



# 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 and hot cuisine at the highest possible level.

- 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 molded.
- 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

## **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) x team members

Two (2) x alternates (not official competition team members)

- 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.
- Of the four (4) portions prepared, three (3) are for judges' tasting and one (1) is for display/critique.

## **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.

## **Guidelines:**

Requirements: Fish course, main plate, Dessert four (4) portions of each Theme:

Australian

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

- A hot or mainly hot ingredient of fish and/or shellfish and/or seafood with side dishes.
- The first dish must be predominantly hot (more than 50%).

### **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**

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

## **INGREDIENTS**

### **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:**

- The filets are fine.

**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.

**Flavored oils and butter are allowed.**

## Timeline and Guidance:

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.

### **Timeline: Detailed time line will be sent with acceptance trial letter**

- 30 minutes set up.
- 3 hours cooking and preparation.
- 30 minutes for the plating.

Total: 3 hours and 40 minutes

**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 Fully qualified Judges- Part of the ACF Culinary Committee
- 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