



Australian Culinary
Federation

Restaurant Challenge 2024

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**Foodservice
Australia 2024**

19 - 21 May, ICC Sydney
foodserviceaustralia.com.au

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Overview

Day before competing.

Weigh up and prep according to the rules 2.30pm – 5.30pm, NO cooking after 5pm

Competition Day

Daily	6.30 am- 2 pm
Preparation	7.30 am-12.30 pm.
Service	12.30 pm – 1.00pm
Kitchen breakdown	1.00 pm – 2.00 pm

Nine teams (9); (3 teams cooking each day over 3 days) will cook off against the clock to prepare a two (2) course meal for 54 covers in total, served in 30 minutes.

Each kitchen team is to consist of one team manager & three qualified chefs.

THERE IS A MAXIMUM OF 9 TEAMS

Teams will be required to cook a 2 course menu for 54 pax. Each team is to prepare 54 restaurant plates by two courses. Consisting of (4) Four plates for the judges, (50) Plates for guests

1. Main Course – will be an individually plated Hot main dish using Chicken served with appropriate Starch, Pulses, vegetables and sauce/chutney/relish/dressing.
2. Dessert – will be an individually cold plated dish with appropriate sauces & garnish using no less than two (2) Queen Professional Products

Each team will be provided with 27 x No 12 Chickens.

Teams may add extra protein to their main plate, but this will be at their own cost.

Any Dietary requests will be advised to competition day & if unable to be completed by any of the teams will be ordered thru the venue, all menus are to stipulate potential allergens & dietaries

Expressions of Interest are to be submitted to competition@austculinary.com.au & teams will be announced on Tuesday 16th April 2024.

Expressions of interest to include Team Name, brief about your team & it's members & your teams Food Philosophy

Appearance Fee

Each team will be paid an appearance fee to assist with travel and accommodation costs of \$1500. The \$1500 will be transferred in to nominated bank account at the completion of the competition.

Food Cost reimbursement

Each Team will be given \$400 to be used for purchase of ingredients, if you exceed the \$400 this will be at the team's own cost. The fee will be transferred into nominated bank account at completion of competition.

Protein will be sponsored by Fettaleyh Foods

Krio Krush will provide a selection of the base spices and herbs as well as some Spice Blends/Rubs

Cookers will provide Canola Oil & Extra Virgin Olive Oil

Accommodation

Teams will book their own accommodation at a location of their choice.

Equipment will be supplied as per the kitchen Equipment list on pages 6 & 7 & 8 The ACF will NOT be supplying any other equipment, should you require additional equipment the team must source it themselves.

Specialised equipment will be allowed and must be tagged and tested.

All front of house service and staff will be supplied by Australian Culinary Federation this includes beverages. All cutlery and crockery for restaurant service will be supplied by the Australian Culinary Federation

Registration for Entry to Show

All team members will need to register for entry to the show via the link on the competition page

Documents must be submitted in one email & on the templates provided for judges' review and sponsor use. If teams **DO NOT** submit **ALL** correct documentation by due date they will get a 10% reduction of the total possible score (400 points)

ALL entry forms, menus & recipes are to be submitted typed **ONLY** on ACF Restaurant Challenge Templates as a typed **WORD** document (DO NOT PDF)

Expressions of Interest Submitted by

Monday 10am AEST 15th April

Teams Announced

Tuesday 10am AEST 16th April

Entry Form Submitted by

5pm AEST Friday 3rd May 2024

Menu & Recipes to be Submitted by

5pm AEST Friday 10th May 2024

Links for these documents, can be found on website [CLICK HERE>>](#)

To be eligible to win, the team needs to meet all criteria and the judges' decision is final.

First prize is cash **and/or** prizes to the value of \$3,000 for the winning team Second Prize \$2,000, Third Prize \$1,000

Competition

Event Day Timeline

6.30 am	Access to the venue.
7.15 am	Team Briefing by Judges
7.30 am	Cooking commences.
12.30pm	Service Commences
1.00 pm	All kitchens must have served all food by 1.00pm
2.00pm	kitchens handed back clean to Scrutineers.

100% rule will apply to this competition.

All vegetables & fruits for garnish can be brought in peeled and washed, not prepared, along with mother sauces and basic dough's (all mother sauces and pastries need to be extended).

All Mise-en-place will be prepared in the ACF nominated kitchen the day before each team compete. A Mise-en-place time of (3) THREE hours to weigh and prepare your ingredients.

Preparation and service must be treated as true a banquet service (course by course served all at the same time). Four tables of ten will be served each course, coordinated by restaurant senior waiter and your team manager.

The team manager will supervise preparation in the prep kitchen. On the day team managers are to polish plates, brief the wait staff and call tables away as directed by the restaurant senior waiter. Waiter will also advise kitchen judges who will be monitoring service protocols throughout the competition. No communication between kitchen and senior waiter allowed; all communication is through team manager only.

All team's must supply and wear their own chefs' uniform consisting of.

Chefs jacket, chef pants, apron, Hat

A logo of the regional team and name are acceptable also.

100% Rule

Food permitted to be prepared prior to the commencement of competition.

- 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 competition day. Samples for tasting.
- Fish
 - gutted, scaled
- 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 competition day.
 - 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
 - can be brought in, but not cut, sliced or chopped.
 - macarons cannot be brought in
 - meringue as a décor has to be dried on competition day.
- 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 competition day. Samples for tasting.
- Decor elements
 - 100 % done on competition day.
- 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.

Judging

Each team 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

Medals will be awarded to the following levels for each Menu.

Bronze, 70-79 points

Silver, 80-89 points

Gold, 90-99 points

Gold with distinction, 100 points

Medals & Trophies & Prizes

Will be awarded on Tuesday 21st May 2024.

In the Chefs Lounge time TBC

Equipment Fixed

Each Kitchen:

- 1 x 6 tray electric combi oven Turbo Fan CMAXX6.10
- 1 x 6 burner gas oven range with bottom oven RN 8610G
- 1 x deep fryer with oil supplied (single)
- 1 x 2 door upright fridge
- 1 X twin bath sink
- 1 X hand wash basin
- 3 x 600mm x 1800mm prep benches
- 3 x 10 amp power point
- 1 x Polyscience Sous Vide Professional Thermo Regulator on 18 litre bath
- 1 x Robot coup mixer
- 1 x Robot Cook
- 1 x Stick blender
- 1 x Control°Freak' induction plate with 1°C accuracy
- 1 x Smoking Gun



Equipment Small

Each Kitchen

30 cm white plates	100
10 litre pot	2
500ml Saucepan	1
6lt S/S Saucepan	2
4lt S/S Saucepan	2
2lt S/S Saucepan	2
30 CM Non-stick frying pan	2
18 Cm Aluminium pan	2
26 Cm Sauté/Fry Pan Solid Teknics	4
24 CM Deep Fry Pan Solid Teknics	4
24 CM Crepe pan Solid Teknics	1
Chinoise	2
Colander 36cm	2
S/S Mixing Bowls Set of 5	2
Chopping Boards yellow	2
chopping boards white	1
chopping boards green	2
Chopping boards brown	1
Chopping Boards Red	1
Plastic Trays	3
plastic trays 30 x 40 cm	2
Cooling Racks 40 x 25 cm	2
Cake small cake rack	1
25 Cm pizza Trays	4
15 cm pizza trays	4
Baking sheet aluminium 34 x 25.5	2
Gastro Trays GN 1/1 25mm	4
Gastro Trays GN 1/1 65mm	4
Gastro Trays GN 1/1 65mm perforated	1
Gastro Trays GN 1/2 150mm	2
Gastro Trays GN 1/2 65mm	2
Gastro Trays GN 1/16 100mm	2
Gastro Trays GN 1/9 100mm	1
Measuring Jug 500ml	1
Measuring Jug 250ml	1
Grater	1
Silpat Mat	1
Rolling Pin	1
Large whisk stiff	2
Slotted kitchen spoons	2
Solid kitchen spoons	4
25 cm tongs	2
30 cm tongs	2
100 ml plastic soup ladle	2
35 cm wooden spoon	2
Small whisks	1
Assorted rubber spatula	1

Equipment Miscellaneous

Cleaning – Each Kitchen

1 x Dishwashing detergent, squeeze bottle
1 x scourer
1 x sanitizer squirt bottle
1 x paper towel roll
1 x silicon paper
1 x large gloves
1 x clingwrap
1 x alfoil
1 x Chux
12 x Tea Towels

Other – Each Kitchen

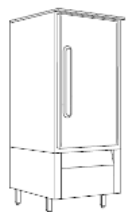
1 x Cooking Spray
1 x 500g Sea Salt
1 x 500g Ground white/black pepper.

To share

Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags

Blast Chiller

*MX 75-35 A iC
XP 30 A iC



Model *MX 75-35 A iC



Specialised equipment can be brought by competitors on day but must not be any more than one metre square in total volume.

Hygiene & Food Safety Guidelines

NOTES: Tasting judges do not share plates

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.

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.

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.

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 was 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.

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).

- a. As mentioned under Cooking Correctly, HACCP (Food Safety) 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 <math><5^{\circ}\text{C}</math> (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 mouldy food like fruit and vegetables

- a. Temperatures of your produces should be recorded at the market, when you arrive in your preparation facility, and also in your cooking competition kitchen – HACCP.
- b. Fruits and vegetables should be checked for worms, grubs and mould.
- c. Fish, seafood and meat proteins need to be <math><5^{\circ}\text{C}</math> 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 nearly 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 kept clean at all times.
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 together, 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 vegans.
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 the 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. At all times 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 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 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 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 times may be unavoidable.

Floor Plan & Access Points



EVACUATION ASSEMBLY POINTS



ALARM ONE

Alert alarm: "Beep! Beep! Beep!"

The alert alarm is to notify occupants of a possible emergency. This is only a warning alarm – if it sounds, please stand by for further instructions.

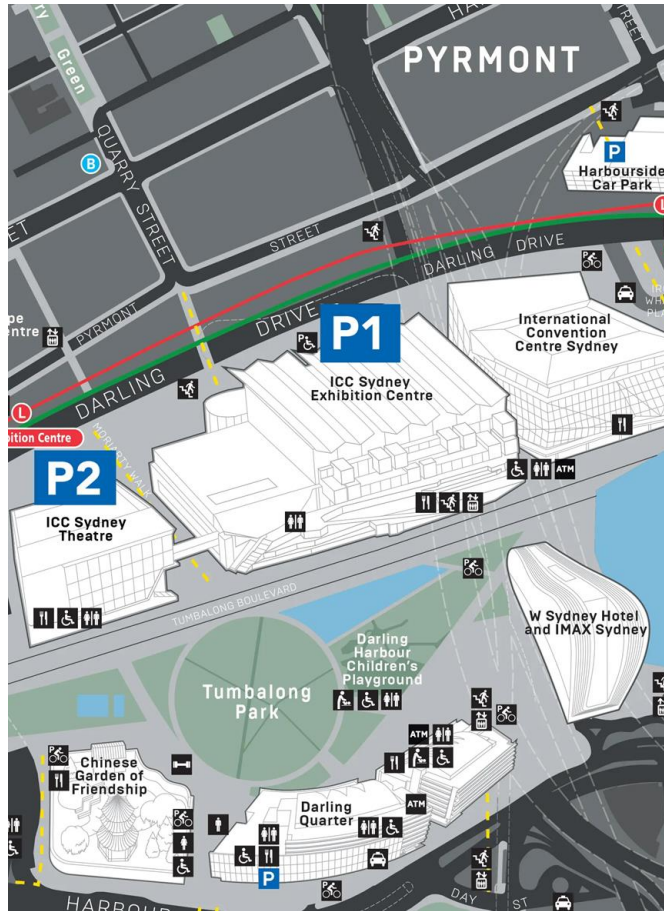
ALARM TWO

Evacuation alarm: "Whoop! Whoop!"

The evacuation alarm is to notify all occupants to evacuate. When the evacuation alarm sounds, all occupants will be directed by wardens to leave via the nearest exits quickly but calmly and assemble at the nearest and most appropriate evacuation point. Guests are requested to remain at this location until ICC Sydney staff advise that it is safe to return to the facility.

PARKING & GETTING THERE

<https://iccsydney.com.au/visitors/getting-here/>



LOADING DOCK

Please note that access to loading dock will require high vis vests



Terms & Conditions

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 The ACF Office competition@austculinary.com.au by email & they 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 form for the "ACF Restaurant Challenge 2024"

The completed entry form must be submitted with all requested documentation in 1 email.

Expressions of Interest Submitted by	Monday 10am AEST 15 th April
Teams Announced	Tuesday 10am AEST 16 th April
Entry Form Submitted by	5pm AEST Friday 3 rd May 2024
Menu & Recipes to be Submitted by	5pm AEST Friday 10 th May 2024

Submission of a completed entry form constitutes.

- acceptance of the conditions and terms of ACF Restaurant Challenge.
 - Permission to give your team contact information name & email to ACF sponsors of the event.
- Registration

Teams will be required to register at the event when they arrive for prep day prior to competition. If you withdraw from the competition after entering the ACF will be seeking restitution from the team for any costs incurred.

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 Restaurant Challenge or Foodservice Australia

Contact

Deb Foreman, General Manager competition@austculinary.com.au

Code of Conduct

The Australian Culinary Federation expect all competitors to follow the Australian Culinary Federation Code of Conduct.

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.