

Global Competitions Qualifying Final – Pacific Region

The Qualifying final for the Pacific Rim Selection will be held on Sunday 23rd June 2019 in the Live Culinary Arena of Foodservice Australia, Melbourne Exhibition & Convention Centre, 1 Convention Centre Pl, South Wharf VIC

All information and entry forms must be sent to Neil Abrahams, Continental Director – Pacific Rim via email – neil@knivesedge.com.au by no later than close of business Friday 19th April 2019 AEST. This is to ensure ACF can issue visa letter in a timely manner.

Global Young Chef – Pacific Young Chef of the Year 2019

Chefs under the age of 25 years old, must be born after January 1st1995

It is possible to have more than one for each country compete, provided a member of WorldChefs through their own local Chef's Association

Competition is for an individual competitor, cooking time is 90 minutes

1. Appetizer – using seafood of your choice, with appropriate garnishes – appetizer must be served after 60 minutes, the use of Dilmah tea to be incorporated into the appetizer flavor profile - 2 portions required
2. Main Course – Pork main course (meat will be supplied/sponsored) with starch and at least 2 vegetable garnishes - 2 portions to be plates and served at 90 minutes.

Global Chef – Pacific Chef of the Year 2019

It is possible to have more than one for each country compete, provided a member of WorldChefs through their own local Chef's Association

Competition is for an individual competitor, cooking time is 120 minutes

1. Appetizer – using seafood of your choice, with appropriate garnishes – appetizer must be served after 90 minutes, the use of Dilmah tea to be incorporated into the appetizer flavor profile - 8 portions required (2 for judging, 6 for guests)
2. Main Course – Pork main course (meat will be supplied/sponsored) with starch and at least 2 vegetable garnishes - 8 portions to be plates and served at 120 minutes. (2 for judging, 6 for guests)

Global Pastry Chef – Pacific Pastry Chef of the Year

It is possible to have more than one for each country compete, provided a member of WorldChefs through their own local Chef's Association

Competition is for an individual competitor, cooking time is 180 minutes

1. 1 Center/Showpiece made from Chocolate, (no artificial frames or structures to be used to hold up Showpiece) to be no more than 1 meter high and 50cm wide at the base. Major components can be brought in..... **However**, the showpiece must be assembled within the allocated competition time. To be presented after 90 minutes
2. 2 portions of a fine dining dessert with 3 components on them, a sauce does not qualify as a component – dessert to be served after 150 minutes
3. Dress the cake (sponge can be brought in) filling to have Dilmah tea flavor, cake to be between 1kg and 1.2kg finished weight and one portion removed for service – cake to be served at 180 minutes

Equipment Fixed

Each Kitchen:

- 1 x 6 tray electric combi oven Turbo Fan EC40D5
- 1 x 6 burner gas oven range with bottom oven RN 8610G
- 1 x deep fryer with oil supplied (TBC if single or Double)
- 1 x 2 door upright fridge
- 1 X twin bath sink
- 1 X hand wash basin
- 2 x 600mm x 1800mm prep benches
- 1 X 600 X 900mm prep bench
- 3 x 10 amp power point
- 1 x Polyscience Sous Vide Professional Thermo Regulator on 18 litre bath
- 1 x Robot coup mixer
- 1 x Robot Cook
- 1 x Stick blender
- 1 x Control°Freak' induction plate with 1°C accuracy
- 1 x Smoking Gun



Equipment Small

Each Kitchen

30 cm white plates	20
10 litre pot	1
500ml Sauce pan	1
6lt S/S Sauce Pan	2
4lt S/S Sauce Pan	2
2lt S/S Sauce Pan	2
30 CM Non stick frying pan	2
18 Cm Aluminium pan	2
26 Cm Sauté/Fry Pan Solid Teknics	4
24 CM Deep Fry Pan Solid Teknics	4
24 CM Crepe pan Solid Teknics	1
Chinoise	2
Colander 36cm	2
S/S Mixing Bowls Set of 5	2
Chopping Boards yellow	2
chopping boards white	1
chopping boards green	2
Chopping boards brown	1
Chopping Boards Red	1
Plastic Trays	3
plastic trays 30 x 40 cm	2
Cooling Racks 40 x 25 cm	2
Cake small cake rack	1
25 Cm pizza Trays	4
15 cm pizza trays	4
Baking sheet aluminium 34 x 25.5	2
Gastro Trays GN 1/1 25mm	4
Gastro Trays GN 1/1 65mm	4
Gastro Trays GN 1/1 65mm perforated	1
Gastro Trays GN 1/2 150mm	2
Gastro Trays GN 1/2 65mm	2
Gastro Trays GN 1/16 100mm	2
Gastro Trays GN 1/9 100mm	1
Measuring Jug 500ml	1
Measuring Jug 250ml	1
Grater	1
Silpat Mat	1
Rolling Pin	1
Large whisk stiff	2
Slotted kitchen spoons	2
Solid kitchen spoons	4
25 cm tongs	2
30 cm tongs	2
100 ml plastic soup ladle	2
35 cm wooden spoon	2
Small whisks	1
Assorted rubber spatula	1

Equipment Miscellaneous

Cleaning – Each Kitchen

- 1 x Dishwashing detergent, squeeze bottle
- 1 x scourer
- 1 x sanitizer squirt bottle
- 1 x paper towel roll
- 1 x silicon paper
- 1 x large gloves
- 1 x clingwrap
- 1 x alfoil
- 1 x Chux
- 20 x Tea Towels

Other – Each Kitchen

- 1 x Cooking Spray
- 1 x 500g Sea Salt
- 1 x 500g Ground white/black pepper

To share

Henkelman Jumbo 35 chamber vacuum machine with assorted sized vacuum bags
Blast Chiller

*MX 75-35 A iC
XP 30 A iC



Model *MX 75-35 A iC



Specialised equipment can be brought by competitors on day but must not be any more than one metre square in total volume.

Hygiene & Food Safety Guidelines

Dress standards

Chefs jacket - the chef or team should enter the competition arena wearing a clean white chefs jacket that has been pressed.

Chef's normal chef hat is required; baseball cap style will not be accepted

Apron - apron length can be determined by the team, and butcher stripe apron can be used, teams must change aprons prior to service.

Shoes - a safety style shoe that is non-slip is to be worn.

Neckties - are optional.

No visible jewellery is to be worn except for a wedding band, ear stud or sleeper.

Personal hygiene

Male chefs should be clean shaven.

Chefs with beards must wear a beard net.

Sleeves of chef jackets must not be rolled up past the elbow. Chefs should be clean and showered with good personal hygiene. After shave and perfumes must not be over powering.

Food & drink during the competition

Industrially bottled and packaged beverages can be consumed in the competition kitchen.

Industrially produced and packaged nutrition, like energy bars or gels, can be consumed in the competition kitchen. Prepared and cooked foods, like sandwiches or salads, can only be consumed during breaks and outside the kitchen

Food handling requirements

Basic principles of Hazard Analysis Critical Control Points (HACCP) adopted for restaurants, must be adhered to. Temperature recording of perishable food items must be recorded when leaving preparation kitchen.

Temperature recording of perishable food items must be recorded when entering competition kitchen.

Food items to be stored correctly between - 18°C to +40°C.

Chefs and teams must wash their hands prior to starting in a competition.

Chefs and teams must wash their hands when they change tasks.

Chefs must wash their hands on return to kitchen if they are required to leave the competition kitchen for any reason. Food items should be held at 60°C for no longer than 2 hours.

Tasting of food must be carried out with disposable single use utensils or utensils that are washed after each tasting. Double dipping into sauces or food items with the same spoon is not acceptable.

Food items in transport and stored must be covered with clear plastic or a lid.

Gloves can be worn if working with dirty items or items that stain, for example beetroot, etc.

Ready To Eat food (RTE) that is not at 60°C should not be handled with bare hands.

Should be from a plate, tongs, chop sticks, tweezers or with hands covered with gloves.

Gloves do not give an automatic exemption to proper food handling techniques.

Once you change the food item, you must change your gloves.

Basic spills should be cleaned up immediately.

Ensure that knives are kept clean at all times.

Storage of food items

Food items should be on trays or in containers and covered.

When setting up your chiller/refrigeration, ensure items do not drip on items stored below.

Food trimmings from your mise-en-place should be kept separate and not mixed together if they are to be used later. [Food trimmings should be identified as well as covered and labelled to avoid cross-contamination. Do not store raw food with cooked food items.

Sanitation

Hands to be washed frequently.

Hand paper towels to be used for bench wiping and hands.

Cloth towels only to be used for hot items.

Benches should be sanitized prior to commencing the competition, after each task is completed and at the end of the competition.

Cutting boards in PEHD material are preferred and should be clean and have the appropriate colour used for each task the basic colour usage is; green for vegetable, red for meat, blue for fish and brown for cook meats.

Otherwise, white is acceptable as a neutral colour for all tasks, cutting boards should not be made of wood. Work areas should always be clear of unnecessary items.

These guidelines are an overview of critical points that must be adhered to, breaching hygiene can reflect badly on our professionalism as most competitions are under the watchful eye of the public and media

Venue Floor Plan & Access



Loading Dock



Parking



Entry Form

Name of Competition

Details

First Name

Surname

Address

City

State

Postcode

Email

Mobile

Home

Work

Emergency Contact

Name

Relationship

Phone Number

Medical Conditions

Employment Details

Your Title

Company

Address

City

State

Postcode

Phone

Brief Bio

Signed

Date

The Application form to be accompanied by photograph in chef whites