

WA OCEANAFEST 2009

RESTAURANT OF CHAMPIONS INCORPORATING SALON OLYMPIA CULINAIRE 2009

INTRODUCTION

The Australian Culinary Federation of Western Australia (ACFWA) is proud to stage the Restaurant of Champions & Salon Olympia Culinaire during the 2009 WA OCEANAFEST and in conjunction with FINEFOODS PERTH 2009.

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 this event will be based entirely on the categories, rules and judging criteria as specified by the World Association of Cook's Societies (WACS), which are used in such prestigious events as the Culinary Olympics, the Culinary World Cup and Food Asia.

Many Countries, Eastern States & WA establishments have already expressed an interest in competing in the Restaurant of Champions, as well as The Salon Olympia Culinaire; and we, as the organising Committee are confident that the already high standard of the competition will not only be maintained but will be enhanced by more International & Inter State Competitors.

The ACF WA has taken great care in ensuring that the judging criteria conforms 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: -

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Mobile: 0411680509
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Email: mecarlin@bigpond.com.au, mcarlin@mla.com.au

Dates and Venue

The Event will be held on March 22nd, 23rd & 24th 2009

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 March 22nd, 2009 from 9am to 5pm
Monday March 23rd, 2009 from 10am to 5pm
Tuesday March 24th, 2009 from 10am to 5pm

RESTAURANT OF CHAMPIONS 2009

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 2009. This competition is now recognised as the Pacific Rims international 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.
2. The team will choose their own menu, which will consist of an entree (hot or cold), a main course served hot which must consist of either BEEF OR LAMB, and a dessert served hot or cold.
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\$20.00 per head. **Please note eight bound copies of your menu, method of production and costings must be presented with your entry no later than 20th February 2009.**
5. The entrants **must** provide a cold sample of their menu to be displayed for advertising purposes. This display must be in place for general exhibition before 10am on the day of competition. The display table will not be judged.
6. 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.
7. 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.
8. 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.
9. No team member can compete for more than one team.
10. There are limited places, if demand exceeds space, finalists will be selected by menu and costing evaluation.
11. The establishment who wins the competition will have automatic selection for the next Oceanafest..
12. W.A.C.S hot kitchen rules apply.
13. Competitors must supply 10 covers of vegetarian option
(This will not be part of the judging criteria)
14. Failure to comply with these regulations will result in point deduction.
15. 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 7m x 5m .
2. 1 x heavy-duty six-burner gas range
1 x gastronome convection oven steamer
1 x benchtop deep fryer
1 x 10 quart mixer plus attachments – whisk, dough hook & paddle
1 x benchtop 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
1 x 2 burner stove tabletop model
Freezer facilities will be available
3. Given the above list of equipment provided, the competitors must provide all of their own pots pans, moulds, spoons, ladles, sieves etc, ice cream making machines will be permitted. International teams must provide a list of small equipment required by Friday 20th February 2009
The organisers will not be responsible for providing equipment other than those stated point 2.
4. 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.

PLEASE NOTE

**ENTRIES FOR RESTAURANT OF CHAMPIONS AND WA OCEANAFEST
OPEN TEAM COMPETITION CLOSE ON Friday 20th February 2009**

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 Universal Sodexo Trophy and a cheque for AUD\$1000.
3. The most outstanding team overall will receive the Meat & Livestock Australia Oceanafest Trophy and a Cheque for AUD\$2000.

RESTAURANT OF CHAMPIONS

ENTRY FORM

Display a variety of 4 entrees (2 hot 2 cold) displayed cold, each for 1 person, appropriate for 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 and may include pate, galantines or terrines.

DISPLAY: HOT FOOD (Presented Cold)

- Class 3 **PLATE DISHES**
To display four different hot dishes prepared in advance and displayed cold. Each should be a main course with it's own garnish suitable for A La Carte service.

- Class 4 **MOST OUTSTANDING CHEF**

SEE PAGE 5

ARTISTIC DISPLAY OPEN

- Class 5 **COLD FOOD DECORATIONS AND SHOWPIECES**
Made out of margarine, dough, salt or wax.

- Class 6 **FRUIT OR VEGETABLES EITHER SCULPTED OR CUT INTO DECORATIVE SHAPES AND FORMS.**

- Class 7 **A SHOWPIECE 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

DISPLAY: INDUSTRIAL CATERERS

Open to

Armed Forces Personnel, Hospitals, Retirement Homes, Contract Caterers

- Class 8 **RESTAURANT PLATTERS**
Two hot platters, each for two persons, 1 of seafood & 1 of red meat or poultry to be prepared in advance and displayed cold. Each should be a main course with it's own garnish to include Pates, Galantines & Terrines.

- Class 9 **PLATE DISHES**

Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with it's own garnish suitable for A La Carte service.

- Class 10 **GATEAUX/TORTES**
One single gateaux or torte, diameter of 21 cm, 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.
- DISPLAY: PASTRY, BAKERY and DESSERTS - OPEN**
- Class 11 **A SELECTION OF AFTERNOON TEA PASTRIES**
A selection of six varieties of tea pastries, four portions of each to be displayed.
A display center piece must be used but will not be judged.
- Class 12 **WEDDING CAKES**
Traditional, Modern, Ethnic Style.
- Class 13 **SPECIAL OCCASION, NOVELTY or FESTIVE CAKE**
Eg: 21st birthday, Easter Cake etc.
- Class 14 **DESSERTS**
Four different types of desserts for one person, each with it's own garnish and suitable for A La Carte service.

CATEGORIES

DISPLAY: APPRENTICE COMPETITION

- Class 15 **PLATE DISHES**
Four different hot dishes to be prepared in advance and displayed cold. Each should be a main course with it's own garnish, suitable for A La Carte service.
- Class 16 **A SELECTION OF AFTERNOON TEA PASTRIES**
A selection of six varieties of tea pastries, four portions of each to be displayed.
A display center piece must be used but will not be judged.
- Class 17 **ONE SINGLE GATEAUX OR TORTE**
One single gateaux or torte, diameter of 21 cm, 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.

TRAINING PROVIDERS COMPETITION

CLASS 18

EACH TEAM WILL CONSIST OF ONE LECTURER/MANAGER AND THREE STUDENTS WHO ARE CURRENT FULLTIME ENROLMENTS AT THE COLLEGE.

THIS 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 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 all sections A, B & C. The table lay out is not included in the marks, however there MUST be a display or table centerpiece 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	600mm
Class 2	1200mm	Class 11	600mm
Class 3	1500mm	Class 12	1000mm
Class 4	1500mm	Class 13	600mm
Class 5	1000mm	Class 14	1200mm
Class 6	800mm	Class 15	1200mm
Class 7	1000mm	Class 16	1000mm
Class 8	1200mm	Class 17	600mm
Class 9	1500mm	Class 18	900mm X 750mm

Depth of display not to exceed 750mm.

MOST OUTSTANDING CHEF CRITERIA

This competition is designed to find Oceanafest's most outstanding chef.
(WACS rules apply competitors must be 23 years and over)

COLD PRESENTATION

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

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 Olympia Culinaire.

LIVE

PLATED ENTRÉE FOR TWO PERSONS.

PLATED MAIN COURSE FOR TWO PERSONS.

PLATED DESSERT FOR TWO PERSONS.

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

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 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 | 19 | ORIGINAL SALMON/SEAFOOD ENTRÉE
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood with an appropriate garnish, suitable for restaurant service. |
| Class | 20 | 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 restaurant service. |
| Class | 21 | 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 restaurant service. |

- Class 22 **ORIGINAL SALMON/SEAFOOD MAIN COURSE**
Prepare, cook and serve two main course portions of salmon/seafood with an appropriate garnish, suitable for restaurant service.
- Class 23 **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 restaurant service.
- Class 24 **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 restaurant service.
- Class 25 **ORIGINAL GATEAUX**
Construct and decorate a commercial gateaux suitable for 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 26 **ORIGINAL HOT DESSERT**
Prepare, cook and serve two portions of a hot dessert. with an appropriate garnish

OPEN TO 1ST & 2ND YEAR APPRENTICES & COMMERCIAL COOKERY STUDENTS

- Class 27 **ORIGINAL SALMON/SEAFOOD ENTRÉE**
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood with an appropriate garnish, suitable for restaurant service.
- Class 28 **ORIGINAL MEAT/FURRED GAME ENTRÉE**
Prepare, cook and serve two portions of an entrée, the main component of which is beef, pork, lamb, veal or furred game, with an appropriate garnish, suitable for restaurant service.
- Class 29 **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 restaurant service.
- Class 30 **ORIGINAL SALMON/SEAFOOD MAIN COURSE**
Prepare, cook and serve two main course portions of salmon/seafood with an appropriate garnish, suitable for restaurant service.

- Class 31 **ORIGINAL MEAT/FURRED GAME MAIN COURSE**
Prepare, cook and serve two main course portions of beef, pork, lamb, veal or furred game with an appropriate garnish, suitable for restaurant service.
- Class 32 **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 restaurant service.
- Class 33 **ORIGINAL GATEAUX**
Construct and decorate a commercial gateaux suitable for 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 34 **ORIGINAL HOT DESSERT**
Prepare, cook and serve two portions of a hot dessert with an appropriate garnish

OPEN TO FINAL YEAR APPRENTICES

- Class 35 **ORIGINAL SALMON/SEAFOOD ENTRÉE**
Prepare, cook and serve two portions of an entrée, the main component of which is salmon/seafood with an appropriate garnish, suitable for restaurant service.
- Class 36 **ORIGINAL MEAT/FURRED GAME ENTRÉE**
Prepare, cook and serve two portions of an entrée, the main component of which is beef, pork, lamb, veal or furred game with an appropriate garnish, suitable for restaurant service.
- Class 37 **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 restaurant service.
- Class 38 **ORIGINAL SALMON/SEAFOOD MAIN COURSE**
Prepare, cook and serve two main course portions of salmon/seafood with an appropriate garnish, suitable for restaurant service.
- Class 39 **ORIGINAL MEAT/FURRED GAME MAIN COURSE**
Prepare, cook and serve two main course portions of beef, pork, lamb, veal or furred game with an appropriate garnish, suitable for restaurant service.

- Class 40 **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 restaurant service.
- Class 41 **ORIGINAL GATEAUX**
Construct and decorate a commercial gateaux suitable for 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 42 **ORIGINAL HOT DESSERT**
Prepare, cook and serve two portions of a hot dessert with an appropriate garnish
- Class 43 **MEAT & LIVESTOCK AUSTRALIA 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 red meat main course (beef or lamb) accompanied by an appropriate garnish, suitable for restaurant service. The food cost must not exceed AUD\$10 per portion.
- Class 44 **STUDENT BARISTA**
To prepare for the judges a range of coffees. List of requirements available on entry.
- Class 45 **APPRENTICE BUTCHERY COMPETITION**

**HOT KITCHEN
RULES AND REGULATIONS
(Please read carefully as these are minimum standards)**

Kitchen will consist of

- four ring commercial cooker with oven
- workbench (1200x750)
- fridge
- 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, 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 Olympia Culinaire. Use 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 Olympia Culinaire Co-ordinator Martin Carlin on 0411680509 or 94017026 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 , All cold entries to be judged under the International 80 point system. No half points will be awarded.

All Hot Practical classes to be judged under the International 100 point system.

HOT PRACTICAL CLASSES

Class – 4 (Live),18C,19,20,21,22,23,24,26,27,28,29,30,31,32,34,35,36,37,38,39,40,42,43,

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 – 20 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.

Arrangement and Presentation/Innovation **0 – 30 points**

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

Taste **0 – 40 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 with today’s standards of nutritional values.

PLATED FOOD DISPLAYS

Class – 1,2,3,4 (Cold), 8 & 9

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 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 Portion Size **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.

Arrangement/Serving **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

Class – 5, 6, 7

Suitability in complementing Food displays **0 – 20 points**

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

Presentation and General Impression **0 – 30 points**

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

Technique and Degree of Difficulty **0 – 50 points**

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

PASTRY PRACTICAL

Class – 25, 33, 41

Preparation of cake and cleanliness of work station **0 – 20 points**

Planned arrangement of materials for trouble-free working. Work station to be kept neat and tidy.

Presentation & General Impression **0 – 35 points**

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

Technique and Degree of Difficulty **0 – 45 points**

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

PASTRY DISPLAY

Class – 10,11,12,13,14,16,17

Suitability in complementing Food displays **0 – 20 points**

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

Presentation and General Impression **0 – 35 points**

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

Technique and Degree of Difficulty**0 – 45 points**

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

Please Note

Butchery competition criteria will be supplied through Meat & Livestock Australia WA

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 by 4pm on the day of exhibition, except for classes 5, 7, 12, 13, & 14 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 FINEFOODS PERTH registration only.
5. Improper behavior by competitors 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
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	Silver	80-89 points
Gold	90-99 points	Bronze	70-79 points
		Diploma	60-69 points

HOT KITCHEN

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

A certificate of award will be presented with each medal.

Most Outstanding Chef (Perpetual Trophy) and a Cheque for AU\$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 Industrial Caterer

Presented to the establishment who accumulates the highest aggregate number of points in the Industrial Caterers Class.

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.

Meat & Livestock High School Challenge

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

Day One

ENTRY FORM

Name: _____

Address: _____

_____ Postcode: _____ Phone No: _____

Employer _____ Position Held: _____
College (Commercial Cookery)

Are you a current ACF/WACS Member Yes No

Please highlight the sections you wish to enter:

Class 5	Class 6	Class 7
Class 11	Class 12	Class 13
Class 14	Class 18 (Hot & Cold)	Class 19
Class 20	Class 21	Class 22
Class 23	Class 24	Class 25
Class 26	Class 44	

Entries will not be accepted after Close of business Friday 20th February 2009. **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed _____

Entry Fees:

ACF/WACS Members AUD\$40 per class. Apprentice Members AUD\$25 per class. Non -Members AUD\$50 per class. Apprentice Non-Members AUD\$35 per class. Fees exclude 10% GST

Class 18 - The Training Provider competition has an entry fee of AUD\$200.

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

Mr Patrick O'Brien
President of A.C.F. WA
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.

Day Two

ENTRY FORM

Name: _____

Address: _____

_____ Postcode: _____ Phone No: _____

Employer _____ Position Held: _____
College. (Commercial Cookery)

Are you a current ACF/WACS Member Yes No

Please highlight the sections you wish to enter:

Class 4 (live)	Class 8	Class 9
Class 10	Class 35	Class 36
Class 37	Class 38	Class 39
Class 40	Class 41	Class 42
Class 43		

Entries will not be accepted after Close of business Friday 20th February 2009. **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed _____

Entry Fees:

ACF/WACS Members AUD\$40 per class. Apprentice Members AUD\$25 per class. Non -Members AUD\$50 per class. Apprentice Non-Members AUD\$35 per class. Class 4 (Static & Hot) 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
President of A.C.F. WA
53 Gregory Avenue
Padbury
WA 6027

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

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Competitors are responsible for their own accident insurance.

Day Three

ENTRY FORM

Name: _____

Address: _____

_____ Post Code: _____ Phone No: _____

Employer: _____ Position Held: _____
College. (Commercial Cookery)

Are you a current ACF/WACS Member Yes No

Please highlight the sections you wish to enter:

Class 1	Class 2	Class 3
Class 4 (static)	Class 15	Class 16
Class 17	Class 27	Class 28
Class 29	Class 30	Class 31
Class 32	Class 33	Class 34

Entries will not be accepted after Close of business Friday 20th February 2009. **Payments must be made by this date.**

I agree to abide by all the rules, conditions and criteria.

Signed: _____

Entry Fees:

ACF/WACS Members AUD\$40 per class. Apprentice Members AUD\$25 per class. Non Members AUD\$50 per class. Apprentice non-members AUD\$35 per class. Class 4 (Static & Hot) AUD\$100
Fees exclude 10% GST

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

Mr. Patrick O'Brien
President of A.C.F. WA
53 Gregory Avenue
Padbury
WA 6027

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