



Australian Culinary Federation



Restaurant Challenge 2025

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OVERVIEW

Day before competing.

- Weigh up and preparation according to the rules 2.30pm – 5.30pm, NO cooking after 5pm.
- Teams are required to follow food safety guidelines when bringing in perishable food items, HACCP will apply, and scrutineers will observe compliance.
- The team of 2 qualified chefs & one kitchenhand only are allowed in the kitchen for Mis en Place

Competition Day

Timings to be confirmed?

Daily	6.30 am- 2 pm
Preparation	7.00 am-12.00 pm.
Service	12.00 pm – 1.00pm (note 60 minute service time)
Kitchen breakdown	1.00 pm – 2.00 pm

- Eight teams (8); (4 teams cooking each day over 2 days) will compete against the clock to prepare a 3-course menu of their choice for 20 covers, plus 4 judges and 1 serve for photo (25 pax in total) to be served in 60 minutes
- The menu is to be an Ala Carte style service.
- Service Time is crucial, and points will be deducted if you are late for the start and finish of service times.
- Each kitchen team is to consist of one team manager & 2 qualified chefs and 1 kitchen hand. (The kitchen hand needs to be in a different uniform)

THERE will be A MAXIMUM OF 8 TEAMS

Teams are to supply all their own ingredients.

Teams will be required to cook a 3 course well balanced menu of their choice for 20 covers, 4 for the jury and 1 serve of each course for photo. 25 portions of each course in total.

1. Entrée.
2. Main course
3. Dessert, hot or cold and should include a variety of temperatures and textures.

****Note a vegetarian or plant-based option to be available upon request for each course.**

All menus are to stipulate potential allergens & dietaries

Registrations are to be submitted by 1th April 2025 to the Competition Director
competition@austculinary.com.au

Food Cost reimbursement \$400 per team

Teams will be reimbursed for Food Cost of \$400 AUD to be used for purchase of ingredients, if you exceed the Limit this will be at the team's own cost. The fee will be transferred into nominated bank account at completion of competition.

Krio Krush will provide – a selection of the basic spices and herbs as well as some Spice Blends/Rubs? TBA.

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 TBC

All team members will need to register for entry to the show.

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)

Registration Form & \$200 Registration Fee*	1 st April
Teams Announced	5 th April
Menus & Recipes & protein order to be Submitted by	1 st May

Links for these documents, can be found on website

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 \$TBA for the winning team, Second Prize \$TBA, Third Prize \$TBA.

*Registration fees are not refundable. Each Team to consider competition requirements and other participation essentials such as travel arrangement and time outlay prior registering

COMPETITION

Event Day Timeline

6.30 am	Access to the venue.
Preparation	7.00 am - 12.00 pm.
Service	12.00 pm – 1.00pm (note 60 minute service time)
Kitchen breakdown	1.00 pm – 2.00 pm
2.00pm	kitchens handed back clean to Scrutineers

Food you can Bring into competition – see page 4

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 competes. A Mise-en-place time of (3) THREE hours to weigh and prepare your ingredients.

Preparation and service must be treated as true An Ala Carte service. 2 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 limited 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.

FOOD YOU CAN BRING IN

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
 - can be scaled, gutted & filleted
- 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 20th May 2025.

In the Restaurant time TBC

EQUIPMENT FIXED

Each Kitchen:

- 1 x 10 tray electric combi oven Turbo Fan EC40D5
- 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 Smoking Gun



EQUIPMENT SMALL

A BOND OF \$200 WILL BE REQUIRED AND REIMBURSED UPON RETURN OF EQUIPMENT.

Each Kitchen

30 cm white plates	110
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

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.

HYGEINE FOOD & SAFETY GUIDELINES

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°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 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 near 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 into 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, chopsticks, 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 vegetables, red for meat, blue for fish, brown for cooked meats, and violet for vegan.
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 at 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 the 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 of 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.

TEAMS & COMPETITORS BEST PRACTICES

We are often asked what is 'Best Practices' these are the rules that help us govern our competitions and what members of the jury will be looking for as we move forward, these read in conjunction with the competition rules and regulations, will ensure you are on the right track.

The whole idea behind this document is to ensure all teams and competitors are on a level playing field and as to what the jury may be looking into during the competition.

Naturally, this document does not cover all aspects of the jury and marking scheme but looks into the 'Best Practices' for competitors which needs to be read with the Worldchefs Health and Food Safety Regulations.

1. **Plastic** is something that the world and gastronomy is eliminating.
 - a) Plastic Bags – avoid all unless necessary and required to pack your food items into OR is there an alternative solution.
 - b) Vacuum Bags – are for sous vide or for storage to enhance the shelf life, they are not for transporting items to a competition, to hold liquid etc., and should be avoided as much as possible, think of the waste and the cost.
 - c) Plastic Containers – are permitted to transport and store items in and must be reusable and are not to be thrown away after one use, they need to be cleaned and packed away.

2. **HACCP sheets** are required in most parts of the world in a commercial or professional kitchen. This is Best Practice for the recording of the temperature controls in place for raw, semi-raw, ready cooked and food storage.
 - a. Standard HACCP sheets are available on the WORLDCHEFS web page which are acceptable in any competition.
 - b. Temperature/storage sheets should show the temperature flow chart of food items from Fridge/freezer checklist, should be done at a minimum of every hour of the competition, with a corrective action when the temperatures are too high.
 - c. Storage of warm food must be made to ensure all international and local regulations are met to avoid any public concerns about food safety.
 - d. Sous Vide records are imperative due to the nature and at time low cooking temperature, the temperatures and times need to be recorded.
 - e. Jury members are at liberty to check and investigate these documents under any circumstance.
 - f. Jury members are at liberty to check and investigate these documents under any circumstance.

3. **Competition Timing/ on Time** – is an important part of our profession whether in a restaurant or competition, food served at the correct temperature and on time allows a pleasant eating experience for the guests.
 - a. In all competitions there are Service Points awarded on timing, however, if you far exceed this bracket, points will be deducted from competent preparation.
 - b. If your food items have too many hand movements and or components, it will affect the temperature of the food for service, which will lead to points deduction.
 - c. At the IKA & World Cup, your timing commences once the ticket is handed in at the pass, until that course leaves the pass.

4. **Food weight and Nutrition**
 - a. There are expected weights to be observed in the hot kitchen and on the chef's table, in a practical world, we should adhere to these weights, 20-30g either side is acceptable.
 - b. It is a cooking competition; therefore, skills are paramount, cooking skills, flavour profiles allowing the food to speak for itself and hand skills are necessary, repetition with moulds will be penalized under professional preparation

- c. All food need to be nutritionally balanced along with the presentation on how it fits into the menu
- 5. **Plate temperature** – Good Practices is to have cold food and desserts served on room temperature plate to avoid condensation; warm food should be served on warm plates.
 - a. If you serve a salad with a warm appetizer, think about how to support/protect the salad from wilting on a warm plate.
 - b. All salads or herbal salad garnishes need some type of dressing or seasoning.

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 Competition Director / 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 2025

The completed entry form must be submitted with payment

Confirmation of participation will be processed upon full payment of the \$200AUD registration fee.

Registration fees will NOT be refunded if the competition is cancelled for reasons beyond the organiser's control, or if entries are withdrawn by competitors. The registration fee is to cover administration costs.

Registration	1 st April 2025
Teams Announced	5 th April 2025
Menus & Recipes to be Submitted by	1 st May 2025

Submission of a Registration 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

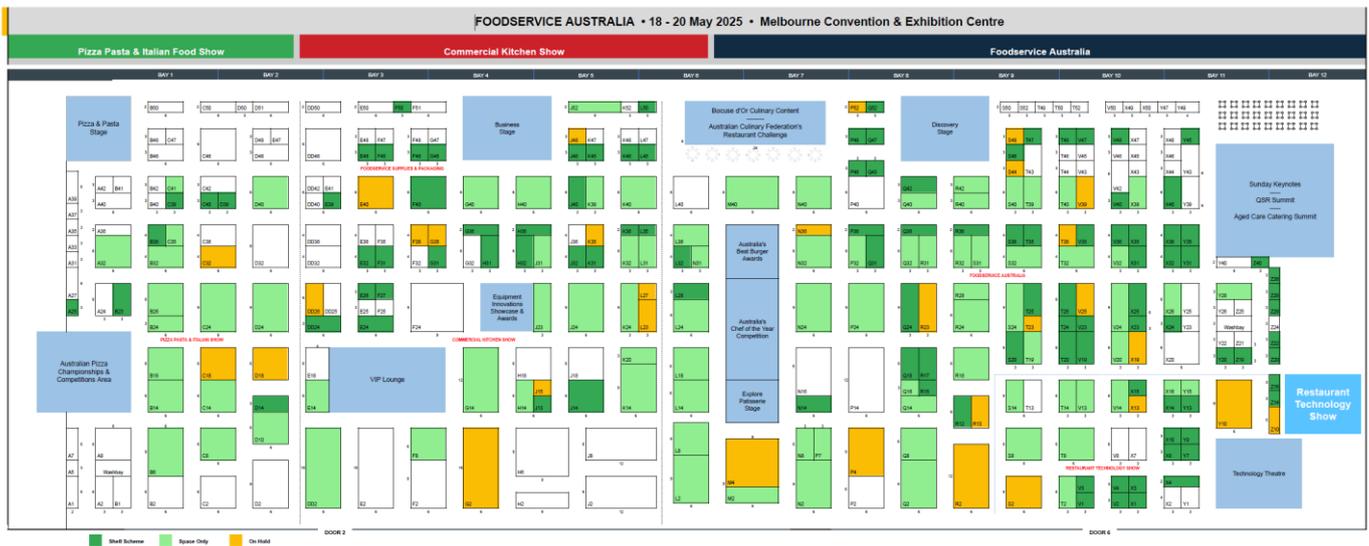
Competition Director Deb Foreman competition@austculinary.com.au

Code of Conduct

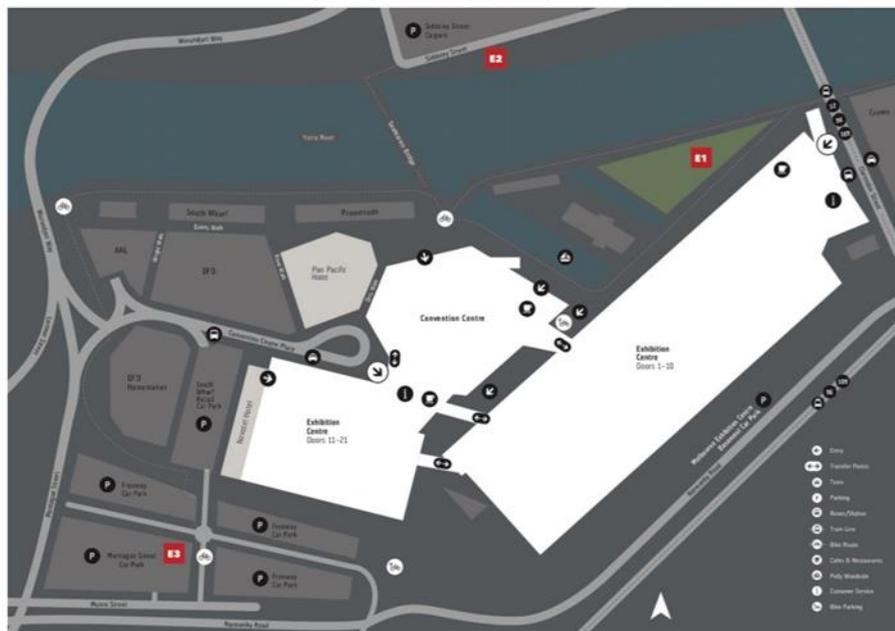
The Australian Culinary Federation expect all competitors to follow the Australian Culinary Federation / WACS Code of Conduct.

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

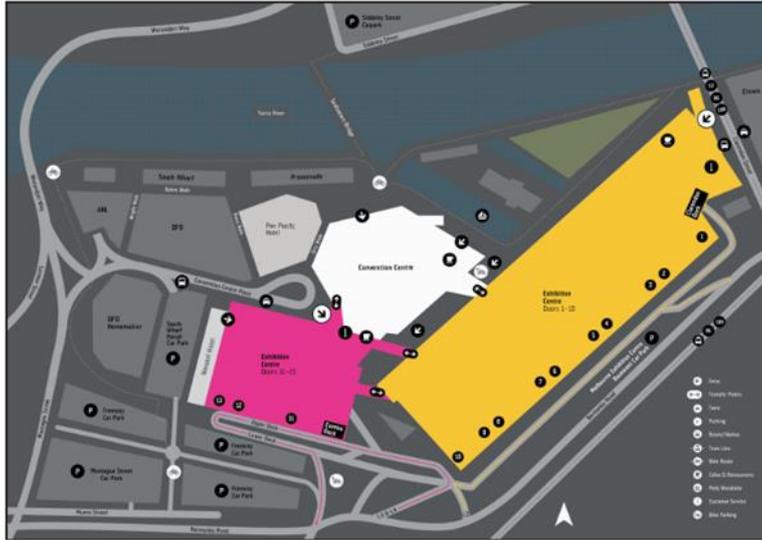
FLOOR PLAN, LOADING DOCK, PARKING



EMERGENCY EVACUATION POINTS



LOADING DOCK



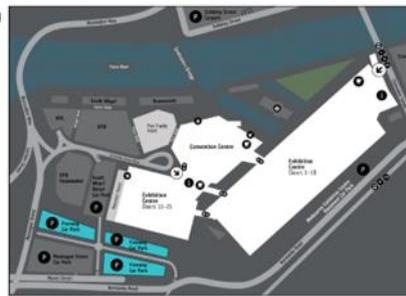
Accessed from Normanby Road and located at the rear of the Exhibition Centre, this loading dock runs the full length of the building. Traffic on the dock flows in one direction. A 30-minute parking limit applies for drop-off/pick-up of goods during the move-in/move-out process. Vehicles are not permitted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

PARKING



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: 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: 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](#)