

## Grand Final Competition Guidelines

It's essential to use the same set of rules and guidelines across all regions. The assessment of the Nestlé Golden Chef's Hat Award reflects hot competition guidelines set by the Australian Culinary Federation for junior chefs, as the national representative of Worldchefs in Australia – and NZChefs, as the national representative of Worldchefs in New Zealand. The objectives of the Australian Culinary Federation, NZChefs and Worldchefs guidelines are to determine a universal set of criteria that could be easily understood and practically implemented to achieve a national and global standard.

Menu descriptions & recipes are to be supplied and all dishes must be of edible materials.

Competitors are required to bring the following:

- Clean uniform and footwear
- Note pad and pen
- Toolkit
- Basic small equipment that would normally fit in a toolbox such as dessert moulds, bar mix, piping bags, tongs, etc.
- Competitors may bring in white china plates (standard plates will be provided at host venues but can vary in quality/style).

NO unauthorised untagged equipment will be allowed into the kitchen.

The Grand Final will only be won by the person who demonstrates:

Absolute attention to every detail including wears perfect uniforms (from head to toe), has clean sharp tools, applies creative thinking, correctly plans and spells menus, demonstrates correct technical application, competes as an organised individual, demonstrates systematic and clean preparation, presents quality practical dishes on time and finishes by cleaning down.

You will be required to prepare, cook & serve two (2) portions of a three (3) course menu in 3.5 hours consisting of Ovo-Lacto entrée, main course using 1 x No 16 chicken as protein and a dessert. One (1) plate is for tasting the second plate is for photography.

The composition must be well balanced in a correct proportion of fat, carbohydrates, proteins, vitamins and fibre. It's also important that the colours harmonise and the dish shows practical application.

Excellent combination, simplicity and original composition will be judged favorably

- Clean, simple and creative
- No artificial garnishes
- No time consuming arrangements
- Harmony with side dishes
- Look appetizing – 'come eat me' appeal
- Warm food / warm plates

You will be supplied with the following 3 Nestle Products of which you are required to use a minimum of 2

- CHEF Mushroom Liquid Concentrate
- CHEF Vegetable Liquid Concentrate
- CHEF Black Garlic Paste

You will be issued a \$250 Voucher to purchase all other ingredients for your menu

## Judging Guidelines

Each team starts with 100 points and points are deducted in accordance with the following measurable elements:

<b>Mise en Place</b>		<b>5 points</b>
Personal presentation		1
Set up Workstation	1	
Correct mise en place levels		3
<b>Hygiene and Food Waste</b>		<b>10 points</b>
Correct sanitation processes		5
Correct food waste separation		2
Utilising trim and offcuts		3
<b>Correct Professional Preparation</b>		<b>20 points</b>
Correct methods of preparation		8
Efficient utilisation of time		6
Technical skills displayed		6
<b>Service</b>		<b>5 points</b>
Timeline adhered to, penalised one point for each minute delayed		
<b>Presentation</b>		<b>10 Points</b>
Suitable temperature		1
Appropriate to class/true to menu description		2
Clean arrangement & dish		2
Originality/flair		2
Portion size		1
Nutritional balance		2
<b>Taste</b>		<b>50 Points</b>
Does the major component taste good		8
Does the sauce/garnish taste good		6
Do the complements add to the taste of the major ingredient		6
Balance of textures		6
Balance of flavours		6
Seasoning		6
Is there harmony of flavour combinations in menu		6
Taste of Food preserved		6

Medals will be awarded to the following

Bronze 70-79 points

Silver 80-89 points

Gold 90-99 points

Gold with distinction - 100 points confirmed by 3 judges