

Bocuse d'Or

SIRHA SPIRIT

A U S T R A L I A

Bocuse d'Or Australia 2021 Competition Rules and Regulations

ORGANISED BY:

Bocuse d'Or Academy of Australia

President Bocuse d'Or Australia
Tom Milligan



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AUSTRALIAN PRESIDENT'S MESSAGE

It is a great honour to be the organiser of the Bocuse d'Or Australia 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 Australia 2021 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 the Bocuse d'Or Asia Pacific in 2022 and Lyon in January 2023 will be challenging and exciting for all involved. I am sure the nation's hospitality industry will join me in supporting and encouraging our next Team Australia.

Tom Milligan

President, Bocuse d'Or Academy Australia

ABOUT THE BOCUSE D'OR

A word from the late Paul Bocuse:

“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 that will turn three new master chefs into internationally famous names.”

Paul Bocuse, Founder of the Bocuse d’Or

The Bocuse d’Or , or ‘Gold Bocuse’ is the most sought-after prize for chefs around the world. It provides a professional springboard in international gastronomy and is a showcase for the diversity of culinary traditions worldwide.

The Bocuse d’Or Australia 2021 competition will be held at the Melbourne Convention & Exhibition Centre, where four finalists will compete with their commis chef in a cook-off on Sunday 27 June 2021.

The winner of this competition will represent Australia at the Bocuse d’Or Asia Pacific in 2022. If placed in the top five teams, the chef and commis will go on to compete for their country in the Bocuse d’Or Grand Finale in Lyon, France in 2023.

Entry is open to chefs who are 23 or older, and a commis chef of their choice who will be 22 or younger by January 2023. Entries close Sunday 16 May 2021.

There will be four trophies awarded at the Bocuse d’Or Australia 2021; one gold, one silver and two bronze. In addition, there will be a trophy awarded to the Best Commis of the competition.

The Bocuse d’Or Academy Australia is a professional organisation with the following senior members:

President	Tom Milligan	Technical Director, Le Cordon Bleu
Vice President	Philippe Mouchel	Chef Patron Philippe restaurant
Head Coach	Scott Pickett	Chef Patron Pickett & Co group
Team Ambassador	Gabriel Gaté	Chef, Author, TV presenter
Corporate Ambassador	Richard Warneke	Managing Director RW Marketing
Board Member	Deepak Mishra	Culinary Director, Accor Hotel Chadstone
Marketing & Promotions	Trish Harty	Harty Food Media
Board Secretary	Peter Cairns	Financial Controller, Atlantic Group

The Board is supported by a wide range of chefs who give their time to assist with training, judging and organising the competition and fundraising events.

Bocuse d’Or Australia would not exist without the generous support of sponsors including Platinum sponsor Global Meats and Gold Sponsors Aquanas, Alliance Insurance and Moffat, and the many companies who donate their expertise and produce.

COMPETITION OVERVIEW

This document is designed to provide you with all the information you need to know about the Bocuse d'Or Australia 2021. For further information and images of past events go to www.bocusedoraustralia.com.au and www.bocusedor.com.

Chef Selection Criteria

1. The chef and commis must have full support of their employer and family as training and competing requires time and commitment.
2. Balanced character, mature personality and ability to perform under pressure.
3. Focused, well organised and self-motivated.
4. Creative but able to work within rules and structures.
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.
8. Able to understand the competition requirements and work toward achieving them.
9. Be Melbourne based or willing to come to Melbourne for training.
10. Experience overseas is preferred but not mandatory.
11. Previous competition experience is an asset.

The Bocuse d'Or Australia Committee will work closely with the selected chef 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.

The competitor must bring his/her own Commis Chef.

All entrants must have a valid email address for all correspondence.

Candidate Selection Process

1. When an application is received, an interview will be scheduled with a member of the Bocuse d'Or Australia committee to ensure the applicant meets the desired criteria.
2. Selected chefs will be notified by 30 May 2021.
3. Four finalists will be selected to compete in a cook off on Sunday 27 June 2021 at Melbourne Convention & Exhibition Centre.

The Chef must be 23 years of age or older and the commis chef aged 22 or under by January 2023.

Finalists will be required to wear a competition chef's jacket (provided), with full traditional uniform (black trousers, black shoes, white apron, white bottom, white top, white neck tie and white toque) while competing.

Practice Sessions for Winning Team

Training sessions will be held for the Bocuse d'Or Asia Pacific and – if successful – for the Bocuse d'Or Grand Finale, 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.

THE COOK-OFF

Finalists are required to develop, prepare and serve six (5) 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

Five servings presented on a plate.

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

Meat platter

- **1 kg oyster blade Angus beef** (To be supplied by organiser)
- **1 kg rump cap Angus beef** (To be supplied by organiser)

Presented whole on a platter with enough to serve five people.

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

Each team will have four top burners, one oven, and one stainless steel bench on which to prepare and cook their dishes. There will be refrigeration available for each team.

The teams will draw a number before entering the kitchens to randomly allocate each team's station.

Timing

Team 1 will commence cooking at 8.30am, with the following teams beginning at 10-minute intervals. The first team will submit the **fish** dish at 1.15pm after the beginning of the competition, with the **meat** dish 45 minutes later. The other finalists will then follow at 10-minute intervals.

PRESENTATION

Fish, four portions will be presented on a plate (supplied) and presented to the judges. The fifth portion will be presented for the official photograph.

Meat, five portions will be presented on a platter (supplied). The platter will be presented to the judges and photographer and then plated by the candidate with four plates for the judges and the fifth for the official photograph.

Ingredients

The compulsory products include fish, meat and the ingredients on the market list attached. Any other ingredients are to be brought in by the competitor. If the quality, shape, colour or size is paramount to the success of the dish, we would recommend you bring them 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 judging criteria for Bocuse d'Or Australia 2021 reflect those of the International Organising Committee.

- A maximum of four finalists will be chosen for the competition in Melbourne. Particular attention will be given to the applicant's skills, prior competition experience, presentation of the submission and recipes.
- Entries close at midnight on Sunday 16 May 2021.
- Finalists will be notified by 30 May 2021 by phone, with written confirmation to follow.
- Every effort is made to ensure an open, unbiased competition judged by a cross-section of experienced judges.
- 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:

Taste:	40
Presentation:	20
Kitchen:	20
- Kitchen 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 decision of the Judges is final, and under no circumstances will any discussion be entered into. A critique by the Judges is available after the competition.
- No members of the public (including families of competitors) will be allowed into the trade show where the competition is being held, and there must be no spectators under the age of 18. All spectators must register to visit the show at www.foodserviceaustralia.com.au and work in the hospitality or food industry.

Award Dinner

All candidates are invited to attend The Road to Lyon Gala Dinner 2021 at Melbourne Exhibition Centre where the winners will be announced. Teams are required to wear their traditional uniform and bring a hat for photos.

Entries

Enter at www.bocusedoraustralia.com.au you will find entry forms, ingredient and equipment lists and the standard recipe sheets.

Standard recipe sheets must be completed in full, detailing:

- Menu description
- Recipes and method of production
- 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.

Closing date for entries is Sunday 16 May 2021.

All entries to be sent to:

info@bocusedoraustralia.com.au