

NT Culinary Competition 2015

Class 1: Hot or cold entrees (two portions each) individually plated and suitable for restaurant service.

Class 2: Hot or cold main courses (two portions each) individually plated and suitable for restaurant service (No NT Seafood).

Class 3: Hot or cold desserts (two portions each) individually plated and suitable for restaurant service.

Class 4: Local NT produced seafood. Hot or cold entrees (two portions each) individually plated and suitable for restaurant service.

Class 5: Humpty Doo Barramundi. Hot or cold main courses (two portions each) individually plated and suitable for restaurant service.

Class 6: Ethnic two course menu hot or cold (two portions each). Display a two course traditional one origin menu, comprising of entrée or main course or dessert. Menu and recipe cards must be displayed.

Rules and Regulations

Every exhibit must be the bona fide work of the entrant.

All entries will be presented by 9.45 am on the day of judging. Judging to commence at 10 am. Any entry not on the presentation table at the designated time will be placed by the Salon Scrutineer. Access to the venue available from 7 am.

Entrants can participate in as many classes as they wish but are restricted to one entry in any one class.

In the case of cancellation of participation, the organisers should be notified immediately.

Competitors must ensure that no name/logo of his/her organisation is visible during judging. Entrants must provide a brief description of the entry. Organisation names/logos may be included when judging is completed. Menu composition will be evaluated.

Decisions made by judges are incontestable.

Sponsors have the right to all recipes and menus for their use in advertising and promotional activities.

The organisers reserve all rights to entries in the Salon Culinaire. This is for use in promotional activities and any publication reproduction or copying of the same can only be made with approval of the organisers.

The organiser reserve the right to rescind, modify or add to any of the above rules and conditions and their interpretation of these is final. They also reserve the right to limit the number of entries per class or cancel any class should there be such a need.

Competitors who are in doubt of interpretation of criteria are advised to contact Salon Culinaire Co-Ordinator Mr T. Y. Lee on 89467838 for clarification.

General Information

Display entries for the day of competition will be exhibited from 12 noon to 3 pm.

It is the responsibility of the competitors to remove their displays at the end of the day (4 pm). The organisers take no responsibility for loss of platters, plates etc.

Improper behaviour by competitors may result in cancellation of their entry.

Category/Class presentation area shall be clearly marked by the organisers.

Judges shall be available for critiques of entries when judging is completed.

Please lodge your entry forms early to: CDU, Palmerston Campus, University Avenue, Palmerston, NT,0830

Email: ty.lee@cdu.edu.au **Tel:** (08)8946 7838 **Fax:** (08) 8946 7869

Entries can be delivered on **Thursday 1st October 2015** between **7am and 10am**

Deliver entries to: Charles Darwin University, Building B, Training Kitchen

Please place a tick beside the classes you would like to enter. \$5 per class per entry.

Most outstanding Chef:

Presented to the individual who accumulated the highest points in cookery section. To be eligible competitor must enter minimum three categories. \$500 cash and trophy prize.

Most outstanding Student:

Presented to individual who accumulated the highest number of points in cookery section. To be eligible must enter minimum 2 categories. \$500 cash and trophy prize

Payment Details: Cash payment is made with entry form	Please tick the classes that you wish to enter
Cash for entry can be made payable on the day \$.....	Class 1 <input type="checkbox"/>
Exhibitor Name:	Class 2 <input type="checkbox"/>
	Class 3 <input type="checkbox"/>
Contact Phone Number:	Class 4 <input type="checkbox"/>
Email Address:	Class 5 <input type="checkbox"/>
	Class 6 <input type="checkbox"/>

