



EST. THE 2010
FARM HOUSE
PERTH
ARTISAN MEATS



WESTERN AUSTRALIA

1st yr Apprentice
2nd yr Apprentice
Commercial Cookery
Culinary Students
of the Year
Information

2026

Winner of the 1st Year and 2nd Year will represent
Western Australia at the Vietnam Culinary Challenge in
Saigon 24-26 March 2027

Overall winners for each category (4) will compete in the
National Apprentice of the Year competition as part of the
West Australian Squad in Melbourne.

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Competition entry for the WA Apprentice of the year Competition 2026

Please register on and follow prompts :

www.austculinary.com.au

- ▶ 2026 Competition schedule
- ▶ 2026 National apprentice competition
- ▶ Click on details and at the end fill in the documentation for the competition
- ▶ WA Heat on the 26th July rules as outlined in the National Competition



ACF WA link

COMPETITION OVERVIEW 2026

CONGRATULATIONS on participating in this year's Western Australian Apprentice of the Year and Commercial Cookery competition program.

The ACF WA and West Australian O'Brian Culinary Academy Competition Committee aims to lift the profile of our industry and unite the industry as a whole.

The WA committee believes that cooking competition is vital to any apprentices training. Through these competitions, we assist apprentices, and commercial cooks in gaining confidence in their culinary skills, with the support of Industry, TAFE Colleges and Private Training Providers.

The competition committee has been working on a more flexible program that is informative, educational, and includes the competition component. Again, this year, a host of industry leaders will join the competition as culinary judges.

We encourage all apprentices and commercial cooks to enter this competition. Also, request employers, TAFE Colleges and Private Training Providers to support their apprentices in their endeavors by encouraging them to participate in the Information / talk classes program on the day.

SUNDAY 26th July 2026

Final year 07.00AM arrival for 07.15AM start in full Chefs' uniform

CC, 1st and 2nd year 08.00AM arrival for 08.15AM start in full Chefs' uniform

**North Metropolitan TAFE
35 Kendrew Crescent, Joondalup**

Should you have any questions about the competition, or the information provided in this competition booklet, please do not hesitate to email
Peter Tischhauser wa@austculinary.com.au

Applications Close: 24th July 2026 wa@austculinary.com.au

The medals will be announced on the competition day.

**Winner of the 1st Year and 2nd Year and final year
will represent Western Australia
at the Vietnam Culinary Challenge in Saigon 24-26 March 2027**

Overall winners for each category (4) will compete in the National Apprentice of the Year competition as part of the West Australian Squad in Melbourne.

PROGRAM

07.00 – <i>Final Year</i> Participants to sign in on Arrival
08.00 – 1 st , 2 nd and CC Participants to sign in on Arrival
07.15 – Participants briefing in FULL Chef Uniform (<i>Final Year Only</i>)
08.15 – Participants briefing in FULL Chef Uniform
07.30 – <i>In the kitchen for setup (Final Year Only)</i>
08.30 – In the kitchen for setup
08.00 – Cooking competition start (Final Year Only)
09.00 – Cooking competition start
10.00 – <i>Serve Entree course (Final Year Only)</i>
10.30 – Serve main course
11.00 – Serve dessert
11.30 – Finish and clean up
12.15 – Competition debriefs followed by the Award Presentation
13.30 – CONCLUDE

COMPETITION RULES – CONDITIONS OF ENTRY

COMPETITORS & SUPERVISORS PLEASE READ THESE POINTS VERY CAREFULLY

1. A submitted entry form shall constitute acceptance by the competitor to agree to abide by the competition rules.
2. The ACF WA and West Australian O'Brian Culinary Academy Competition Committee shall not under any circumstances be responsible for any injuries, 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 competition convener & become the property of The Australian Culinary Federation and will be used in but not limited to promotions, media, sponsorship.
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 will be entered into.
8. ACF WA, WAOBCA and the chairman of the organizing committee reserve the right to rescind, modify or add to any of the rules and conditions, and their interpretation shall be final.
9. All competitors are required to use the product as stipulated in criteria.
10. A certified electrician must tag all electrical equipment permitted to be brought into the competition. Non-complying equipment will not be allowed. Equipment still in warranty does not have to be tagged, but you must show proof of warranty.
11. The competitor agrees to participate in a photo, radio recording, video and/or film session, or to provide voice/written testimonials. The above hereby acknowledge that Australian Culinary Federation agrees has the right to use such photos, radio recordings, videos, films or voice/written testimonials in any medium and in any reasonable manner for any purpose as they may deem fit. The competitor also consents to the right of Australian Culinary Federation to use their names, voices or pictures, menu's & recipes
12. The Competitor agrees to allow the ACF WA to provide their name & email to participating sponsors upon request of such sponsor
13. All submitted recipes will become the property of Australian Culinary Federation and may be used for promotional purposes.
14. Any communication between competitors and their respective coaches / teachers during the competition, as dictated by the chief judge will result in disqualification of the competitors
15. All food provided at the Competition is listed.
You will be required to prepare, cook and serve the required competition meals as outlined in the National Competition based on your year of indenture.
16. All competitors, will be required to use the format outlined in the National Competition and bring 2 (two) copies typed on the day of the competition

COMPETITION INGREDIENTS FOR WA HEATS ONLY

To learn more about the products supplied by the sponsors, we recommend researching the products before the competition using the links below

Queen Professional

<https://queenprofessional.com.au>

INGREDIENTS SUPPLIED ON COMMON TABLE

Dairy	Dry Goods		
Eggs	Chicken Stock	Brown Sugar	Jingilli Olive Oil
Butter	Beef Stock	Castor sugar	Sesame oil
300ml Browns Cream	Beef Jus	Arborio rice	Vegetable oil
Milk	White Wine	Jasmine Rice	Red Wine Vinegar
Tomato paste	Red Wine	Chickpeas soaked	Balsamic vinegar
Wakame	Corn flour	Panko crumbs	Vinegar
Coconut cream	Baking powder	Soy Sauce	Rice wine vinegar
	Coconut Milk	Miso	Great Southern Truffle "Truffle & Spice Sauce"

Spices			
Black pepper, fine kibble	Cardamon, ground	Star Anise	Lemon grass, dried
White pepper, ground	Coriander, ground	Juniper berries	Lemon myrtle, dried
Sea salt flakes	Cinnamon, ground	Fennel seeds	Chilli, flakes
Five spice	Cinnamon quills	Paprika	Cumin, seeds
Tumeric	Ginger, ground	Bay leaves	Sesame seeds, white
	Nutmeg, ground		

Vegetables	and	Fruit	Herbs
Potatoes, royal blue	Bok Choi	Spinach	Kaffir lime leaf
Button Mushrooms	Chinese Cabbage	Snow pea	Continental Parsley
Shitake mushrooms	Spring onion	Pumpkin, butternut	Coriander
Carrots	Zucchini	Fennel bulb	Thyme
Onions	Cauliflower	Chilli, red and green	Dill
Celery	Avocado	Limes	Chives
Onion	Capsicum, red	Oranges	Mint
Ginger	Brussel sprouts	Lemons	Rosemary
Garlic	Radish	Grapefruit	Fennel
Leek	Tomatoes	Apples, red	Basil
Celeriac			

Tea Towels - MUST BRING YOUR OWN

**NOTE: This is just an example. You may bring equipment as long as it can fit into a standard tool kit or wrap, and any electrical equipment is tagged and tested. Judges will inspect your tool kit. All tools should be clean and well maintained.*