

2026 AUS - TAFE CULINARY TROPHY



State Final

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

VENUE: Holmesglen Moorabbin

DATE: Thursday 2nd July 2026

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.**
5. All competition work, food and dishes, must comply with current health regulations.
6. The judges have the right to inspect, cut, open, test and taste all entries.
7. **All judges decisions will be final and no correspondence entered into.**
8. **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.
9. Competitors invited to the National Final, will be advised no later than 2 weeks prior to the Final.
10. All correspondence for the competition must be directed to the responsible convenor.
11. **ALL ELECTRICAL EQUIPMENT BROUGHT INTO THE COMPETITION MUST BE TAGGED BY A CERTIFIED ELECTRICIAN. Noncomplying equipment will not be permitted.**
12. **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.
- Entries must be submitted no later than two (2) weeks before the competition.

4. COMPETITION TIMES:

- Competition times are given for each section and will be made available during the competition.
- Plate up times are a 10-minute window. 5 min before the posted time and 5 min after. Points will only be deducted at the 6 minute mark after the posted time.
- 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:
 1. Gold with honours (Super Gold) 100%
 2. Gold 90% – 99%
 3. Silver 80% – 89%
 4. Bronze 70% – 79%
- e) **Certificates:** Competitors will receive a certificate of participation and corresponding medal certificate.
- f) **Trophies:** See convenor 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 two (2) individually hot-plated main-sized portions utilizing a **Lamb Rump Cap on** with a jus or a sauce.
2. Prepare, cook and present two (2) servings of a crepe dessert with a dairy component and Queen product. See the attached recipe for the crepe. The crepe must be made from the recipe.

Note:

- a) Food cost for Lamb rump is \$8.00 and crepe is \$3.00. This needs to be reflected in your costing sheet.
- b) Each competitor must submit a printed copy of the dish description and recipe to the registrar at registration, prior to the competition.
- c) Judges will check costings for compliance.

Time allocation:

Section 1		2 hours		
15 min	0 to 90 mins		90 to 105 min	105 to 120 min
Set up	Cooking starts	Main Served at 90 min mark (10min Window Opens at 85min)	Dessert Served at 105 min mark (10min Window Opens at 100min)	Cleaning up

Main Course Requirements

- Each main course 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 and one (1) dessert: (Maximum) \$ 20.00
- Food cost total \$40.00
- 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, and 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, i.e. pasta machines, food processors, etc.
- A small amount of refrigeration storage space will be available in the kitchen.
- Plates 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, freezer bags, single use disposable tasting spoons and first aid requirements.
- Clingwrap, foil and Vac Pack bags will be supplied by the organizing Tafe.

Crepes

Serves 4

Quantity		Ingredients	Method
125	g	Plain flour	<ul style="list-style-type: none">• Sift the flour and salt into a large bowl. Make a well in the center and add the sugar and eggs.• Slowly add the milk, whisking continuously to form a smooth batter.• Melt the butter in a small saucepan pan over moderate heat until nut-brown in colour. Add to batter and quickly whisk to combine.• Rest for 1 hour before cooking. • Heat clarified butter in a small non-stick frying pan over moderate heat until very hot.• Tip out excess butter then add enough crepe batter to coat the bottom of the pan.• Cook quickly on both sides until golden. Remove from pan.• Repeat with remaining crepe mixture.
15	g	Castor sugar	
1	ech	Egg	
300	ml	Milk	
30	g	Unsalted butter	
1	pinch	salt	

SECTION 2

2nd Year Apprentice Cooks

Each competitor to:

1. Each competitor to present two (2) individually plated portions of a main course using 1 x Spatchcock with a jus or a sauce. You must use white and dark meat on both plates.
2. Prepare, cook and present two (2) servings of a dessert. The dessert must include a Queen product.

Note:

- a) Food cost for the poultry is \$8.00. This needs to be reflected in your costing sheet.
- b) Each competitor must submit a printed copy of the dish description and recipe to the registrar at registration, prior to the competition.
- c) Judges will check costings for compliance.

Time allocation:

Section 2		2½ hours		
15 min		0 to 120 mins	120 to 135 min	135 to 150 min
Set up	Cooking starts	Main Served at 90 min mark (10min Window Opens at 115mins)	Dessert Served at 105 min mark (10min Window Opens at 130mins)	Cleaning up

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: \$ 40.00
- 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, and 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, freezer bags, single use disposable tasting spoons and first aid requirements.
- Clingwrap, foil and Vac Pack bags will be supplied by the organizing Tafe.

SECTION 3

3rd Year Apprentice Cooks

Each competitor to:

1. Prepare, cook and display, two (2) servings of one (1) **vegetarian** entree.
2. Prepare, cook and display, two (2) servings of one (1) hot main course using **300g of pork tenderloin**.
3. Prepare, cook and present two (2) servings of one dessert utilizing a “**Queen**” product (Products available on the day maple syrup, vanilla puree / essence, mirror glaze and a selection of food colouring).

Each competitor to prepare & present the following:

- a) Entrée – **Vegetarian** can be hot or cold and does not have to be vegan.
- b) Main - Both portions must be prepared using 300g of **Pork tenderloin** served with a jus or sauce.
- c) Dessert - must include the use of a **Queen product**. You may supply your own plates for this dish

Note:

- a) Food cost for pork tenderloin in \$7.00. This needs to be reflected in your costing sheet.
- b) Each competitor must submit a printed copy of the dish description and recipe to the registrar at registration, prior to the competition.
- c) Judges will check costings for compliance.

Time allocation:

Section 3		3 hours			
15 min	0 to 135 mins		135 to 150 min	150 to 165 min	165 to 180min
Set up	Cooking starts	Entree Served at 135 min mark (10min Window Opens at 130min)	Main Served at 150 min mark (10min Window Opens at 145min)	Dessert Served at 165 min mark (10min Window Opens at 160min)	Cleaning up

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 for one (1) entree, one (1) main and one (1) dessert: (Maximum) \$ 25.00
- Total food cost: Maximum \$ 50.00
- No deep frying allowed.
- 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 cannot 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.
- With belly and rind attached
- **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, freezer bags, single use disposable tasting spoons and first aid requirements.
- Clingwrap, foil and Vac Pack bags will be supplied by the organizing Tafe.

SECTION 4

Commercial Cookery Students (Cert III & IV)

Each competitor to:

1. Each competitor presents two (2) individually plated portions of a main course using 1 x Spatchcock with a jus or a sauce. You must use white and dark meat on both plates.
2. Prepare, cook and present two (2) servings of a dessert. The dessert must include a Queen product.

Note:

- a) Food cost for the poultry is \$8.00. This needs to be reflected in your costing sheet.
- b) Each competitor must submit a printed copy of the dish description and recipe to the registrar at registration, prior to the competition.
- c) Judges will check costings for compliance.

Time allocation:

Section 4	2½ hours			
15 min	0 to 120 mins		120 to 135 min	135 to 150 min
Set up	Cooking starts	Main Served at 90 min mark (10min Window Opens at 115mins)	Dessert Served at 105 min mark (10min Window Opens at 130mins)	Cleaning up

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: \$ 40.00
- 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, i.e.. 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, freezer bags, single use disposable tasting spoons and first aid requirements.
- Clingwrap, foil and Vac Pack bags will be supplied by the organizing Tafe.

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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 e.g. 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.
- Sauce jugs or ramekins can be used however they must be supplied by the competitor.

SMALL EQUIPMENT & MISCELLANEOUS:

Competitor must bring his/her own small equipment!

Electrical equipment must be tested and tagged.

If you are using cooking equipment i.e. sous vid it must remain within your allocated bench.

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.
- 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)