

# Bocuse d'Or

SIRHA SPIRIT

## A U S T R A L I A 2 0 1 9

### Bocuse d'Or Australian Selection 2019 entry information

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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 2021, 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 2021 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 candidate and his or her commis, 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 Asia in 2020 and Lyon France in January 2021 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 2021.

*Tom Milligan  
President, Bocuse d'Or Academy Australia*

## **About the competition**

*"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, Founder of the Bocuse d'Or*

The Bocuse d'Or is the most sought-after prize for chefs throughout the world. It provides a professional springboard for young talent 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 Grand Finale competition will be held as part of the SIRHA trade show in Lyon France, January 2021.

The Australian National Selection for the Bocuse d'Or 2021 will be managed by the Bocuse d'Or Australia Committee. A shortlist of chefs will compete with their commis Chef (assistant) in a cook-off at Le Cordon Bleu Culinary Arts Institute Melbourne Australia 17 September 2019.

## **Steps to entering the Bocuse d'Or Australian Selection**

Entry is open to chefs who are Australian citizens aged 23 or older. The commis chef must also be an Australian citizen and no older than 22 years by January 2021.

Deadline for entries is 30 June 2019.

1) Chefs intending to enter must fill in an application form online and include the following attachments:

- An essay of approximately 200 words to explain why they should be chosen.
- A recent dinner menu from their current place of employment.
- Signed letter of support from applicant's employer.
- Letter of recommendation from another chef and/or restaurateur outlining your suitability for Bocuse d'Or candidacy.
- Proof of Australian Citizenship (birth certificate or Australian passport).
- Recent, high resolution image in chef's uniform.

If the aspiring candidate has a commis chef in mind, they should include the commis on the application form and all the same above attachments relating to the commis.

Apprentice chefs who will 22 years or under in January 2021 are welcome to put their names forward for selection.

2) Chefs applying for Bocuse d'Or Selection are encouraged to enter Chef of the Year, a competition being held at Foodservice Australia 23-25 June.

This will give applicants the experience of cooking under pressure in front of a live audience, and members of the Bocuse d'Or selection committee are part of the judging panel.

Entries for this competition close 5pm Friday 31 May 2019. More information at [www.chefcompetition.com.au](http://www.chefcompetition.com.au)

3) Applicants will be interviewed by members of the selection Committee regarding their commitment, passion and drive to compete in the Bocuse d'Or.

4) Applicants will be shortlisted, with four finalists invited to compete in the final cook off at Le Cordon Bleu Culinary Arts Institute Melbourne Australia, Tuesday 17 September 2019.

The successful candidate and commis will be announced at a Gala Dinner to be held at The Langham Melbourne on 18 September. All finalists are expected to attend.

Once the Australian Bocuse d'Or 2021 representative has been selected, he or she will

undergo intensive training with members of the Australian Selection Committee. The successful candidate will go to the Bocuse d'Or Asia-Pacific competition in April or May 2020. The venue and host country will be announced by Bocuse d'Or in 2019.

### **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. These 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. Full support from employer and family. As an extensive training program will be designed, which requires time and commitment. Applicant and commis must provide signed letters of support from their employers.
2. Personal strengths to include being creative, well organised, focused and self-motivated, and possess a balanced character, mature personality and ability to work under pressure.
3. Solid technical skills in order to compete at world-class level.
4. Team player, willing to place personal preferences aside for team success.
5. 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.)
6. Able to understand the competition requirements and work toward achieving them.
7. Be Melbourne-based or willing to come to Melbourne for training for at least six months.
8. Experience working overseas and previous competition experience will be highly regarded.

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 international competition.

### **Australian Selection cooking competition Rules & Regulations**

Up to four finalists will be selected to compete in The Australian Selection cooking competition, to be held at Le Cordon Bleu Melbourne on Tuesday 17 September.

Finalists 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)

The meat dish must be presented whole on a platter, with enough to serve 6 portions.

The recipe must include 50% vegetables, plants, or herbs, and 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 Asia 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 cooking competition. Keep in mind the organising committee in Asia and Lyon reserves the right to change the ingredients at any stage.

The four successful finalists will be required to fill out the 2nd stage ENTRY FORM FOR THE COOK-OFF and return it to the organisers no later than 10 days prior to the cooking competition.

This form will be provided on notification of successful progression to the finalist stage along with an ingredient and equipment list, as well as the Standard recipes.

Standard recipes sheets must be completed in full, detailing:

- Menu description
- Recipes and method of production
- Photos 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. Remember the major focus will be on the taste of the dishes.

### Timing

The Australian Selection competition will begin in the morning at 7.30am. Candidates will start at 10-minute intervals. The first candidate will submit the fish dish 12.30pm after the beginning of the competition, with the meat dish 35 minutes later. The other candidates will then follow at 10-minute intervals.

### 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 2019 competition available at [www.bocusedor.com](http://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.

### **Judging**

The Australian Selection for the Bocuse d'Or 2021 is conducted under the same contest rules and regulation guidelines established by the International Organising Committee.

- Finalists will be notified by 30 July 2019 by phone with written confirmation to follow.
- 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.

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

- Taste Presentation Kitchen - 20 (double weighting) 20 20
- Kitchen marks: There will be 20 points awarded (be aware that in Asia and Lyon the kitchen marks are only used in case of a draw). The kitchen marks take into account the respect and proper use of the equipment and products to minimise waste.

The decision of the Judges is final, and under no circumstances will any discussion be entered into. A critique from the judges will be available at the completion of the competition.

### **After the Australian Selection**

Being selected as the Australian candidate and commis is just the first step on the Road to Lyon.

Training sessions are planned from end of February to April 2020 for the Bocuse d'Or Asia Pacific competition. If Team Australia qualifies by being placed in the top 5 competitors in the regional competition, further training will be held from May to November 2020 for the Bocuse d'Or 2021 Grand Finale in Lyon, on days mutually agreed between the Bocuse d'Or committee and the chef and commis.

Additionally, the selected team is required to be available for marketing and promotional demonstrations and photographic shoots as requested by the sponsors and organisers.