

## **2019 AMERICAS GLOBAL CHEF CHALLENGES**



**Date:** May 25, 2019  
**Location:** Humber College, North Campus, Toronto, Ontario, Canada  
**Hotel:** Crowne Plaza Toronto Airport  
**Airport:** Pearson International YYZ

The teams will consist of yourself and an apprentice who must be born after **January 1, 1995**.

The apprentice will be permitted to assist on the whole menu.

The resulting costs of the competition will be the competitors' responsibilities.

### **JURY FOR THE COMPETITION:**

A team of Worldchefs approved senior judges representing Worldchefs Culinary Committee will evaluate and decide the winner of this prestigious event.

All judges will be responsible for all aspects of the competition including the kitchen, 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. They will then proceed with the tasting. One proctor judge will watch over the working methods while the tasting is in progress and report direct to the Jury Chairperson.

### **CRITERIA:**

The preparation and presentation of the 4-courses menu of 12 servings must be done in the required timeframe.

Every competitor is required to finish and present their menu, however, there will be point deductions for exceeding the time limit. 1 point per minute for being late, with a maximum of 5 point per course.

The menu (starter, entrée, main course, dessert) for the competition must be presented in order with the courses being presented as per the designated time.

Six sets of menus and recipes [or booklet] must be presented to the organizer at the start of the competition

### **TIMING:**

Competition Pre-Briefing will take place on the May 24 from 5pm -7pm at Humber College. Competitors may bring food and equipment to the meeting. Station allocation and start times will be drawn at this time. On May 25 the kitchen will open at 6:45am- 7:45am for set up of stations. From 7:45-8:00am Mise en Place will be judged and competitors will leave the kitchen at this time.

Competitor #	Start Time	Starter	2 <sup>nd</sup> Course	Main	Dessert	Finish and Clean
#1	8:00	1:00	1:30	2:00	2:30	3:00
#2	8:05	1:05	1:35	2:05	2:35	3:05
#3	8:10	1:10	1:40	2:10	2:40	3:10
#4	8:15	1:15	1:45	2:15	2:45	3:15

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#5	8:20	1:20	1:50	2:20	2:50	3:20
#6	8:25	1:25	1:55	2:25	2:55	3:25

### **KITCHEN:**

Each competitor will have the following equipment available:

- 1 six induction burner range, 1 oven
- 6x6-foot worktable
- 1 large single well sink
- 1 cooler and a common freezer
- 2 S/S GN 1x 1 flat trays
- 2 S/S GN 1x 1 perforated trays 65cm height
- 2 S/s GN trays 1 x 1 non-perforated 65cm height
- 2 Sauté pan 20cm
- 2 Sauté pan 30cm
- 2 S/S Sauce pot 2 ltr suitable for induction
- 2 S/S Sauce pot 4 ltr – suitable for induction
- 2 Cutting boards
- 2 S/S bowls 1 ltr
- 2 S/S bowl 2 ltr
- 2 S/S bowl 4 ltr

Competitors are allowed to bring additional equipment such as pasta machine, ice cream maker, etc.

Candidates must work within the footprint of the space provided.

The use of open burners such as charcoal burners, wood fire burners, BBQ's Green Eggs will not be permitted.

Personal equipment such as smokers, brulée guns, vacuum sealers, stick/hand blenders, etc., that would fit into a tool box will be permitted.

Plates are to be supplied by competitor.

All hand tools including spoons, whips, spatulas, knives and plating tools are to be supplied by the competitor.

Kitchen aid Mixers, Ice Cream Machines, Blenders and food Processors are available by request

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### **MISE EN PLACE KITCHEN:**

1ST COURSE: A cold appetizer featuring salmon {3.5-4.5kg whole will be provided}

2ND COURSE: A warm appetizer featuring Duck breast {12 x 170g breasts will be provided}

3RD COURSE: A main course featuring Beef Striploin {5kg whole provided} with appropriate starch, vegetable, sauce and compliments.

4TH COURSE: This dessert must contain Dark Chocolate

Explanation of what foods are permitted to be brought into the kitchen:

Salads – cleaned, washed, not mixed or cut.

Vegetables – cleaned, peeled, washed, not cut, must be raw.

Fish will be provided filet for the salmon.

Shells should be raw in their shells but cleaned.

Crustaceans should be raw or boiled, but not peeled.

Stocks – basic stock, not reduced, not seasoned, no additional items (garlic, wines, etc.) and hot and cold samples must be available for the judges.

Pastry sponge, biscuit, meringue – can be brought in, but not cut. Basic pastry recipes can be brought in weighed out but no further processing.

Fruit pulps – fruit purees may be brought in but not as a finished sauce.

Decor elements – 100% must be made in the kitchen.

Teams violating these rules will be penalized up to 10% from the maximum potential score.

### **JUDGING CRITERIA FOR ALL COURSES:**

Mise en place (0 – 10 points)

(Planned arrangement of materials for trouble-free working and service. Correct utilization of working time to ensure punctual completion. Clean, proper working methods during will also be judged as well as conditions after leaving the kitchen.)

Correct Professional Preparation (0 – 25 points)

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(Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be practical, acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organization)

Service (0 – 5 points)

(The punctual delivery of each entry at the appointed time is a matter of urgent necessity. The kitchen jury will determine if the fault of the service if any is the kitchen or service team and recommend any point reductions. The full points will be awarded if service flow smoothly and dishes come out on time from the kitchen.)

Presentation (0 – 10 points)

(Clean arrangement, with no artificial garnish and no time-consuming arrangements. Exemplary plating to ensure an appetizing appearance, there should be no repetition of ingredient, shapes and colour as well as cooking techniques between the different dishes

Taste (0 – 50 points)

(The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values)

\*Note: Each course can attract a maximum of 100 points which is multiply by the number of courses and finally divided to tally a maximum of 100 points.

### **AWARDS:**

Will take place at 5pm at Humber College

Questions?

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