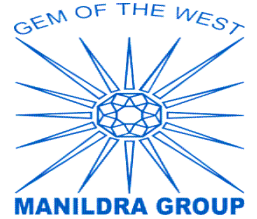


2015 NT Food Week



28th Sept - 2nd Oct 2015



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NT Food Week Schedule of Events

Monday

- BBQ Masterclass 8.30 am – 1pm CDU Kitchens



Tuesday

- Australian Apprentice Competition – CDU Bakery
- Worldskills Regional Cookery Competition – CDU Kitchens



Wednesday

- BBQ Masterclass 8.30 am – 1pm CDU Kitchens



Thursday

- NT Baking Competition – CDU Bakery (can be viewed by the competitors and public from 12pm – 3pm)
- NT Culinary Competition – CDU Karawa Restaurant (can be viewed by the competitors & public from 12pm – 3pm)
- VETIS Worldskills Competition – CDU Competition



Friday

- BBQ Presentations – Palmerston Campus (11.30am – 2pm)



All Participants and family in NT Food Week are invited to attend a presentation BBQ on the lawns of CDU Palmerston Training Kitchens. The BBQ will commence from 11.30 am and presentations from 12.30pm



For catering purposes please RSVP via email to cookery_bakery@cdu.edu.au with number of guests attending



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:

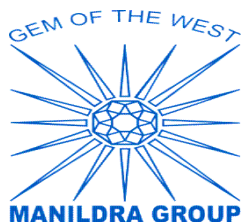
Presented to individual who accumulated the highest number of points in cookery section. To be eligible must enter minimum 2 categories. \$500 cash and trophy prize

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"/>



B B Q MASTERCLASS 2015

28th Sept - 2nd Oct 2015



If you're a Foodie and want to learn the secret arts of Gourmet BBQ including smallgoods and bbq breads then come and join NT renowned Rick the Butcher and Australian Baking Team Member David Barker who will provide a hands on experience at making your own Gourmet butchery and bakery BBQ items. Flavours include:

Rissoles

Beef Cordon Bleu

Chicken Rissole with Roasted Cashews and Philli Cheese

Lamb Danish and Spanish Rissoles

Snags

Chicken Corn Cheese Chorizo Sausage

Pork Sausage with Dried Apple

Beef Taco Snag

Flat Breads

Garlic and Herb Pita Breads

Flavoured BBQ Gozleme Breads

Classes will be held on Monday 28th September and Wednesday 30th September between 8.30am – 1pm as part of NT Food Week. Participants will be supplied with refreshments during the training and the training will be followed by a BBQ lunch and refreshments using what was produced. Learn the Butchers and Bakers trade secrets first hand. All ingredients and equipment will be provided. You can either join as a group or on your own and no experience is necessary.

Cost: \$50

Requirements: closed in footwear, short or long sleeved shirt

For payment and registration please contact: Robert Schwerdt robert.schwerdt@cdu.edu.au	Please tick the Masterclass to participate in Classes are \$50 per person per day
T. (08) 8946 7913	
Name:	Monday 28 th September 8.30 am – 1pm <input type="checkbox"/>
Contact Details:	Wednesday 30 th September 8.30 am – 1pm <input type="checkbox"/>