receive any major awards

Code of Conduct

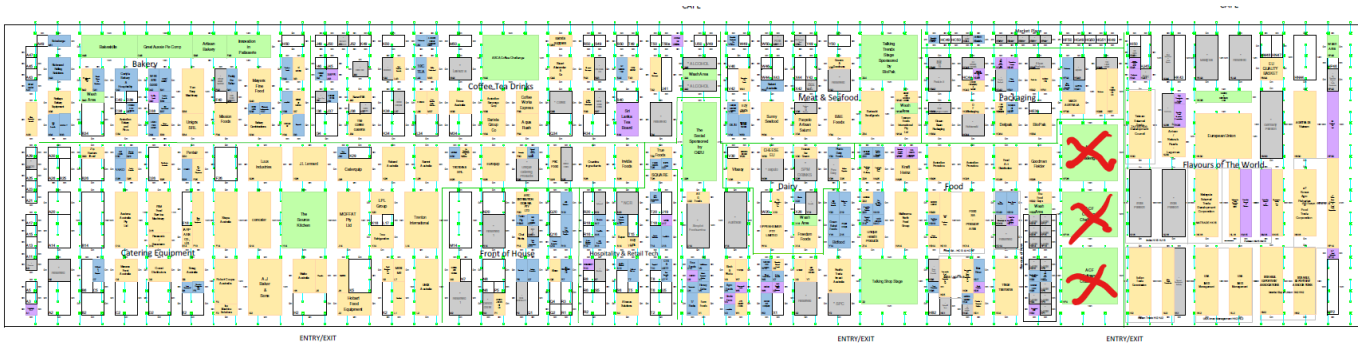
The 2022 Culinary Challenge expects all competitors to follow the Australian Culinary Federation Code of Conduct. Details of the codes can be found at www.austculinary.com.au

1. Follow all legal and occupational regulations in my professional role and responsibilities.
2. Refrain from corrupt practices that will bring disgrace to, or damage the integrity of professional cookery.
3. Respect this culinary code of practice and encourage cooks/chefs to join one or more of the reputable commercial cook/chef organisations.
4. Be courteous to, considerate of, cooperate with colleagues and demonstrate integrity, honour and passion while accepting and celebrating my colleagues and my own achievements with dignity.
5. Seek out and mentor young persons to encourage and support them to be passionate about their vocation.
6. Share my professional knowledge and creative skills with other colleagues to advance the culinary arts.
7. Acknowledge the original source of any relevant culinary articles, food service styles, creators of fashions or unique preparations and protect the original intention of classical culinary terminology.
8. Uphold the symbol of a cook/chef uniform, particularly when I portray the image of a professional cook/chef in any public arena.
9. Endeavour to constantly improve my own knowledge and skills to professionally advance myself
10. Strive to balance my responsibilities in work, recreation and family in harmony with each other

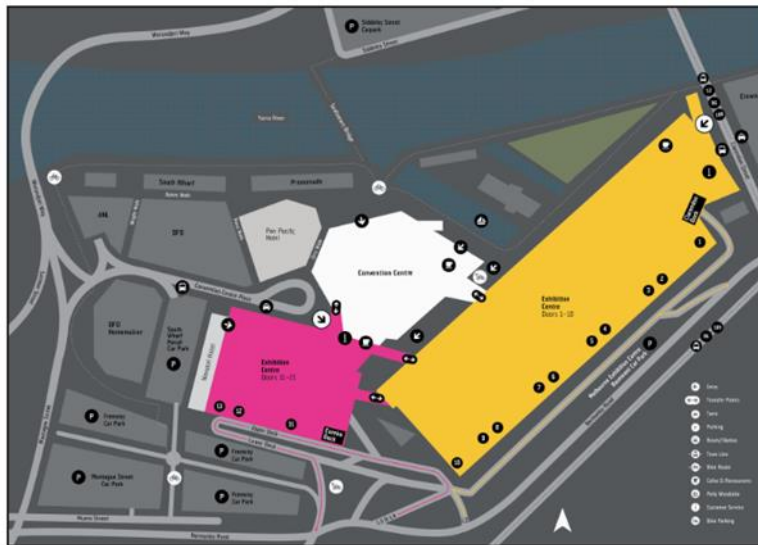
Sponsors and Supporters

The Australian Culinary Federation would like to thank the sponsors who support of this event

ACF Culinary Arena

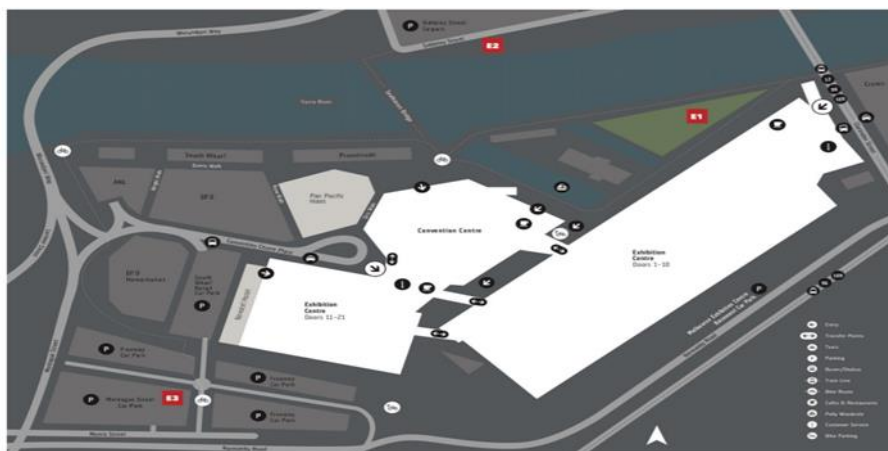


Loading Dock



Accessed from Normanby Road and located at the rear of the Exhibition Centre, this loading dock runs the full length of the building. Traffic on the dock flows in one direction. A 30-minute parking limit applies for drop-off/pick-up of goods during the move-in/move-out process. Vehicles are not permitted to park on either loading dock at any time.

Emergency Evacuation Points



Parking



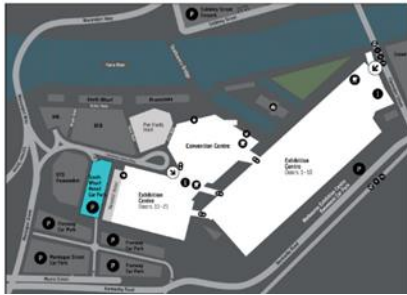
Company: Wilson Parking
Opening hours: 24/7
hours Enter/Exit:
Normanby Road
Clearance Height: 2.2
metres Please note that
our car park can reach
capacity early in the day
during busy events.

[More Info](#)



Company: Wilson Parking
Opening hours: 24/7
hours Enter/Exit:
Normanby Road and
Munro Street. Collect a
validation ticket when
making a purchase from
DFO and receive a 50 per
cent discount on your
parking rate.

[More Info](#)



Company: Wilson Parking
Opening hours: 24/7
hours Enter/Exit:
Convention Centre Place
or Munro Street
Clearance Height: 2.1
metres

[More Info](#)



Company: Care Park
Opening hours: 24/7
hours Enter/Exit: Munro
Street

[More Info](#)

SINCE 1870

SOUTH WHARF

TASTE EXPLORE SHOP

Show your event ticket or lanyard to receive **10% off** at participating restaurants and bars in South Wharf.

10% OFF

10% off dining in South Wharf

Attend an event at Melbourne Convention and Exhibition Centre and show your event lanyard or ticket to receive 10% off at participating restaurants and bars in South Wharf.

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