



### **Senior Classes**

SP1 SENIOR FISH  
SP2 SENIOR DUCK  
SP3 SENIOR LAMB  
**SP5 IFEX CHEF OF THE YEAR 2010**  
SP6 NI CHEF ABILITY AWARD 2010 (invite only)

### **Open Classes**

OP1 OPEN ETHNIC / INTERNATIONAL DISH  
OP2 OPEN PLATED DESSERT (LIVE)

### **Junior Classes**

JP1 JUNIOR POULTRY  
JP2 JUNIOR DUCK  
JP3 JUNIOR FISH  
**JP4 STUDENT CULINARIAN OF THE YEAR 2010**  
**JP5 IFEX JUNIOR CHEF OF THE YEAR 2010**

### **Restricted Classes**

RD3 TABLE OF HONOUR (DISPLAY)  
**RD4 DELNI JUNIOR LA PARADE KITCHEN AND RESTAURANT ARENA**

### **Display Classes**

OD1 OPEN RESTAURANT COLD PLATED SWEET (DISPLAY CLASS)  
OD2 NOVELTY CAKE  
OD3 FLORAL SUGAR CRAFT  
OD4 DECORATIVE EXHIBIT  
OD5 DECORATED CELEBRATION CAKE - SUGAR PASTE OR ROLLED FONDANT  
OD6 DECORATED CELEBRATION CAKE - ROYAL ICING  
OD7 BRIDAL BOUQUET

## CHEFSKILL 2010 RULES

All competitors should acquaint themselves with the rules, conditions and specifications for the classes in which they intend to compete.

### 1 Entries

All competitors must complete an entry form for EACH ENTRY. All entries must be made on the forms provided. Additional forms are available on request, from our website or they can be photocopied.

Entries FORMS will be accepted through the website.

Completed entry forms should be sent to: CHEFSKILL 2010, Expo Events, Elmwood House, 46 Elmwood Avenue, Belfast, BT9 6AZ with admin fee.

### 2 Entry Fees

Each completed entry form must be accompanied by the correct entry fee. A block of correctly filled entry forms with total fees is acceptable.

Open Classes	each £20
Chef of the Year	£50
<b>DELNI JUNIOR LA PARADE</b>	<b>£50 ( COLLEGE KITCHEN &amp; RESTAURANT ) TEAM EVENT</b>
Junior Classes	each £10
Student Culinarian	£20
Junior Chef of the Year	£20

### 3 Closing Date

There is no closing date for entries.

Entries will be processed and date stamped on a first come basis with appropriate fee, until our quota of 6 Stations and 2 Reserves have been allocated and should therefore be submitted as soon as possible.

### 4 Practical Classes

**All entries for practical classes must be accompanied by a brief restaurant typed menu description of the dish, this menu description must be placed on each competitors' work station for all classes.**

A copy of this menu description with competitor number and competition class number must also be presented to the Theatre Manager **Mr EMMETT McCOURT** immediately prior to the event. All competitors must report to the live theatres at least one hour before commencement of the competition.

Competitors must supply all food items and equipment necessary to prepare, cook and serve, unless otherwise stated.

Competitors are asked to show as many craft skills as possible in front of the judges as time allows.

Competitors will be judged on professional working methods, flavours, textures, hygiene, timing and presentation, unless otherwise stated.

**Where mis-en-place is not specifically stated in the class details it will be at the competitors discretion but must be commensurate with the finished dish. Excessive amounts of mis-en-place / wastage, in the opinion of the judges will incur penalty points.**

The time allowed for each competition will be strictly adhered to. At the completion of the time competitors will be requested to stand back from their work stations.

Time penalties will be as follows 1 point for every minute over, up to 5 mins and 2 points per minute over after 5 mins.

Competitors and establishments are permitted one entry only per class.

## **5 Team Competitions**

Teams may only enter under the name of their establishment. Only one team may enter from one establishment per class.

## **6 Professional Honesty**

Competitors should assure the judges that their work is unaided and is completed within the spirit of fair competition.

## **7 Security of Dishes**

Whilst all reasonable care will be taken for the security of dishes and equipment, the organisers will not be responsible for any loss or damage to competitors' dishes, equipment or personal effects. Competitors are advised to insure dishes and equipment. It is the individual's responsibility to cover the personal risk.

## **8 Judging**

Canvassing of judges, organisers or members of the Advisory Panel will disqualify a competitor.

Judges will be permitted to enter all kitchen areas during competition time.

## 9 Results

Results will be exhibited as soon as possible after the judging is completed. Competitors are then encouraged to seek the advice of the judges. Any dish deemed not to schedule will still be marked but no awards made.

## 10 Award of Prizes

Awards will be made at the discretion of the judges subject to a satisfactory standard being reached. Where a standard is not reached no awards will be made.

Gold Medal + Certificate 90% or more

Silver Medal + Certificate 75% or more

Bronze Medal + Certificate 65% or more

Certificate of Merit 55%

## Judging Guidelines for Awards

Instead of a straight points system based on the overall impression, we have devised four categories which the judges will evaluate. This method will provide an objective assessment and allow the judges to give a constructive feedback to the competitor. These categories are: Creativity, Workmanship, Composition and Flavour, Timing, Presentation and Hygiene.

## Presentation of Awards

Medals, Trophies, and Certificates.

Prize giving ceremonies will take place at the end of each day when the competitions have ended. **Winning competitors must be dressed in clean chefs' whites or uniforms when they collect their awards.** Winners are reminded that if they are unable to attend the prize giving, they should inform the judges and arrange for a colleague to deputise for them. Failure to claim an award on the day will result in the winner having to apply in writing to the Organisers.

## 11 Challenge Trophies

Challenge trophies must be given to the employer or college by prize winners. The employer or college will be responsible for their safekeeping and for their return when they are recalled for the next competition.

## 12 Special Notes

The Organisers reserve the right to rescind, modify or add to any of the Rules & Regulations and their interpretation is final. They also reserve the right to limit the number of entries per class or cancel any class at their discretion.

In the event of an objection being made to any award, the objector must lodge their objection in writing with the Chairman of the Judges Mr Peter Griffiths within 1 hour of the award.

Objections must be accompanied by a £50 deposit which will be returned if your protest is successful. **Chairman of Judges decision is final.**

### **13 Entry to Exhibition**

Anyone under 16 years old will not be allowed into the exhibition. The exhibition organisers reserve the right to exclude anyone from the exhibition halls.

### **14 Timing**

Arrival times must be adhere to at all times.

## **CHEFSKILL CLASS LISTINGS (2010)**

### **SENIOR CLASSES**

#### **SP1: SENIOR FISH 35 mins**

35 mins will be allowed to prepare, cook and present two same plated portions of a fish / shellfish dish of the competitors' choice. The mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Stock must be made and used if required. No shells on plate. All equipment and ingredients must be provided by the competitors. Judging will favour competitors who use sustainable Irish Seafish. A brief restaurant style typed menu must be displayed on the workstation.

#### **SP2: SENIOR DUCK 35 mins**

35 mins will be allowed to prepare, cook and present two same plated portions of a Duck dish of the competitors' choice a 1.5kg duck. The only mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Pre-prepared stocks may be used. All equipment and ingredients must be provided by the competitors. A brief restaurant style typed menu must be displayed on the workstation. Competitors must use leg and breast.

#### **SP3: SENIOR LAMB 45 mins**

45 mins will be allowed to prepare, cook and present two same plated portions of a lamb dish of the competitors' choice. Using 1.5kg non-lardered lamb rack which must be supplied by the competitor. The only mis-en-place permitted will be pre-

washed and peeled vegetables, not cut. Pre-prepared stock may be used. Competitors should show as many skills as possible. All equipment and ingredients must be provided by the competitors. A brief restaurant style typed menu must be displayed on the workstation.

## **IFEX CHEF OF THE YEAR 2010**

### **SP5: IFEX Chef of the Year 2010**

This competition is open to chefs worldwide.

Competitors are required to devise and submit a menu for a three course meal + Amuse Bouche for 2 covers **using the very best of local NI Produce** and forward to the organisers. Recipes and method for each course must be provided. Any identifying marks will be removed from the entries before they are scrutinised by an independent panel of judges. Competitors will be selected from these menus.

2 hours will be allowed to prepare, cook and present a three course meal for 2 covers plus an amuse bouche course.

Chefs may be assisted by a commis chef (who must be 23 years or under on 25<sup>th</sup> March 2010) for cleaning and organisational purposes and menu compilation only. No cooking will be permitted by the commis chef but they will receive a certificate of participation.

The only mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Stocks and glazes **may** be used. No other prior preparation will be permitted. Competitors will be judged on skills, flavour, taste, butchery techniques, menu balance, presentation and hygiene.

**Duration:** 2 hours

**Requirements:** amuse bouche + starter, main course and sweet for 2 covers **using the very best of local NI Produce** to be served in course order. It is recommended that the amuse bouche be served after 45 minutes.

All equipment and ingredients must be supplied by the competitors. A brief restaurant style typed menu must be displayed on the workstation at all times. Competitors are asked to show as many craft skills as possible in front of the judges.

### **SP6: NI CHEF ABILITY AWARD 2010**

**THIS COMPETITION IS OPEN TO CHEFS AND COOKS WITH A LEARNING DIFFICULTY OR PHYSICAL DISABILITY CURRENTLY WORKING IN THE HOSPITALITY INDUSTRY OR STUDYING WITH A RECOGNISED TRAINING PROVIDER. THIS EVENT IS BY INVITE ONLY.**

One hour will be allowed to prepare, cook and present a two course meal for two covers showcasing local ingredients.

A brief restaurant style typed menu must be displayed on the workstation. Realistic amounts of mis-en-place will be permitted e.g. will be pre-washed and peeled vegetables and potatoes, not cut. Pre-prepared stock may be used.

Competitors should show as many skills as possible. All equipment and ingredients must be provided by the competitors.

Each individual competitor must be accompanied by a qualified mentor who may assist.

A brief restaurant style typed menu must be displayed on the workstation.

**OP1: Open Ethnic / International**

45 mins will be allowed to prepare, cook and present a two course genuine ethnic / international meal for two covers with accompaniments. All equipment and ingredients must be provided by the competitors.

A brief restaurant style typed menu in original language with English translation must be displayed on the workstation.

**OP2: Open Plated Dessert (Live Practical)**

1 hour will be allowed to prepare, cook and present 2 same plated portions of a sweet dish of the competitors' choice. Hot or Cold.

No prior preparation will be allowed.

**Display Classes**

**OD1: OPEN RESTAURANT COLD PLATED SWEET (DISPLAY CLASS) NOT TASTED**

Cold exhibit (delivery from 9am – presented for judging 10.30 am)

Competitors are asked to prepare and present 2 different plated sweets of the competitors' choice. (1 Chocolate based and 1 Fruit based).

All equipment and ingredients must be provided by the competitors. A finishing area will be provided.

A brief restaurant style typed menu must be displayed.

**OD2 NOVELTY CAKE**

An imaginative creation in shape and design, but predominantly a cake in appearance within an area 18" x 18" (46cm x 46cm).

The decorations must be edible. Dummies will be permitted.

### **OD3 FLORAL SUGAR CRAFT**

A wired sugar floral spray, bouquet or corsage. Flowers should be presented on a suitable background which may be stand, plaque or board. Artificial decorations will be permitted. Exhibit must fit within a 14" square. (36cm)

### **OD4 DECORATIVE EXHIBIT**

A decorative exhibit to competitor's choice using any of the following mediums: pastillage, marzipan, chocolate, cooked sugar.

### **OD5 DECORATED CELEBRATION CAKE - SUGAR PASTE OR ROLLED FONDANT**

A celebration cake any shape, coated with sugar paste or rolled fondant within a maximum area of display 15" (38cm) x 15" (38cm). Dummies will be permitted. Decorative work to competitor's choice.

### **OD6 DECORATED CELEBRATION CAKE - ROYAL ICING**

A celebration cake any shape, coated and decorated in royal icing within a maximum area of display 15" (38cm) x 15" (38cm). Dummies will be permitted. Decorative work to competitor's choice.

### **OD7 BRIDAL BOUQUET**

A bridal bouquet of handmade sugar flowers. The bouquet to be of contemporary design using both flowers and foliage. Artificial decorations may be used but should enhance rather than dominate the design. Bouquet to fit within a total display area of 32cm (13") square. There is no restriction on height.

## **JUNIOR CLASSES**

All Junior competitors must be 23 years or under on 25<sup>th</sup> March 2010. They must also be working towards or have already achieved NVQ level 2 in Food Preparation and Cooking or equivalent catering college qualification, or in full time employment in a recognised catering establishment.

All competitors will be judged according to the following criteria:

Skill, flavour, taste, butchery techniques, preparation and technical skills, menu balance, presentation, hygiene and use of local produce.

### **JP1: JUNIOR POULTRY DISH 45mins**

45 minutes will be allowed to prepare, cook and present two plated portions of a poultry dish of the competitors' choice. A whole (giblet free chicken – 1.5kg) must be provided by all competitors. Competitors are encouraged to use white and dark meat in their final dish. The only mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Stock will be allowed **no glazes**. Competitors should show as many skills as possible. All equipment and ingredients must be provided by competitors.

A brief restaurant style typed menu must be displayed on the workstation.

### **JP2: JUNIOR DUCK 45 mins**

45 mins will be allowed to prepare, cook and present two same plated portions of a Duck dish of the competitors' choice using crown of duck (double breast of duck on the bone no legs). The only mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Pre-prepared stocks may be used. All equipment and ingredients must be provided by the competitors. A brief restaurant style typed menu must be displayed on the workstation.

### **JP3: JUNIOR FISH 35 mins**

35 mins will be allowed to prepare, cook and present two same plated portions of a classical dover sole dish of the competitors' choice which may be served classically or have a modern restaurant interpretation. The mis-en-place permitted will be pre-washed and peeled vegetables, not cut. **Stock must be made** and used if required. All equipment and ingredients must be provided by the competitors. A brief restaurant style typed menu description must be displayed on the workstation and you must use classical menu terminology.

### **JP4: STUDENT CULINARIAN OF THE YEAR 2010 (2 hours)**

**THIS COMPETITION IS OPEN TO ALL FULL –TIME STUDENTS STUDYING FOR A RECOGNISED COOKERY QUALIFICATION UP TO NVQ LEVEL 3 OR EQUIVALENT. This event is now recognised by UK SKILLS as a feeder selection route to World Skills 2011 London and beyond.**

Competitors are required to submit a menu for a three course meal for 2 covers and forward to the organisers. Recipes and method for each course must be provided. Any identifying marks will be removed from the entries before they are scrutinised by an independent panel of judges.

Competitors will be selected from these menus.

Two hours will be allowed to prepare, cook and present a three course meal for 2 covers **highlighting the use of Northern Ireland produce.**

Chefs may be assisted by a commis chef (who must be 23 years or under on 25<sup>th</sup> March 2010) for cleaning and organisational purposes and menu compilation only. No cooking will be permitted by the commis chef but they will receive a certificate of participation.

Stocks and glazes may be used. No prior preparation will be permitted. Competitors will be judged on skills, flavour, taste, butchery techniques, menu balance, presentation and hygiene. Treat the menu as if describing it to a customer.

**Duration:** 2 hours

**Requirements:** starter, main course and sweet for 2 covers to be served in course order. It is recommended that the starter be served after 60 minutes. All equipment and ingredients must be supplied by the competitors.

A brief restaurant style typed menu must be displayed on the workstation at all times.

Competitors are asked to show as many craft skills as possible in front of the judges.

## **IFEX JUNIOR CHEF OF THE YEAR**

### **JP5: IFEX JUNIOR CHEF OF THE YEAR ( 2 hours)**

Competitors are required to submit a menu for a 3 course meal for 2 covers and forward to the organisers. Recipes and method for each course must be provided. Any identifying marks will be removed from the entries before they are scrutinised by an independent panel of judges. Competitors will be selected from these menus.

2 Hours will be allowed to prepare, cook and present a 3 course meal for two covers.

Competitors may have one assistant for cleaning and organisational purposes and menu compilation only. Assistants must be 23 years or under on 1 April 2008. No cooking or preparation will be allowed by the assistant. Assistants will receive a certificate of participation.

The only mis-en-place permitted will be pre-washed and peeled vegetables, not cut. Stocks and glazes **may** be used.

Competitors will be judged on skills, flavour, taste, butchery techniques, preparation and technical skills, menu balance, presentation and hygiene. All equipment to be supplied by the competitors.

**Duration:** 2 Hours

**Requirements:** starter, main course sweet for two covers, to be served in course order. It is recommended that the starter course be served after 45 minutes.

**This event is now recognised by UK SKILLS as a feeder selection route to World Skills 2011 London and beyond.**

RESTRICTED CLASSES

**RD3 DELNI JUNIOR LA PARADE (KITCHEN AND RESTAURANT)**

**7.00a.m – 16.00**

**This event is now recognised by UK SKILLS as a feeder selection route for both cookery and food service to World Skills 2011 London and beyond.**

College Entries are invited to compete in the glass enclosed working kitchen and fully operational restaurant. Teams are advised to send in their application early and chosen menu must be submitted before the closing date 1<sup>st</sup> March 2010.

DELNI JUNIOR La Parade Des Chefs Teams to consist of: A 7 MEMBER KITCHEN TEAM AND A 7 MEMBER RESTAURANT TEAM

EACH COLLEGE WILL SEND THE RESTAURANT TEAM AND KITCHEN TEAM TO COMPETE TOGETHER ON THE SAME DAY- SERVICING THE SAME CUSTOMERS

KITCHEN TEAM - SPECIFICATION

Teams will be required to prepare, cook and present a 3-course plated meal for 50 covers including 2 meals for judges, in professionally designed glass enclosed competition kitchen. The meal produced will be sold and served by you college service team to visitors at the show in fully operational restaurants.

**Each KITCHEN team to consist of 7 MEMBERS • AS FOLLOWS**

**TEAM MANAGER WHO WILL BE A COLLEGE MENTOR : The team manager will work the hotplate only .**

**4 CHEFS**

**1 PASTRY CHEF**

**1 KITCHEN PORTER ( DRESSED IN WHITES )The porter cannot assist in any food preparation, cooking or serving.**

RESTAURANT TEAM - SPECIFICATION

Teams will be required to set up a room for service and serve a 3-course plated meal for 50 covers including a table for judges, The meal produced will be sold

and PREPARED AND COOKED by your college kitchen team. to visitors at the show.

**Each RESTAURANT team to consist of 7 MEMBERS • AS FOLLOWS**

**TEAM MANAGER WHO WILL BE A COLLOGE MENTOR: The team manager will ACT AS RESTAURANT MANAGER.**

**4 WAITERS**

**1 WINE WAITER / BEVERAGES**

**1 COMMIS DE RANG The COMMIS cannot assist DIRECTLY IN TABLE SERVICE.**

Linen to be supplied by the service team. Menu to be suitable for selling at £18.50.per head inc. of VAT.

Menu cards for customers must be provided •

First course can be hot or cold, but soup not allowed • Main course to incorporate vegetable garnish on plate, separate vegetable service not required • Sweet can be hot or cold • Bread rolls will be provided. Pre-meal canapés or petits fours not required • Lunch service will commence SHARP from 12.30 p.m • One plate of each course to be presented to judges on request. One plate of each course presented cold for display case on day of event for visitors to view • All small equipment to be provided by the teams • All teams will receive detailed list of large equipment available for kitchen and restaurant with outline plan • Booking times for lunch will be staggered • Teams will have access to kitchen AND restaurant from approx. 7.00 a.m. and will commence work at 8.00 a.m. • All team members must apply online for passes into the show. • Teams will be responsible for cleaning down equipment and kitchen and restaurant at the end of service • Salon Director will inform each team of their allocated day after acceptance • Menu to be submitted approval to Salon Director by 1<sup>st</sup> March 2010. Menu to be written in English • Each team to be allocated a figure of money to help cover food costs which will be given on the day of entry. • Where possible, the same judges will be used all week. • Mis-en-place allowed for each team : vegetables/fruits, basic ingredients can be weighed or measured; basic stocks allowed, but not totally reduced; basic doughs/ pastry can be pre-prepared; 80% of fish may be scaled and filleted; 80% of meat may be butchered; 80% of total garnishes may be brought in, ie decorative ornaments out of chocolate or similar materials; pre-made sponges permitted. The remaining 20% of your chosen menu must be prepared on the day in the kitchen. Restaurant Mise en place will be up to each individual team.

• All mis-en-place will be checked by the judges • Results will not be finalised until a final inspection of the kitchen is completed. Points may be deducted if the competition kitchen is not left as would be expected or any equipment is missing.

- Certificates and medals will be awarded on the standard achieved • Each team manager must attend final day presentation of awards, if appropriate • All china, cutlery and glassware will be supplied through sponsorship • Coffee will be supplied.

Wash-up facilities for china, cutlery and glassware will be staffed by Salon Director •

PR coverage is anticipated through various catering magazines, journals, newspapers and on site during IFEX 2010. Menus will be published.

#### DELNI JUNIOR LA PARADE DES CHEFS

Competitors will be judged on the following:

#### MIS-EN-PLaCE

Adherence to Schedule.

Professional skills/preparation

Culinary skills shown, cooking methods, organisation, speed of service.

Presentation

Visually appealing; show originality, creativity and innovation; clean, with correct portion size and flow.

#### TASTE

Flavours and textures, both individually and balance

### TIMETABLE

**All Display Class Exhibit entries will be accepted @ 8.00 a.m. on Tuesday 23<sup>rd</sup> March and will remain on display for 3 days.**

#### Tuesday 23<sup>rd</sup> March 2010

**RD3 DELNI JUNIOR LA PARADE (TEAM 1 DAY 1) 07.00 – 16.00**  
**LA PARADE SERVICE BEGINS 12.30**

JP2 Junior Duck (45 MINS)	08.00 – 08.45
JP4 Student Culinarian of the Year (2HRS)	09.15 – 11.15
SP6 NI Chef Ability Award (1HR)	11.30 – 12.30
JP1 Junior Poultry (45 mins)	13.00 – 13.45
OP2 Open Plated Sweet (Live) (1 HR)	14.15 – 15.15
SP1 Senior Fish (35 MINS)	15.30 – 16.05
<b>Awards Ceremony Prizegiving</b>	<b>17.00 sharp</b>

#### Wednesday 24<sup>th</sup> March 2010

**RD3 DELNI JUNIOR LA PARADE (TEAM 2 DAY 2) 07.00 – 16.00**

**LA PARADE SERVICE BEGINS 12.30**

JP3 Junior Fish (35 Mins) Heat 1	08.00 – 08.35
JP3 Junior Fish (35 Mins) Heat 2	08.55 – 09.30
OP1 Open Ethnic / International (45 MINS )	11.15 – 12.00
SP5 IFEX Chef of the Year Final Heat 1 (2 hours )	12.30 – 14.30
SP5 IFEX Chef of the Year Final Heat 2 (2 hours )	15.00 – 17.00

**Awards Ceremony Prizegiving**

**17.30 sharp**

**Thursday 25<sup>th</sup> March 2010**

**RD3 DELNI JUNIOR LA PARADE (TEAM 3 DAY 3)  
LA PARADE SERVICE BEGINS 12.30**

**07.00 – 16.00**

SP2 Senior Duck (35 MINS)	09.30 – 10.05
JP5 IFEX Junior Chef of the Year (2HRS)	10.30 – 12.30
SP3 Senior Lamb Heat 1 (45 MINS)	12.45 – 13.30
SP3 Senior Lamb Heat 2 (45 MINS)	13.45 – 14.30
SP3 senior Lamb Heat 3 (45 MINS)	14.45 – 15.30

**Awards Ceremony Prizegiving**

**16.00 sharp**