

Global Chefs Challenge

Date: 29 July to 1 August 2019 (competition date 1 August)

Venue: Times Square Arena Pretoria

Competition: Global Chefs Challenge: Hans Bueschkens Young Chef

The Chef and a commis (who can assist the chef in all preparations) must prepare the following in 3 hours (preparation and service)

The commis/apprentice must have been born after 1995

3 course menu for 6 people (individually plated)

Criteria for Global Chefs Challenge

The preparation and presentation of the 3-course menu, 4 individual servings, must be completed in the time of 3 hours.

Points will be deducted for exceeding the time limit.

Competitors must present the menu in the order with the courses being prepared, namely, starter, main course and dessert.

Menu and recipes for all preparation must be presented to the organiser before the start of the competition.

No wastage; everything must be used head to tail

If one compulsory ingredient item is missing from the presented dish, it will result in immediate disqualification of the competitor

Creativity and innovation are most important due to the amount of time

Techniques required

- Baking
- Grilling
- Deep- Frying
- Sous vide

The following ingredients will be supplied by the organiser and must be used in the dishes as specified:

Junior category Compulsory Ingredients

Starter:

1. Sea Bass
2. Goats cheese
3. Walnuts
4. Phyllo pastry
5. Radish

Mains

1. Lamb Loin
2. Mustard Seed
3. Lamb sweet breads
4. Fresh coriander
5. Quail egg

Dessert

1. Dark Chocolate
2. Eggs
3. Oranges
4. Pistachio
5. Brown sugar

Pantry Ingredients

Starch

Basmati rice, Risotto Rice, Whole wheat rice, Cous Cous

Pasta and Noodles

Penne, Spaghetti, Tagliatelle, Rice noodles, Egg noodles

Dry ingredients

Cake flour, Whole wheat flour, White sugar, Brown sugar, Caster sugar, Salt, Black pepper, White Pepper, Crème of Tar tar, Cocoa, Dark Chocolate, White Chocolate, Gelatine leaves, Gelatine Powder, Charcoal, Isomalt, food colouring (multiple colours), Sweet chilli sauce, Soy sauce, Teriyaki sauce, Oyster sauce, Olive oil, Canola Oil, Avocado oil, Alginate, Calcium Caltrate, Coconut Cream, Cous Cous, Dried Yeast, Whole peeled tomato, Fish sauce, Wood chips, Bicarbonate of soda, Panko crumbs



Spices

Assortment of spices will be available

Dairy Products

Cream, Milk, Cream cheese, Parmesan, Eggs

Fruit, Vegetables and Herbs

An assortment of seasonally available in South Africa will be made available

Note that no seeds, vegetables, fruits or protein will be allowed to be brought in from the continent as they may be confiscated at customs.

Judges

Every country that enters can bring a Worldchefs accredited judge, level A or B to South Africa at their own cost to serve on the jury.

There will be judges dedicated to the kitchen and to tasting.

Official Worldchefs judging criteria will be used.

Please note that you may request to have additional equipment supplied. SA Chefs will inform all teams if the equipment will be available.

Equipment

1. Mixers
2. Sous vide machine
3. Ice- cream machines
4. Blenders
5. Stoves
6. Grills
7. Induction tops
8. Microwave
9. Ovens
10. Deep fryer

Full set of smalls and utensils

Baking Sheet
Baking Trays - small
Chopping Board Set - Red
- Blue
- Green

- Yellow
- White
- Brown
- Stand
Colander S/S
Conical Strainer
Cooling rack
Grater S/S
Grinder Peper
Grinder Salt
Induction Pots
Induction pans
Mixer and attachments
Ladle of varying size x2
Measuring Cups
Measuring Jug
Measuring Spoon
Mixing Bowls
Pastry Brush
Plastic lifter
Pro blender
Roasting Trays S/S Small
Rolling Pin
Scale with Batteries
Serving Spoons
Slotted Spoons
Spider
Stick/hand Blender
Tin opener
Tongs
Vegetable Peeler
Whisk

Competitors are allowed to bring in additional equipment such as smokers, brulée guns etc that fits into a toolbox.

No charcoal or wood fires will be allowed.

Crockery, cutlery and glassware will be supplied by SA Chefs



General Competition Information

Participation in the competition constitutes acceptance of the competition rules and the entrants agree to abide by the rules

All winners and their guests are required to sign a waiver of liability and indemnity determined by the South African Chefs Association and their entire discretion

SA Chefs Reserves the right to use the images taken of the competitors, winners of all categories and staff for publicity purposes in any manner they deem fit, without any further remuneration being made payable to the winners

The judge's decision is final, and no correspondence will be entered into.

The competition organisers will not be held responsible for any delays or complication in prizes awarded

The Dates will be the 16th to 18th July 2019, and whilst you will be funding your own flights to and from South Africa, once in South Africa, transport, accommodation, kitchens with smalls and ingredients will be supplied.

Awards

The award ceremony will take place at the venue on the final day of the competition at 16:30 for 17:00

Please direct all questions to:

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Head: Professional Body and Skills Development

The South African Chefs Association

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