

## **RULES & INFORMATION FOR CHEFSKILLS COMPETITORS**

### **ENTRIES**

Please visit [www.ifexhibition.co.uk/salon-culinaire](http://www.ifexhibition.co.uk/salon-culinaire) where you will find full entry facilities. The application process has been set-up so that you can enter yourself, plus you can enter a colleague or a number of colleagues on their behalf into a variety of competitions.

Once you have completed your entry, you can then pay for all of your entries for which you will be sent an email confirming payment.

### **COST OF ENTRIES**

- Junior Classes - £10.00 (£8.35 plus vat) - age 23 or under as at 19<sup>th</sup> March 2018
- Student Culinarian of the Year - £10.00 (£8.35 plus vat) - age 23 or under as at 7<sup>th</sup> March 2016
- IFEX Young Chef of the Year - £20.00 (£16.70 plus vat) - age 23 or under as at 19<sup>th</sup> March 2016
- Open Classes will be charged at the rate according to competitors age - £20.00 (£16.70 plus vat) for seniors, and £10.00 (£8.35 plus vat) for juniors.
- Senior Classes - £20.00 (£16.70 plus vat)
- IFEX Northern Ireland Chef of the Year - £35.00 (£29.17 plus vat)

Payment can be made online at [www.ifexhibition.co.uk/salon-culinaire](http://www.ifexhibition.co.uk/salon-culinaire)

### **CLOSING DATE**

The closing date for ChefSkills entries is **9th February 2018**. We recommend applying early as there are 6 places (plus 2 reserves) in each class. Places will be allocated on a first come, first served basis.

### **DESCRIPTION OF DISH WITH ENTRY**

All entries for ChefSkills classes must be accompanied by a brief description of the dish.

### **INDIVIDUAL COMPETITORS**

Establishments are permitted ONE entry only per class (or heat).

### **JUNIOR COMPETITORS**

A junior competitor is one aged 23 or under as at 19<sup>th</sup> March 2018.

### **ENTRY INTO THE SHOW**

All competitors and colleagues must register online as a Salon Culinaire Competitor at [www.ifexhibition.co.uk/salon-culinaire](http://www.ifexhibition.co.uk/salon-culinaire) passes will then be forwarded directly to them.

### **ARRIVING AT THE SHOW AND ACCESSING THE HALL**

On arrival at the venue, all ChefSkills competitors should show their Competitor's Vehicle Pass and will be directed to the nearest door to unload your equipment and ingredients. Once you have done this

you must immediately remove your vehicle and park elsewhere on site to give other competitors a chance to unload.

### **REGISTRATION ON THE DAY**

Competitors for ChefSkills classes must register their attendance at the ChefSkills Office a MINIMUM OF ONE HOUR prior to the stated start time of their class. All equipment and ingredients must be in the place allocated as quickly as possible and cleared when instructed.

### **COMPETITOR CHEF WHITES**

All competitors who will be participating in ChefSkills classes must be dressed in clean chef whites, there will be a changing room available at the show. **WE REGRET THAT WE ARE UNABLE TO PROVIDE CHEF JACKETS FOR COMPETITORS AT IFEX 2018**

### **WORK STATIONS**

Work Stations in ChefSkills will feature a 6-ring burner, oven and grill, electricity points, hand wash sink and adequate work space. The prep kitchen will include additional counter space, refrigeration and deep-freeze facilities, sinks and hand-wash basins

Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve.

A description of the dish must be displayed on the work station during the competition, a template will be provided for this – please see separate sheet entitled “template for description of dish to be displayed on ChefSkills workstation”.

### **SUSTAINABILITY**

All competitors should have sustainability as a key focus when participating in a ChefSkills Class. This should include the following:

Food ingredients: Do not bring excessive amounts of ingredients, resulting in unnecessary food wastage, plus an inflated and unrealistic cost for your dish.

Seasonality: All menus should be written with seasonality plus using products from sustainable sources in mind.

Equipment: Use only the equipment necessary to cook your dish, use it correctly and turn it off promptly when you complete your dish, to achieve a good level of energy efficiency.

Disposables/Hygiene Products: Do not use more than is necessary, think of the cost implications an excessive use of these products would have in a real working kitchen, and consider the impact on the environment.

Please do not dismiss this criteria, all of these sustainability themes would have an impact on any kitchen's turnover and subsequent profits, so should be incorporated as part of your planning of dishes, food preparation, service and kitchen hygiene processes . Competitors will lose marks for not following these instructions.

## **DISPOSAL OF RUBBISH**

There will be 2 x separate bins provided by Frylite for the disposal of food, plus 2 x general waste bins on ChefSkills. Competitors must ensure that food waste goes into the appropriate bin which will be clearly labelled.

## **JUDGING**

All judges in ChefSkills will mark independently and competitors are asked to demonstrate as many craft skills as possible in front of the judges as time allows. A sample of the judging sheet that will be used can be viewed on the separate document entitled "Sample Judging Sheet - ChefSkills".

Where mise en place is not specifically stated in the class details, it will be at the competitor's discretion but must be commensurate with the finished dish.

Judges will deduct points for excessive waste of ingredients, using out of season produce and mis-use of equipment leading to inefficient use of energy. Please see Sustainability above.

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

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

Time penalties will be 1 point deducted for each minute over, up to 5 minutes and 2 points per minute for over 5 minutes.

Canvassing of judges, organisers or members of the ChefSkills Strategy Group 2014 will disqualify a competitor.

## **FEEDBACK**

All ChefSkills competitors are encouraged to request feedback from the judges after the judging of their class is complete.

## **RESULTS**

Results will be displayed on the Competitors' Results notice board as soon as possible after judging is complete.

## **AWARD OF PRIZES**

Awards will be made to the standard achieved. Where a standard is not reached, no award will be made.

- Gold Award – 90% or more
- Silver Award – 78% or more
- Bronze Award – 65% or more

- Certificate of Merit – 51% or more

### **PRESENTATION OF AWARDS**

There will be a daily award ceremonies at 17:15hrs (15:30hrs on Thursday 22<sup>nd</sup> March).

All competitors who will be attending to collect their awards should ensure that they are dressed in clean chef whites. This is important for presentation purposes and for the sake of class sponsors and photographs.

### **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.

### **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 a class at their discretion.

In the event of an objection being made to any award, the objector must lodge their objection in writing to Gary Gamble, Chairman of Judges within 1 hour of the award. Objections must be accompanied by a £50 deposit which will be returned if your protest is successful. **The Chairman of Judges decision is final.**