

30. Culinary Competition

COMPETITION ENTRY

1. The competition is open for all ACC schools for participation. It is aimed at students from Years 9 - 11, particularly those who study food at school in Food Technology / Hospitality.
2. Each school may register one team of four students that will be working together on a single bench.
3. The ACC entry form must be completed using the online link below – deadline for entries is **Monday 22nd July** (2 weeks prior to event).
<http://form.jotform.co/form/43307928444863>

COMPETITION RULES

1. Each school team will produce **four plates** of a main course item using two fresh whole chickens (Size 12) which will be provided by Holmesglen. All other ingredients shall be supplied by the school.
2. Students must demonstrate the ability to use all parts of the chicken- reducing wastage
3. All tools and equipment will be made available for teams to produce their finished products.
4. The event will commence at 9:00am and conclude at approximately 1:00pm.
5. All competition work, food and dishes, must comply with current health regulations. You must bring your perishable ingredients in a cooler and any small equipment in a tub for safe and easy transportation and removal.
6. No ACC staff members will be allowed into the kitchen areas. The Zest Restaurant will be available for staff for the duration of the event.
7. All electrical equipment brought into the competition must be tagged by a certified electrician. Non complying equipment will not be permitted.
8. ***Time allocation:***
15 minutes setting up
90 minutes to prepare and cook.
15 minutes cleaning up.....Total: 2 Hours

Special Points to Note:

Equipment supplied by Holmesglen:

- 4 Burner stove (some have 6 burners we will only allow use of 4)
- work bench;
- Pots and pans;
- Mixing bowls;
- Grill plates;
- Deep fryer;
- Microwave oven;
- Cutting boards;
- Bake trays;
- Glad wrap, grease paper and aluminium foil;
- Vegetable / cooking oil;
- Tea towels and dish cloths;
- Paper towel
- sink and cleaning products.

Equipment that schools need to provide:

- Plates can be supplied by the school if specific shapes, colour or sizes are required. Various types of plates are also available to use from the Holmesglen kitchens;
- Tasting spoons;

- Oven mitts;
- Measuring cups and spoons;
- Knives and knife sets;
- All kitchen utensils – wooden spoons, vegetable peelers, etc;
- Stopwatches;
- Temperature probes;
- Steamer baskets;
- Pasta machine;
- Blenders and all other electrical appliances (must be tested and tagged).

Note that glass bowls are not allowed due to potential for breakage.

INGREDIENTS:

- All perishable foods must be transported in a chilled container (esky).
- No pre-preparation allowed, except clean washed vegetables and fruit. Ingredients can be pre-measured (ie allocated into set amounts), but not cut and prepared.
- Marks are allocated for the preparation of food items, pre prepared items cannot exceed 10% of your dish. Pre-prepared items such as pastries, doughs, sauces, pasta are not to be used.
- Basic stocks can be brought to competition.
- Jus and sauces must be prepared during competition.

JUDGING:

A panel of Hospitality staff from Holmesglen Insitute will judge the merits of each school's products. A criteria sheet will used to assess each school's products and to provide feedback to students. The judges have the right to inspect, cut, open, test and taste all entries. Points will be deducted for incorrect or incomplete uniform and for late plate up.

CRITERIA:

a) Practice:	Methods, techniques, level of difficulty	20%
b) Preparation:	Workflow, workplace org., finishing too early or late	25%
c) Presentation:	Working in a clean, safe manner. Personal hygiene	25%
d) Taste:	Clean, contemporary presentation. Tasting.	30%

Total: 100%

AWARDS

An ACC banner will be presented to the winning team. All competitors will receive a certificate of participation.

UNIFORM:

All competitors must comply with the following –

- All participants are to wear their school uniform (including long pants), along with appropriate attire for cooking (apron, chef's hat, etc).
- Footwear – normal school shoes to be worn (black runners are not safe to use in the kitchen)
- Hair – covered, in hairnet, if necessary.

PHOTOS & VIDEO

The ACC will arrange to have the event covered for photos and video, with content to be made available post-event. It is anticipated that all students attending the event give their permission to be included in promotional photos and video that may be used on the ACC and Holmesglen website and social media platforms. It is the repsonsiiility of the school to advise if any student does not give permission for this to occur.