

OVERVIEW

The Chef's Table competition was created to reward and recognise the many talented chefs, cooks and apprentices in NSW clubs. For clubs, the competition offers a unique way to showcase their chefs' culinary talents and to promote their venue as a true dining destination, whilst for competitors it's a platform to develop and challenge their skills and knowledge.

The competition is open to any registered club (or its Private/Contract Caterer) that is a current financial member of ClubsNSW within New South Wales. Only one team per club (amalgamated clubs can submit one team from each club) may enter the competition. Teams are comprised of two members of the same or different level – Executive Chefs, Head Chefs, Sous Chefs, Chef de Partie, Commis Chef, Cooks and 1st to 4th year Apprentice Chefs.

Every team that successfully completes their online entry (according to the Terms & Conditions) will then participate in a 'Cook-Off' at Ryde TAFE between 16–18 July 2019. Each team will only need to attend one of the Cook-Off days (notification sent 25 June). The Cook-Off will be judged by four Competition Judges, and each team will be scored against set criteria (refer to 'Judging Process'), with winners announced at the Chef's Table Awards Dinner, held at Doltone House Jones Bay Wharf on Monday, 5 August 2019.

Each team is required to design and present a three-course (Entrée, Main and Dessert) menu. Teams will have an hour menu writing and workflow preparation time on the morning of Cook-Off after the Mystery Box ingredients have been revealed. Full details are outlined in the Competition Terms & Conditions.

The 2019 Chef's Table competition will be won by the team who pays attention to every detail – not just the perfect menu. Teams will be judged on elements including their uniform/presentation, equipment, creative thinking, menu execution, demonstrating correct technical applications as well as systematic, clean preparation whilst presenting quality practical dishes on time as an organised team.

All the competition details are included in this document.

Good Luck!

IMPORTANT DATES

<i>Chef's Table</i> Masterclass	Monday, 6 May Sydney Seafood School – 25 Bank St, Pyrmont NSW
Submissions Open	Tuesday, 7 May
Submissions Close	Friday, 14 June (5:00pm AEST)
Cook Off Dates/Times Announced	Tuesday, 25 June
Cook-Off(s)	16, 17 or 18 July (balloted) Ryde TAFE – entry via Parkes St, Ryde NSW
Awards Dinner & After Party	Monday, 5 August 6:30 - 10pm - Doltone House Jones Bay Wharf 26-32 Pirrama Rd, Pyrmont 10:30pm - late – Chefs Table Afterparty – The Star 24/7 Sports Bar 80 Pyrmont St, Pyrmont

ENTRY CHECKLIST

Entries Open 7 May and Close 14 June

Prior to submitting your online entry, please complete the following:

- Download and print the Club Declaration Form, Competition Guidelines and Terms & Conditions from the *Chefs Table* Website - www.chefstable-clubsnsw.com.
- Complete the entry form in full, ensuring your club and culinary team details are accurate.
- Once complete, provide the documents to the Club President or Chief Executive Officer/Secretary Manager. They will need to complete the Club Declaration Form with their details, and ensure that they have ticked the box on the form to confirm that they have read and accept the Competition Guidelines and Terms & Conditions.
- Scan and save the signed Club Declaration Form, and attach to your online entry form (from the 7 May when entries open) in order to finalise your entry.
- ClubsNSW will confirm by email to the main contact (as advised in the online entry) once the form is received.

Your completed online entry must be received by no later than 5pm (AEST), Friday 14 June 2019. Entries received after this time will be deemed void.

CHEF'S TABLE 'COOK-OFF'

16, 17 and 18 July 2019

Ryde TAFE - 250 Blaxland Rd, Ryde (entry off Parkes St)

The following Cook-Off competition structure is a guide to assist teams in planning for the day and is subject to change.

	All Teams
6.50am – 7.00am	Meet at Level 6 Foyer – dressed in chef's uniform
	Registration and allocation of kitchen work area
7.00am	Introduction to Judges
	Mystery Box Ingredients Revealed
	Orientation in kitchen – familiarisation with kitchen equipment and facilities
	Q&A with Chairman of Judges
7.30am – 8.30am	Teams sit to create menus and workflows (level 6 foyer) – Mystery box items on display and Pantry item list provided.
8.30am	Menu Template completed for each team and handed into Chairman of Judges
8.30am – 9.00am	Kitchen setup (no cooking or cutting permitted)
	Mystery Box for each team set and ready on their preparation area
	Teams gather ingredients required from pantry (restricted amounts per team)
	Pantry closed at 12pm – teams can gather items up until then
9.00am	Cook-Off Commences
12.45pm – 1.00pm	Present Entrée (4 serves)
1.10pm – 1.25pm	Present Main (4 serves)
1.35pm – 1.50pm	Present Dessert (4 serves)
2.00pm – 2.30pm	Kitchen clean-up (mandatory)
2:45pm	Cook-Off concludes (proceed to Foyer)
3.00pm	Individual team filming commences – teams must complete this before leaving
3:00pm – 4:30pm	Networking Drinks – Level 6 Foyer

MYSTERY BOX - BASE MENU GUIDELINE

Thinking broadly about how you may present a winning menu, your three-course menu should highlight freshness, flavor and demonstrate a variety of cooking techniques using ONLY the ingredients supplied in the Mystery Box and the pantry list revealed on the morning of the Cook-Off.

KEY ELEMENTS	NUMBER OF PORTIONS	SERVICE DETAILS
<p>ENTRÉE, MAIN & DESSERT</p> <p>Prepare a three-course menu, including entrée, main and dessert using ALL the ingredients in the Mystery Box somewhere in one of your dishes.</p> <p>A pantry list of items you can choose to use as you wish will be provided by ClubsNSW on the morning of Cook-Offs at the same time the Mystery Box is revealed.</p> <p>Teams are not allowed to bring along their own ingredients, only items supplied in the Mystery Box or pantry list can be utilised in your menu.</p>	<p>4 serves</p>	<p>Correct timing</p> <p>Cold/Hot Plates</p> <p>Polished Plates</p> <p>Presentation</p> <p>Correct Timing</p> <p>Temperature</p> <p>Presentation/Placement</p> <p>Use of Ingredients/Creativity</p>

WORKING GUIDELINES

- No outside equipment to be bought to the Cook-Offs aside from **basic Chefs kit** and the pieces of equipment specified below:
 - Only equipment supplied at Ryde TAFE as listed in this document can be used
 - Chefs must bring their **basic kit** of knives, wooden spoons, whisks, tongs, tea towels as these items are not supplied
 - Chefs personal portable kitchen scale also allowed in the **basic Chefs kit**, although scales are also provided at the TAFE
 - Chefs may also bring any or all of the following items with them:
 - Immersion Circulator
 - Stick blender
 - Blow torch
 - Smoke gun
 - Silicone Tart Molds
 - If you are planning to bring one of the above items to your allocated Cook-Off day, you **MUST** declare which item/s you will be bringing at the time of registration.
 - All electrical items you bring **MUST** be tested and tagged for you to be able to use them. Kitchen judges will check all pieces of equipment prior to commencement of competition.
 - All meals produced are to be served on the plates and bowls of your choice provided at TAFE, teams cannot bring and/or use their own serving dishes
- All ingredients will be provided at the Cook-Off event, teams cannot bring any extra ingredients.
 - Teams must use **ALL** ingredients from the Mystery Box somewhere in their menu
 - Teams will have access to full pantry of basic ingredients and seasonal produce they can choose to use in their menus
 - Fresh pantry items will be restricted to a certain portion per team
 - Dry pantry items will be unrestricted
 - Fresh pantry will close at 12pm
 - A detailed Mystery box list and Pantry Items list with quantities available for the fresh produce will be supplied at the beginning of the Cook-Off to assist with menu planning.
- Style and presentation of dishes is entirely your choice.
- Present your menu as you would within your restaurant or function offering. Ensure each line of text is how you would write it for print. Maximum 30 words per course.
- The handwriting on the menu template must be legible.
- On the Cook-Off day once the Mystery Box has been revealed you will have one hour to write your menu and work flow and then half an hour to prepare the kitchen. Menus must be provided at 8.30am sharp to the Chairman of Judges on the menu template provided on the day.
- Work flows must be on display on the stand above your kitchen bench for the duration of the Cook-Off.
- During the menu preparation time between 7.30am and 8.30am reference books may be used to prepare your menu but only your written notes as written on your menu and workflow during this preparation time can be used in the Cook-Off. No Books/electronic devices including smart phones can be used during the Cook-Off. If you use a recipe that is not yours without altering any of the ingredients or the method, you must credit the chef's name and when/where the recipe was published.

PREPERATION TIPS

- Be aware of how cooking can change the color and texture of food
- Be competent in handling tools in all situations - safety is a priority
- Be skilled in all basic kitchen preparations
- Be innovative in presentation and not be afraid to explore new ideas
- Be practiced in pastries and desserts
- Have a good knowledge of meat, seafood and poultry
- Familiar with different fruits, vegetables and potato cuts used in commercial cookery
- Know that garnishes are particularly important in enhancing contrast, color and texture to give general eye appeal and stimulate appetite
- There will be 8 to 10 teams per kitchen – block out the other competitors and aim for your team's best effort
- Avoid double handling
- Apply a calm, organised approach to the task
- Keep your work space neat, tidy and hygienic
- Clear communication between team members and other teams
- Respectful and mindful of all competitors and equipment provided
- Shared equipment must be cleaned immediately after use ready for the next team
- Be mindful of personal hygiene
- Cold food on cold plates/hot food on hot plates
- Check for finger prints on rims
- If you do make a mistake, take a few minutes to clear you mind before proceeding

Dress Code

- Apron *
- Chef trousers
- Appropriate footwear
- Chef jacket
- Skull cap/hat
- Necktie

**A branded Chefs Table 2019 apron will be supplied for every team member that has entered the Cook-Offs and must be worn for the entire Cook-Off day*

Equipment Supplied at the Cook-Off

- 4 burner gas stovetops
- Under bench oven
- Decked oven
- Convection Oven
- Deep fryers
(fixed & portable)
- Assorted pots & pans
- Frypans
- Trays
- Cutting boards
- Plates of different sizes
- Bowls
- Cutlery
- Baking trays
- Cake cook rack wire
- Chinois
- Colander
- Drum sieve
- Fry baskets
- Gastronoms
- Hand sieve
- Ladle
- Measuring jug
- Rolling pin
- Sautese
- Spider
- Spoons
- Food vacuum machine
- Ice machine
- Hand mixers
- Scales
- Microwave
- Robot Coupe mixer
- Salamander
- Brat pan

Equipment not supplied (bring your own)

- Knife kit
- Wooden Spoon
- Whisk
- Tea Towels
- Cook books and other reference materials to use in the menu planning time (cannot be taken into the kitchens for the Cook-Off)
- Tongs

OPTIONAL Equipment not supplied (bring your own)

Any of all of the below items can be used on the day. All items must be declared at time of registration, and all electrical items must be tested and tagged.

- Immersion Circulator
- Stick blender
- Blow torch
- Smoke gun
- Silicone Tart Mould

JUDGING PROCESS

- Every team that enters and meets the Competition Guidelines has the opportunity to demonstrate their skills and techniques at a competition Cook-Off.
- The menu and ingredients served at the Cook-Off event must be exactly the same menu as the one presented at 8.30am that morning to the Chairman of Judges.
- Judges will consider the following factors when scoring each dish:
 - Use of all Mystery Box items somewhere in their menu.
 - Menu was handed to the Chairman of Judges by 8.30am on Cook-Off day
 - Menu legibility
 - Menu structure and composition: is the menu of competition standard
 - Workflow created by the team
 - Cooking techniques and processes
 - Creativity, innovation and presentation
 - Balance of flavors - taste, aroma and texture
 - Portion Size
 - Pantry items – teams did not exceed amount of fresh produce allowed per team and did not waste any of the products taken
 - Temperature (kitchen judges)
- When creating your menu, keep in mind that marks will be awarded for the cooking techniques and process you use. You are encouraged to create a menu that is innovative, interesting and challenging.
- All courses must be presented at any time during the allocated 15-minute time slot for that course (see the Cook-Off timetable), a penalty for going over the time will apply and be deducted from your total mark. ***NB: These time slots are different to previous years – please prepare your dishes accordingly.***
- Marks will be awarded for professionalism – interaction between team members and contestants uniform.
- Teams must be fair when using shared equipment, ensure they use it quickly as possible and clean it immediately after use, ready for the next team.
- The finished product should be prepared with careful consideration of hygiene practices and safety guidelines.
- Station clean down – this includes a final assessment for cleaning your workstation and returning of utensils.
- Club details will not be disclosed to the tasting judges during the Cook-Off events to ensure fair and non-biased scoring based purely on the menu tasting.
- Four (4) plates of each course are to be presented:
 - 1 for Kitchen Judge
 - 2 for Tasting Judges
 - 1 for Photographer which after being photographed will then be on display.
- The judges will be required to provide feedback to ClubsNSW. An event feedback session by our Chairman of Judges will be available to all entrants following the Awards Presentation at a date/time convenient to all parties involved.

AWARDS NIGHT

Finalist teams will compete for the following Award categories:

- Gold Award
- Silver Award
- Bronze Award
- Apprentice Award
- Highly Commended Award (only awarded if required at the discretion of the judging panel)

For any queries regarding Chef's Table, please contact:

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