

2025 AUS - TAFE CULINARY TROPHY



State Final

Open to 1st, 2nd, 3rd Year Apprentice Chefs
Cert III & IV Commercial Cookery Students

VENUE: William Angliss Institute

DATE: Thursday 10rd July 2025

TIME: 9.00 am – 6.00 pm

Further information: targ.howorth@holmesglen.edu.au

COMPETITION RULES - CONDITIONS OF ENTRY

TO COMPETITORS & SUPERVISORS: READ THESE POINTS VERY CAREFULLY!

1. A submitted tafe reps entry form shall constitute acceptance by the competitor to agree to abide by the competition rules.
2. **AUS-TAFE Culinary Trophy** and the Competition Management shall not under any circumstances be responsible for any injuries, nor any loss or damage to any goods, equipment or personal effects.
3. **Competitors are advised to consider appropriate insurance protection.**
4. **All entries must be on an official entry form and signed/verified by your local TAFE competition convenor or RTO teacher**
5. **Your TAFE competition convenor or RTO teacher will submit successful entries to the organising committee**
6. All competition work, food and dishes, must comply with current health regulations.
7. The judges have the right to inspect, cut, open, test and taste all entries.
8. **All judges decisions will be final and no correspondence entered into.**
9. **AUS-TAFE** and the Chairman of the Organising Committee, reserve the right to rescind, modify or add to any of the rules and conditions, and their interpretation shall be final.
10. Competitors invited to the National Final, will be advised no later than 2 weeks prior to the Final.
11. All correspondence for the competition must be directed to the responsible Convenor.
12. **ALL ELECTRICAL EQUIPMENT BROUGHT INTO THE COMPETITION MUST BE TAGGED BY A CERTIFIED ELECTRICIAN. Noncomplying equipment will not be permitted.**
13. **The competition is open to any trainee/ apprentice enrolled in a Certificate II, III or IV in Hospitality (Commercial Cookery) course in Victoria.**

COMPETITION ENTRIES

1. **APPRENTICE COOKS – SECTIONS 1, 2, 3:**
 - **Applicants must be** -
 - a) Employed as Apprentice cooks.
 - b) Enrolled at a TAFE Institute.
 - c) Enrolled with a Registered Training Organisation.
2. **CERTIFICATE III and IV in Commercial Cookery SECTIONS 4**

Students must be enrolled in a TAFE or PRIVATE R.T.O. course.

 - **ENTRY FORMS:**

Entries must be submitted no later than two (2) weeks before the competition.
4. **COMPETITION TIMES:**
 - * Competition times will be announced by the organising committee a minimum of one (1) week in advance.
 - It is the applicant's responsibility, to ensure he/she knows the exact times of attendance and actual competition.
5. **AWARDS, CRITERIA & JUDGES:**
 - a) **Judging panel:** All judges are approved by the Organising Committee. WACS certified judges are preferred.
 - b) **Assessment:** Will be conducted in accordance with guidelines for International Culinary Competitions.
 - c) **Awards:** Each competitor will receive a certificate of participation.
 - d) **Medals**

Will be awarded to any entry which attains the following points:

Gold with honours (Super Gold)	100%
Gold	90% – 99%
Silver	80% – 89%
Bronze	70% – 79%
 - e) **Certificates:** Competitors will receive a certificate of participation and corresponding medal certificate.
 - f) **Trophies:** See convener on institutes trophy details.
 - g) **Prizes :** Certificates, Medals, Trophies, and Prizes.

SECTION 1

1st Year Apprentice Cooks

Each competitor to:

1. Prepare, Cook and Present a two-egg omelet filled with a hard cheese (not blue and excluded from costings)
2. Prepare, Cook and Present two (2) individually hot plated main size portions utilizing **Lamb Rump Cap on** with a jus or a sauce.

- Note:**
- a) Each competitor must submit a printed copy of the dish description and recipe, to the Registrar, at registration, prior to the competition.
 - b) Judges will check costings for compliance.

Time allocation:	15 minutes setting up.	
	15 minutes cook and serve omelet	
	75 minutes to prepare and cook.	
	15 minutes cleaning up	Total: 2 Hours

Main Course Requirements

- Each plate/serve must include one (1) starch / pulse based ingredient, i.e. potato, rice, pasta, polenta.
- Vegetable component: It must include a minimum of one (1) portion of green vegetable not less than 30g once cooked.
- The vegetable component must include at least one (1) precision cut using a knife, not mandolin or any other mechanical aid (Julienne, Brunoise, etc.).

Special Points:

- Food cost per portion: Maximum \$ 17.50. Total for both: Max. \$35.00
- No deep frying allowed.
- Marks are allocated for the preparation of food items, pre prepared items cannot exceed 10% of your dish. Preprepared items such as pastries, doughs, sauces, pasta are not to be used.
- Jus or sauce must be made during the competition.
- Stocks and washed, but not trimmed vegetables can be brought in.
- Equipment supplied: 3 or 4 Burner stove, work bench, sink and cleaning products.
- **SMALL EQUIPMENT:** Competitors must bring their own small equipment, including – cutting board, pans, bowls, chinois and specialised equipment, ie. pasta machines, food processors, etc.
- A small amount of refrigeration storage space will be available in the kitchen.
- Plate supplied by competition organiser must be used. Note: Check size, colour and shape in advance.
- Freezer space may be available. Competitors must check with organisers.

Note: ALL INGREDIENTS MUST BE SUPPLIED BY THE COMPETITORS!

- > **You are advised to bring your perishable ingredients in a cooler and your small equipment in a box for safe and easy transportation and removal.**
- > **Don't forget your small tools, ie. knives, cutters, spoons, tasting cutlery, whisks and special tools.**
- > **BYO: Tea towels, clingwrap, foil, freezer bags, single use disposable tasting spoons and a first aid requirements.**

SECTION 2

2nd Year Apprentice Cooks

Each competitor to:

1. Prepare, Cook and Present a two egg omelet filled with a hard cheese (not blue and excluded from costings)
2. Each competitor to present two (2) individually plated portions of entree and two (2) individually plated portions of main course using 1 x no 14 Chicken with a jus or a sauce. You must use the chicken for entrée & main course.

Note: a) Each competitor must submit a printed copy of the dish description and recipe, to the Registrar, at registration, prior to the competition.
 b) Judges will check costings for compliance.

Time allocation: 15 minutes setting up
 15 minute cook and serve omelet
 105 minutes to prepare and cook. (Serve 1st course at 90 minute mark)
 15 minutes cleaning up Total: 2½ Hours

Main Course Requirements

- Each plate/serve must include one (1) starch / pulse based ingredient, i.e. potato, rice, pasta, polenta.
- Vegetable component: It must include a minimum of one (1) portion of green vegetable not less than 30g once cooked.

Special points:

- Food cost total: \$ 46.00
- No deep frying allowed.
- Marks are allocated for the preparation of food items, preprepared items cannot exceed 10% of your dish. Preprepared items such as pastries, doughs, sauces, pasta are not to be used.
- Jus or sauce must be made during the competition.
- Stocks and washed, but not trimmed vegetables can be brought in.
- Equipment supplied: 3 or 4 Burner stove, work bench, sink and cleaning products.
- **SMALL EQUIPMENT:** Competitors must bring their own specialised equipment, ie. pasta machines, food processors, etc.
- A small amount of refrigeration storage space will be available in the kitchen.
- The plate supplied by the competition organiser must be used. Note: Check size, colour and shape in advance to be aware.
- Freezer space may be available. Competitors must check with organisers.

Note: ALL INGREDIENTS MUST BE SUPPLIED BY THE COMPETITORS!

- > **You are advised to bring your perishable ingredients in a cooler and your small equipment in a box for safe and easy transportation and removal.**
- > **Don't forget your small tools, ie. knives, cutters, spoons, tasting cutlery, whisks and special tools.**
- > **BYO: Tea towels, clingwrap, foil, freezer bags, single use disposable tasting spoons and a first aid requirements.**

SECTION 3

3rd Year Apprentice Cooks

Each competitor to:

1. Prepare, Cook and Present a two egg omelet filled with a hard cheese (not blue and excluded from costings)
2. Prepare, cook and display, two (2) servings of one (1) hot main dish.
3. Prepare, cook and display, two (2) servings of one (1) sweet citrus dish that is lactose free utilizing a “Queen” product (A range of products will be available on the day).

Each competitor to prepare & present the following:

a) Main course. Each portion must be prepared from a **Pork Loin Roast with Belly and rind attached** served with a jus or sauce.

b) Sweet dish: Each portion must include the use of a **citrus fruit** as a prominent ingredient that is **lactose free**. You may supply your own plates for this dish

- Note:**
- a) Each competitor must submit a printed copy of the dish description and recipe, to the Registrar, at registration, prior to the competition.
 - b) Judges will check costings for compliance.

Time allocation:

15 Minutes setting up	
15 Minutes prepare and serve omelet	
135 Minutes to prepare and cook (Serve 1 st course at 120 minute mark)	
15 Minutes cleaning up	Total: 3 Hours

Accompaniments:

- Each plate/serve must include one (1) starch / pulse based ingredient, i.e. potato, rice, pasta, polenta.
- Vegetable component: It must include a minimum of one (1) portion of green vegetable not less than 30g once cooked.

Special points:

- Food cost for one (1) Main course and one (1) sweet: (Maximum) \$ 23.00
- Total food cost: Maximum \$ 46.00
- No deep frying allowed.
- Marks are allocated for the preparation of food items, pre prepared items cannot exceed 10% of your dish. Preprepared items such as pastries, doughs, sauces, pasta are not to be used.
- Jus or sauce must be made during the competition.
- Stocks and washed, but not trimmed vegetables can be brought in.
- Equipment supplied: 3 or 4 Burner stove, work bench, sink and cleaning products.
- **SMALL EQUIPMENT:** Competitors must bring their own small equipment, including – cutting board, pans, bowls, chinois and specialised equipment, ie. pasta machines, food processors, etc.
- A small amount of refrigeration storage space will be available in the kitchen.
- Plate supplied by competition organiser must be used. Note: Check size, colour and shape in advance.
- Freezer space may be available. Competitors must check with organisers.

Note: ALL INGREDIENTS MUST BE SUPPLIED BY THE COMPETITORS!

> You are advised to bring your perishable ingredients in a cooler and your small equipment in a box for safe and easy transportation and removal.

> Don't forget your small tools, ie. knives, cutters, spoons, tasting cutlery, whisks and special tools.

> BYO: Tea towels, clingwrap, foil, freezer bags, single use disposable tasting spoons and a first aid requirements.

SECTION 4

Commercial Cookery Students (Cert III & IV)

Each competitor to:

1. Prepare, Cook and Present a two egg omelet filled with a hard cheese (not blue and excluded from costings)
2. Each competitor to present two (2) individually plated portions of entree and two (2) individually plated portions of main course using 1 x no 14 Chicken with a jus or a sauce. You must use the chicken for entrée & main course.

Note: a) Each competitor must submit a printed copy of the dish description and recipe, to the Registrar, at registration, prior to the competition.
b) Judges will check costings for compliance.

Time allocation: 15 minutes setting up
15 minute cook and serve omelet
105 minutes to prepare and cook. (Serve 1st course at 90 minute mark)
15 minutes cleaning up Total: 2½ Hours

Main Course Requirements

- Each plate/serve must include one (1) starch / pulse based ingredient, i.e. potato, rice, pasta, polenta.
- Vegetable component: It must include a minimum of one (1) portion of green vegetable not less than 30g once cooked.

Special points:

- Food cost total: \$ 46.00
- No deep frying allowed.
- Marks are allocated for the preparation of food items, pre prepared items cannot exceed 10% of your dish. Preprepared items such as pastries, doughs, sauces, pasta are not to be used.
- Jus or sauce must be made during the competition.
- Stocks and washed, but not trimmed vegetables can be brought in.
- Equipment supplied: 3 or 4 Burner stove, work bench, sink and cleaning products.
- **SMALL EQUIPMENT:** Competitors must bring their own specialised equipment, ie. pasta machines, food processors, etc.
- A small amount of refrigeration storage space will be available in the kitchen.
- The plate supplied by the competition organiser must be used. Note: Check size, colour and shape in advance to be aware.
- Freezer space may be available. Competitors must check with organisers.

Note: ALL INGREDIENTS MUST BE SUPPLIED BY THE COMPETITORS!

- > You are advised to bring your perishable ingredients in a cooler and your small equipment in a box for safe and easy transportation and removal.
- > Don't forget your small tools, ie. knives, cutters, spoons, tasting cutlery, whisks and special tools.
- > BYO: Tea towels, clingwrap, foil, freezer bags, single use disposable tasting spoons and a first aid requirements.

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COMPETITION CRITERIA

SECTIONS 1, 2, 3 & 4:

A detailed dish description must be available during your competition for the judges to scrutinise.

>> The description & costings are part of the 'Presentation' assessment.

It must include – the recipe/s, including the list of ingredients, method and costings.

A photo of the dish can be included (optional).

Dish costing limits: Receipts/dockets must be available at the judges request.

INGREDIENTS:

- **All perishable foods must be transported in a chilled container (esky).**
- No pre-preparation allowed, except clean washed vegetables and fruit.
- **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 knife skills need to be performed using a knife without the use of any mechanical aids eg mandolin.**
- Basic stocks can be brought to competition.
- Jus and sauces must be prepared during competition.

PLATES FOR PRESENTATION:

- All plates/dishes are supplied by organisers. Competitors cannot supply their own. (except for section 3 – dessert)
- Standardised white main plates and bowls are available for all sections.

SMALL EQUIPMENT & MISCELLANEOUS:

Competitor must bring his/her own small equipment! Electrical equipment must be tested and tagged. Specialised equipment must be supplied by the competitor.

UNIFORM:

All competitors must comply with the following –

- Cooks uniform. Traditional whites must be worn, including long sleeved cooks jackets.
- Uniforms must be clean, pressed. **No logos or names.**
- Footwear – clean and safe.
- Hair – covered, in hairnet, if necessary.

Note: Non-conforming competitors will not be allowed to compete.

JUDGING CRITERIA:

All three (3) sections will be judged, using the following criteria, see attached assessment guideline

a) Professional Practice:	Methods, techniques, level of difficulty	20%
b) Professional 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%

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STATE FINAL

ENTRY FORM

> USE BLOCK PRINT ONLY & ATTACH TO COMPETITION PAPERWORK <

Family name:

Given names:

Date of Birth:/...../.....

Email address:

Private Postal address:.....

Suburb: Postcode

Phone: Mobile:

TAFE/RTO Attending:

Chef Instructors' Name:.....Signature:

EMPLOYMENT DETAILS - Required for section 1, 2 & 3.

Employer – Business name:
(Hotel/Restaurant)

Apprentice Registration number (EPSILON)

SECTION: (please tick)

- ☐ Section 1 (Registered Apprentice 1st Year)
- ☐ Section 2 ((Registered Apprentice 2nd Year)
- ☐ Section 3 ((Registered Apprentice 3rd Year)
- ☐ Section 4 (Culinary Students)