



# Information Sheet

Carefully read, complete the application and complete all required paperwork.

**National Culinary Team** tryouts are not a venue in which to learn, nor for first time competitors. Experience and knowledge in the craft of cookery at a skilled level is essential, as it is able to produce Garde Manger Food, Hot Cuisine & Patisserie at the highest possible level.

## Requirements

- Qualifications
- Senior – Qualification in Cookery or Patisserie, preferably Certificate IV.
- Junior – Must be an apprentice or full-time study.
- Existing Competition experience would be a distinct advantage having achieved recognition in appropriate classes.
- Commit to a training schedule determined by team management for a period of 18 – 24 TBA.
- Have the written support of your workplace to attend training sessions as scheduled by Team Management.
- Ability to travel interstate and overseas to attend competitions as required.
- Willingness to take onboard constructive critique and feedback from Mentors and Management as required.
- Personality, teamwork, attitude and other factors are considered when selecting the final team members. How an application is completed and the way an applicant behaves, conducts themselves while working and receives feedback are a part of being a team player and will be taken under advisement.
- Candidates are wanted who have solid experience, dedication and heart in the craft, as well as an attitude to excel, work cohesively in a team setting, thrive on being part of a team, and have immense talent that needs to be moulded.
- Candidates should be a current & participating Australian Culinary Federation member.
- Only Applications deemed suitable shall be asked to attend live cook off tryouts in 2025, attending tryouts will be at your own expense.

- **Patisserie Additional Requirements**

- Skilled in modern plated desserts.
- Demonstrate experience and/or knowledge in modern and classic petit fours.
- Skilled in the artistic components of chocolate, sugar and pastillage.
- The ability to create sweet buffet showpieces to a high standard, with an awareness of current trends and techniques.
- Be willing to develop and upskill at your own expense suitable patisserie courses as required to enable skill sets to align with international expectations.
- Have access to specialised Patisserie equipment as required.

## **Tryouts:**

Dates: March 4th, 2025, TBC

Location: Melbourne

Tryouts shall be for the following positions:

National Team

- Six (6) members (including pastry chefs)
- Two (2) alternate national team chefs (not official competition team members)

National Junior Team- Under 25 as of 15/2/2028

- Four (4) team members
- Two (2) alternates (not official competition team members)

## **Candidates**

- All approved candidates will be notified of their acceptance.
- Those who do not make the selection process will be notified in a timely manner.
- Decisions made by the application panel are final.
- Competitors are one (1) chef with an assistant. The assistant will be supplied by TBC.
- If the teams are unable to complete their task within the allocated time, or cause delays during service, the head judge will impose a penalty of up to ten (10) points off their total points obtained for this contest

## **Documentation on Day**

Competitors **must** provide two (2) information packets for the judges.

- The packets must be presented upon entering the kitchen at the designated competition start time.
- The packets should be prepared using 12pt, Times New Roman font and be stapled in the upper left-hand corner of the packet.
- Please do not use binders or report covers that may inhibit easy access and reference for the judges.
- At a minimum, each packet will include the following (in this order):
  - A written menu, as it would be presented to a guest or customer.
  - A colour photograph of the dish (should be current and representative of what the judges will receive)
  - All recipes, including ingredients, quantities and procedures.

## **Senior & Junior Chefs**

Chefs will be required to produce the following

- Fish Course, Main Course & Dessert.
- Four (4) portions of each.
- Theme - Australian.
- Of the four (4) portions prepared, three (3) are for judges' tasting and one (1) is for display/critique.

### **1st Dish: Appetiser**

- A terrine made up of fish and/or shellfish and/or seafood.
- With two (2) appropriate garnishes & one (1) x appropriate sauce .
- To be presented as a platter.

### **2nd Dish: Main**

- A hot preparation of meat and/or poultry and/or game with side dishes and garnish in accordance with modern nutritional standards.
- The dish has to feature two different cuts of meat from the same animal and two different types of preparation (e.g. one braised, one roasted or fried etc.).

### **3rd Dish: Dessert**

- 3rd Dish: Dessert
- With three (3) main components, one of which has to be served warm/hot.
- The team may select sauces. and decoration; however, these will not be considered to be a component.

### **Patisserie Senior & Junior**

Chefs will be required to produce the following

- Four (4) portions of one (1) plated dessert presented according to modern trends .
- One (1) Entremets, 18 to 20 cm in diameter. Finishing and garnishing needs to be completed on site.
- Two (2) Types x four classical or modern style petit fours. Four (4) portion of each.
- One (1) showpiece 25-30cm needs to accompany the petit fours presentation.

All work needs to be made by person applying and edible, ready for the tasting judges

All serving and display ware needs to be provided by applicant.

## **INGREDIENTS THAT CAN BE BOUGHT IN**

### **Basic Stock:**

- Can be brought in, but not reduced, seasoned or thickened; samples for tasting (cold) must be provided from the main batch/supply to the jury.
- Bones for stock (including trimmings etc.), cut into small pieces, can be brought in

### **Salads:**

- Cleaned, washed but not mixed or cut.

### **Vegetables, fruits, potatoes, onions:**

- Cleaned, peeled, washed, raw, can be cut.
- Vegetables like tomatoes may be blanched and peeled.
- Broad beans may be shelled.
- Pulses may be brought soaked.

**Vegetable / fruit pulps and purées:**

- Can be brought in, but not reduced, seasoned or thickened; the final sauce or coulis, product must be prepared on site; samples for tasting must be provided.
- No glaze or concentrated juices
- Dried fruit / or vegetable powder permitted.
- Dehydrated fruit or sheets permitted.
- Vegetable ash and home-made spice mixture are permitted.
- No trays of prefabricated jells / jellies (leather) are permitted even if dehydrated

**Fish:**

- Can be scaled, filleted & boned.
- Smoked fish, is allowed as long as it is further processed in the kitchen.

**Shellfish:**

- Uncleaned scallops need to be in their shells.

**Crustaceans:**

- Raw or boiled, not peeled.
- Cleaned, washed but not mixed or cut.

**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.
- Smoked fish, prosciutto, chorizo and bacon, are allowed as long as they are further processed in the kitchen.

**Pastry sponge, biscuit, meringue:**

- May be brought in, but not cut, sliced or chopped, stencilled.
- Macarons cannot be brought in.
- Meringue as a décor has to be dried on site.

**Decorative elements:**

- Must be one hundred percent (100%) done on-site.
- No titanium dioxide (TiO<sub>2</sub>) – no metallic powder, no artificial food colour.

**Eggs:**

- Can be separated, and pasteurized, but not processed in any other way.

**Dry Ingredients:**

- Can be pre-weighted and measured.

**Flavoured oils and butter are allowed.****PÂTISSERIE ADDITIONAL THAT MAY BE BOUGHT IN**

- Plated Dessert (4 portions presented)
- Main component can be brought in but needs to be completed and finished during the 3 hour time limit.
- Sauces, coulis, purees etc need to be extended and finished during the 3 hour time limit.
- All Decor elements need to be 100 % prepared during the 3 hour time limit.

### **The Entremets: (1x 18-20cm)**

- The Entremets blank can be brought in and needs to be finished during the time limit, i.e. glazing/spraying/finishing/decorating.

### **Petit Fours (2 Types, 4 portions of each)**

A baked component needs to be part of 1 of the petit fours.

- Pastry, sponge, biscuit, can be brought in, but not cut, sliced or chopped.
- Macarons need to be made during the time limit.
- Meringue as a décor must be dried on day.

### **Fruit/vegetable pulps and fruit/vegetable purees.**

- can be brought in, but not reduced, seasoned or thickened. Final sauces or coulis/custards or creams etc must be extended on competition day.

### **Showpiece (25-30cm)**

- May be brought in as a finished product.
- Can be made from a medium of choice, if using chocolate it needs to be couverture.

## Timeline and Guidance: Senior & Junior Chefs

A detailed timeline will be sent with acceptance trial letter

Window	Timing	Guidance
Set up window	30 minutes	Chefs can move into their stations and set up for effective execution; no cooking may occur in this window. However, water may be set to heat, immersion circulators can be turned on, and products may be unwrapped for initial preparations.
Production window	3 hours	All production leading to service of the menu must be executed within this window, including all technical skills, knife cuts, cooking and fabrication.
Service Window	30 minutes	Chefs can begin service immediately as this window opens and service must be completed within the allotted time. A competitor's food delivered outside the service window is subject to a point deduction. If the competitor's food delivery impedes the next competitor's service window, judging priority will go to the on-time competitor.
Clean down window	30 minutes	All utensils & equipment to be cleaned down & put away correctly. Cool room & freezer to be emptied of all food. Floors swept. Competitors may only leave the kitchen when judges have deemed cleaned correctly

## Timeline and Guidance: Senior & Junior Patisserie Chefs

A detailed timeline will be sent with acceptance trial letter

Window	Timing	Guidance
Set up window	30 minutes	Chefs can move into their stations and set up for effective execution; no cooking may occur in this window. However, water may be set to heat, immersion circulators can be turned on, and products may be unwrapped for initial preparations.
Production & service window	3 hours	All production leading to service & service of the menu must be executed within this window, including all technical skills, knife cuts, cooking and fabrication. The 3 items can be presented at participants discretion. The must be presented in the following order <ul style="list-style-type: none"><li>• Plated Dessert</li><li>• Petit Fours</li><li>• Entremets</li></ul>
Clean down window	30 minutes	All utensils & equipment to be cleaned down & put away correctly. Cool room & freezer to be emptied of all food. Floors swept. Competitors may only leave the kitchen when judges have deemed cleaned correctly



### **Uniform:**

Competitors must wear the following:

- Chef coat
- Black pants
- Kitchen appropriate black shoes or clogs
- Full apron

### **Judging:**

- The tryouts will be judged using Worldchefs Judges.
- The judges will be looking for proper techniques and sanitation in the kitchen, as well as a high degree of taste.
- Please keep in mind that the judge's panel will also take into consideration the application and the overall professionalism of each candidate in the final selection process.
- All judging and selection decisions are final.
- Candidates will be informed of their acceptance by the Team Manager

### **Disclaimer:**

The Australian Culinary Federation and the Management of hosting venues shall not under any circumstances be responsible for any loss or damage to any exhibit, display, goods, equipment, tools, personal effects or injuries. The Competitor shall be responsible for all damages caused to the complex by any person in attendance at the competition (other than those under the control or direction of the Operator/Committee) and shall forward and pay to the organisers on demand the cost of rectification of any damage

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