

CHEFS OF QUEENSLAND CULTURAL CULINARY CHALLENGE

Presents

THE SALON CULINAIRE

A culinary display in static food

Organized by Les Toques Blanches Qld Chapter
In Association with Chefs of the Future

Sponsored by



Date: Monday 16th April 2007

Time in: from 7.30am to 9am

Venue: The Brisbane Convention & Exhibition Centre

Entry fee: \$50 (one or more entries). No entry fee if you are entering a hot dish

Prizes: Overall winner \$1000, Winner in each section: \$200 voucher from Executive Chef Pty Ltd

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

Presentation night: Tuesday 17th April at BCEC 6pm

A complementary free ticket to the presentation cocktail party per competitor

For entry form and details call Romain Bapst 32216090, or www.clickonchefs.com

Email: renitab@tenderplus.com.au

Post all applications before the 25th March 2007 to:

Les Toques Blanches, the secretary

Salon culinaire

Po Box 2055

Burleigh Heads MDC Qld 4220

COQCCC 07 SALON CULINAIRE

SECTION A: 1 X 3 COURSE LUNCHEON

Individual entries from qualified chefs, apprentices and trainees

Objective:

Competitors must display 1 (one) entrée, 1 main and 1 dessert, including accompaniments.

Dish may be modern, classical and/or original. Keeping in mind that lunch should not be too heavy.

- ❖ Dish is intended for hot service, but displayed cold.
- ❖ Dish must contain nutritional balance of protein, carbohydrates and fibre.
- ❖ Can be plain or glazed with aspic or similar.
- ❖ Judging will be accented on presentation, preparation, nutritional value and efficiency of preparation (time – cost factor).
- ❖ Dish Title/Menu Item. The entry should include a description of the food item.
- ❖ Note: The use of any markings, logos or symbols, used on crockery or labels which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place name tags after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set up will find that entry is disqualified from judging

SECTION B: 3 X Main Courses

Individual entries from qualified chefs, apprentices and trainees

Objective:

Competitors must display 3 (three) main dishes, including accompaniments using meat, poultry, seafood or vegetarian. Dishes may be modern, classical, and/or original

- ❖ Dishes are intended for hot service, but displayed cold.
- ❖ Dishes must contain nutritional balance of protein, carbohydrates and fibre.
- ❖ Can be plain or glazed with aspic or similar.
- ❖ Judging will be accented on presentation, preparation, nutritional value and efficiency of preparation (time – cost factor).
- ❖ Dish Title/Menu Item. The entry should include a description of the food item.
- ❖ Note: The use of any markings, logos or symbols, used on crockery or labels which identifies a competitor or their establishment or their school during judging will result in the entry being disqualified. Competitors may place name tags and school identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set up will find that entry is disqualified from judging.

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SECTION C: THREE DIFFERENT DESSERTS

Individual entries from qualified chefs, apprentices and trainees

Objective:

Competitors must display three (3) different desserts, using a variety of ingredients. Dishes may be modern, classical and original and can include mousses, charlottes, creams, fruits etc. Means of presentation: glassware, plate, etc. Artificial stabilisers may be used for better duration of the exhibit. Portion control and economical size must be evident. The exhibit is to be arranged clean, correct and pleasing to the eye.

- ❖ Dessert may be hot or cold, but presented cold.
- ❖ Dessert must consist of main ingredient plus accompaniments (eg. rice pudding with fruit sauce, poached fruit with sabayon or vanilla crème), plus the appropriate garnish.
- ❖ Can be plain or glazed.
- ❖ Judging will be accented on presentation, preparation, nutritional value and efficiency of preparation (time – cost factor).
- ❖ Dish Title/Menu item. The entry should include a description of the food item.
- ❖ Note: The use of any markings, logos or symbols, used on crockery or labels, which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place name tags and identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set-up will find that entry is disqualified from judging.

SECTION D: SAVOURY BUFFET CENTREPIECE

Individual entries from qualified chefs, apprentices and trainees

Objective:

A showpiece suitable for a buffet table made from wax, salt dough, margarine, salt, fruit, vegetables or any other food substance. Supports are acceptable but must not be exposed, no toxic sprays are permitted. Using commercial moulds is not permitted.

Note: Exhibits must not exceed 1 metre square

- ❖ Centrepiece must be displayed on suitable platter or stand or similar.
- ❖ Judges reserve the right to probe and test the centrepiece to verify compliance.
- ❖ The use of artificial colourings will attract deduction of points.
- ❖ Detailed description is encouraged to be displayed along with entry.
- ❖ Note: The use of any markings, logos or symbols, used on crockery or labels, which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place name tags and identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set-up will find that entry is disqualified from judging.

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SECTION E: SPECIAL OCCASION CAKE /GATEAU OR TORTE 8 –12 PORTIONS

Individual entries from qualified chefs, apprentices and trainees

Objective:

Competitors must display one (1) special occasion Cake or Gateau or Torte of their own choice. It may be made from fruitcake, sponge or genoise and decorated with edible garnishes, ornaments, etc. handmade by the competitor. The cake may be “themed” and the competitor must present the cake in a clean and appetising manner, pleasing to the eye.

Cake size between 10cm and 30cm in diameter.

One slice must be taken from the Cake to display the filling.

Filling(s) and topping(s) should harmonise with the cake and may contain stabilisers to endure time on display. All components of decoration must be edible.

- ❖ Cake must be displayed on suitable cake platter or stand or similar.
- ❖ One(1) serving must be displayed separate (cut from the display cake).
- ❖ Judge reserve the right to probe and taste the cake to verify compliance.
- ❖ The use of artificial colourings will attract deduction of points.
- ❖ Detailed description is encouraged to be displayed together with recipe.
- ❖ Dish Title / Menu item. The entry should include a description of the food item.
- ❖ NOTE: The use of any markings, logos or symbols, used on crockery or labels, which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place nametags and identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set-up will find that the entry is disqualified from judging.

SECTION F: SWEET BUFFET CENTREPIECE

Individual entries from qualified chefs, apprentices and trainees

Objective:

A showpiece made from chocolate, marzipan, pastillage, sugar, cocoa painting, etc. suitable for a sweets buffet table. Supports are acceptable but must not be exposed, no toxic sprays are permitted. Using commercial moulds is not permitted.

Note: Exhibits must not exceed 1 metre square

- ❖ Centrepiece must be displayed on suitable platter or stand or similar.
- ❖ Judges reserve the right to probe and test the centrepiece to verify compliance.
- ❖ The use of artificial colourings will attract deduction of points.
- ❖ Detailed description is encouraged to be displayed together with entry.
- ❖ Note: The use of any markings, logos or symbols, used on crockery or labels, which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place nametags and identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set-up will find that entry is disqualified from judging.

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SECTION G: WEDDING CAKE

Individual entries from qualified chefs, apprentices and trainees.

Objective:

Competitors must display one (1) Wedding Cake of their own choice, may be made from fruit, sponge or any other means of ingredients. To be entirely decorated by hand with edible garnishes ornaments made by competitor. The basic idea in this category is in other words, a new or modern approach in presenting Wedding cakes.

Base platter, stand or similar not exceeding 60 cm

One slice to be taken from cake to display filling.

- ❖ Cake must be displayed on suitable cake platter or stand or similar.
- ❖ One (1) serving must be displayed separate (cut from the display cake)
- ❖ Judges reserve the right to probe and taste the cake to verify compliance
- ❖ The use of artificial colourings will attract deduction of points.
- ❖ Detailed description is encouraged to be displayed together with recipe.
- ❖ Cake Title. The entry should include a description of the food item.
- ❖ NOTE: The use of any markings, logos or symbols, used on crockery or labels, which identifies a competitor or their establishment during judging will result in the entry being disqualified. Competitors may place name tags and identification after the judging is finalised.
- ❖ Any coaching and/or assisting competitors during set-up will find that entry is disqualified from judging.

COQCCC 2007
SALON CULINAIRE
Entry Form

Apprentice/ Qualified Chef

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

Employer details:

Employer: _____
Address: _____
City: _____ Post Code: _____
Telephone: _____ Fax: _____
E-Mail: _____

SECTIONS SALON CULINAIRE: A / B / C / D / E / F / G
(Please circle the entering sections)

Office use only			
Date application received			
Confirmation letter sent	Yes No		

Post all applications before the 25th March 2007 to:

The Secretary Les Toques Blanches Qld
Salon culinaire Competition
PO Box 2055
Burleigh M.D.C. Qld 4220
Tel 07 55688800