



PRESENTS

“BATTLE”

AT THE

“THE CHEF’S STUDIO”
ROYAL MELBOURNE SHOW 2007

SEPTEMBER 20TH - 30TH
ROYAL MELBOURNE SHOW GROUNDS

cooking is a passion, competition is a challenge!

“BATTLE”

AUSTRALIAN CHAMPIONSHIPS 2007

THE PURPOSE

1. To create a top-level Australian cooking showcase that is recognized as the premier chef competition in Australia
2. This challenge is designed to focus national & international attention on both the global culinary profession and Sponsors.
3. The criteria for the Challenge will be unlike team competitions and specifically designed for a major single chef competition that is LIVE based
4. To create a level platform and opportunity for chefs of Australia, winning an Australian Championship has its own Credo and recognized as a major achievement.

THE PROCESS

1. Advantage Concepts & Events Manage the Competition, Like their brand Melbourne Culinary Challenge, established, professional and outstanding competition
2. At the end of each Year, a new competition will begin.
3. The 2007 Champion is invited back to the Grand Final in 2008 to defend the title

THE CRITERIA

1. In order to insure a fair competition for all chefs from every state and culture, All chefs will compete using the same criteria
2. The Judges are focused on end product, taste and presentation of dishes is paramount in this style of showcase.

COMPETITION

1. Advantage Concepts & Events will handle the administration of all Competition details relevant to the competition.
2. Endorsement and Inclusion by Industry Stake Holders is essential to the success of the competition, suitable sponsors will besought for partnership agreements
3. In all competitions, the chefs and apprentices/students must wear a professional uniform including chef hats, and aprons.

COMPETITION FINALS

Maximum of (48)Forty Eight

- The (48) Forty Eight finalists selected will be required to prepare and present a **minimum of (3) three individual dishes using (1) one main component**. The serving required will be **(4) FOUR** individual plates for judges. Additional ingredients will be supplied as standard from the common table of ingredients (Finalist will be given a full list of Products available along with equipment list and Kitchen space layout)
- The menu must be made up from the product presented to competitors at the competition. The competitors do not have to use all products, but can select that appropriate for their menus. A minimum of (3) three dishes are to be produced; **BONUS** points will be awarded to competitors who achieve more dishes in the required time frame.
- The time allocated for the preparation and presentation of the menu of (2) Two servings is **One** hour. Every competitor is required to finish and present his/her menu; however there will be point deductions for exceeding the time limit. Competitors will draw a number, which will determine their starting and finishing time. The menu can be presented from 45 minutes to the judging panel.
- Each of the finalists will have an apprentice/student, if they require, one can be their elected representative if not will be supplied by the culinary committee. The junior must at the time of competition must be under the age of 23. The Junior is only permitted to perform basic kitchen tasks and washing up., they are not allowed to prepare individual dishes more components of a dish. If the junior is performing more than is permitted the chef will be warned once, failure to adjust will be disqualification. The junior must wear a professional uniform.
- A team of taste judges will evaluate and determine the winners. All judges are appointed by Advantage Concepts & Events. In addition, there will be a lead judge acting as chairman.
- One professional chef judge will be responsible to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients. They will remain in the kitchen the entire time of the competition.
The other judges will taste judge's \ the head judge who will cast the deciding vote in case of a tie.

Grand Final

Maximum of EIGHT Competitors

- The (8) eight finalists selected will be required to prepare and present a **minimum of (5) Five individual dishes using (1) one main component**. The serving required will be **(4) FOUR** individual plates for judges. Additional ingredients will be supplied as standard from the common table of ingredients (Finalist will be given a full list of Products available prior to competition along with equipment list and Kitchen space layout)
- The menu must be made up from the product presented to competitors at the competition. The competitors do not have to use all products, but can select that appropriate for their menus. A minimum of (5) three dishes are to be produced; BONUS points will be awarded to competitors who achieve more dishes in the required time frame.
- The time allocated for the preparation and presentation of the menu of (2) Two servings is **90 mins**. Every competitor is required to finish and present his/her menu; however there will be point deductions for exceeding the time limit. Competitors will draw a number, which will determine their starting and finishing time. The menu can be presented from 70 minutes to the judging panel.
- Each of the finalists will have an apprentice/student, if they require, one can be their elected representative; If not one will be supplied by the culinary committee. The junior must at the time of competition must be under the age of 23. The junior is permitted only permitted to perform basic kitchen tasks; they are not allowed to prepare individual dishes more the components of a dish. If the junior is performing more than is permitted the chef will be warned once, failure to adjust will be disqualification. The juniors must wear a professional uniform.
- **Additionally** the Organizers will supply an Apprentice/ junior to strictly wash up and keep direct areas clean.
- A team of taste judges will evaluate and determine the winners. All judges are appointed by Advantage Concepts & Events. In addition, there will be a lead judge acting as chairman.
- One professional chef judge will be responsible to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients. They will remain in the kitchen the entire time of the competition. The other judges will taste judge's \ the head judge who will cast the deciding vote in case of a tie.

“BATTLE” AUSTRALIAN CHAMPIONSHIPS 2007 - How to Enter

Stage One – Entry

To enter, eligible entrants must complete an application form and submit it via post along with the following information:

- Their personal details – see attached Form
- Career History to date
- Career Aspirations
- A Dish of their choosing (photograph and Recipe) created by the entrant individually.

Only one entry is permitted per person.

Applicants will be EXPECTED in the following States;
NSW, ACT, VIC, WA, SA, TAS, QLD & NT.

Each application will be assessed by a Panel who will create a shortlist of finalists from each state to compete in each state final.

Stage Two – Finalist (48) Forty Eight Chefs Only

In order to Qualify Competitors must send second round information within **Two** weeks of acceptance letter. Finalists will be notified by Phone and Letter confirming they wish to move further into the competition. The finalist will be given their competition schedule.

The below material is required for Public Relations

- Up to date resume or Bio
- Personal photo (high resolution) in Chef's Whites (Waist up)
- Employer's endorsement (Letter of Support from employer) if applicable
- Application fee (\$100.00)

Stage Three – The Cooking Competition

The Finals Sessions - (28th & 29th September 2007)

Winners will be announced after all competitors have competed, all chefs will be notified as to their position.

The Grand Final – The Best (8) Eight scores overall will go into the Grand Final on 30th September 2007

CONDITIONS OF ENTRY

1. Information on how to enter and prizes forms part of these conditions of entry.
2. Entry is only open to persons who:
 - b) Have completed and hold the nationally recognized qualification of Certificate III in Hospitality – Commercial Cookery, or have the recognized equivalent;
 - c) An Australian citizen or permanent resident;
 - d) Have lived and worked full time in Australia for at least Three years continuously.
3. The Challenge commences 20.09.07. Entries close 5pm EST on 01.09.07.
Only eligible entrants with correctly completed application forms will be accepted.
4. By entering the competition, each entrant acknowledges that the recipe and photograph(s) of the meal created and submitted by that entrant can be used by Advantage Concepts & Events & competition associates for the purpose of Promotion of either brand or culinary competition and that Advantage Concepts & Events owns copyright in the recipe (insofar as any copyright exists) including photograph(s)
5. By entering the competition, each entrant will use an original recipe (does not apply to any basic recipe / technique trained whilst attending trade school or equivalent and all recipes & photograph(s) of the meal created and submitted by that entrant are original and not copied from any third party and the entrant further agrees to indemnify Advantage Concepts & Events & Competition Associates against all claims and costs by third parties arising from a breach of the warranty set out in this condition.
6. Photograph(s) not taken by the entrant or recipes that are not the original work of the entrant (either in look or creation), are not eligible for entry and will not be judged, are not included and are the responsibility of the entrant.
7. The culinary co-ordinator will contact each entrant on acceptance of their application into the final selection. The entrant must on receiving information once registered to compete, send the additional information within a two week period, failure to do so will cause disqualification. Failure to attend a competition schedule is automatic disqualification and they will not proceed any further in the competition and will also not receive any prize.
The Culinary Committee may offer the prize to another entrant.
8. Each Finalist will receive their individual certificate of participation and Score, the winner of the Australian Championship will be announced within 15 minutes of judge's completion
9. That in entering the competition organizers have the right to advertise your name and your employers name or business without restriction.

Special Condition of Entry

The Aim is to find the most versatile chef that works well under pressure, highlighting the chef, the industry and above all the competition. It is a requirement of entry that all competitors portray professionalism at all times.

The Winner of the 2007 competition will be invited back to defend their title in 2008 at no charge

Conditions

Once accepted & registered competitor fees are not refundable.

Competitors must ensure that no name or company logo is visible s during the Battle program. Scrutineers will check and if necessary, remove or instruct entrant to remove any such markings. After Judging has been completed and awards announced company logos and entrants name may be prominently displayed

Advantage Concepts & Events reserves all rights as to the entries in "The Battle", Australian Championship 2007 for public relations and promotional activities

Unruly or rude behaviour will not be tolerated. Any person deemed to be behaving in such a manor, as deemed to be by the organizers, will be promptly ejected from the venue & their entry will not be judged.

In addition, each GRAND finalist will be required to attend the Awards presentation for **"BATTLE", Australian Championship 2007 on Sunday 30th September at 4.00pm** (Please see Special Dress Required)
All other competitors are of course also welcome to attend

Australian Champion:

The best entry in the Final, as determined by the judges, will win the prize of \$20,000.00

note: (prize monies based on total entries of chefs, a pro rata system will be applied if less)

SPECIAL CONDITIONS

Advantage Concepts & Events and Competition associate's with this Competition shall not be liable for any loss or damage whatsoever which is suffered (including but not limited to indirect or consequential loss) or for personal injury which is suffered or sustained, as a result of taking any of the prizes, except for any liability which cannot be excluded by law in which case it will be limited to the minimum allowable by law.

It is a condition of entry that each Finalist may be required to sign a Participation Agreement and Legal Release in a form determined by the Culinary Committee.

It is a condition of entry, that all Finalist, Winners or Runner Up shall not enter into any arrangement to appear in any promotional, marketing or advertising material of any kind in connection with or making reference to the "Battle" Australian Championship 2007, without the prior written consent of Advantage Concepts & Events and on the terms and conditions as approved by them.

The Culinary Committee is not responsible for any incorrect or inaccurate information, either caused by website users or by any of the equipment or programming associated with or utilized in this competition, or by any technical error that may occur in the course of the administration of this competition. The Promoter assumes no responsibility for any error, omission, interruption, Deletion, defect, delay in operation or transmission, communications line failure, theft or destruction or unauthorised access to or alteration of entries.

All materials and photographs submitted become the property of Advantage Concepts & Events and will not be returned. It is a condition of entry that the recipes and photographs submitted may be used by Advantage Concepts & Events for their own promotional, marketing and publicity purposes without restriction and, if required, the entrant agrees to participate in any such activities without any further compensation.

By entering the Competition, unless otherwise advised by the entrant, each entrant consents to the information they submit (with their application/photograph) being entered into a database and may use this information in any media for future promotional, marketing and publicity purposes without any further reference or payment or other compensation to the entrant.

Those chefs who make the Grand Final agree to wear a sponsored chef's jacket for the duration of the final and furthermore will be expected to wear as part of the awards ceremony.

Failure to do so will result in disqualification.

Summary

This is a game of skill and chance plays no part in determining the winner. Each entry will be individually judged based on the merit criteria set out in these conditions of entry and ancillary promotional material.

Judges' decision is final and no correspondence will be entered into.
Competitors who require clarification of these conditions are advised to contact

The Culinary Director **Mr. Gary Farrell** on 0419 526 458 **0900 – 1800 strictly**.

Risk

All risk and liability will be removed from Advantage Concepts & Events, Sponsors, and the culinary committee jointly or severely and will not take responsibility for loss or damage of any nature associated with “Battle” and the Studio in which it is held.

A waiver for photography and liability will be distributed accordingly

All Correspondence to:

Gary Farrell
491 Mount Alexander Rd
Moonee Ponds
Victoria 3039

culinarychallenge@bigpond.com

“BATTLE”

- Australian Championships 2007

Individual Chef Competition

(Please read Competition Criteria carefully)

MAIN COMPETITION COMPONENT IS TO PREPARE AND PRESENT A VARIETY OF DISHES WITHIN THE TIME LINE For FOUR (4) covers

The Finalist's

Each Chef will be asked to prepare a minimum of (3) Three dishes from the ingredient supplied. Additional Fresh, Dry and Frozen Foods will be available from the common pantry. Each chef will have (60) sixty minutes cooking time, an apprentice/ junior chef to assist.

The Grand Final

Each Chef will be asked to prepare a minimum of (5) Five dishes from the ingredient supplied. Additional Fresh, Dry and Frozen Foods will be available from the common pantry. Each chef will have (90) NINETY minutes cooking time, two apprentice/ junior chef to assist, one STRICKLY for washing up and cleaning.

BONUS points will be scored if finalist can produce more dishes than required in the required time, to the same standard. Bonus points range from 3 points to 10 points

ONE judge will be responsible to for the kitchen to evaluate cleanliness, sanitation, work habits, professional preparation, timing and proper use of ingredients. A further **FOUR tasting judges** will be appointed to the tasting panel.

Judging Plates

Plates will be served to a direct area to the kitchen and will be transported to the judge's via organizers.

Competition is based on: -

- The MENU ITEMS **must** be made up from ingredient as presented to competitors on the day, a list of common ingredients will be set to each competitor prior
Competitors can **ONLY** utilise additional **Nominated** ingredients & Dry Goods from **Product table (Common Pantry) Disqualification applies**
- Wastage of ingredients or inappropriate use of product will be judged, points will be deducted **SEVERLY** in this area
- The **INGREDIENTS SPECIFIED** will be specific to each day of competition. Competitors do not have to use all ingredients, but can select those appropriate for their menus.
- Standard equipment will be supplied to the kitchen (a list of which will be supplied at registration) No other equipment is allowed apart from personal tools, moulds, Knives.
- The time allocated for the preparation and presentation of the menu items is
(1) ONE hour in the Final 1st Stage and (1 ½) ONE AND A HALF hours in the Grand Final
- Every competitor is required to finish and present their menu; however NO food will be accepted beyond the time limit.
- The apprentice/student must wear a professional uniform and is only allowed to perform basic tasks such as washing, cleaning, basic mise en place (they can prepare components of a dish/ garnishes but **CANNOT** prepare a complete dish or serve a complete dish)

Note : This competition has been designed to challenge the chefs taking part, Chefs will go into an area with preparation and service equipment, with the aid of an apprentice / junior will prepare a series of dishes using the secret ingredient as the main component of the dish. Dishes can be appetizer, soup, entree, Tapas, main course or buffet and there is no restriction as to the amount of dishes, each dish however needs to be prepared for (4) FOUR PERSONS.

The Winner of the \$20,000.00 first prize will be the chef who has demonstrated superior skill in the kitchen, has managed to offer a variety of dishes that are of outstanding quality, works clean, organized, can demonstrate as well as delegate and above all is not intimidated by, camera's, video production, MC and an audience.

There is only one winner

The Competition is based on culinary skill through technique and execution, innovation of menu items, cleanliness, time management and above all quality food product

All competing chefs will not be allowed without appropriate dress, headwear & footwear – this event ONLY portrays professionals

Menus must reflect modern Food trends, basic foods will not score high marks, and this competition is based on finding the Best versatile chef that can adjust to being put in the Spotlight

Available Equipment.

-Each Kitchen-

- 1 x 4 burner gas oven range with bottom oven
 - 2 benches prep
 - 2 x 10 amp power point
- Small equipment – as per list (tba)
- 1 x 1 door upright fridge (ACCESS TO SHELVES)
 - 1 x sink hand basin

Freezer access if required

(Please read carefully)

- Contestants must be ready to commence 15 minutes before their allocated time.
- Points will be deducted for kitchens left in an untidy manner.
- Points will be deducted at a rate of 2 points per minute up to and including 8 minutes for late service, over 8 minutes will result in disqualification.
- Wastage will be taken into account.
- In the case of cancellation of participation, the organizers' should be notified immediately, no refunds given.

THE ORGANIZERS COMMIT TO:-

- * Jury members will be established culinary professionals and will include accredited Judges.
- * Jury members will be independent and not linked in any way to the competitors.
- * The competition will be judged in an unbiased manner, to the best of each judge's knowledge and with consideration for prevailing culinary and cultural practices.
- * Judges reach conclusions individually according to their own personal opinion, but at the same time, respect the opinion of the other judges.
- * The judge's decision is final.

Chef's Tips - Hot Cookery Teams:

- Do not try to do things above your skill set or give jobs to a junior beyond theirs
- At the end of the day you and only you are the competitor
- Communicate openly
- Simple Food can win medals, keep it simple, well cooked, well seasoned and symmetric
- Have a written work plan and stick to it
- Strictly adhere to hygiene and safety standards, as you will be judged on it.
- Time your entry with some time to spare; allow for nerves, unfamiliar surroundings and equipment
- Don't touch food any more than necessary
- Don't prepare raw and prepared foods at the same time (cross contamination)
- Watch your portion control
- Clean down after each task, keep your area clean, neat and tidy
- Watch your wastage factors
- Work clean and precise
- Work as a team, not as individuals
- Show skills, as many as possible
- Only bring the equipment required, extra equipment is not necessary and will not be allowed
- Communicate especially when serving food.
- Cold food, badly presented food doesn't win medals
- If you are unsure, need assistance, ASK, that's what we are here for!



**NOMINATION FORM
"BATTLE"
AUSTRALIAN CHAMPIONSHIP
2007**

EACH COMPETITOR MUST FILL OUT A SEPERATE SHEET EACH

Name: _____

Address: _____

_____ Post Code: _____

Phone: _____ Fax: _____ E-mail: _____

Signature: _____

Challenge Entry

Team consists of: Competitor's Name (1): _____

Employers Name: _____ **Address:** _____

Contact: _____

Signature of employer: _____

Emergency Contact: _____ Phone _____ -

Disclaimer:

Advantage Concepts & Events & Associates and the Management of The Royal Melbourne Show shall not under any circumstances be responsible for any loss or damage to any exhibit, display, goods, equipment, personal effects or injuries. The Competitor shall be responsible for all damages caused to the complex by any person in attendance at the competition (other than those under the control or direction of the Operator/Committee) and shall forward and pay to the organizers on demand the cost of rectification of any damage.

Return completed entry form to:

**The Culinary Director
"BATTLE" - Australian Championships 2007
491 Mount Alexander Rd,
Moonee Ponds
Melbourne Vic 3039**