



**Australian Selection 2017
Rules and Regulations**

ORGANISED BY:

Bocuse d'Or Australia Committee

President Bocuse d'Or Australia
Tom Milligan

To be held at



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AUSTRALIAN PRESIDENT'S MESSAGE

It is a great honour to be the organiser of the Australian National Selection for the Bocuse d'Or World Cuisine Contest 2019, and a responsibility that the whole committee takes very seriously.

Australian chefs are in demand around the world, and we are keen to showcase their passion for the world-class cuisine, as well as the excellent produce and vibrant mix of cultures that Australia has to offer.

Once again the Bocuse d'Or 2019 Australian National Selection Committee is focused and competitive. With skills and abilities across a wide range of areas, this team of expert chefs will provide the chosen Australian National Representative with a once in a lifetime opportunity to further their skills, expand their culinary knowledge and participate in the world's most prestigious culinary event.

The journey to Singapore in 2018 and Lyon in January 2019 will be challenging and exciting for all involved. I am sure the nation's hospitality industry will join me in supporting and encouraging the Australian Bocuse d'Or Team 2019.

Tom Milligan

President, Bocuse d'Or Australia

A WORD FROM PAUL BOCUSE

BACKGROUND

“Dreaming ... what makes the Bocuse d’Or magic, is the opportunity to review all the gastronomic cultures of the world in just two days. It opens new horizons, reveals techniques as you watch all the tricks, the subtle recipes and the dedication of those who compose them. As the public watches, everyday products become authentic masterpieces. A spell which will turn three new master chefs into internationally famous names.”

Paul Bocuse, President of the Bocuse d’Or

The Bocuse d’Or is the most sought after prize for young chefs throughout the world. It provides a professional springboard for young talents in international gastronomy and is a showcase for the diversity of culinary traditions worldwide.

Named after its founder, the world-renowned chef Paul Bocuse, the 15th competition will be held as part of the International Catering and Food Trade Exhibition in Lyon, January 2019.

The Australian National Selection for the Bocuse d’Or 2019 will be managed by the Bocuse d’Or 2107Australia Committee. A shortlist of chefs will compete with a commis chef in a cook-off at Foodservice Australia 2017 at the Royal Exhibition Building, Melbourne.

Meeting time will be 6.00am for an 6.30am start

Once the Australian Bocuse d’Or 2019 representative has been selected, he or she will undergo intensive training with members of the Australian National Selection Committee. The successful candidate will go to the Asian Pacific Bocuse d’Or selection competition in Singapore to be held during the Food Asia Exhibition 24-27 April 2018.

Entry is open to chefs who are **23 or older by January 2019**. A commis chef who is **22 or younger by January 2019** will accompany them.

COMPETITION OVERVIEW

This document is designed to provide you with all the information you need to know about the Australian Selection for the Bocuse d’Or 2019.

Candidate Selection Criteria

In order to ensure we have the best possible candidate representing Australia in Lyon, we have developed a list of criteria below that will apply to all applicants. This criteria sets the minimum standards required of the chef and will assist him/her to perform at his/her best ability when competing in a world-class event:

1. Candidate must have full support from employer and family. An extensive training program will be designed, which requires time and commitment.

2. Candidate to have a balanced character, mature personality and ability to work under pressure.
3. Be focused and self-motivated.
4. Be creative, well organised, structured and able to perform under pressure.
5. Solid technical skills in order to compete at world-class level.
6. Team player, willing to place personal preferences aside for team success.
7. Able to take constructive criticism and act upon it positively. (During the training, some experienced chefs will provide feedback from time to time with the sole purpose of perfecting the candidate's opportunities in Lyon.)
8. Able to understand the competition requirements and work toward achieving them.
9. Be Melbourne based or willing to come to Melbourne for training for at least 6 months.
10. Preferably has worked overseas.
11. Previous competition experience is an asset.
12. Candidate to select his/her own commis and ensure commis meets criteria (see next page).

The Australian Selection Committee will work closely with the candidate to direct, guide and adjust the recipes, flavours and presentation (in line with the scoring points for tasting and presentation) to ensure final presentation is at a level expected at a world-class European competition.

The successful team will, during the selection period, at subsequent training periods and in any publicity / photo shoot wear the classic correct uniform of a Chef, double breasted long sleeved white chefs jacket, a white neckerchief (in Australia), white apron, black slacks or trousers, black socks and black polished shoes.

All entrants must have, or have access to a valid email address for all initial correspondence.

Candidate Selection Process

1. When an application is received, an interview will be scheduled to ensure the applicant meets the desired criteria. The interview panel will consist of a minimum of 3 Bocuse d'Or committee members.
2. As soon as all of the interviews are completed a short list will be made and selected candidates will be notified by 30 April 2017.
3. Four candidates will be selected will proceed to round two, the cook off at the Foodservice Australia 2017 trade exhibition, Royal Exhibition Building, Melbourne on Tuesday May 30, 2017

The Chef must be 23 years of age or older by January 2019 and the assistant aged 22 or under by January 2019.

Applicants and their commis chefs will be required to wear full traditional uniform (black trousers, white chef's jacket, black shoes, white apron, white bottom, white top, white neck tie, and white toque) while competing for the national selection.

You are required to develop, prepare and serve six (6) portions of each of the following:

FISH DISH

- **1 whole Barramundi** (To be supplied by organiser)
- **1 Kg of Port Phillip Bay scallops** (To be supplied by organiser)

Fish to be presented on individual plates, restaurant style

The recipe must include 50% vegetables, plants, or herbs. All products listed in the recipe must be used and should be clearly identifiable visually and by taste.

MEAT DISH

- **2 kg Oyster blade Angus beef** (To be supplied by organiser)
 - **1 kg Rump cap Angus Beef** (To be supplied by organiser)
- to be presented whole on a platter. Quantities to be enough for 6 persons.

The recipe must include 50% vegetables, plants, or herbs the recipe to include a minimum of 3 garnishes. All products listed in the recipe must be used and should be clearly identifiable visually and by taste.

The organising committee in Singapore and Lyon expects the candidates to present culinary specialities of their country and will allow specific products to be provided by the candidate in order to meet this objective. The same will apply to the Australian Selection Cook Off. Keep in mind the organising committee in Singapore and Lyon reserves the right to change the ingredients at any stage.

Timings

The Australian Selection competition will begin in the morning at 6.30am. Candidates will start at 10-minute intervals. The first candidate will submit the **fish** dish 11.30pm after the beginning of the competition, with the **meat** dish 35 minutes later. The other candidates will then follow at 10-minute intervals.

Fee

Each team will be required to pay an entrance fee of \$500 (inclusive of GST). This fee will be refunded if teams do not make the shortlist for the cook off.

The fee covers the costs of:

- Fish and meat provided
- Basic ingredients as per market list attached page 11
- Award Presentation event (2 tickets)
- Award certificate for each competitor

The competitor must bring his/her own Commis Chef.

Practice Sessions for Winning Team

Practice sessions are planned from end of February to April 2018 for the Asian Pacific Competition and, if successful, from May to November 2018 for the Bocuse d'Or 2019 Finals in Lyon, on days mutually agreed between the Bocuse d'Or committee and the selected chef. Additionally, the selected team is required to be available for marketing and promotional demonstrations and photographic shoots as requested by the sponsors and organisers.

PRESENTATION

Each team will have 4 top burners, one oven, and one stainless steel bench on which to prepare and cook their dishes. There is ample refrigeration for each team. Random numbers drawn by the competing chefs prior to entering the kitchens will allot each station. It is recommended that candidates familiarise themselves with previous winner's presentations (photographs of 2017 competition available at www.bocusedor.com).

Fish, 4 portions will be presented on a plate (**supplied by the Bocuse d'Or Committee**). The 5th portions will be presented for the official photograph.

Meat, 5 portions will be presented on a platter (**supplied by the Bocuse d'Or Committee**). The platter will be presented to the judges and then plated by the candidate with 4 plates for the Jury and the 5th the official photograph.

Fish and meat must be those supplied by the organiser. The organising committee will disqualify any candidates using their own products.

INGREDIENTS

The compulsory products for the competition are supplied by the organisers and are the fish and meat plus the ingredients as per the market list attached. Any other ingredients are to be brought in by the competitor. A point of recommendation is that if the quality, shape, colour or size is paramount to the success of the dish, we would recommend you bring such items with you.

- Each team must use the meat and fish supplied by the organisers
- Any ingredients brought in must not have been prepared in any way, this includes washing, peeling or trimming;
- Candidates are allowed to bring the basic stocks
- No pre-made items will be allowed (pastry, sauces, garnishes, etc);
- All incoming ingredients will be fully scrutinised by the judges and rejected should they not meet the above criteria;
- Each team will be allowed 10 minutes to inspect their ingredients and ensure specifications are correct prior to starting the competition.

ENTRY FORMS

Entry forms, ingredient and equipment list as well as the Standard recipe are available in the attached document.

Standards recipes sheets must be completed in full, detailing:

- Menu description
- Recipes and method of production
- Photography of each dish
- Consolidated work plan
- Equipment requirements

The market list must also be filled out under the appropriate headings of dairy, vegetables, with specific amounts required and **clearly legible**.

Major focus will be placed on the taste of the dishes.

All entries to be sent to:
Tom Milligan
President Bocuse d'Or Australia

JUDGING

The Australian Selection for the Bocuse d'Or 2019 is conducted under the same contest rules and regulation guidelines established by the International Organising Committee, chaired by Paul Bocuse.

- A maximum of 4 finalists will be chosen for Australian selection in Melbourne. Particular attention will be given to the applicant's skills, prior high level competition experience, presentation of the submission and recipes. All entries to be submitted by 13 April 2017. Finalists will be notified by the 30 April 2017 by phone with written confirmation to follow.
- The judging panel will be represented by local judges.
- Every effort is made to ensure an open, unbiased competition with a cross-section of experienced judges selected to assist.
- Timing of presentation for service is crucial, and lateness will result in points being deducted.

The points system for each dish is as follows, maximum 80 points:
(Neither the lowest nor the highest mark will be taken into account by the jury)

| Taste | Presentation | Kitchen |
|-----------------------|---------------------|----------------|
| 20 (double weighting) | 20 | 20 |

- Kitchen marks: There will be 20 points awarded (be aware that in Singapore and Lyon the kitchen marks are only used in case of a draw). These marks take into account the respect and proper use of the equipment and products to minimise waste.
- Service equipment will be supplied (eg. plates, service gear)
- The competition will take place over the entire day and candidates' working station will be selected by ballot.
- The winner of the National Selection will be the Australian Bocuse d'Or 2019 candidate representing Australia in the Asian pacific competition in Singapore on the Food Asia exhibition held between the 24 and 27 of April 2018.
- The decision of the Judges is final, and under no circumstances will any discussion be entered into. A critique by the Judges is available at the completion of the competition.

AWARD PRESENTATION

All candidates and their commis are invited to attend a lunch event at Foodservice Australia on 30 May, where the winning team to represent Australia at the Bocuse d'Or 2018 competition in Singapore will be announced.

Teams are required to wear jackets, please also bring white toque for photos.