



# MAGGI SCHNITZEL CHALLENGE

Bought to you by the Australian Culinary Federation and Nestlé Professional



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# F9 MAGGI Schnitzel Challenge Qualified Chef

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## **MONDAY SEPTEMBER 2<sup>nd</sup> (TIME TBC)**

Competitors have sixty (60) minutes to prepare & serve one (1) schnitzel, cooking 2 portions. Can be any protein must be coated, must use one of the following [BUITONI Sugo al Pomodoro](#) (Tomato Coulis) OR [MAGGI Gluten Free Supreme Gravy Mix](#), OR [MAGGI Gluten Free Chicken Gravy Mix](#), must be served with starch & appropriate vegetables or salad

## **LIVE COMPETITION COOKING CRITERIA:**

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

Competitors must supply a 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.

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.

### *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*

## **PRIZE:**

The winning chef will receive a MAGGI MVP Award for the Best Schnitzel (see judging criteria on page 9)

Prize will be a **KOI Knife valued at \$295** and a **\$500 Preezee Voucher**.

Prize to be awarded by Elke Travers, Monday Sep 2 (Time TBC).

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

Don't miss this opportunity to test your skills in the heat of competition and showcase your passion for the industry! - Hurry, limited spots available

## **[REGISTER HERE](#)**

**\*\* If you are not an ACF member select ☒ Open Individual Non Member (Qualified Chefs) - \$ 55.00**

## **FEEDBACK**

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

# F9A MAGGI Schnitzel Apprentice or Trainee

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## **MONDAY SEPTEMBER 2ND (TIME TBC)**

To create a main course schnitzel with a creative twist, to suit a typical pub or club menu. Competitors have sixty (60) minutes to prepare & serve one (1) schnitzel, cooking 2 portions. Can be any protein must be coated, must use one of the following BUITONI Sugo al Pomodoro (Tomato Coulis) OR MAGGI Supreme Mix, OR MAGGI Chicken Gravy Mix, must be served with starch & appropriate vegetables or salad

## **LIVE COMPETITION COOKING CRITERIA:**

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

Competitors must supply a 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.

Time limit is (60) minutes.

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## **PRIZE:**

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

*Don't miss this opportunity to test your skills in the heat of competition and showcase your passion for the industry! - Hurry, limited spots available*

## **[REGISTER HERE](#)**

**\*\* if you are not an ACF member select ☒ Apprentice/Trainee Non Member - \$ 22.00**

## **FEEDBACK**

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

# Live Cooking Competition Ingredient Rules

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## What you can bring in

- 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
- 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
- Rice – can be brought in precooked & 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

# ***Live Cooking Competition Equipment***

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## **Available Equipment - Each Kitchen:**

1 x 1.8m bench	2 x white chopping board
1 x 4 burner gas stove with Oven	1 x whisk
2 x shelves in upright fridge	1 x male spoon
1 x 10amp power point	1 x female spoon
2 x 2l Pots	1 x wooden spoon
2 x 24 CM Deep Fry Pan Solid Teknics	1 x ladle
2 x Baking sheet aluminium 34 x 25.5	2 x tongs
1 x S/S Mixing Bowls Set of 3	1 x spatula
2 x Plastic Trays	2 x white main course plates
1 x Cooling Racks	1 x roll paper towel
1 x 25 Cm pizza Trays	

## **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  
Under bench Dishwasher

## **ALL OTHER EQUIPMENT TO BE BROUGHT IN BY COMPETITORS**

Competitors must supply all food, utensils and equipment for their entry not included above including any other 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, & appropriate safety footwear

# Live Cooking Competition Judging

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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

# ***Judging Definitions***

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## **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. ( **Note – no titanium or glitter powders are allowed.**)



# Hygiene & Food Safety Guidelines

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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 World Chefs 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  $<5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ).
- 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 – for 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  $5^{\circ}\text{C}$  ( $40^{\circ}\text{F}$ ) or above  $60^{\circ}\text{C}$  ( $140^{\circ}\text{F}$ ), slows down or stops the growth of microorganisms but some dangerous microorganisms can still grow below  $5^{\circ}\text{C}$  ( $40^{\circ}\text{F}$ ).

5.

- a. As mentioned under Cooking Correctly, the HACCP sheet should be used in all food preparations.
- b. Raw proteins can only be left on the 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 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. All Food & drink must consumed outside the kitchen including water bottles

## 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 always be 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 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. 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 scraper.

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.

**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.

**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 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

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## 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
Team Challenge	\$50+10% GST
Street Food 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 23<sup>rd</sup> August & all competitors will be notified by email. If you have not been contacted by this time, please email [competition@austculinary.com.au](mailto: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](mailto: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

All entries to be completed online at [www.austculinary.com.au/competitions](http://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 23<sup>rd</sup> August 2024

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 "2024 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 2024 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 2024 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](http://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

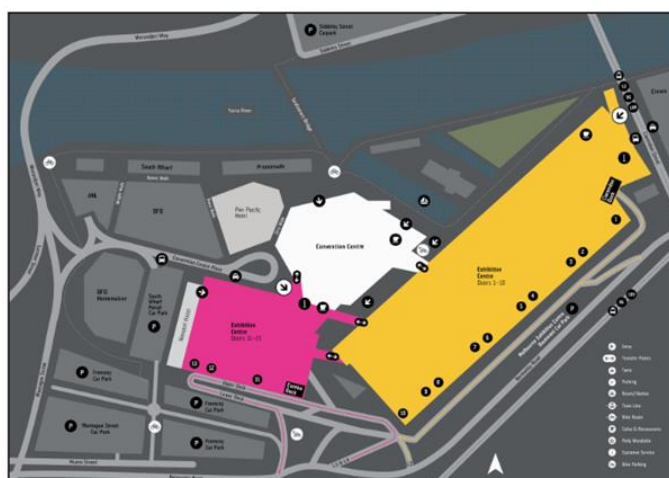
The Australian Culinary Federation would like to thank the sponsors who support of this event

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## ACF Culinary Arena



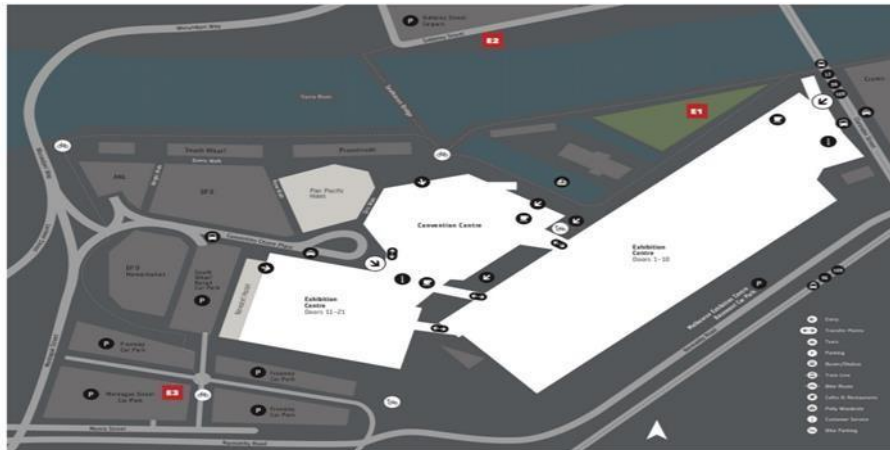
Loading Dock



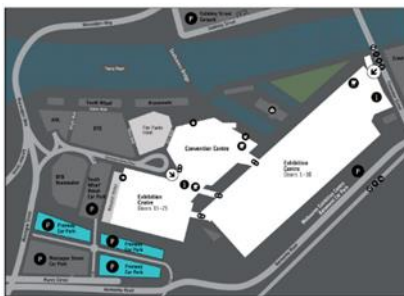
Accessed from Normanby Road and located at the rear of the Exhibition Centre, this loading dock runs the full length of the building. Traffic on the dock flows in one direction. A 30-minute parking limit applies for drop-off/pick-up of goods during the move-in/move-out process. Vehicles are not permitted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



## Evacuation Plan



## Parking



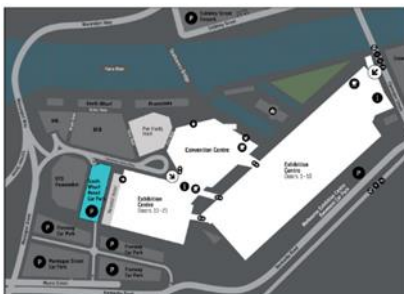
Company: Wilson Parking  
Opening hours: 24/7  
hours Enter/Exit:  
Normanby Road and  
Munro Street. Collect a  
validation ticket when  
making a purchase from  
DFO and receive a 50 per  
cent discount on your  
parking rate.

[More Info](#)



Company: Wilson Parking  
Opening hours: 24/7  
hours Enter/Exit:  
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:  
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](#)