

# WA OCEANAFEST 2015



WA OCEANAFEST  
The only Intercontinental Culinary Competition in the Pacific Rim  
WACS Endorsed

5<sup>th</sup> to 7<sup>th</sup> July 2015

PERTH CONVENTION & EXHIBITION CENTER,  
WESTERN AUSTRALIA



# WA OCEANAFEST

## RESTAURANT OF CHAMPIONS INCORPORATING SALON CULINAIRE 2015

### INTRODUCTION

The Australian Culinary Federation of Western Australia (ACFWA) is proud to stage the 2015 WA OCEANAFEST. It must be noted that this competition is recognised by the World Association of Chefs Societies (WACS), as an Intercontinental event and as such is subject to WACS competition rules & guidelines.

The aim of the competition is to assess the culinary skills and abilities of Chefs, Cooks, Pastry Chefs, Apprentices, Armed Forces Personnel, Industrial Caterers, Training Providers and Home Cake Decorators.

It is worth noting that the event will be based entirely on the categories, rules and judging criteria as specified by the World Association of Chefs Societies (WACS), which are used in such prestigious events as the Culinary Olympics, the Culinary World Cup and Food Asia.

Many Countries, Interstate & WA establishments have already competed over the years in this Competition and we as the organising committee are confident that the already high standard of previous competitions will not only be met but enhanced.

The ACF WA has taken great care in ensuring that the judging criteria conform to International standards and practices.

The judges (who are all WACS & ACF accredited) have been carefully selected to give a balance of modern and traditional cuisine.

**Please read the booklet carefully and feel free to photocopy any of the entry forms if required. For more information please contact Mr Martin Carlin on: -**

Tel: +61 8 9404 8858  
Mobile: +61 0457 774 554  
Email: me.carlin@bigpond.com

#### **Dates and Venue**

The Event will be held on July 5<sup>th</sup>, 6<sup>th</sup>, 7<sup>th</sup> 2015

Opening Ceremony 4<sup>th</sup> July 2015

Closing Ceremony 8<sup>th</sup> July 2015

The venue for the competition is **Perth Convention & Exhibition Centre,  
21 Mounts Bay Road. Perth. WA 6000**

#### **Opening Hours**

The event is open on:

Sunday July 5<sup>th</sup> 2015 from 9am to 5pm

Monday July 6<sup>th</sup> 2015 from 10am to 5pm

Tuesday July 7<sup>th</sup> 2015 from 10am to 3pm

## **FONTERRA FOOD SERVICES RESTAURANT OF CHAMPIONS 2015**

The Australian Culinary Federation of Western Australian is proud to announce that the most successful hot kitchen team competition in Australia will again take place in 2015. This competition is now recognised as the Pacific Rims Inter Continental hot kitchen competition, known as The Restaurant of Champions it will be the highlight of this culinary weekend. The object of this category is to allow teams of chefs to compete against one another representing their countries/employers.

The terms and conditions of this competition are as follows: -

1. The team will consist of a maximum 1 Team Captain and 4 Team Members. Due to security each team will be allowed 2 helpers to assist in bringing equipment into the venue. These persons must be identified before the competition so that passes may be allocated and they must vacate the venue when the work is complete. Each visiting team will be allocated three nights twin share accommodation and preparation kitchen will be provided.
2. The team will choose their own menu, which will consist of an Entree (hot or cold) competitors to choose their own components, a Main Course, served hot which again the protein is of the competitors choice and a dessert served with hot and cold component.  
**Teams please note: Fonterra's Culinary Cream and Western Star butter will be made available to all competitors and must be used in their menu.**
3. The number of portions to be prepared is 86 of each course. 80 to be served to the general public and 6 portions to be taken by the judges at any time during service.
4. The food cost for the menu must not exceed AUD\$25.00 per head. **Please note eight bound copies of your menu, method of production and costings must be presented with your entry no later than Friday 26<sup>th</sup> June 2015.**
5. The organising committee will provide all crockery and cutlery. The crockery provided will be a standard 29cm white plate. The style & provider will be identified once entry has been confirmed.
6. The organisers will provide a list of the kitchen facilities. **Your menu must be constructed around the equipment made available. The competitors must provide kitchen utensils outside of this list and be responsible for such equipment; the organiser will assume no responsibility for other equipment. No other electronic or gas cooking equipment will be permitted without prior consent.**
7. The competitors will have access to the kitchens from 6.00am but cannot proceed to cook until their designated starting time, which will be staggered from 7.30am, (presentation time to the judges will be 4 hours after commencement). Restaurant service time starts at 12 noon.
8. No team member can compete for more than one team.
9. There are limited places, if demand exceeds space, finalists will be selected by menu and costing evaluation.
10. The establishment who wins the competition will have automatic selection for the next Oceanafest.
11. W.A.C.S hot kitchen rules apply – located on the WACS website.
12. Competitors must supply 10 covers of a vegetarian option (This will not be part of the judging criteria).
13. Failure to comply with these regulations will result in point deduction.
14. On completion of the competition the entry fee will be refunded to the competing teams.

## **KITCHEN**

The kitchen provided by the organisers will consist of the following minimum standards -

1. The size of the kitchen will be a minimum size of 5m x 5m .
2. 1 x heavy-duty six-burner electric range  
1 x gastronome convection oven steamer  
1 x bench top deep fryer  
1 x mixer plus attachments – whisk, dough hook & paddle  
1 x bench top Food processor  
1 x salamander  
1 x Food warmer  
1 x 2500mm long wet bench with sink bowl  
4 x 1200mm long preparation benches or equivalent  
1 x 2 door dual temperature refrigerators  
1 x marble top bench fridge (will be confirmed as part of a sponsorship)  
1 x 2 burner stove tabletop model  
Freezer facilities will be available  
**Access to Water Circulators for Sous Vide cooking will be available on request,**
3. **After the service an audit of all equipment provided will take place. If any equipment is missing or damaged, the competitor will assume full responsibility for replacement or financial loss. All kitchens must be left clean. The organisers will provide the necessary cleaning materials. Marks will be deducted if kitchens are left in an unfit state.**

**All questions and enquiries to be directed to Martin Carlin via email upon which you will be answered via email. There will be no verbal communication in regards to enquiries or questions.**

## **PLEASE NOTE**

**ENTRIES FOR RESTAURANT OF CHAMPIONS AND WA OCEANAFEST OPEN TEAM COMPETITION CLOSE ON Friday 5<sup>th</sup> June 2015**

### **AWARDS**

1. The most outstanding team from Western Australia will receive the Restaurant of Champions Trophy and a cheque for AUD\$1000.
2. The most outstanding visiting team will receive the Fonterra Foodservices trophy and a cheque for AUD\$1000.
3. The most outstanding team overall will receive the Fonterra Foodservices / Oceanafest Trophy and a Cheque for AUD\$2000.

# FONTERRA FOOD SERVICES RESTAURANT OF CHAMPIONS 2015

## ENTRY FORM

NAME OF COUNTRY/STATE/ESTABLISHMENT \_\_\_\_\_

CONTACT NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_  
\_\_\_\_\_

PHONE NUMBER \_\_\_\_\_

MOBILE \_\_\_\_\_

EMAIL \_\_\_\_\_

FIRST NAME	SURNAME	POSITION	TITLE
			Captain

ENTRY FEE PER TEAM

\$500 excluding 10%GST

### CHECK LIST

FORM IS COMPLETE ( )  
ENTRY FEE IS ENCLOSED ( )  
EIGHT BOUND COPIES OF MENU & FOOD COSTINGS ENCLOSED ( )

### PLEASE NOTE

Should there be more entries than the allocated twelve positions; selection for participation will be made on evaluation of the proposed menus and costing. This will be done by the Chairman of Judges (yet to be appointed) within one week of the close of entries. Successful entries will be notified as soon as the organisers receive the result of the judging.

PLEASE SEND **CHEQUE OR MONEY ORDER** MADE PAYABLE TO THE **WA OCEANAFEST** AND INCLUDE A SELF ADRESSED, STAMPED ENVELOPE TO:

Mr. Patrick O'Brien  
53 Gregory Avenue  
Padbury  
WA 6027

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final  
No entry form will be accepted if received incomplete.**

The organisers of Oceanafest accept no responsibility for loss or damage to personal property or personal injuries while competing. Competitors are responsible for their own accident insurance.

# **SALON CULINAIRE 2015**

## **CATEGORIES**

### **DISPLAY PLATES & PLATTERS – OPEN**

- Class 1      **ENTREE**  
Display a variety of 4 entrees (2 hot 2 cold) displayed cold, each for 1 person, appropriate for modern/contemporary A La Carte service.
- Class 2      **BUFFET PLATTER**  
A platter for six persons. Main components should consist of seafood, poultry, game or butcher's meat - of the competitor's own choice. The platter should have an appropriate garnish/garnishes and may include pate, galantines or terrines.

### **DISPLAY: HOT FOOD (Presented Cold)**

- Class 3      **PLATED DISHES**  
To display four different hot dishes prepared in advance and displayed cold. Each should be a main course with its own garnish suitable for a modern/contemporary A La Carte service.
- Class 4      **MOST OUTSTANDING CHEF**  
  
SEE PAGE 5

### **ARTISTIC DISPLAY OPEN**

- Class 5      **COLD FOOD DECORATIONS AND SHOWPIECES**  
Made from margarine, dough, salt or wax.
- Class 6      **FRUIT OR VEGETABLES EITHER SCULPTED OR CUT INTO DECORATIVE SHAPES AND FORMS.**
- Class 7      **A SHOW PIECE OF MARZIPAN, CHOCOLATE, SUGAR, COCOA PAINTING AND PASTILAGE.**

**ANY DECORATION OR SHOWPIECE MUST BE MADE FROM LEGITIMATE FOOD MATERIALS. TOXIC COLOURINGS AND SPRAYS ARE NOT PERMITTED. ARTIFICIAL MATERIALS MUST NOT BE USED EXCEPT TO SUPPORT THE STRUCTURE. MOULDS ARE NOT ACCEPTED**

**Please see page 8 for the space allocation for your class/category. Do not make your exhibit any larger than the space allocated.**

## **DISPLAY: PASTRY, BAKERY and DESSERTS – OPEN**

- Class 8           **GATEAUX/TORTES**  
One single gateaux or torte, diameter of 21cm, of the competitors' choice. One serve must be displayed, this must be done via a wedge from the whole piece.  
The gateaux should be suitable for restaurant service ie: display 12 identical portions.
- Class 9           **A SELECTION OF AFTERNOON TEA PASTRIES**  
A selection of six varieties of tea pastries, four portions of each to be displayed.  
A display centre piece may be used but will not be judged. (Not to exceed 600mm)
- Class 10          **WEDDING CAKES**  
Traditional, Modern, Ethnic Style. (Not to exceed 1000mm)
- Class 11          **SPECIAL OCCASION, NOVELTY or FESTIVE CAKE**  
Eg: 21st birthday, Easter Cake etc. (Not to exceed 600mm)
- Class 12          **DESSERTS**  
Four different types of desserts for one person, each with its own garnish and suitable for modern/contemporary A La Carte service. (Not to exceed 1200mm)

## **COOKERY STUDENTS AND APPRENTICE CATEGORIES**

### **DISPLAY: APPRENTICE COMPETITION**

- Class 13          **PLATE DISHES**  
Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with its own garnish, suitable for modern/contemporary A La Carte service. (Not to exceed 1200mm).
- Class 14          **A SELECTION OF AFTERNOON TEA PASTRIES**  
A selection of six varieties of tea pastries. Four portions of each to be displayed.  
A display centre piece may be used but will not be judged. (Not to exceed 1000mm).
- Class 15          **ONE SINGLE GATEAUX OR TORTE**  
One single gateaux or torte, diameter of 21cm, of the competitors' choice. One serve must be displayed, this must be done via a wedge from the whole piece.  
The gateaux should be suitable for restaurant service ie: display 12 identical portions. (Not to exceed 600mm).

# TRAINING PROVIDERS COMPETITION

## CLASS 16

**EACH TEAM WILL CONSIST OF ONE LECTURER/MANAGER AND THREE STUDENTS WHO ARE CURRENTLY ENROLLED AT THE COLLEGE STUDYING COMMERCIAL COOKERY UP TO CERTIFICATE IV. THE SECTION IS OPEN ONLY TO ENROLLED APPRENTICES & STUDENTS. ANY TEAM COMPETING OUTSIDE THIS PARAMETER WILL BE INSTANTLY DISQUALIFIED.**

a) **THREE COURSE MENU (Cold Display)**

The menu will be set to the competitor's choice and will consist of one entree, one main course and one dessert, each with their own garnish & suitable for modern/contemporary A La Carte service. Menu composition will be evaluated.

**CANAPE DISPLAY**

Selection of four assorted cold canapés, six pieces of each to be displayed.

b) **THREE COURSE MENU (Hot)**

Each team will produce, cook and serve live, two portions Entrée, Main and Dessert.

No student can compete more than once.

(one student to do entrée, one to do main and one to do dessert.) **All will cook off at the same time and present their menu.**

**The most outstanding team award will be decided by a calculation of points accrued on both sections A, & B. The table lay out is not included in the marks, however there MUST be a display or table centrepiece present, as part of your overall presentation eg: a flower arrangement. All menus and recipes to be provided. Medals will be awarded for Cold & Hot section results and the overall team will receive the team trophy.**

### ALLOCATION OF TABLE WIDTH PER CLASS:

Class 1	1200mm	Class 10	1000mm
Class 2	1200mm	Class 11	600mm
Class 3	1500mm	Class 12	1200mm
Class 4	1500mm	Class 13	1200mm
Class 5	1000mm	Class 14	1000mm
Class 6	800mm	Class 15	600mm
Class 7	1000mm	Class 16	900mm X 750mm
Class 8	600mm		
Class 9	600mm		

**Depth of display not to exceed 750mm.**



# **MOST OUTSTANDING CHEF CRITERIA**

This competition is designed to find Oceanafest's most outstanding chef.  
(Competitors must be 25 years and over)

## **COLD PRESENTATION**

Competitors are required to present the following menu in static display on day three of Salon Culinare.

### **STATIC DISPLAY**

*PLATED ENTRÉE FOR ONE PERSON.*

*PLATED MAIN COURSE FOR ONE PERSON.*

*PLATED DESSERT FOR ONE PERSON.*

### **HOT COMPETITION**

Competitors will be required to prepare, cook and serve the following within 2 hours on day 2 of Salon Culinare. **Competitors Please note: Fonterra's Culinary Cream and Western Star butter will be made available to all competitors.**

### **LIVE**

*PLATED ENTRÉE FOR TWO PERSONS.*

*PLATED MAIN COURSE FOR TWO PERSONS - PROTEIN OF THE  
COMPETITORS CHOICE*

*PLATED DESSERT FOR TWO PERSONS – The dessert must have both  
hot and cold component.*

*One Plate to Be Presented for Judging and One Plate to Be Presented For Display*

*If the required standard is not met, the organisers reserve the right to withhold the major prize and the Most*

*Outstanding Chef Title.*

Medals will be awarded in both static and live sections. In the event of a tie a point count back will take place to decide the overall winner. Overall Trophy, title of most outstanding chef and a cheque to the value of AUD \$1000 will be presented to the chef who has achieved GOLD medal standard in both categories and with the highest total of marks over both categories. Please note entry fee for this competition is AUD\$100 excluding 10% GST.

# HOT KITCHEN COMPETITION

## OPEN

- Class 17, 17A, 17B      **ORIGINAL SALMON/SEAFOOD ENTREE**  
Prepare, cook and serve two portions of an entree, the main component of which is salmon/seafood with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 18, 18A, 18B      **ORIGINAL MEAT/FURRED GAME ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is beef, lamb, pork, veal or furred game with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 19, 19A, 19B      **ORIGINAL POULTRY/FEATHERED GAME ENTRÉE**  
Prepare, cook and serve two portions of an entrée, the main component of which is poultry or feathered game with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 20, 20A, 20B      **ORIGINAL SALMON/SEAFOOD MAIN COURSE**  
Prepare, cook and serve two main course portions of salmon/seafood with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 21, 21A, 21B      **ORIGINAL MEAT/FURRED GAME MAIN COURSE**  
Prepare, cook and serve two main course portions of beef, lamb, pork, veal, or furred game, with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 22, 22A, 22B      **ORIGINAL POULTRY/FEATHERED GAME MAIN COURSE**  
Prepare, cook and serve two main course portions of poultry or feathered game with an appropriate garnish, suitable for modern/contemporary restaurant service.
- Class 23, 23A, 23B      **ORIGINAL GATEAUX**  
Construct and decorate a commercial gateaux suitable for modern/contemporary restaurant service diameter not to exceed 21cm, one portion to be cut from the gateaux and displayed. Prepared sponges and neutral buttercreams/fillings allowed.
- Class 24, 24A, 24B      **ORIGINAL HOT DESSERT**  
Prepare, cook and serve two portions of a hot dessert with an appropriate garnish suitable for modern/contemporary restaurant service.

**Competitors Please note: Fonterra's Culinary Cream and Western Star butter will be made available to all competitors.**

**A – 1<sup>st</sup> & 2<sup>nd</sup> year Apprentices & Commercial Cookery Students**

**B – Final year Apprentices**

**Classes with NO alphabetic prefix are OPEN for qualified Cooks and Chefs**

- Class 25      **ACF WA HIGH SCHOOL CHALLENGE**  
[Open to a team of two students, who are representing their high school]  
To prepare, cook and serve in one hour, two portions of a protein of their choice accompanied by an appropriate garnish, suitable for restaurant service. The food cost must not exceed AUD\$10 per portion.
- Class 26      **OPEN BARISTA**  
To prepare for the judges a range of coffees. List of requirements available on entry.
- Class 26A      **STUDENT BARISTA**  
To prepare for the judges a range of coffees. List of requirements available on entry.
- Class 27      **STUDENT SIGNATURE COCTAIL CHALLENGE**  
Students will have a limited time frame to produce 4 cocktails of their own design. Criteria will be given for garnish, methods of production and ingredients.
- All competitors will supply their own ingredients. Equipment will be provided however competitors may choose to use their own. Students will have to describe their design to a judging panel and audience. Students will also sit cocktail theory test.**
- Class 28      **STUDENT TABLE SERVICE CHALLENGE**  
Teams of two (2) students will provide full set up and table service for a table of ten (10) at the Salon Culinaire. Teams will be provided with a service table, all table linen, cutlery, crockery and glassware. Teams must set the table as per the menu. Teams must provide a centrepiece for the table. Teams will provide full table service including drinks and wine for the duration of the meal. Teams will also make a mixed salad and vinaigrette for the table. Coffee and tea service will not be included. Criteria will be given for all aspects of the service. Teams will also sit a small theory test. Wine tasting notes will be given. This competition will be over the three days, a draw will take place allocating competition days.

# **HOT KITCHEN**

## **RULES AND REGULATIONS**

**(Please read carefully as these are minimum standards)**

Kitchen will consist of

- four ring commercial electric cooker with oven
- workbench (1200x750)
- outside fridge facilities
- plumbed sink

1. Contestants must supply all other utensils and equipment for their entry.
2. The contestants will be allowed to bring the following items already prepared

Mother sauces/stocks	Peeled vegetables
Fish (scaled & cleaned but not portioned)	Meat/Poultry (trimmed, but not portioned)
Basic doughs	
3. Contestants must be in position to commence 15 minutes before their allocated time.
4. Points will be deducted for kitchens left in an untidy manner.
5. All contestants will be allowed 50 minutes to complete their entry (please be aware that this includes set up & clean up time).
6. Contestants must supply menu and recipe card with their entries, the recipes will become the property of the ACF WA and sponsors and may be used at their discretion. **Each contestant will also display an ingredients tray outlining all commodities incorporated in their dish.**
7. Each contestant will have a display table to present their entry on, measuring 750 x 750 cm.
8. Starches are required with all main meals.
9. Wastage will be taken into account.
10. In the case of cancellation of participation, the organisers should be notified immediately, no refunds given.
11. All contestants must wear a chef's uniform consisting of chef's jacket, pants, necktie, enclosed safe shoes, apron and chef's or box hat.

# **COLD ENTRIES RULES AND REGULATIONS**

**(Please read carefully)**

1. Every exhibit must be bona fide work of the entrant.
2. All entries must be presented by 7.30am sharp on the day of the judging. Judging to commence at 8.30am. Any entry not on the presentation table at the designated time will be placed by a Salon Scrutineer. Access to the venue is available from 6.30am.
3. Entrants can participate in as many classes as they wish, but are restricted to one entry in any one class.
4. In the case of cancellation of participation, the organisers should be notified immediately. No refunds given.
5. Competitors must ensure that no name/logo of his/her organisation is visible during judging. Menu cards must be used for a brief description of the entry. Organisation names/logos may be included once judging has concluded.
6. Decisions made by the judges are final. No communication will be entered into.
7. Sponsors have the right to all recipes and menus for their use in advertising and promotional activities.
8. The organisers reserve all rights to entries in Salon Culinaire and should they be used in promotional activities and any publication reproduction or copying of the same can only be made with the approval of the organisers.
9. The organisers reserve the right to rescind, modify, or add to any of the above rules and conditions and their interpretation of these are final. They also reserve the right to limit the number of entries per class or cancel any class should there be a need.
10. Competitors who are in doubt of interpretation of criteria are advised to contact the Salon Culinaire coordinator Martin Carlin (details in front of book), during business hours for clarification.

## **JUDGING CRITERIA**

Judging will commence at 8.30am on the day and decisions made by the judging committee are final. All criteria and point scoring are based on “Guidelines for International Competitions”, as developed by the World Association of Cook’s Societies (WACS) [www.wacs2000.org](http://www.wacs2000.org) , all cold entries to be judged under the International 100 point system. No half points will be awarded.

## **HOT PRACTICAL CLASSES**

**All practical classes to be judged under the International 100 point system.**

### **Mise-En-Place and cleanliness**

**0 – 10 points**

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.

### **Correct Professional Preparation**

**0 – 25 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables.

### **Service**

**0 – 5 points**

Served in an organised and orderly fashion and within the time frame allowed.

### **Presentation/Innovation**

**0 – 10 points**

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

### **Taste**

**0 – 50 points**

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

## **PLATED FOOD DISPLAYS**

### **Composition**

**0 – 25 points**

Ingredients and side dishes must be in harmony with the main piece as to quantity, taste and colour. For classical dishes, the original recipe is applicable. (In case of doubt, Escoffier shall prevail).

### **Correct Professional Preparation**

**0 – 25 points**

Appropriate culinary preparation, free of unnecessary ingredients. Dishes conceived hot but exhibited cold, and all cold dishes, must be glazed with aspic (for preservation purposes only).

### **Presentation and Innovation**

**0 – 25 points**

The size of the plate must be appropriate to the dish and the number of persons. The main and side dishes must be served in perfect harmony.

### **Serving Arrangement**

**0 – 25 points**

Clean and without time-consuming arrangements. Exemplary plating, to facilitate practical serving. Bases using inedible products are not allowed.

## **ARTISTIC, PRACTICAL CLASSES**

### **Presentation and Innovation**

**0 – 25 points**

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

### **Composition**

**0 – 25 points**

### **Correct Professional Preparation**

**0 – 25 points**

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

### **Serving Arrangement**

**0 – 25 points**

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

## **PASTRY PRACTICAL**

### **Mise-En-Place and cleanliness**

**0 – 10 points**

Planned arrangement of materials for trouble-free working and service. Correct utilisation of working time to ensure punctual completion.

### **Correct Professional Preparation**

**0 – 25 points**

Correct basic preparation of food, corresponding to today's modern culinary art. Preparation should be by practical, acceptable methods that exclude unnecessary ingredients. Punctual delivery of each entry at the appointed time is required. Appropriate cooking techniques must be applied for all ingredients.

### **Service**

**0 – 5 points**

Served in an organised and orderly fashion and within the time frame allowed.

### **Presentation/Innovation**

**0 – 10 points**

Clean arrangement, with no artificial garnishes and no time consuming arrangements. Exemplary plating to ensure an appetising appearance is required.

### **Taste**

**0 – 50 points**

The typical taste of the food should be preserved. It must have appropriate taste and seasoning. In quality, flavour and colour, the dish should conform to today's standards of nutritional values.

## **PASTRY DISPLAY**

### **Presentation and Innovation**

**0 – 25 points**

Depending on material used, the finished exhibit must present a good impression based on aesthetic and ethical principles.

### **Composition**

**0 – 25 points**

### **Correct Professional Preparation**

**0 – 25 points**

As the exhibits are meant to be displayed on a buffet table, they should be designed to complement food displays.

### **Serving Arrangement**

**0 – 25 points**

This is judged by the artistry, competence and expert work involved in the execution or preparation of the exhibit.

## **GENERAL INFORMATION**

1. All entries will be exhibited on the day they are nominated. Exhibits must be in place for judging before 7.30am on the nominated day.
2. It is the responsibility of the competitor to remove their display. All competitors must clear their exhibit between 4pm and 5pm on the day of exhibition, except for classes 5, 7, 10, 11, & 12 which are to be picked up at 4pm on DAY THREE.
3. All platters and props are to be clearly marked underneath the exhibit with the establishment and competitor's names. The organisers will not be held responsible for any damage or loss of such.
4. Entrance into the WA OCEANFEST will be via Oceanafest service desk only.
5. Improper behaviour by competitors/or associates may result in cancellation of their entry or more severe disciplinary action being taken.
6. The areas for presentation of each class will be clearly defined by the organisers.
7. Where possible Judges shall be available for critiques of entries when judging is completed on all days.
8. Following final compilation of points, those entries winning medals will have a card placed with the entry highlighting their achievement.
9. If the entrant is unsure of any item please contact the Salon Co-ordinator Martin Carlin.
10. All entry fees are quoted excluding 10% Goods and Services Tax.



## PRIZES AND AWARDS

The prizes and awards will be presented at a venue which will be confirmed to competitors before the competition starts. Major awards will be presented at another presentation.

### Certificate of Participation

Competitors who have completed the classes for which they have registered will each receive a Certificate of Participation.

### Medals and Certificates of Awards

The respective medals will be awarded to any competitor attaining the following points:

#### COLD KITCHEN

Gold Distinction	100 points
Gold	90-99 points
Silver	89/80 points
Bronze	79/70 points
Diploma	69/60 points

#### HOT KITCHEN

Gold Distinction	100 points
Gold	90-99 points
Silver	89/80 points
Bronze	79/70 Points
Diploma	69/60 Points

A certificate of award will be presented with each medal.

### Most Outstanding Chef (Perpetual Trophy) and a Cheque for AUD\$1000

Presented to the individual who accumulates the highest number of points in Class 4 and has achieved a Gold medal standard in both classes.

### Most Outstanding Pastry Chef (Perpetual Trophy)

Presented to the individual who accumulates the highest aggregate number of points in patisserie. To be eligible, the winner **must** have entered at least 2 of the classes between 11 & 14 and class 26.

### Most Outstanding Artist (Perpetual Trophy)

Presented to the individual who scores the highest aggregate number of points in 2 of the classes between 5 & 7.

### Most Outstanding Apprentice (Perpetual Trophy)

Presented to the individual who scores the highest aggregate number of points in the Apprentice Class. To be eligible, the winner **must** have entered at least 3 out of the eleven classes (hot & cold). A minimum of one cold entry is required

### Most Outstanding Establishment

This award is calculated on the average points total of a minimum of five categories entered in the open section and the apprentice section. (Total scores will be divided by the total amount of entries).

### Most Outstanding Training Provider

This award is calculated on the highest scoring team over all classes in this section.

### ACF WA High School Challenge

Presented to the High School, this award is calculated on the highest scoring team.

### Most Outstanding Food & Beverage Service Team

Awarded to the highest point scoring team in class 28

# COMPETITION ENTRY FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Postcode: \_\_\_\_\_ Phone No: \_\_\_\_\_ Email: \_\_\_\_\_

Employer \_\_\_\_\_ Position Held: \_\_\_\_\_  
College (Commercial Cookery)

Are you a current ACF/WACS Member      Yes      No

**Please indicate in the space below the categories you wish to enter:**

Class \_\_\_\_\_ Class \_\_\_\_\_ Class \_\_\_\_\_ Class \_\_\_\_\_

Class \_\_\_\_\_ Class \_\_\_\_\_ Class \_\_\_\_\_ Class \_\_\_\_\_

Entries will not be accepted after Close of business Friday 26<sup>th</sup> June 2015. **Payments must be made by this date.**

**Entrants will be given their competition date and time prior to the competition once timetabling obligations have been finalised.**

I agree to abide by all the rules, conditions and criteria provided in this document.

Signed \_\_\_\_\_

Entry Fees:

ACF/WACS Members AUD\$40 per class. ACF/WACS non-Members AUD\$50 per class. Apprentice Members AUD\$25 per class. Apprentice Non-Members AUD\$40 per class. Most Outstanding Chef AUD\$100

Fees exclude 10% GST

**PLEASE SEND CHEQUE OR MONEY ORDER, MADE PAYABLE TO WA OCEANAFEST, AND INCLUDE A SELF ADDRESSED, STAMPED ENVELOPE TO:**

Mr Patrick O'Brien  
53 Gregory Avenue  
Padbury  
WA 6025

Please photocopy this form if you require more entry forms.

NB: Industrial Caterers & Apprentices may enter other classes but will be judged as per other entrants.

**All queries on rules must be forwarded to Mr Martin Carlin. His decision is final**

The organisers of Oceanafest accept no responsibility for loss or damage to personal property or personal injuries while competing.  
Competitors are responsible for their own accident insurance

