

# WA OCEANAFEST

## RESTAURANT OF CHAMPIONS INCORPORATING SALON OLYMPIA CULINAIRE 2005

### INTRODUCTION

The Australian Culinary Federation of Western Australia is proud to stage the Restaurant of Champions & Salon Olympia Culinaire 2005 during the 2005 WA OCEANAFEST and in conjunction with FINE FOODS PERTH 2005.

The aim of the competition is to assess the ability and performance of Chefs, Cooks, Pastry Chefs, Apprentices, Armed Forces, Industrial Caterers, Training Providers and Home Cake Decorators.

It is worth noting that this event will be based entirely on the categories, rules and judging criteria as specified by the World Association of Cook's Societies which are used in such prestigious events as the Culinary Olympics, the Culinary World Cup and Food Asia.

Many establishments have already expressed an interest in competing in the Salon Olympia and we are confident of the high standard of the competition.

The ACF WA has taken great care in ensuring that the judging criteria meet international standards and practices.

The judges have been carefully selected to give a balance of modern and traditional cuisine.

**Please read the booklet carefully and feel free to photocopy any of the entry forms if required.  
For more information please contact Mr Martin Carlin on: -**

Tel: (08) 9401-7026  
Mobile: 0413 830 852  
Fax: (08) 9401-7026

### Dates and Venue

The Event will be held on October 9<sup>th</sup> 10<sup>th</sup> & 11<sup>th</sup> 2005

The venue for the competition is **Perth Convention & Exhibition Centre .**

### Opening Hours

The event is open on:  
Sunday October 9<sup>th</sup>, 2005 from 9am to 6pm  
Monday October 10<sup>th</sup>, 2005 from 10am to 6pm  
Tuesday October 11<sup>th</sup>, 2005 from 10am to 6pm

## **CATEGORIES**

### **DISPLAY: COLD PLATTERS**

Class 1           **ENTREE**  
Four entrees individually plated.

Class 2           **BUFFET PLATTER**  
A platter for four persons. Main components should consist of seafood, poultry, game or butcher's meat - this is up to the competitor's own choice. The platter should have an appropriate garnish and may include pate, galantines or terrines.

### **DISPLAY: HOT FOOD (Presented Cold)**

Class 3           **PLATE DISHES**  
Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with its own garnish.

Class 4           **MOST OUTSTANDING CHEF**  
  
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### **DISPLAY: ARTISTIC**

Class 5           **COLD FOOD DECORATIONS AND SHOWPIECES**  
Made out of margarine, dough, salt or wax.

Class 6           **FRUIT OR VEGETABLES EITHER SCULPTED OR CUT INTO DECORATIVE SHAPES AND FORMS.**

Class 7           **A SHOWPIECE OF MARZIPAN, CHOCOLATE, SUGAR, COCOA PAINTING AND PASTILAGE.**

**IMPORTANT! ANY DECORATION OR SHOWPIECE MUST BE MADE FROM LEGITIMATE FOOD MATERIALS. TOXIC COLOURINGS AND SPRAYS, ARTIFICIAL MATERIALS AND DECORATIONS MUST NOT BE USED EXCEPT TO SUPPORT THE STRUCTURE ETC. MOULDS ARE NOT ACCEPTED**

**DISPLAY: INDUSTRIAL CATERERS**  
**Armed Forces, Hospitals, Retirement Homes, Contract Caterers**

- Class 8           **RESTAURANT PLATTERS**  
Two different hot platters, each for two persons, prepared in advance and displayed cold. Each should be a main course with it's own garnish.
- Class 9           **PLATE DISHES**  
Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with it's own garnish.
- Class 10          **GATEAUX/TORTES**  
One single gateaux or torte, of the competitors' choice, a diameter of 21cm. One serve must be displayed, this must be done via a wedge from the whole piece.  
The gateaux should be suitable for restaurant service ie: display 12 identical portions.

**DISPLAY: PATISSERIE/PASTRY/BAKERY/DESSERTS - OPEN**

- Class 11          **A SELECTION OF AFTERNOON TEA PASTRIES**  
A selection of six varieties of tea pastries, four portions of each. To be displayed.  
A display center piece must be used but will not be judged.
- Class 12          **WEDDING CAKES - OPEN**  
Traditional, Modern, Ethnic Style.
- Class 13          **SPECIAL OCCASION, NOVELTY or FESTIVE CAKE - OPEN**  
Eg: 21st birthday, Easter Cake etc.
- Class 14          **DESSERTS - OPEN**  
Four different types of desserts for one person.

**CATEGORIES**

**DISPLAY: APPRENTICE COMPETITION**

- Class 15          **PLATE DISHES**  
Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with it's own garnish.
- Class 16          **A SELECTION OF AFTERNOON TEA PASTRIES**  
A selection of six varieties of tea pastries, four portions of each. To be displayed.  
A display center piece must be used but will not be judged.
- Class 17          **ONE SINGLE GATEAUX OR TORTE**  
(of the competitor's choice).  
Diameter 21cm, one serve must be displayed, this can be done via a wedge from the whole piece. The gateaux should be suitable for restaurant service ie: display 12 identical portions.

## TRAINING PROVIDERS COMPETITION

### CLASS 18

EACH TEAM WILL CONSIST OF ONE LECTURER/MANAGER AND THREE STUDENTS WHO ARE CURRENT FULLTIME ENROLMENTS AT THE COLLEGE.

THIS SECTION IS OPEN ONLY TO ENROLLED STUDENTS, APPRENTICES & STUDENTS. ANY TEAM COMPETING OUTSIDE THIS PARAMETER WILL BE INSTANTLY DISQUALIFIED.

- a) **THEMED MENU THREE COURSES**  
The menu will be set to a theme of the competitor's choice and will consist of one entree, one main course and one dessert. Menu composition will be evaluated.
- b) **CANAPE PLATTER**  
Selection of four assorted cold canapés, six pieces of each to be displayed.
- c) **HOT COMPETITION THREE COURSE MENU**  
Each team will produce, cook and serve live, four portions Entrée, Main and Dessert. No student can compete more than once.  
(one student to do entrée, one to do main and one to do dessert.) **All will cook off at the same time.**

The most outstanding team award will be decided by a calculation of points accrued on all sections A, B & C. The table lay out is not included in the marks, however there MUST be a display or table centerpiece present as part of your overall presentation eg: a flower arrangement. (All menus and recipes to be provided). Certificates will be awarded for section results, medals will be awarded for overall team placement

### ALLOCATION OF TABLE WIDTH PER CLASS:

|         |        |          |               |
|---------|--------|----------|---------------|
| Class 1 | 1200mm | Class 10 | 600mm         |
| Class 2 | 1200mm | Class 11 | 600mm         |
| Class 3 | 1500mm | Class 12 | 1000mm        |
| Class 4 | 1500mm | Class 13 | 600mm         |
| Class 5 | 1000mm | Class 14 | 1200mm        |
| Class 6 | 800mm  | Class 15 | 1200mm        |
| Class 7 | 1000mm | Class 16 | 1000mm        |
| Class 8 | 1200mm | Class 17 | 600mm         |
| Class 9 | 1500mm | Class 18 | 900mm X 750mm |

Depth of display not to exceed 750mm.

# **MOST OUTSTANDING CHEF COMPETITION**

This competition is designed to find Oceanafest's most outstanding chef.  
All entrants are judged to international standards.

## **COLD PRESENTATION**

Competitors are required to present the following menu in static display on day three of Salon Olympia Culinaire.

### **STATIC DISPLAY**

*PLATED ENTRÉE FOR ONE PERSON.*

*PLATED MAIN COURSE FOR ONE PERSON.*

*PLATED DESSERT FOR ONE PERSON.*

### **HOT COMPETITION**

Competitors will be required to prepare, cook and serve the following within 2 hours on day 2 of Salon Olympia Culinaire.

### **LIVE**

*PLATED ENTRÉE FOR TWO PERSONS*

*PLATED MAIN COURSE FOR TWO PERSONS*

*PLATED DESSERT FOR TWO PERSONS*

*One Plate to Be Presented for Judging and One Plate to Be Presented For Display*

Certificates will be awarded in both static and live sections. In the event of a tie a point count back will take place to decide the overall winner. Medals will be presented for overall placement. Overall Trophy, title of most outstanding chef and a cheque to the value of \$1000 will be presented to the chef who has achieved GOLD medal standard and with the highest total of marks over both categories. Please note entry fee for this competition is A\$100.

## **HOT KITCHEN COMPETITION**

### **OPEN TO QUALIFIED CHEFS**

- Class 19            **ORIGINAL SALMON/SEAFOOD ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood.
- Class 20            **ORIGINAL MEAT ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is beef, lamb, pork or veal.
- Class 21            **ORIGINAL POULTRY ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is poultry.
- Class 22            **ORIGINAL SALMON/SEAFOOD MAIN COURSE**  
Prepare, cook and serve two main course portions of salmon/seafood and appropriate garnishing, suitable for restaurant service.
- Class 23            **ORIGINAL MEAT MAIN COURSE**  
Prepare, cook and serve two main course portions of beef, lamb, pork or veal and appropriate garnishing, suitable for restaurant service.
- Class 24            **ORIGINAL POULTRY MAIN COURSE**  
Prepare, cook and serve two main course portions of poultry and appropriate garnishing, suitable for restaurant service.
- Class 25            **ORIGINAL GATEAUX**  
Construct and decorate a commercial gateaux suitable for restaurant service, one portion to be cut from the gateaux and displayed. Prepared sponges and neutral buttercreams/fillings allowed.
- Class 26            **ORIGINAL HOT DESSERT**  
Prepare, cook and serve two portions of a hot dessert.

### **OPEN TO 1<sup>ST</sup> & 2<sup>ND</sup> YEAR APPRENTICES & COMMERCIAL COOKERY STUDENTS**

- Class 27            **ORIGINAL SALMON/SEAFOOD ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood.
- Class 28            **ORIGINAL MEAT ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is beef, pork, lamb or veal.

- Class 29                    **ORIGINAL POULTRY ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is poultry.
- Class 30                    **ORIGINAL SALMON/SEAFOOD MAIN COURSE**  
Prepare, cook and serve two main course portions of salmon/seafood and appropriate garnishing, suitable for restaurant service.
- Class 31                    **ORIGINAL MEAT MAIN COURSE**  
Prepare, cook and serve two main course portions of beef, pork, lamb or veal and appropriate garnishing, suitable for restaurant service.
- Class 32                    **ORIGINAL POULTRY MAIN COURSE**  
Prepare, cook and serve two main course portions of poultry and appropriate garnishing, suitable for restaurant service.
- Class 33                    **ORIGINAL GATEAUX**  
Construct and decorate a commercial gateaux suitable for restaurant service, one portion to be cut from the gateaux and displayed. Prepared sponges and neutral buttercreams/fillings allowed.
- Class 34                    **ORIGINAL HOT DESSERT**  
Prepare, cook and serve two portions of a hot dessert.

**OPEN TO 3<sup>RD</sup> & 4<sup>TH</sup> YEAR APPRENTICES**

- Class 35                    **ORIGINAL SALMON/SEAFOOD ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood.
- Class 36                    **ORIGINAL MEAT ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is beef, pork, lamb or veal.
- Class 37                    **ORIGINAL POULTRY ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is poultry.
- Class 38                    **ORIGINAL SALMON/SEAFOOD MAIN COURSE**  
Prepare, cook and serve two main course portions of salmon/seafood and appropriate garnishing, suitable for restaurant service.
- Class 39                    **ORIGINAL MEAT MAIN COURSE**  
Prepare, cook and serve two main course portions of beef, pork, lamb or veal and appropriate garnishing, suitable for restaurant service.
- Class 40                    **ORIGINAL POULTRY MAIN COURSE**  
Prepare, cook and serve two main course portions of poultry and appropriate garnishing, suitable for restaurant service.

- Class 41                    **ORIGINAL GATEAUX**  
Construct and decorate a commercial gateaux suitable for restaurant service, one portion to be cut from the gateaux and displayed. Prepared sponges and neutral buttercreams/fillings allowed.
- Class 42                    **ORIGINAL HOT DESSERT**  
Prepare, cook and serve two portions of a hot dessert.
- Class 43                    **MEAT & LIVESTOCK AUSTRALIA HIGH SCHOOL CHALLENGE**  
(Open to a team of two students, who are representing their high school.)  
To prepare, cook and serve in one hour, two portions of a red meat main course, accompanied by appropriate garnish, the food cost must not exceed \$5 per portion.
- Class 44                    **STUDENT BARISTA**  
To prepare for the judges a range of coffees. List of requirements available on entry.

### **JUDGING CRITERIA**

Judging will commence at 8am on the day and decisions made by the judging committee are final. All criteria and point scoring are based on “Guidelines for International Competitions”, as developed by the World Association of Cook’s Societies (WACS). All entries to be judged under the International 80 point system. No half points will be awarded.

### **GUIDELINES OF ASSESSMENT**

|                      |               |               |               |
|----------------------|---------------|---------------|---------------|
| Degree of Difficulty | 0 - 20 points | Work Involved | 0 - 20 points |
| Artistic Achievement | 0 - 20 points | Originality   | 0 - 20 points |

### **HOT KITCHEN RULES AND REGULATIONS (Please read carefully)**

1. Kitchen will consist of a four ring commercial cooker with oven and workbench (1200x750).
2. Contestants must supply all other utensils and equipment for their entry.
3. The contestants will be allowed to bring the following items already prepared

Mother sauces/Stocks  
Fish (scaled & cleaned  
but not portioned)  
Basic dough

Peeled vegetables  
Meat/Poultry (trimmed,  
but not portioned)

4. Contestants must be in position to commence 15 minutes before their allocated time.
5. Points will be deducted for kitchens left in an untidy manner.
6. All contestants will be allowed 40 minutes to complete their entry (please be aware that this includes set up & clean up time).
7. Contestants must supply menu and recipe card with their entries, the recipes will become the property of the ACF WA and sponsors and may be used at their discretion.
8. Each contestant will have a display table to present their entry on, which will be set for restaurant service, measuring 750 x 750 cm.
9. Points will be deducted at a rate of 2 points per minute up to and including 5 minutes for late service, over 5 minutes will result in disqualification.
10. Starches are required with all main meals.
11. Wastage will be taken into account.
12. In the case of cancellation of participation, the organisers should be notified immediately, no refunds given.
13. All contestants must wear a chef's uniform consisting of chefs jacket, pants, apron and chef or box hat.

**COLD ENTRIES**  
**RULES AND REGULATIONS**  
(Please read carefully)

1. Every exhibit must be bona fide work of the entrant.
2. All entries must be presented by 7.00am sharp on the day of the judging. Judging to commence at 8.00am. Any entry not on the presentation table at the designated time will be placed by Salon Scrutineer. Access to the venue is available from 6.00am.
3. Entrants can participate in as many classes as they wish, but are restricted to one entry in any one class.
4. In the case of cancellation of participation, the organisers should be notified immediately. No refunds given.
5. Competitors must ensure that no name/logo of his/her organisation is visible during judging. Menu cards must be used for a brief description of the entry. Organisation names/logos may be included once judging has concluded.
6. Decisions made by the judges are final. No communication will be entered into.

7. Sponsors have the right to all recipes and menus for their use in advertising and promotional activities.
8. The organisers reserve all rights to entries in Salon Olympia Culinare. This is for use in promotional activities and any publication reproduction or copying of the same can only be made with the approval of the organisers.
9. The organisers reserve the right to rescind, modify, or add to any of the above rules and conditions and their interpretation of these are final. They also reserve the right to limit the number of entries per class or cancel any class should there be a need.
10. Competitors who are in doubt of interpretation of criteria are advised to contact the Salon Olympia Culinare Co-ordinator Martin Carlin on 0413 830 852 or 94017026 during business hours for clarification.

### **GENERAL INFORMATION**

1. All entries will be exhibited on the day they are nominated. Exhibits must be in place for judging before 7.30am on the nominated day.
2. It is the responsibility of the competitor to remove their display. All competitors must clear their exhibit in the time allocated except for classes 5, 7, 12, 13, & 14 to be picked up at the end of **Day Three** at the appropriate time.
3. All platters and props are to be clearly marked underneath the exhibit with the establishment & competitors names. The organisers will not be held responsible for any damage or loss of such.
4. Entrance into the Event will be ticket only.
5. Improper behavior by competitors may result in cancellation of their entry.
6. The areas for presentation of each class will be clearly defined by the organisers.
7. Where possible Judges shall be available for critiques of entries when judging is completed on all days from 3pm until 4pm.
8. Following final compilation of points, those entries winning medals will have a card placed with the entry highlighting their achievement and their name. After 3pm the entrant may add onto this card their place of employment.
9. If the entrant is unsure of any item please contact the salon co-ordinator.

## **PRIZES AND AWARDS**

The prizes and awards will be presented at a venue which will be confirmed to competitors before the competition starts. Major awards will be presented at another presentation.

### **Certificate of Participation**

Competitors who have completed the classes for which they have registered will each receive a Certificate of Participation.

### **Medals and Certificates of Awards**

The respective medals will be awarded to any competitor attaining the following points:

|                      |              |        |              |
|----------------------|--------------|--------|--------------|
| Gold Distinction     | 80 points    | Silver | 64-71 points |
| Gold                 | 72-79 points | Bronze | 56-63 points |
| Certificate of merit | 43-55 points |        |              |

A certificate of award will be presented with each medal.

### **Most Outstanding Chef (Perpetual Trophy) and a Cheque for \$1000**

Presented to the individual who accumulates the highest number of points in Class 4 and has achieved a Gold medal standard.

### **Most Outstanding Pastry Chef (Perpetual Trophy)**

Presented to the individual who accumulates the highest aggregate number of points in patisserie. To be eligible, the winner **must** have entered at least 2 of the classes between 11 & 14 and class 26.

### **Most Outstanding Artist (Perpetual Trophy)**

Presented to the individual who scores the highest aggregate number of points in 2 of the classes between 5 & 7.

### **Most Outstanding Apprentice (Perpetual Trophy)**

Presented to the individual who scores the highest aggregate number of points in the Apprentice Class. To be eligible, the winner **must** have entered at least 3 out of the eleven classes (hot & cold).

### **Most Outstanding Industrial Caterer**

Presented to the establishment who accumulates the highest aggregate number of points in the Industrial Caterers Class.

### **Most Outstanding Establishment**

Presented to the Establishment. This award is calculated on the average points total of a minimum of five categories entered in the open section and the apprentice section.  
(Total scores will be divided by the total amount of entries).

### **Most Outstanding Training Provider**

Presented to the College. This award is calculated on the highest scoring team over all classes in this section.

### **Meat & Livestock High School Challenge**

Presented to the high school. This award is calculated on the highest scoring team.

## HINTS & TIPS

Particular attention should be paid to the following.

- Originality (New ideas)
- Numerical harmonising of meat & garnishes
- Practical size of portions
- Proper colour, presentation & flavour combinations
- Correct use of aspic
- Precisely cut vegetables
- A natural appetising look
- Sliced meats presented properly (arranged in order & size)
- Correctly coated food
- All foods presented to be fresh & appealing mirrors

## POINTS TO AVOID

- Use of inedible materials
- Cluttering of platters
- Decoration with parsley and watercress
- Moulded sculptures & too many sculptures
- Repetition of preparation methods
- Excessive use of food colourings
- Use of plastic ornaments, flowers etc.
- Use of tarnished silver
- Unsuitable serving dish
- Presenting hot food on aspic or

# Day One

## ENTRY FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Postcode: \_\_\_\_\_ Phone No: \_\_\_\_\_

Employer \_\_\_\_\_ Position Held: \_\_\_\_\_  
College (Commercial Cookery)

Are you a current ACF Member                      Yes              No

**Please highlight the sections you wish to enter:**

|          |                       |          |
|----------|-----------------------|----------|
| Class 5  | Class 6               | Class 7  |
| Class 11 | Class 12              | Class 13 |
| Class 14 | Class 18 (Hot & Cold) | Class 19 |
| Class 20 | Class 21              | Class 22 |
| Class 23 | Class 24              | Class 25 |
| Class 26 | Class 44              |          |

Entries Close-Close of business Friday 2<sup>nd</sup> September 2005. **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed \_\_\_\_\_

Entry Fees:

ACF Members A\$40per class. Apprentice Members A\$25 per class. Non -Members A\$45per class.  
Apprentice Non-Members A\$35 per class.

**Class 18 - The Training Provider competition has an entry fee of A\$200.**

PLEASE SEND YOUR FEE (**CHEQUE OR MONEY ORDER ONLY** MADE PAYABLE TO THE **WA OCEANAFEST**) AND FORM TOGETHER WITH A SELF ADDRESSED, STAMPED ENVELOPE TO:

Mr Patrick O'Brien  
President of A.C.F.WA  
PO Box 3016  
Malaga DC  
WA 6945

Please photocopy this form if you require more entry forms.

NB: Industrial Caterers & Apprentices may enter other classes but will be judged as per other entrants.

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final**

The organisers of Oceanafest accept no responsibility for loss or damage to personal property or personal injuries while competing.  
Competitors are responsible for their own accident insurance.

# Day Two

## ENTRY FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Postcode: \_\_\_\_\_ Phone No: \_\_\_\_\_

Employer \_\_\_\_\_ Position Held: \_\_\_\_\_  
College. (Commercial Cookery)

Are you a current ACF Member            Yes        No

**Please highlight the sections you wish to enter:**

|                |          |          |
|----------------|----------|----------|
| Class 4 (live) | Class 8  | Class 9  |
| Class 10       | Class 35 | Class 36 |
| Class 37       | Class 38 | Class 39 |
| Class 40       | Class 41 | Class 42 |
| Class 43       |          |          |

Entries Close-Close of business Friday 2<sup>nd</sup> September 2005    **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed \_\_\_\_\_

Entry Fees:

ACF Members A\$40 per class. Apprentice Members A\$25 per class. Non -Members A\$45 per class.  
Apprentice Non-Members A\$35 per class. Class 4 (Static & Hot) A\$100

**PLEASE SEND YOUR FEE (CHEQUE OR MONEY ORDER ONLY MADE PAYABLE TO THE WA OCEANAFEST) AND FORM TOGETHER WITH A SELF ADDRESSED, STAMPED ENVELOPE TO:**

Mr. Patrick O'Brien  
President of A.C.F.WA  
PO Box 3016  
Malaga DC  
WA 6945

Please photocopy this form if you require more entry forms.

NB: Industrial Caterers & Apprentices may enter other classes but will be judged as per other entrants.

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final**

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Competitors are responsible for their own accident insurance.

# Day Three

## ENTRY FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_ Phone No: \_\_\_\_\_

Employer: \_\_\_\_\_ Position Held: \_\_\_\_\_  
College. (Commercial Cookery)

Are you a current ACF Member                      Yes                      No

**Please highlight the sections you wish to enter:**

|                  |          |          |
|------------------|----------|----------|
| Class 1          | Class 2  | Class 3  |
| Class 4 (static) | Class 15 | Class 16 |
| Class 17         | Class 27 | Class 28 |
| Class 29         | Class 30 | Class 31 |
| Class 32         | Class 33 | Class 34 |

Entries Close - Close of business Friday 2<sup>nd</sup> September 2005 **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed: \_\_\_\_\_

### Entry Fees:

ACF Members A\$40 per class. Apprentice Members A\$25 per class. Non Members A\$45 per class.  
Apprentice non-members A\$35 per class. Class 4 (Static & Hot) A\$100

PLEASE SEND YOUR FEE (**CHEQUE OR MONEY ORDERS ONLY** MADE PAYABLE TO THE **WA OCEANAFEST**) AND FORM TOGETHER WITH A SELF ADDRESSED, STAMPED ENVELOPE TO:

Mr Patrick O'Brien  
President of A.C.F.WA  
PO Box 3016  
Malaga DC  
WA 6945

Please photocopy this form if you require more entry forms.

NB: Industrial Caterers & Apprentices may enter other classes but will be judged as per other entrants.

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final**

The organisers of Oceanafest accept no responsibility for loss or damage to personal property or personal injuries while competing.  
Competitors are responsible for their own accident insurance.

## Dear Chefs

The Australian Culinary Federation of WA is proud to announce that the most successful team cookery competition in Australia will again take place in 2005. The category known as The Restaurant of Champions will again be the highlight of this culinary weekend. The object of this category is to allow teams of chefs to compete against one another representing their employers whether it be hotel, restaurant, tavern, bistro etc. and serve their food to the general public and as in 2004 we will be again welcoming teams from interstate and overseas to compete against the best from the West. .

The terms and conditions of this competition are as follows: -

1. The team will consist of a maximum 1 Team Captain and 3 Team Members. Due to security each team will be allowed 2 helpers to assist in bringing equipment into the venue. These persons must be identified before the competition so that passes may be allocated and they must vacate the venue when the work is complete.
2. The team will choose their own menu, which will consist of an entree (hot or cold), a main course served hot which must consist of either BEEF OR LAMB , and a dessert served hot or cold.
3. The number of portions to be prepared is 66 of each course. 60 to be served to the general public and 6 portions to be taken by the judges at any time during service.
4. The food cost for the menu must not exceed \$15.00 per head. **Please note four bound copies of your menu, method of production and costings must be presented with your entry.**
5. The entrants must provide a cold sample of their menu to be displayed for advertising purposes on the day they are competing. This display must be in place for general exhibition before 10am on the day of competition.
6. The organising committee will provide all crockery and cutlery. The crockery provided will be a standard 29cm white plate.
7. The organisers will provide a list of the kitchen facilities. Your menu must be constructed around the equipment made available. The competitors must provide kitchen utensils outside of this list and be responsible for such equipment; the organiser will assume no responsibility for other equipment. No other electronic or gas cooking equipment will be permitted.
8. The competitors will have access to the kitchens from 6.30am but cannot proceed to cook until their designated starting time, which will be staggered from 7.30am (presentation time to the judges will be 4 hours after commencement). Restaurant service time starts at 12 noon.
9. No team member can compete for more than one team.
10. There are limited places, if demand exceeds space, finalists will be selected by menu and costing evaluation.
11. The establishment who wins the competition will have automatic selection for the following year.
12. W.A.C.S hot kitchen rules apply.
13. A maximum of 80% of the dessert garnish may be prepared by the contestants before the competition.
14. Competitors must supply 10 covers of vegetarian option. ( this will not be part of the judging criteria)

15. Failure to comply with these regulations will result in point reduction.

## **KITCHEN**

The kitchen provided by the organisers will consist of the following: -

1. The size of the kitchen will be (minimum) 5m x 5m square.
2. 1 x heavy-duty six-burner gas range  
1 x gastronome convection oven steamer  
1 x benchtop deep fryer  
1 x 20 quart mixer plus attachments  
1 x benchtop Food processor  
1 x salamander  
1 x Food warmer  
1 x 2500mm long wet bench with sink bowl  
4 x 1200mm long preparation benches or equivalent  
1 x 2 door dual temperature refrigerators  
Freezer facilities will be available
3. Given the above list of equipment provided, the competitors must provide all of their own pots pans, moulds, spoons, ladles, sieves etc. The organisers will not be responsible for providing equipment other than those stated above. Visiting teams must supply an equipment list by Friday 16<sup>th</sup> September 2005.
4. After the service an audit of all equipment provided will take place. If any equipment is missing or damaged, the competitor will assume full responsibility for replacement or financial loss. All kitchens must be left clean. The organisers will provide the necessary cleaning materials. Marks will be deducted if kitchens are left in an unfit state.

## **PLEASE NOTE**

**ENTRIES FOR RESTAURANT OF CHAMPIONS AND WA OCEANA OPEN TEAM COMPETITION CLOSE ON Friday 19<sup>th</sup> August 2005**

## **AWARDS**

1. The most outstanding team from Western Australia will receive the Restaurant of Champions Trophy & a cheque for Au\$1000.
2. The most outstanding visiting team will receive the Kitchen Sorcery Trophy & a cheque for Au\$1000.
3. The most outstanding team overall will receive the WA Oceanafest Trophy and a Cheque for Au\$ 2000.

## ENTRY TO THE EVENT

Competitors for Salon hot and cold, enter the main entrance.

Competitors for Restaurant of Champions enter

Please refer to the map

**RESTAURANT OF CHAMPIONS**

## ENTRY FORM

NAME OF ESTABLISHMENT \_\_\_\_\_

CONTACT NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

\_\_\_\_\_

PHONE NUMBER

\_\_\_\_\_ FAX \_\_\_\_\_ MOBILE \_\_\_\_\_

| FIRST NAME | SURNAME | POSITION | TITLE   |
|------------|---------|----------|---------|
|            |         |          | Captain |
|            |         |          |         |
|            |         |          |         |
|            |         |          |         |

ENTRY FEE PER TEAM

\$500

### CHECK LIST

1. FORM IS COMPLETE ( )
2. ENTRY FEE IS ENCLOSED ( )
3. FOUR BOUND COPIES OF MENU & FOOD COSTINGS ENCLOSED ( )

### PLEASE NOTE

Should there be more entries than the allocated twelve positions; selection for participation will be made on evaluation of the proposed menus and costings. This will be done by the Chairman of Judges Mr Rick Stephen within one week of the close of entries. Successful entries will be notified as soon as the organisers receive the result of the judging.

PLEASE SEND YOUR FEE (**CHEQUE OR MONEY ORDER ONLY** MADE PAYABLE TO THE **WA OCEANAFEST**) AND FORM TOGETHER WITH A SELF ADRESSED, STAMPED ENVELOPE TO:

Mr Patrick O'Brien  
President of A.C.F.WA  
PO Box 3016  
Malaga DC  
WA 6945

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final**  
**No entry form will be accepted if received incomplete.**

The organisers of Oceanafest accept no responsibility for loss or damage to personal property or personal injuries while competing.  
Competitors are responsible for their own accident insurance.