

CHEFS OF QUEENSLAND CULTURAL CULINARY CHALLENGE

Organised by

**Les Toques Blanches Qld Chapter and
The Australian Hospitality United Association**

Presents

**THE MODERN ASIAN CHALLENGE
“The Golden Wok”
A Culinary Extravaganza**

Sponsored by BIDVEST & LEE KUM KEE

Date: Sunday 15th of April 2007

Time: 7.00am

Venue: The Brisbane Convention & Exhibition Centre

Entry fee: \$80 per team

Prize: Winning Team \$3000 & Trophy

A copy of “**The New Dairy Culture**” for each competitor valued at \$80.00

Presentation night: Tuesday 17th of April 2007- 6pm at the Brisbane Convention and Exhibition Centre- 3 free entry tickets per team to the cocktail party presentation

For entry form and details call Kenneth Ip: 0431 649 198 Or:

www.clickonchefs.com

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THE MODERN ASIAN CHALLENGE 2007
Entry Form

Chef details:

Surname: _____ First Name: _____
Address: _____
City: _____ Post Code: _____
Telephone: _____ Mobile: _____
Fax: _____ Email: _____

Chef /Apprentice détails:

Surname: _____ First Name: _____
Address: _____
City: _____ Post Code: _____
Telephone: _____ Mobile: _____
Fax: _____ Email: _____

Maitre D' / Waitperson details:

Surname _____ Name: _____

Employer details:

Employer: _____
Address: _____
City: _____ Post Code: _____
Telephone: _____ Fax: _____

Post all applications and Entry fee of \$80 before the 25th of March 2007 to:
Les Toques Blanches, the secretary
Modern Asian cuisine competition
PO Box 2055
Burleigh Heads MDC Old 4220

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Entry checklist:

- Personal details
- Menu description
- Recipes and method of production in full
- Consolidated work plan
- Entry fee

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Les Toques Blanches, the secretary
Modern Asian cuisine competition
PO Box 2055
Burleigh Heads MDC Old 4220

Competition Criteria

Overview:

- The competition will take place at the BCEC on ***Sunday 15th of April 2007.***
- Entry is open to all restaurants, hotels, clubs and institutions.
- A team comprising of one(1) Senior Chef (Executive chef, Sous-Chef or Chef de Partie) one (1)apprentice or one qualified chef and one (1) Maitre D' (Waitperson).
- The waitperson would have to set and serve a table of six (6), including appropriate wines and/or other suitable beverages. The waitperson can help in the kitchen with suitable clothing (Hat & apron).
- The menu presented is entirely at the discretion of each team.
- Teams are to supply ALL of their ingredients needed to produce 10 serves of each course.
- Menus will be judged as part of the table setting and must be brought with the team for final presentation.

Requirements:

- The Chef and Assistant to prepare a four (4) course meal consisting of two (2) entrées (1 seafood & 1 chicken), one (1) main course of Beef and one (1) dessert. The competitors should prepare 10 serves of each course – two for judging; one for display; one for VIP's and six meals to be sold.
- The full menu is to be prepared and served within a time limit of four hours (4 hours).
- All preparations for the dishes must be prepared on the day, on-site.
- Only stocks may be prepared and brought with you and these will be subject to inspection by kitchen judges.
- **Lee Kum Kee will provide their range of products, a list is attached.**
- **A minimum of two Lee Kum Kee products must be used by the competitor in their recipes on the day of competition.**
- Teams are to wear appropriate uniforms.
- Teams must bring all items required for the table setting and service.
- **The organizers will supply crockery, glassware and cutlery.**
- Recipes are to be available for the jury before commencement.
- The food cost cannot exceed \$40 per person.
- The participant's establishment can invite 6 guests on their table.

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Equipment:

Each team will have the use of the following equipment to prepare, cook and present their dishes:

- 4 Burner gas stove and oven, 1 wok burner
- Stainless steel workbench
- Access to microwave
- Refrigeration space (one shelf of display fridge)
- Access to cold water only
- Access to power supply

All other equipment requirements eg. knives, cutting boards, pots, pans, small appliances etc. are to be supplied by the candidate.

PLEASE NOTE: A Certified Electrician, with a test date no later than three months prior the event, must tag all electrical equipment. **No Deep Fryer will be allowed for safety reasons.**

Timings:

- Access to the kitchens will be from an allocated time
- Competition to commence 10 minutes later
- Service to commence:
 - First course after 2 hours
 - Second course after 2 hours and 30 minutes
 - Main course after 3 hours
 - Dessert after 3 hours and 30 minutes
- 15 minutes allowed for cleaning down kitchen area

Judging:

- Every exhibit must be the bona fide work of the competitor – proof may be required.
- The chapter of Les Toques Blanches (LTB) reserves the rights to menus and to take photographs for promotion and sponsors.
- All competitors are responsible for their own equipment, the organiser will take as much care as possible but are not responsible for loss or damage.
- Place cards must accompany each entry with a brief description of the entry.
- All entries must be received on the official closing date – **25th March 2007**.
- International and interstate judges are joining a panel of LTB judges for this competition.
- All judging will be final, only the Chief Judge of the salon can have a section re-judged.
- No correspondence will be entered into at any stage with the results of class or entry.
- Competitors contravening any of the rules may be disqualified.
- To ensure fairness to all competitors the timing is very important, for each minute over the allotted time 2 points per minute will be deducted on the final score and all deviations from the guidelines will be restricted.

The decision of the judges is final, and under no circumstances will any discussion be entered into.

A critique by the judges is available at the completion of the competition.

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Mise en place and cleanliness - Total 5 points

- Preparation of the materials to reach trouble-free working during service.
- Just in time - well-organised and punctual completion.
- Clean, proper working methods during competition will be judged as will the condition of the kitchen after the completion.

Correct professional preparation - Total 10 points

- Content and balance of menu.
- Correct basic preparation of food, corresponding to today's modern culinary trends.

Arrangement and presentation - Total 20 points

- Clean arrangements, no artificial garnishes, exemplary plating for an appetizing appearance.
- Timing of presentation for service is crucial, with lateness incurring deduction of 2 points per late minute.

Taste - Total 30 points

- The typical taste of the actual main component of the meal should be preserved and garnishes should be harmonising.

Table service - Total 15 points

- Professional table service, wine service, table set up and decoration should be in harmony with the menu and style of food.

**All submitted recipes will become the property of Les Toques Blanches
Queensland Branch and may be used for promotional purposes.**

**Prize: \$ 3000 for the Winning Team
And a Trophy**

For entry form and details call Kenneth Ip
on 0431 641 198
Les Toques Blanches Qld website: www.clickonchefs.com

LEE KUM KEE PRODUCTS

| Item | Brand | Description | Pack Size | Uom | Tax% | Ctn Qty |
|-------|-------|-----------------------------|-----------|-----|------|---------|
| 13638 | Lkk | Sauce Black Bean | 226 Gr | Btl | 0 | 12 |
| 58271 | Lkk | Sauce Char Siu | 2.3 Kg | Btl | 0 | 3 |
| 25429 | Lkk | Sauce Char Siu | 397 Gr | Jar | 0 | 6 |
| 58270 | Lkk | Sauce Chilli Sweet Thai | 2.2 Kg | Btl | 0 | 3 |
| 58272 | Lkk | Sauce Hoi Sin | 2.2 Kg | Btl | 0 | 3 |
| 12512 | Lkk | Sauce Hoi Sin (5lb Can) | 2.3 Kg | Can | 0 | 6 |
| 58268 | Lkk | Sauce Oyster | 2.4 Kg | Btl | 0 | 3 |
| 58256 | Lkk | Sauce Satay | 220 Gr | Btl | 0 | 6 |
| 58269 | Lkk | Sauce Soy | 1.9 Lt | Btl | 0 | 3 |
| 58257 | Lkk | Sauce Soy | 150 Ml | Btl | 0 | 12 |
| 73973 | Lkk | Sauce Soy Premium Dark | 1.9 Lt | Btl | 0 | 6 |
| 58279 | Lkk | Sauce Stir Fry Black Bean | 2.4 Kg | Btl | 0 | 3 |
| 58282 | Lkk | Sauce Stir Fry Sweet & Sour | 2.5 Kg | Btl | 0 | 3 |
| 58273 | Lkk | Sauce Teriyaki | 2.2 Kg | Btl | 0 | 3 |
| | | | | | | |

A minimum of two products from the above list must be used in food prepared on the day of the competition.